

- 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

Permit No.: 16 039 L
Telephone: 383- 2244
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Dollar General Store #7433 Owner/Agent: Dollar General Retail Corporation LLC
Address: 523 Jubilee Lane City: Germantown Hills 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 |
|------------------------------------|--------|-----|---|------|---|-----|--|----------------------------------|--------|-----|--|
| FOOD | | | | 18 | | 1 | Pre-flushed, scraped, soaked | | | | |
| * 1 | X C | 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 |
| FOOD PROTECTION | | | | 21 | | 1 | Wiping cloths: clean, use restricted | | | | |
| * 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 | X C | 4 | Presence of insects/rodents - outer openings protected, no birds, turtles, other animals |
| * 4 | | 4 | Facilities to maintain product temperature | 23 | X | 1 | Non-food contact surfaces of equipment and utensils clean | FLOORS, WALLS AND CEILING | | | |
| 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 | X | 1 | Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods |
| * 7 | X C | 4 | Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION | 26 | | 2 | No re-use of single-service articles | LIGHTING | | | |
| 8 | | 2 | Food protection during storage, preparation, display, service and transportation | | | | WATER | 38 | | 1 | Lighting provided as required - Fixtures shielded |
| 9 | | 2 | Handling of food (ice) minimized, methods | *27 | | 5 | Water source, safe: hot and cold under pressure | VENTILATION | | | |
| 10 | | 1 | Food (ice) dispensing utensils properly stored | | | | SEWAGE | 39 | | 1 | Rooms and equipment - vented as required |
| PERSONNEL | | | | *28 | | 4 | Sewage and waste water disposal | DRESSING ROOMS | | | |
| *11 | | 5 | Personnel with infections restricted | | | | PLUMBING | 40 | | 1 | Rooms clean, lockers provided, facilities clean |
| *12 | | 5 | Hands washed and clean, good hygienic practices | 29 | | 1 | Installed, Maintained | OTHER OPERATIONS | | | |
| 13 | | 1 | Clean clothes, hair restraints | *30 | | 5 | Cross-connection, back-siphonage, backflow | *41 | X C | 5 | Toxic items properly stored, labeled and used |
| FOOD EQUIPMENT AND UTENSILS | | | | | | | TOILET AND HAND-WASHING FACILITIES | 42 | | 1 | Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel |
| 14 | | 2 | Food (ice) contact surfaces: designed, constructed, maintained, installed, located | *31 | | 4 | Number, convenient, accessible, designed, installed | 43 | | 1 | Complete separation from living/sleeping quarters, laundry |
| 15 | X | 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 | 44 | | 1 | Clean, soiled linen properly stored |
| 16 | | 2 | Dishwashing facilities: designed, constructed, maintained, installed, located, operated | | | | | *45 | N/A | | Management personnel certified YES _____ NO <u>X</u> |
| 17 | | 1 | Accurate thermometers, chemical test kits provided, gauge cock | | | | | | | | |

Temperature: Temp/PPM Chemical: Chlorine Hot Foods None Observed Cold Foods Ham 41° F
 Manager Certification No. of: N/A Shredded cheese 41° F
 Full-Time Employee: Mike Lingenfelter Exp. Date N/A RIC, RIF - OK

Received by/Title [Signature] (Signature of Owner or Representative) Date: 7 July 2016
 Sanitation Score: 79 (100 minus demerits) By Paul Williams (EL) (Sanitarian/Environmental Health Inspector)
 Time In: 2:05 p.m. Time Out: 3:15 p.m. Page 1 of 3



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 16 039 L

The following remarks supplement the inspection report of: Dollar General Store #7433

(Establishment Name)

Date: 7 July 2016

| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|----------------------|
| 1 | | | Observed dented cans of Clover Valley sliced beets (2), Clover Valley crushed pineapple (5), Clover Valley mandarin oranges (1) on shelf in Aisle F-5; dented cans (2) of Clover Valley roast beef on shelf of end cap S-11; dented cans of Libby's sausage gravy and Clover Valley meatballs on shelf in Aisle F-14. Dented cans removed from shelves during inspection. | C |
| 7 | | | Observed raw food (hamburger & sausage {Tennessee Pride Country Sausage} stored above containers of ready-to-eat food/drink (milk) in RIC (2-door); raw food (hamburgers) stored above ready-to-eat food (fully cooked breaded chicken) in RIF (2-door). All ready-to-eat food items removed to another location in refrigeration and freezer units by male manager during inspection. | C |
| 15 | | | Observed covered waste receptacle not provided in men's restroom at time of inspection. | NRI REPEAT |
| 23 | | | Observed RIC (milk, fresh food) slotted shelving soiled w/ accumulated dust and debris. | NRI |
| 35 | | | Observed 2 front doors to establishment propped open with wood wedges at time of inspection. Front doors closed by male manager during inspection. | C |
| 37 | | | Observed corner of wall by mop sink basin damaged and not maintained in good repair. | NRI |
| 41 | | | Observed Dollar General anti-bacterial moist wipes stored on upper shelf above paper napkins in Aisle S-4 – moist wipes removed from upper shelf by male manager during inspection. Alkaline batteries stored above various food packages by cashier – batteries removed by male manager during inspection. | C |
| | | | | |
| | | | | |
| | | | Please correct any violations noted above ASAP, but at least by NRI | |
| | | | Please go to our website to view/print the Spring/Summer 2016 newsletter. | |
| | | | 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 IL FSSM 8-hour class offered @ WCHD: October 4 & 6, 2016 | |
| | | | Food Handler certification is due by January 1, 2017, for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. | |
| | | | 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. | |

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

[Handwritten Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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| Item | Code | Section | Inspection Remarks | Correct by |
|------|------|---------|--|------------|
| | | FYI | HAZARD ANALYSIS CRITICAL CONTROL POINT | |
| | | | - 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 food temperatures) | |
| | | | - Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom | |
| | | | - Chlorine: 100-200 ppm: for moist-wipe cloth, spray bottle, swabbing; 75° F Label all spray bottles & buckets with name of cleaning solution in container | |
| | | | - Store raw food on bottom shelves, below ready-to-eat food/drink, to prevent cross-contamination | |
| | | | - Store chemicals, toxic items, cleaning supplies, personal care items, etc., on bottom shelves, below single-service items, food, equipment, utensils, etc., to prevent possible contamination | |
| | | | - Inspect cans of food & food products for dents and other imperfections upon delivery, prior to placing in storage, and before placing onto display shelf | |
| | | | - Ensure outer opening doors are self-closing and tight-fitting to prevent intrusion of insects and rodents | |
| | | | - Make sure exterior packaged ice freezer (Home City Ice) is kept locked at all times except when in use for food security & safety | |

Sanitarian/Environmental Health Inspector Paul Miller Ward

These remarks have been explained to me and are understood [Signature]
(Signature of Owner or Representative)

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