

Food Establishment Inspection Report

Local Health Department and Address CHAMPAIGN-URBANA PUBLIC HEALTH DEPARTMENT 201 W. Kenyon Rd, Champaign, Illinois 61820-7807	No. of P/Pf Violations	1	Date	05/20/2026
	Number of Repeat P/Pf Violations	0	Time In	09:05 AM
			Time Out	10:15 AM

Establishment Dollar General No. 30605	Person In Charge Alice Lewis, Store Manager
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Address 1204 N Market ST, CHAMPAIGN, IL 61820	Inspection Result Red
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Inspection Type Incident	License/Permit # 3674	Risk Category Category 3
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

IN: in compliance OUT: not in compliance NA: not applicable NO: not observed COS: corrected on-site during inspection R: repeat violation

#	I	O	N	A	N	O	Description	COS	R	#	I	O	N	A	N	O	Description	COS	R
Supervision										Protection from Contamination									
1	✓						Person in charge present, demonstrates knowledge, and performs duties			15	✓						Food separated and protected		
2	✓						Certified Food Protection Manager			16	✓						Food-contact surfaces: cleaned & sanitized		
Employee Health										Time/Temperature Control for Safety									
3	✓						Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	✓						Proper disposition of returned, previously served, reconditioned & unsafe food		
4	✓						Proper use of restriction and exclusion			18	✓						Proper cooking time & temperatures		
5	✓						Procedures for responding to vomiting and diarrheal events			19	✓						Proper reheating procedures for hot holding		
Good Hygienic Practices										Consumer Advisory									
6	✓						Proper eating, tasting, drinking, or tobacco use			20	✓						Consumer advisory provided for raw/undercooked food		
7	✓						No discharge from eyes, nose, and mouth			21	✓						Proper cooling time and temperature		
Preventing Contamination by Hands										Highly Susceptible Populations									
8	✓						Hands clean & properly washed			22	✓						Pasteurized foods used; prohibited foods not offered		
9	✓						No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	✓						Food/Color Additives and Toxic Substances		
10	✓						Adequate handwashing sinks properly supplied and accessible			24	✓						Food additives: approved and properly used		
Approved Source										Conformance with Approved Procedures									
11	✓						Food obtained from approved source			25	✓						Compliance with variance/specialized process/HACCP		
12	✓						Food received at proper temperature			26	✓						Food/Color Additives and Toxic Substances		
13	✓						Food in good condition, safe, & unadulterated			27	✓						Food additives: approved and properly used		
14	✓						Required records available: molluscan shellfish identification, and parasite destruction			28	✓						Toxic substances properly identified, stored, & used		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN: in compliance OUT: not in compliance NA: not applicable NO: not observed COS: corrected on-site during inspection R: repeat violation

#	I	O	N	A	N	O	Description	COS	R	#	I	O	N	A	N	O	Description	COS	R	
Safe Food and water										Proper Use of Utensils Cont.										
30	✓						Pasteurized eggs used where required			44	✓						Utensils, equipment & linens: properly stored, dried, & handled			
31	✓						Water & ice from approved source			45	✓						Single-use/single-service articles: properly stored & used			
32	✓						Variance obtained for specialized processing methods			46	✓						Gloves used properly			
Food Temperature Control										UTENSILS, EQUIPMENT, AND VENDING										
33	✓						Proper cooling methods used; adequate equipment for temperature control			47	✓						Food & non-food contact surfaces cleanable, properly designed, constructed & used			
34	✓						Plant food properly cooked for hot holding			48	✓						Warewashing facilities: installed, maintained & used; test strips			
35	✓						Approved thawing methods used			49	✓						Non-food contact surfaces clean			
36	✓						Thermometers provided & accurate			Physical Facilities										
Food Identification										50	✓							Hot & cold water available; adequate pressure		
37	✓						Food properly labeled; original container			51	✓						Plumbing installed; proper backflow devices			
Prevention of Food Contamination										52	✓						Sewage & waste water properly disposed			
38		✓					Insects, rodents, & animals not present			53	✓						Toilet facilities: properly constructed, supplied, & cleaned			
39	✓						Contamination prevented during food preparation, storage & display			54	✓						Garbage & refuse properly disposed; facilities maintained			
40	✓						Personal cleanliness			55	✓						Physical facilities installed, maintained & clean			
41	✓						Wiping cloths: properly used & stored			56	✓						Adequate ventilation & lighting; designated areas used			
42	✓						Washing fruit, vegetables and other plant food			Food Handler and Allergen Awareness										
Proper Use of Utensils										57	✓						Food handler training 410 ILCS 625/3.06			
43	✓						In-use utensils: properly stored			58	✓						Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only)			
										59	✓						Allergen awareness notice 410 ILCS 625/3.08 (rest. only)			

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CFPM Verification (First name, last name, ID#, expiration date):			
ID #:			
Exp. Date:			

HACCP Topic: Cold Holding

- Illinois Requirements:**
- Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**
 - Appropriate **default beverage** for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item No.	P	Pf	C	R	Violations cited in this report must be corrected within the time frames below.	Correction Date
38		X			<p>Code: 6-501.112 - Removing Dead or Trapped Pests: PREMISES-Pests Controlled to Eliminate Presence-Methods: The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by: (C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under 7-202.12, 7-206.12, and 7-206.13.</p> <p>Violation Observed: Mice feces was found throughout the facility, including throughout the back storage room as well as by the coolers located in the back of the store (North wall), indicating an active mice infestation.</p>	NRI

NOTES

A site visit was conducted to investigate a complaint regarding the presence of mice in the establishment. The site visit revealed an active mice infestation. At approximately 10:15 AM on 05/20/2026, the health permit was suspended due to this imminent health hazard. The sale of items covered under the permit issued by C-UPHD must cease as of this time. A red Closed placard was posted at a location determined by the health officer. This placard is the property of C-UPHD/ CCPHD and shall not be removed, copied, or altered in any way under penalty of law.

Prior to re-opening, the facility must submit 2 consecutive pest control reports stating no mice activity is present in the facility. This includes activity on monitoring devices, such as glue boards . The two pest control reports must be at least 7 days apart. A site visit where no mice activity is observed must also be completed by the inspector prior to reinstating the health permit.

Contact me with questions at tingram-winston@c-uphd.org EXT. 2936

Person in Charge (Signature) Alice Lewis, Store Manager

Date: 05/20/2026

Inspector (Signature) T'Prinn Ingram-Winston