

- 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.: 18 093 L  
Telephone: 309-432-2706  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Dollar General Store #8610 **Owner/Agent:** Dollar General Retail Corporation LLC

**Address:** 675 N. Chestnut Street **City:** Minonk **ZIP Code:** 61760

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
			<b>FOOD</b>				<b>GARBAGE AND REFUSE DISPOSAL</b>				<b>GARBAGE AND REFUSE DISPOSAL</b>
•1	X C	5	Source, Wholesome, No Spoilage	18		1	Pre-flushed, scraped, soaked	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		1	Original Container, Properly Labeled	•19		2	Wash, rinse water: clean, proper temperature	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			<b>FOOD PROTECTION</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>
•3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	21		1	Wiping cloths: clean, use restricted	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
•4		4	Facilities to maintain product temperature	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				<b>FLOORS, WALLS AND CEILINGS</b>
5	X	1	Thermometers provided and conspicuous	23		1	Non-food contact surfaces of equipment and utensils clean	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	24		1	Storage, handling of clean equipment-utensils	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	25		1	Single-service articles, storage, dispensing				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation	26		2	No re-use of single-service articles	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				<b>VENTILATION</b>
10		1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>				<b>PLUMBING</b>				<b>DRESSING ROOMS</b>
•11		5	Personnel with infections restricted	•28		4	Sewage and waste water disposal	40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	29		1	Installed, Maintained	•41	X C	5	Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•30		5	Cross-connection, back-siphonage, backflow	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	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
17		1	Accurate thermometers, chemical test kits provided, gauge cock				<b>TOILET AND HAND-WASHING FACILITIES</b>	•45	N/A		Management personnel certified YES ___ NO <u>X</u>
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>	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 38° F

Full-Time Employee: Pat Kusek Exp. Date \_\_\_\_\_

Shredded cheese 41° F

RIC, RIF - OK

Received by/Title Pat Kusek

(Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 8 May 2018

Time In: 12:45 p.m. Time Out: 2:00 p.m.

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By Paul Williams, WCHD (Signature)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 093 L

The following remarks supplement the inspection report of: Dollar General Store #8610

(Establishment Name)

Date: 8 May 2018

Item	Code	Section	Inspection Remarks	Correct by
1			Observed on shelf in Aisle 7 dented cans of Clover Valley chicken & stars soup, Clover Valley chicken noodle soup, and Dinty Moore beef stew. Dented cans removed from shelf by female manager during inspection.	C
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIF (frozen food, 3-door, north wall) and in RIF (frozen food, 2-door, north wall).	NRI
41			Observed in dollar deals aisle (Aisle 8) on shelf fabric refresher stored above paper towels. Fabric refresher removed to bottom shelf by female 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 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	
			Effective January 1, 2017, food handler certification is required for all food employees who do not already have certified food protection manager 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; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.	

Sanitarian/Environmental Health Inspector

*Paul Walker*

*Pat Lusek*

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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		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 Willey weng

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

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