

# 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 <b>3</b>	Date <b>07/12/2024</b>
Establishment Dollar General #2519		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In <b>9:45 AM</b>
License/Permit # 24 151		Permit Holder DG Retail LLC	Risk Category III
Street Address 1613 S. Main Street		Purpose of Inspection Routine Inspection	
City/State Eureka, IL	ZIP Code 61530		

## 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
<b>Supervision</b>			
1	Out		X
2	N/A		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	N/A		
10	In		
<b>Approved Source</b>			
11	In		
12	N/O		
13	Out		X
14	N/A		
<b>Protection from Contamination</b>			
15	In		
16	N/A		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	Out		X
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36			
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			
<b>Proper Use of Utensils</b>			
43			
44			
45	X		
46			
<b>Utensils, Equipment and Vending</b>			
47			
48			
49			
<b>Physical Facilities</b>			
50			
51			
52			
53			
54			
55			
56			
<b>Employee Training</b>			
57			
58			

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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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Ham/RIC	36		
		Turkey/RIC	36		
		Hot dogs/RIC	36		
		Block cheese/RIC	39		
		Milk/RIC	39		

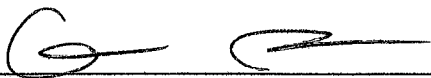
## OBSERVATIONS AND CORRECTIVE ACTIONS

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

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HACCP Topic: TCS food storage, display, &amp; temperature requirements, toxic items/cleaning supplies proper storage requirements

  
Person In Charge (Signature)

Jul 12, 2024

Date

  
Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Dollar General #2519

Establishment #: 24 151

[illegible]

Person in Charge (Signature)

Jul 12, 2024

Date \_\_\_\_\_

Inspector (Signature) Paul Wilson

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: