

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 0	Date 12/09/2020
Establishment Casey's General Store #2360		License/Permit # 20 079	Time In 11:00 AM
Street Address 411 W. Front Street		Permit Holder Casey's Retail Company	Time Out 1:05 PM
City/State Roanoke, IL	ZIP Code 61561	Risk Category II	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				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29		N/A		Conformance with Approved Procedures			

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

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

Food Establishment Inspection Report

Establishment: Casey's General Store #2360

Establishment #: 20 079

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	
Pepperoni pizza/hot-holding unit	138		Ham/RIC deli	38	Tuna salad/RIC deli
Grilled chicken sandwich/hot-hold	135		Turkey/RIC deli	38	Sliced cheese/WIC
1/4 lb cheeseburger/hot-holding	141		Diced chicken/RIC deli	38	Bologna/WIC
Crispy chicken sandwich/hot-hold	145		Bologna/RIC deli	37	Sausage crumbles/RIC pizza
Pizza rolls/hot-holding unit	139		Lettuce/RIC deli	37	Shredded cheese/RIC pizza
Sausage gravy/steam unit	165		Cut spinach/RIC deli	37	Scrambled eggs/RIC pizza
			Sliced tomatoes/RIC deli	37	Chef salad/RIC open
			Meatballs/RIC deli	38	Cold brew/coffee dispensing unit
			Parmesan spread/RIC deli	40	Crema/crema dispensing unit

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in kitchen food prep area multiple containers of dry food substances in clear plastic containers without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were various donut toppings, according to female person-in-charge, and labeled by female food employee during inspection.
43	3-304.12 (C) Observed in kitchen food prep area small black portion cup without handle stored in direct contact with dry food substance (crushed peppermint candy). Store in-use utensils in the food with the handle above the top of the food item. Small black portion cup removed from container and discarded during inspection.
49	4-602.13 (C) Observed in store aisle condenser screen/filter on RIC (open display, sandwiches, salads) soiled with accumulated dust and debris. 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.
51	5-205.15 (C) Observed in kitchen food prep area SinkRite dish detergent dispenser faucet leaking when water turned off. Plumbing system shall be maintained in good repair in accordance with the Illinois Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jennifer Johnson

Jennifer Johnson 21384441 - NRFSP Exp. 9/2022	Jessica Rednour 21557937 - NRFSP Exp. 3/2024	Lynn Prather 19988678 - ServSafe Exp. 11/2025
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks

_____ Dec 9, 2020
 Person in Charge (Signature) Date

Inspector (Signature) Paul Williams Follow-up: Yes No (Check one) Follow-up Date: _____

