

Food Establishment Inspection Report

Page 1 of 3

Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations Number of Repeat Risk Factor/ Intervention Violations	3 0	Date 11:30 AM	2/4/2025																																																																																																																																																																																																																																																																																									
Establishment Dollar General #7433		Phone (309) 839-9404	Email																																																																																																																																																																																																																																																																																												
Address 523 Jubilee Lane		City/State Germantown Hills, IL	ZIP Code 61548																																																																																																																																																																																																																																																																																												
License/Permit # 25 081		Permit Holder DG Retail LLC	Purpose of Inspection Routine	Risk Category III																																																																																																																																																																																																																																																																																											
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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																																																																																																																																																																																																																																																																																									
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Person in Charge (Signature) Allen Swayze Date: 2/4/2025
 Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date:

Food Establishment Inspection Report

Page 2 of 3

Establishment: Dollar General #7433

Establishment #: 25 081

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	34		
		Block cheese/RIC	36		
		Hot dogs/RIC	36		
		Milk/RIC storage	35		

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#): Ann Simpson

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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.
1	2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of the procedures necessary to ensure that
	poisonous or toxic materials are safely stored and priority violation (#28) noted during inspection. Based on the risks inherent
	to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the regulatory
	authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control principles,
	and the requirements of this Code. The person-in-charge shall demonstrate this knowledge by complying with this
	Code by having no violations of priority items during the current inspection. Discussed HACCP concepts and proper

Food Establishment Inspection Report

Page 3 of 3

Establishment: Dollar General #7433

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