

- 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.: 17 077 M  
Telephone: 923-7528  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #2360- Kitchen Owner/Agent: Casey's Retail Company Inc

Address: 411 W. Front Street City: Roanoke ZIP Code: 61561

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>FOOD</b>				<b>GARBAGE AND REFUSE DISPOSAL</b>			
• 1		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	X	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>FOOD PROTECTION</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	•20		4	Sanitization rinse: clean, temperature, concentration				
• 4		4	Facilities to maintain product temperature	21		1	Wiping cloths: clean, use restricted	•35	X	4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
5		1	Thermometers provided and conspicuous	22	X	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents				
6		2	Potentially hazardous food properly thawed	23	X	1	Non-food contact surfaces of equipment and utensils clean				
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	24		1	Storage, handling of clean equipment-utensils	36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
8		2	Food protection during storage, preparation, display, service and transportation	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
9		2	Handling of food (ice) minimized, methods	26		2	No re-use of single-service articles				
10		1	Food (ice) dispensing utensils properly stored	<b>WATER</b>				38		1	Lighting provided as required - Fixtures shielded
• 11		5	Personnel with infections restricted	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
• 12		5	Hands washed and clean, good hygienic practices	•27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
13		1	Clean clothes, hair restraints	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
<b>PERSONNEL</b>				•28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	<b>TOILET AND HAND-WASHING FACILITIES</b>				41	X	5	Toxic items properly stored, labeled and used
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	•30		5	Cross-connection, back-siphonage, backflow	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
17	X	1	Accurate thermometers, chemical test kits provided, gauge cock	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
				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
								•45			Management personnel certified YES <u>X</u> NO _____
											Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine >200 ppm\* Hot Foods Pizza 187° F Cold Foods Roast beef 41° F  
 Manager Certification No. of: 162872 Chicken tenders 138° F Turkey 40° F / Ham 40° F  
 Full-Time Employee: Tabitha Cervantes Exp. Date 12/21 Hot ham & cheese sandwich 141° F Sausage 41° F  
Hamburger 160° F WIF, WIC, RIC - OK

Received by/Title Johann Hanafir  
 (Signature of Owner or Representative)

Sanitation Score: 88 (100 minus demerits)

Date: 8 May 2017

Time In: 11:35 a.m. Time Out: 12:50 p.m. Page 1 of 3 By Paul Wilk (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.: 17 077 M

The following remarks supplement the inspection report of: Casey's General Store #2360-- Kitchen

(Establishment Name)

Date: 8 May 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on shelving above food prep counter (donuts) clear plastic containers of food items without name identifying contents on containers. Food items were nuts, coconut flakes, and cinnamon.	NRI
15			Observed in RICs (deli prep area) slotted shelving with accumulated rust and peeling material.	NRI
17			Observed chlorine test kit to measure concentration of chlorine sanitizing solution not provided at establishment.	NRI
22			Observed at customer beverage dispensing unit ice dispensing spout soiled w/ black substance on inside white plastic ice deflecting flap.	NRI
23			Observed in WIF and WIC cooling fan grill covers soiled w/ accumulated dust and debris.	NRI
36			Observed floor coving missing along corner of inside wall between pizza prep and deli prep areas.	NRI
41			Observed in kitchen by 3-compartment sink on shelf spray bottle of bleach water with concentration of greater than 200 ppm of chlorine as indicated by a chlorine test kit. Chlorine sanitizing solution discarded 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 as a Category II, Medium 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 IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford - Eureka: Call 309-467-3789 for class information or to register for 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 posted at entrances & exits.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Johann Hanafin  
(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.: 17 077 M

The following remarks supplement the inspection report of: Casey's General Store #2360 – Kitchen

(Establishment Name)

Date: 8 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 temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilks, WCHD

Josann Hanafin  
(Signature of Owner or Representative)

These remarks have been explained to me and are understood X

NRI = Next Routine Inspection  
C = Corrected During Inspection