

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
[www.woodfordhealth.org](http://www.woodfordhealth.org)

Permit No.: 18 091 L  
Telephone: 309-367-9600  
 Original Inspection  
 Follow-up Inspection  
 Other  
10-DAY RECHECK

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Dollar General Store #4677 Owner/Agent: Dollar General Retail Corporation LLC

Address: 115 N. Menard Street City: Metamora ZIP Code: 61548

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
*3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35	C	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
*4		4	Facilities to maintain product temperature	23		1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILINGS</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
*7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation					<b>WATER</b>			
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure	38		1	Lighting provided as required -- Fixtures shielded
10		1	Food (ice) dispensing utensils properly stored					<b>SEWAGE</b>			
<b>PERSONNEL</b>				*28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
*11		5	Personnel with infections restricted					<b>PLUMBING</b>			
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>								<b>TOILET AND HAND-WASHING FACILITIES</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					44		1	Clean, soiled linen properly stored
17		1	Accurate thermometers, chemical test kits provided, gauge cock					*45	N/A		Management personnel certified YES ___ NO <u>X</u>
									N/A		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine

Hot Foods None Observed

Cold Foods None Observed

Manager Certification No. of: \_\_\_\_\_

Full-Time Employee: Nate Griffith Exp. Date \_\_\_\_\_

RIC, RIF

Received by/Title

*Nef*

(Signature of Owner or Representative)

Sanitation Score: N/A (100 minus demerits)

Date: 27 August 2018

Time In: 3:05 p.m. Time Out: 3:35 p.m.

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By Paul Walker, WCHD (E) (Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 091 L

The following remarks supplement the inspection report of: Dollar General Store #4677

(Establishment Name)

Date: 27 August 2018

Item	Code	Section	Inspection Remarks	Correct by
35			Observed front doors to establishment with new weather-stripping installed and back doors (receiving/storage) to establishment with new weather stripping installed between doors. This facility had 10 days ( <b>FRIDAY, APRIL 27, 2018</b> ) to ensure front doors and back doors to establishment were tight-fitting and self-closing and had requested additional time to complete required repairs by submitting work order to corporate office. Store manager did not notify WCHD once repairs were completed. The recheck inspection fee of \$75.00 could not be collected at the time of the recheck inspection and an invoice for the recheck inspection fee will be sent to the establishment.	C
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			If any changes are planned in the future for this establishment, (location, food and/or drink available for sale, equipment additions, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.	
			Facility is still classified as a Category III, Low Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next CFPM 8-hour class & exam offered @ WCHD: October 2 & 4, 2018	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees.	
			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 vaping or e-cigarette use in storage area; no smoking within building structure.	
			<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized metal-stem thermometer to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	

Sanitarian/Environmental Health Inspector Paul Walker WCHD

These remarks have been explained to me and are understood Y NFK

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection