

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	2	Date	02/28/2020
Establishment Casey's General Store #3095		License/Permit #	1	Time In	8:50 AM
Street Address 565 W. Main Street		Permit Holder	1	Time Out	11:00 AM
City/State El Paso, IL		Casey's Retail Company	Risk Category	II	
ZIP Code 61738		Purpose of Inspection Routine Inspection			

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

Food Establishment Inspection Report

Establishment: Casey's General Store #3095

Establishment #: 20 074

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding	141	Sliced cheese/WIC	38	Taco mix/RIC food prep	39
Breakfast croissant/hot-holding	138	Sausage gravy/WIC	45	Cotto salami/RIC food prep	38
Hash browns/hot-holding	135	Diced chicken/RIC food prep	36	Beef crumbles/RIC pizza prep	38
Biscuits & gravy/hot-holding	138	Ham/RIC food prep	35	Shredded cheese/RIC pizza prep	40
Biscuits & gravy/steam unit	164	Roast beef/RIC food prep	36	Meatballs/RIC pizza prep	37
Cheese pizza/oven	190	Sliced cheese/RIC food prep	38	Chicken salad croissant/RIC	41
Breakfast bowl/hot-holding	138	Cut lettuce/RIC food prep	40	Vanilla ice milk/soft serve unit	33
Cheese poppers/oven	161	Sliced tomatoes/RIC food prep	39	Hand sink/men's restroom	110
Potato wedges/oven	186	Cut spinach/RIC food prep	41	Hand sink/women's restroom	110

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	<p>2-102.12 (C) Observed documentation that only three (3) food employees have current certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the 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.</p> <p style="text-align: center;">Please correct this violation within 90 days or at least by next routine inspection.</p>
22	<p>3-501.16 (P) Observed in WIC (deli) sausage gravy with an internal temperature of 45° F as indicated by a food temperature measuring device with metal-stem and date of preparation of 2-27-20. Using metal-stem thermometer provided at establishment, internal temperature of sausage gravy indicated 44° F. Sausage gravy was placed from a can into a plastic container, according to female person-in-charge. Time/Temperature Control for Safety food must be maintained at 41° F or less. Reviewed TCS food cold-holding requirements and discussed HACCP concept with female person-in-charge during inspection. Sausage gravy discarded by female person-in-charge during inspection.</p>
49	<p>4-602.13 (C) Observed behind KC Freeze beverage unit rear condenser grill cover soiled with accumulated dust and debris.</p> <p style="text-align: center;">Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.</p>

CFPM Verification (name, expiration date, ID#): Tracy Heidenreich

Tracy Heidenreich 21422967 - NRFSP Exp. 1/2023	Jaime Esser 21557947 - NRFSP Exp. 3/2024	Josh Addleman 16345680 - ServSafe Exp. 4/2023
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HACCP Topic: TCS food temperature requirements, hand sink water temperature, bare hand contact with ready-to-eat food, allergy signage

Tracy Heidenreich
 Person in Charge (Signature)

Feb 28, 2020
 Date

Paul Wilkins (EL)
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

