

# 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	05/25/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Casey's General Store #3500	22 056	Casey's Retail Company		II	
Street Address		Purpose of Inspection			
911 W. Mt Vernon Street		Routine Inspection			
City/State	ZIP Code				
Metamora, IL	61548				

## 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>				<b>Protection from Contamination</b>			
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			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
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			
<b>Good Hygienic Practices</b>				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	Out		X
<b>Preventing Contamination by Hands</b>				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			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
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			
<b>GOOD RETAIL PRACTICES</b>				<b>Conformance with Approved Procedures</b>			
Food obtained from approved source				29	N/A		
Food received at proper temperature				Compliance with variance/specialized process/HACCP			
Food in good condition, safe, and unadulterated				<b>Proper Use of Utensils</b>			
Required records available: shellstock tags, parasite destruction				43			
<b>GOOD RETAIL PRACTICES</b>				In-use utensils: properly stored			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				44			
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				Utensils, equipment & linens: properly stored, dried, & handled			
<b>Safe Food and Water</b>				<b>Utensils, Equipment and Vending</b>			
30				45			
Pasteurized eggs used where required				Single-use/single-service articles: properly stored and used			
31				46			
Water and ice from approved source				Gloves used properly			
32				<b>Physical Facilities</b>			
Variance obtained for specialized processing methods				50			
<b>Food Temperature Control</b>				Hot and cold water available; adequate pressure			
33				51			
Proper cooling methods used; adequate equipment for temperature control				Plumbing installed; proper backflow devices			
34				52			
Plant food properly cooked for hot holding				Sewage and waste water properly disposed			
35				53			
Approved thawing methods used				Toilet facilities: properly constructed, supplied, & cleaned			
36				54			
Thermometers provided & accurate				Garbage & refuse properly disposed; facilities maintained			
<b>Food Identification</b>				55	X		
37	X			Physical facilities installed, maintained, and clean			
Food properly labeled; original container				56	X		X
<b>Prevention of Food Contamination</b>				Adequate ventilation and lighting; designated areas used			
38				<b>Employee Training</b>			
Insects, rodents, and animals not present				57			
39				All food employees have food handler training			
Contamination prevented during food preparation, storage and display				58			
40				Allergen training as required			
Personal cleanliness							
41							
Wiping cloths: properly used and stored							
42							
Washing fruits and vegetables							

# Food Establishment Inspection Report

Establishment: Casey's General Store #3500

Establishment #: 22 056

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 unit	147	Turkey/RIC deli prep	35	Sausage crumbles/RIC pizza prep	40
Bacon-egg-cheese croissant/hot	136	Ham/RIC deli prep	36	Scrambled eggs/RIC pizza prep	40
Sausage-egg-cheese biscuit/hot	135	Diced chicken/RIC deli prep	35	Burrito mis/WIC	38
Breakfast bowl/hot-holding unit	135	Salami/RIC deli prep	36	Scrambled eggs/WIC	36
Ham-egg-cheese croissant/hot	135	Pepperoni/RIC deli prep	36	Ice milk/soft serve unit	38
Biscuits & gravy/hot-holding unit	145	Sliced cheese/RIC deli prep	37	Grilled chicken salad/RIC open	47
Hash browns/hot-holding	141	Cut spinach/RIC deli prep	39	Chicken salad croissant/RIC open	46
Breakfast burrito/hot-holding	135	Sliced tomatoes/RIC deli prep	37	Chef salad/RIC open display	44
Sausage gravy/steam table	170	Shredded cheese/RIC pizza prep	40	CoffeeMate creamer/counter	70

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed at customer beverage counter half-full plastic container of CoffeeMate French vanilla coffee creamer labeled "keep refrigerated" stored directly on counter and internal temperature indicated 70° F using a food temperature measuring device with metal-stem and in RIC (open display) grilled chicken salad, chicken salad croissant, and chef salad with internal temperatures between 44°- 47° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. All TCS food above 41° F discarded by food employee during inspection.
37	3-302.12 (C) Observed in kitchen two (2) squeeze containers of liquid food substances and one (1) shake-style container of dry food substance without name identifying contents on containers. Identify food storage containers with common name of the food. Liquid food substances were oil & red wine vinegar and dry food substance was garlic salt according to person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in WIC (kitchen) pieces of cardboard used as shelving support and bags of vegetables stored on cardboard. 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.
55	6-501.12 (C) Observed in kitchen stainless steel pipe behind pizza oven soiled with accumulated debris and dust. 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

CFPM Verification (name, expiration date, ID#): Rachael Stivers

Rachael Stivers 17615321 - ServSafe Exp. 3/2024	Andrea Lehman 17316422 - ServSafe Exp. 1/2024	Rebecca Clark 21799272 - ServSafe Exp. 3/2027	Amanda Cooksey 17582374 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements

*Rachael Stivers*

May 25, 2022

Person In Charge (Signature)

Date

*Paul Williams* EL

Follow-up:  Yes  No (Check one)

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

Inspector (Signature)

# Food Establishment Inspection Report

Establishment: Casey's General Store #3500

Establishment #: 22 056

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
	inspection.
56	6-403.11 (C) Observed in WIC (kitchen) employee personal item (3/4 full drink in plastic container) stored on top shelf above food intended for customer consumption. Employee personal items shall be stored in an area where contamination of food, equipment, utensils, linens, and single-use articles can not occur. Employee personal item moved to bottom shelf in WIC during inspection.
	inspection.
	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 shall have CFPM 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 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within
	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.
	3-501.19 Time as a Public Health Control: 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.

Rachael Stivers  
Person In Charge (Signature)

May 25, 2022  
Date

Paul W. ...  
Inspector (Signature)

Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_