

# 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 07/12/2024
Establishment Dollar General #2519		No. of Repeat Risk Factor/Intervention Violations 0	Time In 9:45 AM
Street Address 1613 S. Main Street		Permit Holder DG Retail LLC	Time Out 11:15 AM
City/State Eureka, IL		Risk Category III	
ZIP Code 61530		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>									
1	Out	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>		15	In	Food separated and protected	<input type="checkbox"/>	
2	N/A	Certified Food Protection Manager (CFPM)	<input type="checkbox"/>		16	N/A	Food-contact surfaces; cleaned and sanitized	<input type="checkbox"/>	
<b>Employee Health</b>									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input type="checkbox"/>		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	<input type="checkbox"/>	
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>		18	N/A	Proper cooking time and temperatures	<input type="checkbox"/>	
7	In	No discharge from eyes, nose, and mouth	<input type="checkbox"/>		19	N/A	Proper reheating procedures for hot holding	<input type="checkbox"/>	
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed	<input type="checkbox"/>		20	N/A	Proper cooling time and temperature	<input type="checkbox"/>	
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input type="checkbox"/>		21	N/A	Proper hot holding temperatures	<input type="checkbox"/>	
10	In	Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>		22	In	Proper cold holding temperatures	<input type="checkbox"/>	
<b>Approved Source</b>									
11	In	Food obtained from approved source	<input type="checkbox"/>		23	In	Proper date marking and disposition	<input type="checkbox"/>	
12	N/O	Food received at proper temperature	<input type="checkbox"/>		24	N/A	Time as a Public Health Control; procedures & records	<input type="checkbox"/>	
13	Out	Food in good condition, safe, and unadulterated	<input checked="" type="checkbox"/>		25	N/A	Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	
14	N/A	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>		26	N/A	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	
<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=corrected on-site during inspection		R=repeat violation	
COS			R	COS			R		
<b>Safe Food and Water</b>									
30	Pasteurized eggs used where required			<input type="checkbox"/>		<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			<input type="checkbox"/>		43	In-use utensils: properly stored	<input type="checkbox"/>	
32	Variance obtained for specialized processing methods			<input type="checkbox"/>		44	Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	
<b>Food Temperature Control</b>									
45	Single-use/single-service articles: properly stored and used			<input checked="" type="checkbox"/>					
33	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>		46	Gloves used properly	<input type="checkbox"/>	
34	Plant food properly cooked for hot holding			<input type="checkbox"/>		<b>Utensils, Equipment and Vending</b>			
35	Approved thawing methods used			<input type="checkbox"/>		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	
36	Thermometers provided & accurate			<input type="checkbox"/>		48	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	
<b>Food Identification</b>									
49	Non-food contact surfaces clean			<input type="checkbox"/>					
37	Food properly labeled; original container			<input type="checkbox"/>		<b>Physical Facilities</b>			
<b>Prevention of Food Contamination</b>									
50	Hot and cold water available; adequate pressure			<input type="checkbox"/>					
38	Insects, rodents, and animals not present			<input type="checkbox"/>		51	Plumbing installed; proper backflow devices	<input type="checkbox"/>	
39	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>		52	Sewage and waste water properly disposed	<input type="checkbox"/>	
40	Personal cleanliness			<input type="checkbox"/>		53	Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	
41	Wiping cloths: properly used and stored			<input type="checkbox"/>		54	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	
42	Washing fruits and vegetables			<input type="checkbox"/>		55	Physical facilities installed, maintained, and clean	<input type="checkbox"/>	
<b>Employee Training</b>									
56	Adequate ventilation and lighting; designated areas used			<input type="checkbox"/>					
57	All food employees have food handler training			<input type="checkbox"/>					
58	Allergen training as required			<input type="checkbox"/>					

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Dollar General #2519

Establishment #: 24 151

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

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 ensure employees were following procedures necessary to ensure that poisonous or toxic materials in the food establishment are safely stored according to law and priority violation (#28) noted during inspection. Discussed toxic items/cleaning supplies proper storage requirements and HACCP concept with person-in-charge during inspection.
13	3-202.15 (Pf) Observed in Aisle 6 dented cans of Clover Valley sliced carrots, Clover Valley cream style corn, and Clover Valley sweet peas on store display shelf. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from store shelf during inspection.
28	7-301.11 (P) Observed in Aisle 11 (clearance) hair dye stored above edible health supplements, in Aisle 19 (dollar deals) PineGlo disinfectant and Pinalen multipurpose cleaner stored above paper plates & foil sheets, in Aisle 19 household ant solution and insect repellent stored above foam plates & foam bowls, and in Aisle 10 charcoal lighter fluid stored above foil pans. Toxic materials shall be stored and displayed so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (a) spacing or partitioning; and (b) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. Toxic materials moved to separate display shelves by employees during inspection.
45	4-903.11 (C) Observed at end of Aisle 14 open display box of Ultra extra large plates stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 3) 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Griselda Flores

Jul 12, 2024

Date

Person in Charge (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Dollar General #2519

Establishment #: 24 151

Gold

Jul 12, 2024

Date

Person in Charge (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

---

Inspector (Signature)