

- 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.: 17 031 L
Telephone: 467-2014
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Dollar General Store #2519 **Owner/Agent:** Dollar General Retail Corporation LLC
Address: 1920 S. Main Street **City:** Eureka **ZIP Code:** 61530

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		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		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	FLOORS, WALLS AND CEILING				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36	X	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		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									Food handler certification - food employees YES _____ NO _____

Temperature: Temp/PPM **Chemical:** Chlorine **Hot Foods** None Observed **Cold Foods** Hot dogs 40° F
Manager Certification No. of: N/A **Bacon** 40° F / **Bologna** 40° F
Full-Time Employee: Mindy Billups **Exp. Date** N/A **Shredded cheese** 40° F
RIC, RIF - OK

Received by/Title Mendez Beaulieu (Store Manager)
(Signature of Owner or Representative)
Sanitation Score: 89 (100 minus demerits) **Date:** 31 May 2017
Time In: 2:45 p.m. **Time Out:** 4:00 p.m. **Page 1 of 3** **By:** Paul Wilkins, WCH (EL)
(Sanitarian/Environmental Health Inspector)



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 031 L

The following remarks supplement the inspection report of: Dollar General Store #2519

(Establishment Name)

Date: 31 May 2017

Item	Code	Section	Inspection Remarks	Correct by
7			Observed in RIF along south wall raw ground beef and raw chicken stored on upper slotted shelf above ready-to-eat food items (Banquet fully-cooked bread chicken). Ready-to-eat food removed to upper shelf and raw food removed to bottom shelf by female store manager during inspection.	C
36			Observed floor coving in restroom behind toilet and below hand sink (left corner) missing and not attached.	NRI
37			Observed wall by mop sink room and stairs with two large holes in drywall and not maintained in good repair; wall by furnaces in back storage hallway not maintained in good repair.	NRI
41			Observed in store aisle (clearance) Ajax dish soap and Lucky hand soap stored on top shelf above single-service items (paper plates) – Ajax dish soap and Lucky hand soap removed from top shelf by female store manager during inspection; in store aisle (toy aisle) Flex Shot sealer stored on upper shelf above 10" cooking pans – cooking pans removed to top shelf by female store 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 Fall/Winter 2016 newsletter.	
			Facility is still classified 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, 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 class offered @ WCHD: Fall 2017	
			IL FSSM class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam.	
			Effective January 1, 2017, Food Handler certification is required 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. 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 must be posted at entrances & exits.	

Sanitarian/Environmental Health Inspector

Paul Wilkins WCHD

These remarks have been explained to me and are understood

Mindy Bellup (Store Manager)
(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



**Woodford County
Health Department**

Public Health
Prevent. Promote. Protect.

1831 S. Main Street
Eureka, Illinois 61530
Phone: 309/467-3064
Fax: 309/467-5104
www.woodfordhealth.org

SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 031 L

The following remarks supplement the inspection report of: Dollar General Store #2519
(Establishment Name)

Date: 31 May 2017

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 food temperature measuring device with metal-stem 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 chemicals, 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 Wilkin Ward
Mindy Belups (Store Manager)
(Signature of Owner or Representative)

These remarks have been explained to me and are understood

NRI = Next Routine Inspection
C = Corrected During Inspection