

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		3	Date	3/17/2025						
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:10 PM						
Establishment	Dollar General #18787	Phone (309) 323-0580	Email										
Address 1100 Spring Bay Road		City/State East Peoria, IL		ZIP Code 61611									
License/Permit # 25 085		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								Time/Temperature Control for Safety					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			18	N/A	Proper cooking time and temperatures.						
4	IN	Proper use of restriction and exclusion.			19	N/A	Proper reheating procedures for hot holding.						
5	IN	Procedures for responding to vomiting and diarrheal events.			20	N/A	Proper cooling time and temperature.						
Good Hygienic Practices								Consumer Advisory					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			25	N/A	Consumer advisory is provided for raw/undercooked food.						
7	IN	No discharge from eyes, nose, and mouth.			Highly Susceptible Populations								
Preventing Contamination by Hands								Food/Color Additives and Toxic Substances					
8	IN	Hands clean and properly washed.			27	N/A	Food additives: approved and properly used.						
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			28	OUT	Toxic substances are properly identified, stored and used.	<input checked="" type="checkbox"/>					
10	IN	Adequate handwashing sinks are properly supplied and accessible.			29	N/A	Conformance with Approved Procedures						
Approved Source								Compliance with variance/specialized process/HACCP.					
11	IN	Food obtained from an approved source.			GOOD RETAIL PRACTICES								
12	N/O	Food received at the proper temperature.			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
13	OUT	Food in good condition, safe, and unadulterated.	<input checked="" type="checkbox"/>		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			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.											
#	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	Varlance 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) Kathy Amelino Date: 3/17/2025
 Inspector (Signature) Paul Wilkins Follow-up: YES NO (Check one) Follow-up Date: _____

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Establishment: Dollar General #18787

Establishment #: 25 085

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	37		
		Shredded cheese/RIC	39		
		Bologna/RIC	38		
		Milk/RIC	39		
		Hot dogs/RIC	36		

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

This facility is on the NCPWS program and must routinely collect water samples as required

Ensure exterior packaged ice freezers (Home City Ice) are 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#): Kathy Prine

HACCP Topic: TCS food temperature 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

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