

Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations		1	Date	1/28/2025		
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:20 PM		
Establishment DG Market #8708		Phone (309) 921-5009		Email					
Address 660 W. Main Street		City/State El Paso, IL		ZIP Code 61738					
License/Permit # 25 083		Permit Holder DG Retail LLC		Purpose of Inspection Routine		Risk Category III			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item									
Mark "X" In the appropriate box for COS and/or R									
IN: In compliance		OUT: not In compliance		N/O: not observed		N/A: not applicable			
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									
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			15	IN	Food is separated and protected.		
2	N/A	Certified Food Protection Manager (CFPM).			16	N/A	Food-contact surfaces; cleaned and sanitized.		
Employee Health									
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	Time/Temperature Control for Safety		
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/A	Proper cooking time and temperatures.		
Good Hygienic Practices									
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	N/A	Proper reheating procedures for hot holding.		
7	IN	No discharge from eyes, nose, and mouth.			21	N/A	Proper cooling time and temperature.		
Preventing Contamination by Hands									
8	IN	Hands clean and properly washed.			22	IN	Proper hot holding temperatures.		
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			23	IN	Proper cold holding temperatures.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			24	N/A	Proper date marking and disposition.		
Approved Source									
11	IN	Food obtained from an approved source.			25	N/A	Time as a Public Health Control; procedures and records.		
12	N/O	Food received at the proper temperature.			26	N/A	Consumer Advisory		
13	IN	Food in good condition, safe, and unadulterated.			27	N/A	Consumer advisory is provided for raw/undercooked food.		
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	OUT	Highly Susceptible Populations		
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance				Mark "X" in the appropriate box		COS: Corrected on-site during inspection			
						R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water									
30		Pasteurized eggs are used where required.			44		Proper Use of Utensils (continued)		
31		Water and ice from an approved source.			45	✓	Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			46		Single use/single service articles are properly stored and used.		
Food Temperature Control									
33		Proper cooling methods are used; adequate equipment for temperature control.			47		Gloves used properly.		
34		Plant food properly cooked for hot holding.			48		Utensils, Equipment, and Vending		
35		Approved thawing methods used.			49		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
36		Thermometers are provided and accurate.			50		Warewashing facilities: installed, maintained, and used; test strips.		
Food Identification									
37		Food properly labeled; original container.			51		Non-food contact surfaces are clean.		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present.			52		Toilet facilities: properly constructed, supplied, and cleaned.		
39	✓	Contamination is prevented during food preparation, storage, and display.			53		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			54		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			55		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			56		Food Handler and Allergen Awareness		
Proper Use of Utensils									
43		In-use utensils: properly stored.			57		Food handler training 410 ILCS 625/3.06.		
Person in Charge (Signature) <i>Dave Butler</i>									
Date: 1/28/2025									
Inspector (Signature) <i>Paul Wilkins</i>									
Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date:									

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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
		Prebagged salad kit/open RIC	40		
		Vanilla chai/open RIC	40		
		Ground turkey/open RIC	38		
		Ham/open RIC	38		
		Milk/RIC	34		
		Block cheese/RIC	35		
		Hot dogs/RIC	37		
		Milk/WIC	40		

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Facility is still classified as a Category III food establishment

WCHD provides free food safety in-services to establishments & their staff

Ensure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food safety

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and

within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits;

no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

CFPM Verification (name, expiration date, ID#): Diana Bertelsen

HACCP Topic: TCS food temperature & date marking requirements, proper storage requirements, employee health policy

Illinois Requirements: Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**

Appropriate default beverage for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-301.11 (P) Observed cleaning supplies stored above single-service articles on shelf in "Dollar Deals" aisle.
	Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (a) separating the poisonous or toxic materials by spacing or partitioning; (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. Cleaning supplies and single-service articles removed and placed
	onto separated shelves by person-in-charge during inspection.

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