

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	1	Date	6/9/2025	
			Number of Repeat Risk Factor/ Intervention Violations	0	Time In	10:50 AM	
Establishment	Dollar General #8610	Phone (309) 921-5050	Email				
Address 675 N. Chestnut Street		City/State Minonk, IL	ZIP Code 61760				
License/Permit # 25 082		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	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				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
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				21	N/A	Proper hot holding temperatures.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper cold holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.		23	N/A	Proper date marking and disposition.	
Preventing Contamination by Hands				24	N/A	Time as a Public Health Control; procedures and records.	
8	IN	Hands clean and properly washed.		25	N/A	Consumer Advisory	
9	N/A	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		Consumer advisory is provided for raw/undercooked food.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.		26	N/A	Highly Susceptible Populations	
Approved Source				Pasteurized foods are used; prohibited foods are not offered.			
11	IN	Food obtained from an approved source.		27	N/A	Food/Color Additives and Toxic Substances	
12	N/O	Food received at the proper temperature.		28	IN	Food additives: approved and properly used.	
13	OUT	Food in good condition, safe, and unadulterated.		29	N/A	Toxic substances are properly identified, stored and used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Conformance with Approved Procedures			
				Compliance with variance/specialized process/HACCP.			

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.		50		Physical Facilities			
Food Identification				51		Hot and cold water available; adequate pressure.			
37		Food properly labeled; original container.		52		Plumbing installed; proper backflow devices.			
Prevention of Food Contamination				53		Sewage and wastewater properly disposed.			
38		Insects, rodents, and animals not present.		54		Toll facilities: properly constructed, supplied, and cleaned.			
39		Contamination is prevented during food preparation, storage, and display.		55		Garbage and refuse are properly disposed; facilities are maintained.			
40		Personal cleanliness.		56		Physical facilities installed, maintained, and cleaned.			
41		Wiping cloths: properly used and stored.		57		Adequate ventilation and lighting; designated areas used.			
42		Washing fruits, vegetables, and other plant food.		58		Food Handler and Allergen Awareness			
Proper Use of Utensils				59		Food handler training 410 ILCS 625/3.06.			
43		In-use utensils: properly stored.				Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			
						Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			

Person in Charge (Signature)

Date:

6/9/2025

Inspector (Signature)

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Dollar General #8610

Establishment #: 25 082

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	36		
		Bologna/RIC	37		
		Almond milk/RIC	36		
		Butter/RIC	35		
		Block cheese/RIC	36		
		Deli ham/RIC	38		
		Hot dogs/RIC	33		
		Coffee creamer/RIC	39		

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

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#): Pat Kusek

HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, 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.
13	3-202.15 (Pf) Observed dented can of Clover Valley crushed tomatoes on store display shelf in Aisle 8. 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 can removed from shelf during inspection.
55	6-201.11 (C) Observed along east wall across from Aisle 16 ceiling tile with water stain above kitchen utensils. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.
	Please correct this violation within 90 days or at least by next routine inspection.

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Page 3 of 3

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