

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 02/07/2024
Establishment Dollar General #8708		No. of Repeat Risk Factor/Intervention Violations 0	Time In 8:50 AM
Street Address 903 W. Main Street		Permit Holder DG Retail LLC	Time Out 10:10 AM
City/State El Paso, IL		Risk Category III	
ZIP Code 61738		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance   OUT=not in compliance   N/O=not observed   N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection   R=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status			COS	R				
<b>Supervision</b>					<b>Protection from Contamination</b>								
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected						
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized						
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food						
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>								
4	In	Proper use of restriction and exclusion			18	N/A	Proper cooking time and temperatures						
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding						
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature						
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/A	Proper hot holding temperatures						
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures						
<b>Preventing Contamination by Hands</b>					23	N/A	Proper date marking and disposition						
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records						
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>								
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food						
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>								
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered						
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>								
13	Out	Food in good condition, safe, and unadulterated	X		27	N/A	Food additives: approved and properly used						
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used						
<b>GOOD RETAIL PRACTICES</b>													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark "X" in box if numbered item is not in compliance					Mark "X" in appropriate box for COS and/or R								
					COS	R							
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>					COS		R	
30	Pasteurized eggs used where required				43	In-use utensils: properly stored							
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled							
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used							
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly							
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>								
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips							
37	Food properly labeled; original container				49	X	Non-food contact surfaces clean						
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>								
38	Insects, rodents, and animals not present				50	Hot and cold water available; adequate pressure							
39	Contamination prevented during food preparation, storage and display				51	Plumbing installed; proper backflow devices							
40	Personal cleanliness				52	Sewage and waste water properly disposed							
41	Wiping cloths: properly used and stored				53	Toilet facilities: properly constructed, supplied, & cleaned							
42	Washing fruits and vegetables				54	Garbage & refuse properly disposed; facilities maintained							
55					55	Physical facilities installed, maintained, and clean							
56					56	Adequate ventilation and lighting; designated areas used							
<b>Employee Training</b>					<b>Employee Training</b>								
57	All food employees have food handler training				57								
58	Allergen training as required				58								

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Establishment: Dollar General #8708

Establishment #: 24 147

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Ethan Carney

Feb 7, 2024

Person In Charge (Signature)

Date

HACCP Topic: TCS food temperature requirements, toxic chemical storage requirements, employee health policy requirements

Ethan Clegg

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

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