Food Establishment Inspection Report

,												Pa	ge 1	of
Local Health Department Name and Address					No. of Risk Factor/Intervention Violations 2 Date 05						05/0	07/20:	19	
Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530					ļ.,	No. of thisk factory intervention vibrations						1:1	10 PM	1
Establishment License/Permit #					- N	No. of Repeat Risk Factor/Intervention Violations 0 Time Out						20 PM		
Casey's General Store #1326 19 077					P	Permit Holder Risk Category							-01141	
Street Address					Casey's Retall Company									
1.1!	5 E. 5th Street				P	urpo	se o	of inspection						
City/State ZIP Code						outir	na li	nspection						
Mi	nonk, IL		61760		"	WULII	116 11	ispection						
		FOODBORNE I	LLNESS RISK FA	ACTO	RS .	AN	D F	UBLIC HEALTH	INTERVENT	IONS			-	
	Circle designat	ted compliance status (IN, OUT, N												
ĺ	IN=In compliance	OUT≂not in compliance N/C	=not observed N	I/A=no			ble	Risk factors ar	e important prac	tices or proce	dures identifi	ied as t	he m	ost
ľ	cor-	Mark "X" in appropriate box fo						interventions a	ributing factors o are control measu	r roodborne i ires to preven	ilness or injur it foodborne i	y, Publ iliness i	ic hea or inic	alth
<u></u> -		corrected on-site during inspection	on R≔repeat viola		_									л у.
Cor	npllance Status	****	· · · · · · · · · · · · · · · · · · ·	cos	S R		Co	mpliance Status					cos	R
ļ.,		Supervision				4		<u> </u>	Protection fro		tion			
1	ln	Person in charge present, demonstrate performs duties	ites knowledge, and				15	<u>In</u>	Food separated a			· · · · · · · · · · · · · · · · · · ·	<u> </u>	<u>.</u>
2	Out	Certified Food Protection Manager (CFPM)		+-	- 1	16	<u>ln</u>	Food-contact suri					
		Employee Health				-	17	ln	Proper disposition reconditioned and		reviously served	d,	İ	
3	In .	Management, food employee and co	nditional employee;		Τ	11	!	-	Fime/Temperatu		Safety			Щ.
\dashv	· · · · · · · · · · · · · · · · · · ·	knowledge, responsibilities and repo	rting		ļ		18	<u>In</u>	Proper cooking tie		· · · · · · · · · · · · · · · · · · ·		Τ	T
4	<u>In</u>	Proper use of restriction and exclusion			┸	41	19	N/A	Proper reheating	····			 	+-
5	<u>In</u>	Procedures for responding to vomiting		·	1	_	20	N/A ·	Proper cooling tin				\vdash	+-
- 1	<u> </u>	Good Hygienic Practices			·	4	21	ln	Proper hot holdin	g temperatures				t^{-}
6	<u>In</u>	Proper eating, tasting, drinking, or to			╄	-1 (22	Out	Proper cold holding	ng temperature	ş	· · · · · · · · · · · · · · · · · · ·	\forall	
7	<u>In</u>	No discharge from eyes, nose, and m			1	4	23	ln	Proper date mark	ing and disposit	ion		1	
<u>.</u>		Preventing Contamination by	Hands	··· •	<u>.</u>	ا ا	24	N/A	Time as a Public H	ealth Control; p	rocedures & re	cords	\top	1
8	In	Hands clean and properly washed			-	┦ [Consum	er Advisory			-	
9	In	No bare hand contact with RTE food alternative procedure properly allow	or a pre-approved ed				25	N/A	Consumer advisor	y provided for r	aw/undercooke	ed food		
10	In	Adequate handwashing sinks proper		ole	†	7			Highly Suscep	lible Populati	ons			
		Approved Source		1. 1			26	N/A	Pasteurized foods	used; prohibite	d foods not off	ered		
11	ln	Food obtained from approved source				1			d/Color Additive	s and Toxic S	ubstances			
12	N/O	Food received at proper temperature				٦	27	N/A	Food additives; ap	·	`		<u> </u>	L
13	ln .	Food in good condition, safe, and una	dulterated]	28	<u>ln</u>	Toxic substances a	····		used	L	
14 N/A Required records available: shellstock tags, parasite] }		Activities and the second seco	nformance with				· ·	
ىل_		destruction		<u> </u>		بلبميار	29	N/A	Compliance with v	ariance/special	ized process/H/	ACCP	<u> </u>	L.,.
		<u> </u>	*				- 11	CTICES						
M	ark "X" in boy if our	Good Retail Practices are prevent nbered item is not in compliance	ative measures to co Mark "X" in app											
	LIK X III DOXII II II	nocrea Kent is not in compliance		cos			CO.	sand/ork COS=	corrected on-site	auring inspec	xion R≕re	peat vi	T	
	Jan Jan	Safe Food and Water	· · · · · · · · · · · · · · · · · · ·	1003				and the second of	Dramay Lica	of Liferarile			COS	R
30	Pasteurized eggs u	sed where required	<u> </u>	ΓŤ	·	43	V	In-use utensils; prope	Proper Use	or otensiis	<u> </u>		T\Z	Γ
31	Water and ice from					44	+- '	Utensils, equipment 8	·	ored dried & k	andlad		X	├
32		for specialized processing methods				45		Single-use/single-serv					X	
2		Food Temperature Control				46	+	Gloves used properly	no articles, proper	y otor cu unu us				
33	Proper cooling met	hods used; adequate equipment for to	emperature control	Γ		-	Щ.		Utensils, Equipm	ent and Vend	ing			Щ.
34	Plant food properly	cooked for hot holding			-	47	Ī	Food and non-food co			165	tructed.		····
35	Approved thawing	methods used				<u> </u>	ļ. `	and used						
36 Thermometers provided & accurate						48	-	Warewashing facilitie		ned, & used; te	st strips		ļ	
		Food Identification		· · · · ·		49	J	Non-food contact sur						L
37	Food properly labe	led; original container	· · · · · · · · · · · · · · · · · · ·			-	. .	i.	Physical				· ·	
*****		Prevention of Food Contaminat	ion			50	 —	Hot and cold water av					 	
38 >	Insects, rodents, ar	id animals not present				51	ļ	Plumbing installed; pr					<u> </u>	
39	Contamination pre	vented during food preparation, stora	ge and display			52 53	-	Sewage and waste wa						
40	Personal cleanlines	s			ī	-		Toilet facilities: prope		<u> </u>			 	ļ
41	Wiping cloths: prop	erly used and stored				54 55		Garbage & refuse pro			2			
42	Washing fruits and	vegetables				56		Physical facilities insta					 	
				- 		20	L	Adequate ventilation						<u> </u>
						57	Γ.	All food small-	Employee		<u> </u>	· · · · · · · · · · · · · · · · · · ·	· · · ·	ننت ر
						58	 - -	All food employees ha		wang				
						130	1	Allergen training as re	quiteq					

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Fetablichr	ment: Casey's General Sto	ro #1226	.		Establishman	St #1, 10,077	Page 2 of 3					
					Establishmer	IC#: 190//						
Water Su	pply: 🛛 Public 🗌 Priv	ate \	Waste W	/ater System: 🛛 Public 🗌	Private							
Sanitizer `	Type: Quaternary ammor	nium		PPM: 200	·	Heat: N/A						
				TEMPERATURE OBSERVA	TIONS							
	Item/Location	Temp		Item/Location	Temp	Item/Location	Temp					
F	Pizza/hot-holding	147		Grilled chicken salad/RIC	40	Turkey/WIC	36					
Popcoi	rn chicken/hot-holding	140		Turkey wrap/RIC	40	Sliced cheese/WIC	38					
Chee	esburger/hot-holding	152		Sausage gravy/RIC pizza prep	56	Ham/WIC	37					
Sausage	e sandwich/hot-holding	143	Si	redded cheese/RIC pizza pre	р 38							
Pizz	za rolls/hot-holding	141	Sa	usage crumbles/RIC pizza pre	p 40							
Ham & ch	neese sandwich/hot-hold	139		Beef crumbles/RIC pizza prep	40							
Pop	ocorn chicken/oven	183		Chicken salad croissant/RIC	37							
Po	tato wedges/oven	181		Creme/creme dispensing unit	38							
С	heesy bites/oven	185		Egg salad croissant/RIC	37							
		1.	OBSE	RVATIONS AND CORRECT	VE ACTIONS							
Item Number		Viol	ations ci	ed in this report must be correct	ed within the t	ime frames below.						
2 2-102.12 (C) Observed documentation that only two (2) food employees have current certified food p					current certified food protection ma	nager						
	······································					person-in-charge must have CFPM o	-					
			he premises during all hours of operation. Provide an adequate number of staff with approved CFPM									
	certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation.											
			pase correct this violation within 90 days or at least by next routine inspection.									
22 3-501.16 (P) Observed in RIC (pizza prep) sausage gravy with preparation date of						<u> </u>	ted 56° F					
using a food temperature measuring device with metal-stem. Using metal-stem thermore						thermometer provided at facility, ir	iternal					
	temperature also indicat	ed 56° F.	. Reviewed TCS food cold-holding requirements, TCS food cool down restrictions based upon food									
	establishment risk cate	egory, and	d discus	sed HACCP concept with fema	le person-in-	charge and food employee during in	spection.					
	lr	nadequat	ely held	TCS food discarded by female	person-in-ch	arge during inspection.						
·			trance front door not properly self-closing and tight-fitting at time of inspection. Exterior doors									
shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 9					ect this violation within 90 days or a	t least by						
				next routine inspe	ection.							
43	3-304.12 (C) Observed in	in customer drink prep area on counter plastic cup without handle used for dispensing ice for drinks. Plastic										
	cup discar	ded and r	measuri	ng cup with handle provided b	h handle provided by female person-in-charge during inspection.							
	rification (name, expiratio	n date, II										
	ourtney Hamilton 480049 - ServSafe Exp. 2/2024	17	7565026	McCue i - ServSafe 3/2024								
HACCP To		re require		employee health policy requi	rements. Hen	atitis A						
1	votania Harriel	kim.		May 7, 2019			<u></u> .					
Person in Cha	I/U/W/ WX I/V/WWX erge (Signature)	W.		Date								
	Paul Willy was	(Fi)	Follow-up: Yes	No Icharlan							
Inspector (Sig				Follow-up: Yes	No (Check one	e) Follow-up Date:						

Food Establishment Inspection Report

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Establishment: Casey's General Store #1326

Estab	lis	hm	ent	#:	19	077
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4	OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	Violations cited in this report must be corrected within the time frames below.									
45	4-903.11 (C) Observed in kitchen food prep area single-service items (plastic containers and paper cups) stored directly on slotted									
	shelf. Single-service articles shall be stored in the original protective package or stored by using other means that afford									
	protection from contamination until used. Single-service items placed inverted onto metal tray by female person-in-charge during									
	inspection.									
47	4-101.19 (C) Observed counter above 3-compartment sink with left corner of counter black edging material coming unattached.									
Ĺ	Non food-contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be									
	constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by									
	next routine inspection.									
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection									
	Please go to our website to view/print the WCHD Connection quarterly newsletter									
	Facility is still classified as a Category II food establishment. If facility chooses to cool down TCS food and/or reheat TCS food, this									
	facility will be re-classified as a Category I food establishment.									
*** ***********************************	Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours									
	of operation.									
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions,									
,	grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.									
	WCHD provides free food safety in-services to establishments & their staff									
	Next certified food protection manager 8-hour class & exam at WCHD: June 2019									
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC									
***	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.									
	If using time as a public health control (3-501.19): take & log initial temperatures of TCS food, mark discard time (no more than									
	4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food									
	establishment, and made available to the regulatory authority upon request.									
	Ensure exterior packaged ice freezer (Home City Ice) and exterior storage shed are kept locked at all times except when in use to									
	ensure food safety & security.									
$()^{\nu}$	May 7, 2019									
Person in Cha	rge (Signature) Date									
	Paul Wilky, wells Follow-up: ☐ Yes ☒ No (Check one) Follow-up Date:									