

# 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	12/17/2020
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	10:00 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Casey's General Store #1326	20 078	Casey's Retail Company		II	
Street Address		Purpose of Inspection			
115 E. 5th Street		Routine Inspection			
City/State	ZIP Code				
Minonk, IL	61760				

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

## 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
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31	Water and ice from approved source			43	X	X	
32	Variance obtained for specialized processing methods			In-use utensils: properly stored			
<b>Food Temperature Control</b>							
33	Proper cooling methods used; adequate equipment for temperature control			44			
34	Plant food properly cooked for hot holding			Utensils, equipment & linens: properly stored, dried, & handled			
35	Approved thawing methods used			45	X	X	
36	X Thermometers provided & accurate		X	Single-use/single-service articles: properly stored and used			
<b>Food Identification</b>							
37	X Food properly labeled; original container		X	46			
				Gloves used properly			
<b>Prevention of Food Contamination</b>							
<b>Utensils, Equipment and Vending</b>							
38	Insects, rodents, and animals not present			47			
39	Contamination prevented during food preparation, storage and display			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
40	Personal cleanliness			48			
41	Wiping cloths: properly used and stored			Warewashing facilities: installed, maintained, & used; test strips			
42	Washing fruits and vegetables			49			
				Non-food contact surfaces clean			
<b>Physical Facilities</b>							
50	Hot and cold water available; adequate pressure			<b>Employee Training</b>			
51	Plumbing installed; proper backflow devices			57			
52	Sewage and waste water properly disposed			All food employees have food handler training			
53	Toilet facilities: properly constructed, supplied, & cleaned			58			
54	Garbage & refuse properly disposed; facilities maintained			Allergen training as required			
55	X Physical facilities installed, maintained, and clean						
56	Adequate ventilation and lighting; designated areas used						

# Food Establishment Inspection Report

Establishment: Casey's General Store #1326

Establishment #: 20 078

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
Pizza/hot-holding unit	138		Eggs/RIC pizza prep	41		Italian wrap/RIC	40
Potato cheese bites/hot-holding	140		Ham/RIC pizza prep	37		Chicken salad croissant/RIC	40
Cheesburger/hot-holding	139		Sausage crumbles/RIC pizza prep	41			
Hamburger/oven	198		Beef crumbles/RIC pizza prep	41			
Pizza rolls/oven	180		Shredded cheese/RIC pizza prep	41			
Popcorn chicken/oven	202		Sliced cheese/WIC	41			
			Salami/WIC	40			
			Turkey/WIC	41			
			Creme/creme dispensing unit	35			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) 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 FSSM 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.  Please correct this violation within 90 days or at least by next routine inspection.
16	4-601.11 (Pf) Observed in ice dispensing spout on beverage dispensing unit accumulated pink substance on white ice deflecting flap. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout cleaned and sanitized by female food employee during inspection.
36	4-204.112 (C) Observed temperature measuring device not provided and conspicuous in RIC (pizza prep). Cold holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided and placed into RIC (pizza prep) by female food employee during inspection.
37	3-302.12 (C) Observed in kitchen on shelf dry powder food substance in clear container without name identifying contents on container. Identify food storage containers with common name of the food. Dry powder food substance was donut cake mix, according to female food employee, and labeled by female food employee during inspection.

CFPM Verification (name, expiration date, ID#): Heidi Rowland

Heidi Rowland 166121 - IL FSSMC Exp. 3/2022	Jessica Marshall 18743861 - ServSafe Exp. 12/2024		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

Ravenmeup Heidi Rowland  
 Person in Charge (Signature)

Dec 17, 2020  
 Date

Paul Wilton wans   
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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Establishment #: 20 078

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in kitchen on shelf handle of scoop in direct contact with dry powder food substance. Store in-use utensils in the food with the handle extended up above the top of the food item. Scoop removed from food substance by male food employee and placed back into food substance with handle extended up above food during inspection.
45	4-903.11 (C) Observed in customer beverage area coffee filters stored uncovered in plastic container. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Clear plastic wrap placed onto coffee filter container by female food employee during inspection.
55	6-501.12 (C) Observed in kitchen ceiling tile and wall next to exhaust hood and above RIC (pizza prep) soiled with accumulated dust and debris. Physical facilities shall be cleaned as often as necessary to keep them clean. 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 note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information	
Facility is still classified as a Category II food establishment.	
The person-in-charge must have CFPM or IL FSSM 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: Fall 2021	
Food handler certification is required for all food employees who do not already have CFPM or 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; 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 foods, mark discard time (no more than 4 hours), discard TCS foods 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.	
Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.	
All food employees wearing masks and social distancing at time of inspection.	

Karen Medina  
Person in Charge (Signature)

Dec 17, 2020

Date

Paul Miller  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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