

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	08/10/2021
Establishment Dollar General #8610		License/Permit #	0	Time In	1:05 PM
Street Address 675 N. Chestnut Street		Permit Holder	Risk Category		
City/State Minonk, IL		DG Retail LLC	III		
ZIP Code 61760		Purpose of Inspection Routine Inspection			

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	Compliance Status			COS	R
Supervision									
1	Out	Person in charge present, demonstrates knowledge, and performs duties	X		15	In	Food separated and protected		
2	N/A	Certified Food Protection Manager (CFPM)			16	N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety				
5	In	Procedures for responding to vomiting and diarrheal events			18	N/A	Proper cooking time and temperatures		
Good Hygienic Practices									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
Preventing Contamination by Hands									
8	In	Hands clean and properly washed			21	N/A	Proper hot holding temperatures		
9	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	N/A	Proper date marking and disposition		
Approved Source									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			Consumer Advisory				
13	Out	Food in good condition, safe, and unadulterated	X		25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations				
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				COS	R
Safe Food and Water									
30		Pasteurized eggs used where required			Proper Use of Utensils				
31		Water and ice from approved source			43		In-use utensils: properly stored		
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45	X	Single-use/single-service articles: properly stored and used	X	
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			Utensils, Equipment and Vending				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
Food Identification									
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage and display			Physical Facilities				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
Employee Training									
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
54		Garbage & refuse properly disposed; facilities maintained			55		Physical facilities installed, maintained, and clean		
55		Physical facilities installed, maintained, and clean			56		Adequate ventilation and lighting; designated areas used		
56		Adequate ventilation and lighting; designated areas used			Employee Training				
57		All food employees have food handler training			57		All food employees have food handler training		
58		Allergen training as required			58		Allergen training as required		

Food Establishment Inspection Report

Establishment: Dollar General #8610

Establishment #: 21 081

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		
		Hot dogs/RIC	37		
		Block cheese/RIC	38		
		Ham/RIC	38		
		Milk/RIC storage room	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 safely store toxic items and priority violation (#28) noted during inspection. Discussed HACCP concept and proper toxic item safety storage requirements with person-in-charge during inspection.
13	3-202.15 (Pf) Observed on shelf in Aisle 7 dented cans of Clover Valley sliced carrots (1), Clover Valley cream of chicken (1), and Del Monte sweet peas (2). Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf during inspection.
28	7-201.11 (P) Observed on end cap of DG Deals aisle SmartShield antimicrobial surface protectant and moisturizer stored on shelf above copper oven food liners and bamboo towels & on end cap in Aisle 20 Spic and Span cleaner stored on shelf above paper towels. Toxic materials/cleaning supplies shall be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Toxic materials/cleaning supplies moved to separated shelf by person-in-charge during inspection.
45	4-903.11 (C) Observed in Aisle 4 open box of DG Home blue plastic cups stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Box of blue plastic cups moved onto an empty container by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Bonita Upts

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HACCP Topic: TCS food storage requirements, toxic items/cleaning supplies storage requirements, employee health policy, wearing masks

Bonita Upts
Person in Charge (Signature)

Aug 10, 2021

Date

Paul Wilton W. C. III
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

