

- 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.: 18 091 L
Telephone: 309-367-9600
 Original Inspection
 Follow-up Inspection
 Other

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
FOOD				18		1	Pre-flushed, scraped, soaked	GARBAGE AND REFUSE DISPOSAL			
• 1	X	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	INSECT, RODENT ANIMAL CONTROL			
• 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	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		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	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	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						N/A		Food handler certification - food employees YES ___ NO <u>X</u>

Temperature: Temp/PPM Chemical: Chlorine 100 ppm Hot Foods None Observed Cold Foods Hot dogs 40° F
 Manager Certification No. of: _____ Bacon 39° F
 Full-Time Employee: Eric Clark Exp. Date _____ Shredded cheese 41° F
RIC, RIF - OK

Received by/Title E Clark (Signature of Owner or Representative)
 Sanitation Score: 84 (100 minus demerits) Date: 17 April 2018
 Time In: 2:00 p.m. Time Out: 3:35 p.m. Page 1 of 3 By Paul Wilkins WCHD (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: 17 April 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed on shelf in Aisle 6 dented cans of Campbell's Chunky grilled chicken & sausage gumbo and Campbell's Chunky creamy chicken & dumplings soup. Dented cans removed from shelf during inspection.	C
15			Observed in unisex restroom waste receptacle provided but without cover or lid also provided.	NRI
23			Observed slotted shelves in RIC (3-door, north wall, "fresh food", milk) soiled w/ accumulated dust and debris.	NRI REPEAT
35			Observed front doors to establishment with large gap between doors allowing light to penetrate and back doors (receiving/storage) to establishment with large gap between doors allowing light to penetrate. This item could not be corrected during this inspection. This facility has 10 days (FRIDAY, APRIL 27, 2018) to ensure front doors and back doors to establishment are tight-fitting and self-closing. A recheck inspection will be conducted to ensure compliance & a recheck inspection fee of \$75.00 will be assessed to the establishment at the time of the recheck inspection.	10 DAYS
41			Observed in Aisle 13 Kingsford charcoal lighter fluid stored on shelf above Jiffy Foil grill sheets. Jiffy Foil grill sheets removed to upper shelf by male employee during inspection.	C
41			Observed in Aisle 19 body wash and shampoo stored above paper towels and paper plates & bowls. Paper towels and paper plates moved to separate shelf by male employee during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			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: July 16 & 18, 2018	

Sanitarian/Environmental Health Inspector

Paul Wilkins wchd

These remarks have been explained to me and are understood

C. [Signature]

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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 posted at entrances & exits.	
		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 temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Store cleaning supplies, personal care items, and toxic items on bottom shelves to prevent contamination of food, medicine, equipment, utensils, single-service items, etc.	
			- Recommend documenting temperatures of refrigeration units, freezing units, and sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Store raw food below ready-to-eat food/drink to prevent possible contamination	

Sanitarian/Environmental Health Inspector

Paul Wilkins, WCHD

These remarks have been explained to me and are understood

E. [Signature]

(Signature of Owner or Representative)

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