

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations <b>3</b>	Date 02/21/2019
Establishment Casey's General Store #1852		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In 12:45 PM
Street Address 106 Oblique Street		Permit Holder Casey's Retail Company	Time Out 3:00 PM
City/State Washburn, IL		Risk Category II	Purpose of Inspection Routine Inspection
License/Permit # 19 075			
ZIP Code 61570			

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection    R=repeat violation				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.					
Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	Out	Procedures for responding to vomiting and diarrheal events	X		19	N/A	Proper reheating procedures for hot holding		
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	Out	Proper hot holding temperatures		X
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	In	Hands clean and properly washed			22	In	Proper cold holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
<b>Approved Source</b>					<b>Food/Color Additives and Toxic Substances</b>				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			<b>Conformance with Approved Procedures</b>				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
<b>GOOD RETAIL PRACTICES</b>					28	Out	Toxic substances properly identified, stored, and used		X
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance    Mark "R" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation									
Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30		Pasteurized eggs used where required			43	In	In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			<b>Physical Facilities</b>				
35		Approved thawing methods used			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>					49		Non-food contact surfaces clean		
37		Food properly labeled; original container			<b>Employee Training</b>				
<b>Prevention of Food Contamination</b>					50		Hot and cold water available; adequate pressure		
38		Insects, rodents, and animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during food preparation, storage and display			52		Sewage and waste water properly disposed		
40		Personal cleanliness			53		Toilet facilities: properly constructed, supplied, & cleaned		
41		Wiping cloths: properly used and stored			54		Garbage & refuse properly disposed; facilities maintained		
42		Washing fruits and vegetables			55		Physical facilities installed, maintained, and clean		
					56		Adequate ventilation and lighting; designated areas used		
					57		All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Casey's General Store #1852

Establishment #: 19 075

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: >200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/hot-holding unit	154	Scrambled eggs/RIC prep	39	Deli sandwich/RIC	40
Chicken fritter/hot-holding unit	147	Cut lettuce/RIC prep	41	Hot dogs/RIC-WIC	40
Potato wedges/hot-holding unit	117	Sliced tomatoes/RIC prep	40		
Pizza rolls/hot-holding unit	120	Sliced ham/RIC prep	40		
Cheeseburger/hot-holding unit	154	Sausage crumbles/RIC prep	40		
Hot ham & cheese/hot-holding	122	Shredded cheese/RIC prep	41		
Garlic cheese sticks/hot-holding	159	Chicken salad croissant/RIC	41		
Chicken tenders/hot-holding	123	Tuna salad croissant/RIC	41		
		Creme/dispensing unit	38		

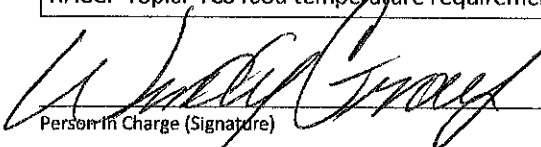
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
5	2-501.11 (Pf) Observed food establishment does not have procedures for food employees to follow when responding to discharging of vomitus or fecal matter. Procedures for responding to vomit/diarrheal event provided during inspection.
21	3-501.16 (P) Observed in kitchen in hot-holding unit internal TCS food temperature of potato wedges at 117° F, pizza rolls at 120° F, hot ham & cheese sandwich at 122° F, and chicken tenders at 123° F as indicated by food temperature measuring device. Using metal-stem thermometer provided at establishment, internal temperatures of potato wedges at 118° F and chicken tenders at 122° F. All TCS food items in hot-holding unit less than two (2) hours, according to female person-in-charge. Pizza rolls and hot ham & cheese sandwich discarded by person-in-charge during inspection. Chicken tenders and potato wedges reheated in rolling oven unit by person-in-charge during inspection. Recheck - chicken tenders = 208° F and potato wedges = 205° F -- OK. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge and food employees.
28	7-204.11 (P) Observed in kitchen spray bottle of chlorine bleach indicated with chlorine test kit concentration greater than 200 ppm. When using chlorine to sanitize surfaces with a spray bottle, the concentration should be between 100-200 ppm. Spray bottle solution partially emptied and refilled with cold tap water by person-in-charge during inspection. Recheck = 200 pm -- OK.

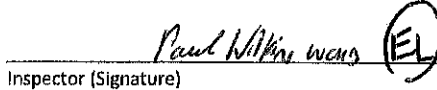
CFPM Verification (name, expiration date, ID#): Wendy Gray

Wendy Gray 21111079 - NRFSP Exp. 5/2020	Jenny Lynn 12568063 - ServSafe Exp. 7/2020	Melissa Bales 01640713 - IL FSSMC Exp. 5/2019	Amanda Hoffman 01682165 - IL FSSMC Exp. 7/2020
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HACCP Topic: TCS food temperature requirements, proper sanitizing requirements, employee health policy requirements

  
Person in Charge (Signature)

Feb 21, 2019  
Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

