

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		2	Date	2/3/2025
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:10 PM
Establishment	Dollar General #14898	Phone (309) 304-7513	Email				
Address 1508 W. Front Street		City/State Roanoke, IL	ZIP Code 61561				
License/Permit # 25 084		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	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.	<input checked="" type="checkbox"/>	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				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		Time/Temperature Control for Safety			
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				20	N/A	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	N/A	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands				23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.	
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source				Highly Susceptible Populations			
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.		Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	OUT	Toxic substances are properly identified, stored and used.	<input checked="" type="checkbox"/>

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 for COS and/or R		COS: Corrected on-site during inspection	R: Repeat violation			
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water				Proper Use of Utensils (continued)					
30		Pasteurized eggs are used where required.		44	Utensils, equipment, and linens: properly stored, dried, and handled.				
31		Water and ice from an approved source.		45	Single use/single service articles are properly stored and used.				
32		Variance obtained for specialized processing methods.		46	Gloves used properly.				
Food Temperature Control				Utensils, Equipment, and Vending					
33		Proper cooling methods are used; adequate equipment for temperature control.		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				
34		Plant food properly cooked for hot holding.		48	Warewashing facilities: installed, maintained, and used; test strips.				
35		Approved thawing methods used.		49	Non-food contact surfaces are clean.				
36		Thermometers are provided and accurate.		Physical Facilities					
Food Identification				50	Hot and cold water available; adequate pressure.				
37		Food properly labeled; original container.		51	Plumbing installed; proper backflow devices.				
Prevention of Food Contamination				52	Sewage and wastewater properly disposed.				
38		Insects, rodents, and animals not present.		53	Toilet facilities: properly constructed, supplied, and cleaned.				
39		Contamination is prevented during food preparation, storage, and display.		54	Garbage and refuse are properly disposed; facilities are maintained.				
40		Personal cleanliness.		55	Physical facilities installed, maintained, and cleaned.				
41		Wiping cloths: properly used and stored.		56	Adequate ventilation and lighting; designated areas used.				
42		Washing fruits, vegetables, and other plant food.		Food Handler and Allergen Awareness					
Proper Use of Utensils				57	Food handler training 410 ILCS 625/3.06.				
43		In-use utensils: properly stored.		58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				
				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				

Person in Charge (Signature) S. Dasey

Date: 2/3/2025

Inspector (Signature) Paul Wilkins

(F)

Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Dollar General #14898

Establishment #: 25 084

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	35		
		Block cheese/RIC	38		
		Hot dogs/RIC	36		
		Milk/RIC storage	38		
		Sliced cheese/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#): Silvia Dorsey

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. Discussed proper storage procedures with person-in-charge during inspection.
28	7-301.11 (P) Observed body wash, hand soap, and shampoo stored above single-service articles (sandwich bags, freezer bags, and storage bags) 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

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