

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 3	Date 04/09/2024
Establishment Dollar General #4677		No. of Repeat Risk Factor/Intervention Violations 0	Time In 12:45 PM
Street Address 115 N. Menard Street		Permit Holder DG Retail LLC	Time Out 2:15 PM
City/State Metamora, IL		Risk Category III	
		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
Supervision					Protection from Contamination		
1	Out	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		15	In	Food separated and protected
2	N/A	Certified Food Protection Manager (CFPM)	<input type="checkbox"/>		16	N/A	Food-contact surfaces; cleaned and sanitized
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input type="checkbox"/>		Time/Temperature Control for Safety		
4	In	Proper use of restriction and exclusion	<input type="checkbox"/>		18	N/A	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>		19	N/A	Proper reheating procedures for hot holding
Good Hygienic Practices					20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>		21	N/A	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth	<input type="checkbox"/>		22	In	Proper cold holding temperatures
Preventing Contamination by Hands					23	In	Proper date marking and disposition
8	In	Hands clean and properly washed	<input type="checkbox"/>		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	<input type="checkbox"/>		Consumer Advisory		
10	In	Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>		25	N/A	Consumer advisory provided for raw/undercooked food
Approved Source					Highly Susceptible Populations		
11	In	Food obtained from approved source	<input type="checkbox"/>		26	N/A	Pasteurized foods used; prohibited foods not offered
12	N/O	Food received at proper temperature	<input type="checkbox"/>		Food/Color Additives and Toxic Substances		
13	Out	Food in good condition, safe, and unadulterated	<input checked="" type="checkbox"/>		27	N/A	Food additives: approved and properly used
14	N/A	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>		28	Out	Toxic substances properly identified, stored, and used
GOOD RETAIL PRACTICES					29	N/A	Compliance with variance/specialized process/HACCP

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=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils		
30	Pasteurized eggs used where required		<input type="checkbox"/>		43	In-use utensils: properly stored	
31	Water and ice from approved source		<input type="checkbox"/>		44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods		<input type="checkbox"/>		45	<input checked="" type="checkbox"/> Single-use/single-service articles: properly stored and used	
Food Temperature Control					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control		<input type="checkbox"/>		Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding		<input type="checkbox"/>		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used		<input type="checkbox"/>		48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate		<input type="checkbox"/>		49	Non-food contact surfaces clean	
Food Identification					Physical Facilities		
37	Food properly labeled; original container		<input type="checkbox"/>		50	Hot and cold water available; adequate pressure	
Prevention of Food Contamination					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present		<input type="checkbox"/>		52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display		<input type="checkbox"/>		53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness		<input type="checkbox"/>		54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored		<input type="checkbox"/>		55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables		<input type="checkbox"/>		56	Adequate ventilation and lighting; designated areas used	
Employee Training					Employee Training		
57	All food employees have food handler training		<input type="checkbox"/>		58	Allergen training as required	
58			<input type="checkbox"/>				

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Page 2 of 3

Establishment: Dollar General #4677

Establishment #: 24 150

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of proper procedures to properly store toxic materials on store display shelves and priority violation (#28) noted during inspection. Discussed proper toxic material storage for food establishments with person-in-charge during inspection.
13	3-202.15 (Pf) Observed on store display shelves in Aisle 6 dented cans of Clover Valley artichoke hearts (4) and on end cap of Aisle 1/2 dented cans of Nestle table cream (4). Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store display shelves during inspection.
28	7-201.11 (P) Observed in Aisle 19 (\$1 Dollar Deals) dishwashing soap and multipurpose cleaner stored above hinged foam containers. Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Hinged foam containers moved to top shelf by person-in-charge during inspection.
45	4-903.11 (C) Observed in Aisle 9 open box of foam plates stored directly on floor. Single-use articles shall be stored: 1) in a clean dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in Aisle 17 water stains on ceiling tile in corner by cleaning supplies (yellow wall), in Aisle 6 water stains on ceiling tile by support post, in Aisle 4/5 water stains on ceiling tile in center of shelving unit, and by Aisle 9 water stains on ceiling tiles above paper towels (black wall). Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Nicole Doerr

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



Apr 9, 2024

Date

Pau

ED

Follow-up: Yes No (Check one)

Follow-up Date:

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Establishment: Dollar General #4677

Establishment #: 24 150

Person in Charge (Signature)

Apr 9, 2024

Date

Paul

Follow-up: Yes No (Check one)

Follow-up Date: