

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	1	Date	04/21/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Dollar General #8708	License/Permit # 22 126	Permit Holder DG Retail LLC	Risk Category III		
Street Address 903 W. Main Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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	Item
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	N/A		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrhea events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	N/A		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	Out		Food in good condition, safe, and unadulterated
14	N/A	X	Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Item
Protection from Contamination			
15	In		Food separated and protected
16	N/A		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	N/A		Proper cooking time and temperatures
19	N/A		Proper reheating procedures for hot holding
20	N/A		Proper cooling time and temperature
21	N/A		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	N/A		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29	N/A		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 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

Compliance Status	COS	R	Item
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	X		Thermometers provided & accurate
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38	X		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

Compliance Status	COS	R	Item
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			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			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 #8708

Establishment #: 22 126

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
		Butter/RIC	38		
		Milk/RIC	39		
		Ham/RIC	39		
		Hot dogs/RIC	38		
		Shredded cheese/RIC storage	40		
		Milk/RIC storage	38		

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 in store aisle F-5 three (3) dented cans of Bruce's yams on shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from shelf during inspection.
36	4-204.112 (C) Observed in RIF (west wall, 3-door, pizza, meat) temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
38	6-202.15 (C) Observed front exterior entrance/exit door (south, interior right-side) not properly self-closing and piece of material taped to door at time of inspection. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at least by next routine inspection.


CFPM Verification (name, expiration date, ID#): Drew Burger

--	--	--	--

HACCP Topic: TCS food temperature requirements, employee health policy requirements

Drew Burger
Person in Charge (Signature)

Apr 21, 2022
Date

Paul Williams 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

