

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		License/Permit #	24 150	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 115 N. Menard Street		Permit Holder DG Retail LLC	Risk Category III		
City/State Metamora, IL		ZIP Code 61548	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	X		15	In	Food separated and protected		
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
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		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	N/A	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			26	N/A	Pasteurized foods used; prohibited foods not offered		
13	Out	Food in good condition, safe, and unadulterated	X		Conformance with Approved Procedures				
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	Out	Toxic substances properly identified, stored, and used	X	
					29	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

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			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	X	Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			Physical Facilities				
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		
Food Identification					Employee Training				
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
Prevention of Food Contamination					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55	X	Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		

Food Establishment Inspection Report

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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Milk/RIC	38		
		Smoked sausage/RIC	36		
		Ham/RIC	38		
		Almond milk/RIC	34		
		Cheese/RIC	37		

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


Person in Charge (Signature)

Apr 9, 2024

Date


Inspector (Signature)



Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Establishment: Dollar General #4677

Establishment #: 24 150

[illegible]

Person in Charge (Signature)

Apr 9, 2024

Date _____

Paul Wilkins Ward
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: