

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	1	Date	09/22/2021
		Time In		9:00 AM	
Establishment Casey's General Store #2360		License/Permit #	0	Time Out	
Street Address 411 W. Front Street		21 161	Permit Holder Casey's Retail Company		Risk Category II
City/State Roanoke, IL		ZIP Code 61561	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	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X	
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	In	Proper cold holding temperatures		
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	X	Food properly labeled; original container	X		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	X	Physical facilities installed, maintained, and clean		
55		Physical facilities installed, maintained, and clean			56	X	Adequate ventilation and lighting; designated areas used		
56		Adequate ventilation and lighting; designated areas used			Employee Training				
57	X	All food employees have food handler training			57	X	All food employees have food handler training		
58		Allergen training as required			58		Allergen training as required		

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Establishment: Casey's General Store #2360

Establishment #: 21 161

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding unit	135	Shredded cheese/RIC pizza prep	35	Ham/WIC	39
Breakfast croissant/hot-holding	138	Sausage/RIC pizza prep	39	Sliced cheese/WIC	40
Biscuits & gravy/hot-holding unit	146	Scrambled eggs/RIC pizza prep	38	Chicken salad wrap/RIC open	40
Breakfast bowl/hot-holding unit	143	Diced tomatoes/RIC pizza prep	39	Chef salad/RIC open	40
Sausage-egg-cheese handheld	138	Cut lettuce/RIC deli	40	Deli sandwich/RIC open	40
Breakfast biscuit/hot-holding unit	139	Shredded cheese/RIC deli	40	Cold brew/coffee dispensing unit	33
Breakfast pizza/oven	179	Diced chicken/RIC deli	41	Crema/crema dispensing unit	36
		Ham/RIC deli	41		
		Turkey/RIC deli	41		

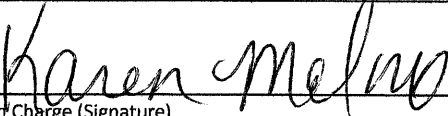
OBSERVATIONS AND CORRECTIVE ACTIONS

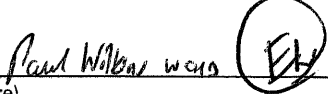
Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in beverage dispensing unit white plastic ice flap soiled with accumulated debris, pink slime, and black substance inside of unit. Wash, rinse, and sanitize food-contact surfaces routinely. Ice flap cleaned and sanitized by food employee during inspection.
37	3-602.11 (C) Observed on center island in store aisle pre-packaged in advance of retail sale cake pops not properly labeled with ingredient list. Pre-packaged in advance of retail sale shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens, and 6) nutrition labeling. Ingredient list posted by person-in-charge during inspection.
49	4-602.13 (C) Observed in WIC cooling fan grill covers soiled with accumulated debris and dust. 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.
55	6-501.12 (C) Observed WIF floor soiled with accumulated condensation ice. 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.
56	4-204.11 (C) Observed in kitchen exhaust hood filters above fryer and oven soiled with accumulated debris and grease. Clean exhaust filters routinely to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that all food employees without CFPM certification have food handler certification except for three (3) employees. All food employees without CFPM certification shall receive or obtain training in basic food handling principles within 30 days of employment. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Karen Malone

Karen Malone 20358171 - ServSafe Exp. 3/2026	Heather Peiffer 20970664 - ServSafe Exp. 9/2026	Lynn Prather 19988678 - ServSafe Exp. 11/2025	Christal Bush 20855172 - ServSafe Exp. 8/2026
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HACCP Topic: TCS food date marking and temperature requirements, employee health policy requirements, wearing masks


Sep 22, 2021
 Person in Charge (Signature) Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	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 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
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022
	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 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) is kept locked at all times except when in use to ensure food safety
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	All food employees wearing masks at time of inspection

Karen Malone

 Person in Charge (Signature)

Sep 22, 2021

 Date

Paul Wilson

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____