

# 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	07/30/2021
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:35 AM
Establishment	License/Permit #	Permit Holder		Risk Category	
Casey's General Store #2095	21 157	Casey's Retail Company		II	
Street Address		Purpose of Inspection			
1801 S. Main Street		Routine Inspection			
City/State	ZIP Code				
Eureka, IL	61530				

## 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
<b>Supervision</b>			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
<b>Employee Health</b>			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
<b>Protection from Contamination</b>			
15	In		
Food separated and protected			
16	Out		X
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	In		
Proper cooking time and temperatures			
19	N/A		
Proper reheating procedures for hot holding			
20	N/A		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
<b>Conformance with Approved Procedures</b>			
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

Compliance Status		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water and ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		
Thermometers provided & accurate			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38	X		X
Insects, rodents, and animals not present			
39			
Contamination prevented during food preparation, storage and display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used and stored			
42			
Washing fruits and vegetables			

Compliance Status		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored and used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot and cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage and waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55			
Physical facilities installed, maintained, and clean			
56			
Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>			
57			
All food employees have food handler training			
58			
Allergen training as required			

# Food Establishment Inspection Report

Establishment: Casey's General Store #2095

Establishment #: 21 157

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium      PPM: 150      Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
Breakfast pizza/hot-holding	139		Sliced cheese/WIC	37		Diced chicken/RIC deli prep	37
Breakfast croissant/hot-holding	142		Sliced ham/WIC	38		Roast beef/RIC deli prep	38
Tater tots/hot-holding	137		Shredded cheese/RIC pizza prep	40		Deli sub sandwich/RIC display	39
Hash browns/hot-holding	135		Scrambled eggs/RIC pizza prep	32		Roast beef wrap/RIC display	39
			Diced tomatoes/RIC pizza prep	39		Yogurt parfait/RIC display	40
			Sliced cheese/RIC deli prep	40		Vanilla ice milk/soft serve unit	32
			Cut lettuce/RIC deli prep	40		Chocolate ice milk/soft serve unit	33
			Sliced ham/RIC deli prep	38		Creme/creme dispensing unit	38
			Turkey/RIC deli prep	37			

### 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 ice dispensing spout on beverage dispensing unit soiled with accumulated pink substance/slime on interior plastic ice flap of unit (up-inside of unit). Equipment food-contact surfaces shall be clean to sight & touch and cleaned per manufacturer's directions. Ice dispensing spout cleaned and sanitized by food employee during inspection.
36	4-204.112 (C) Observed in RIC (sandwich prep, left unit, cut vegetables, Silver King) 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.
38	6-202.13 (C) Observed in food preparation areas (pizza and deli sandwiches) fly strips with multiple flies attached hanging from ceiling over single-service items on shelves. Insect control devices shall be installed so that: 1) they are not over food preparation areas, 2) dead insects or insect parts do not fall onto exposed food, equipment, utensils or single service items. Fly strips removed from ceiling and discarded by food employee during inspection.
38	6-501.111 (Pf) Observed multiple flies, live, in the food prep areas of the food establishment. The premises shall be maintained free of insects, rodents and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises. Food employees killed and discarded flies, cleaning and sanitizing surfaces afterward, during inspection.

CFPM Verification (name, expiration date, ID#): Annita Denham

Annita Denham 15591757 - ServSafe Exp. 9/2022	Becky Andrews 17822961 - NRFSP Exp. 5/2024	Jane Addo 20469308 - ServSafe Exp. 4/2026	Sawyer Johnson 15376609 - ServSafe Exp. 7/2022
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HACCP Topic: TCS food temperature requirements, flying insect controls, fruit/vegetable wash requirements, wearing masks

Jul 30, 2021  
 \_\_\_\_\_  
 Person in Charge (Signature) Date

\_\_\_\_\_  
 Inspector (Signature)
 

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

