

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	3	Date	01/10/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	12:15 PM
Establishment Dollar General #4677	License/Permit # 22 130	Permit Holder DG Retail LLC	Risk Category III		
Street Address 115 N. Menard Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 61548				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
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
Supervision			
1	Out		X
2	N/A		
Employee Health			
3	In		
4	In		
5	In		
Good Hygienic Practices			
6	In		
7	In		
Preventing Contamination by Hands			
8	In		
9	N/A		
10	In		
Approved Source			
11	In		
12	N/O		
13	Out		X
14	N/A		

Compliance Status		COS	R
Protection from Contamination			
15	In		
16	N/A		
17	In		
Time/Temperature Control for Safety			
18	N/A		
19	N/A		
20	N/A		
21	N/A		
22	In		
23	In		
24	N/A		
Consumer Advisory			
25	N/A		
Highly Susceptible Populations			
26	N/A		
Food/Color Additives and Toxic Substances			
27	N/A		
28	Out		X
Conformance with Approved Procedures			
29	N/A		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49	X	Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

Food Establishment Inspection Report

Establishment: Dollar General #4677

Establishment #: 22 130

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
		Hot dogs/RIC	36		
		Ham/RIC	37		
		Milk/RIC	39		

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 proper procedures to properly store toxic materials on store display shelves and priority violation (#28) noted during inspection. Discussed proper toxic material storage for food establishments with person-in-charge during inspection.
13	3-202.15 (Pf) Observed on store display shelves in Aisle 15 dented cans of Clover Valley homestyle baked beans (3) and in Aisle 6 dented can of Armour beef stew (1). Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from store display shelves during inspection.
28	7-201.11 (P) Observed in Aisle 19 (\$1 Dollar Deals) hand soap stored above paper towels and on Aisle 17 end cap laundry detergent stored above paper towels on store display shelves. Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Hand soap and laundry detergent moved to separate store display shelves during inspection.
47	4-202.16 (C) Observed RIC (3-door, milk, butter) slotted shelf on right side with rust and not maintained in good repair. Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in RIC (3-door, milk, butter) bottom shelf on left side soiled with accumulated debris and black spots. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Tori Ball

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HACCP Topic: TCS food storage temperature requirements, toxic material storage, employee health policy requirements, wearing masks

Tori Ball _____ Jan 10, 2022 _____
 Person In Charge (Signature) Date

Paul Wilkins FL _____ Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

