

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	02/08/2022
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00 AM
Establishment Casey's General Store #1852	License/Permit # 22 051	Permit Holder Casey's Retail Company	Risk Category II		
Street Address 106 Oblique Street		Purpose of Inspection Routine Inspection			
City/State Washburn, IL	ZIP Code 61570				

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

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

Food Establishment Inspection Report

Establishment: Casey's General Store #1852

Establishment #: 22 051

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200/400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding unit	145	Sliced ham/RIC pizza prep	40	Ham/WIC	39
Breakfast bowl/hot-holding	140	Sausage crumbles/RIC pizza prep	39	Sliced cheese/WIC	40
Breakfast croissant/hot-holding	141	Diced chicken/RIC pizza prep	38	Milk/WIC	40
Breakfast biscuit/hot-holding	144	Shredded cheese/RIC pizza prep	40	Crema/dispensing unit	34
Sausage-egg-cheese biscuit/hold	139	Sliced tomatoes/RIC pizza prep	39	Iced coffee/dispensing unit	36
Breakfast burrito/hot-holding	140	Sausage gravy-cooling/RIC pizza	52		
Sausage gravy/hot-holding	135	Chicken salad croissant/RIC	41		
		Ham & swiss sub/RIC	41		
		Sliced cheese/WIC	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-201.11 (P) Observed in store aisle five (5) Valvoline oil quart containers stored above single-service plastic cups on shelf. Toxic materials shall be stored so that they cannot contaminate food, equipment, utensils, linens, or single-service articles. Oil removed to separated shelf by person-in-charge during inspection.
36	4-204.112 (C) Observed in RIF (ice cream, sliding door) temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen shake-style container of dry powder food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry powder food substance was garlic bread seasoning according to person-in-charge and labeled by person-in-charge during inspection.
47	4-101.19 (C) Observed in kitchen cabinet below beverage dispensing unit and behind dough roller unit damaged and not maintained in good repair & front edge of cabinet shelves with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment 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.
49	4-602.13 (C) Observed in kitchen in WIF condenser unit front grill covers soiled with accumulated dust and debris. Clean all non food-contact surfaces frequently to prevent soil accumulation. WIF front grill covers cleaned by food employee during inspection.

CFPM Verification (name, expiration date, ID#): Wendy Gray

Wendy Gray 19571179 - ServSafe Exp. 6/2025	Caleb Albertston 21104513 - ServSafe Exp. 10/2026	Melissa Cook 18112098 - ServSafe Exp. 7/2024	Roxanne Reeves 18162906 - ServSafe Exp. 7/2024
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HACCP Topic: TCS food temperature & date marking requirements, employee health policy requirements, wearing masks

 Person in Charge (Signature)

Feb 8, 2022

 Date

 Inspector (Signature)



Follow-up: Yes No (Check one)

Follow-up Date: _____

