

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



**Public Health**  
Prevent, Promote, Protect.  
Woodford County  
Health Department

1831 S. Main Street  
Eureka, IL 61530  
(309) 467-3064  
www.woodfordhealth.org

Permit No.: 18 051 M  
Telephone: 309-467-4300  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #2095 Owner/Agent: Casey's Retail Company

Address: 1801 S. Main Street City: Eureka ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
• 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1	Original Container, Properly Labeled	•20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>				21		1	Wiping cloths: clean, use restricted	<b>INSECT, RODENT ANIMAL CONTROL</b>			
• 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	•35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
• 4		4	Facilities to maintain product temperature	23	<input checked="" type="checkbox"/>	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</b>			
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
• 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles	<b>LIGHTING</b>			
8		2	Food protection during storage, preparation, display, service and transportation	<b>WATER</b>				38		1	Lighting provided as required -- Fixtures shielded
9		2	Handling of food (ice) minimized, methods	•27		5	Water source, safe: hot and cold under pressure	<b>VENTILATION</b>			
10	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	1	Food (ice) dispensing utensils properly stored	<b>SEWAGE</b>				39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>				•28		4	Sewage and waste water disposal	<b>DRESSING ROOMS</b>			
•11		5	Personnel with infections restricted	<b>PLUMBING</b>				40		1	Rooms clean, lockers provided, facilities clean
•12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	<b>OTHER OPERATIONS</b>			
13		1	Clean clothes, hair restraints	•30		5	Cross-connection, back-siphonage, backflow	•41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	•31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	<b>SEWAGE</b>				•45			Management personnel certified YES <input checked="" type="checkbox"/> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>PLUMBING</b>							Food handler certification -- food employees YES <input checked="" type="checkbox"/> NO _____

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine

Hot Foods Breakfast pizza 152° F

Cold Foods Cut lettuce 39° F

Manager Certification No. of: 21307022 -- NRFSP

Biscuits and gravy 150° F

Sliced tomatoes 38° F

Full-Time Employee: Jennifer Weir Exp. Date 1/22

Sausage & egg biscuit 150° F

Diced chicken 38° F

Hash browns 150° F

WIF, WIC, RIC -- OK

Received by/Title Jennifer Weir

(Signature of Owner or Representative)

Sanitation Score: 91 (100 minus demerits)

Date: 26 April 2018

Time In: 9:00 a.m. Time Out: 10:35 a.m.

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By: Paul Williams Weir (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 051 M

The following remarks supplement the inspection report of: Casey's General Store #2095

(Establishment Name)

Date: 26 April 2018

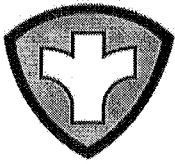
Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen food prep area plastic bottle of yellow liquid on shelf without name identifying contents on container. Yellow liquid was dough roller oil, according to female food employee, and labeled by female food employee and female food manager during inspection.	C
10			Observed in kitchen RIC (pizza prep) plastic cups without handles stored in direct contact with food products (beef crumbles, sausage crumbles, and shredded cheese). Plastic cups without handles removed from food products and taken to 3-compartment sink for warewashing by female food manager during inspection.	C
14			Observed in kitchen food prep area in slide-out metal drawer 2 large metal stainless steel spoons with tarnish on food-contact surface and not maintained in good repair. Spoons removed from service by female food manager during inspection.	C
22			Observed in sandwich prep area slicer unit (top of slicer cutting blades) soiled w/ accumulated debris and food particles. Slicer unit taken to 3-compartment sink for warewashing by female food manager during inspection.	C
23			Observed in WIC (beverages) and in WIC (alcohol) cooling fan grill covers soiled w/ accumulated dust and debris.	NRI
33			Observed exterior garbage dumpster lids propped open at time of inspection. Exterior garbage dumpster lids closed by female food manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified a Category II, Medium Risk establishment	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			Next certified food protection manager 8-hour class & exam offered at WCHD: July 16 & 18, 2018	
			Certified food protection manager class at U of I Extension, Woodford - Eureka: Call 309-467-3789 for class information or to register for 8-hour class & exam (June 11 & 13, 2018).	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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.	

Sanitarian/Environmental Health Inspector Paul Wilkin was

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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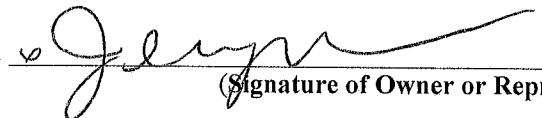
(Establishment Name)

Date: 26 April 2018

Item	Code	Section	Inspection Remarks	Correct by
			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 must be posted at entrances & exits.	
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] – double hand washing required after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Make sure exterior ice freezer (Home City Ice) & exterior dry storage shed are kept locked at all times except when in use for food security & safety.	
			- When using time as a public health control: take & log initial temperatures of PHF, mark discard time (no more than 4 hours), discard PHF within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request	
			- Chlorine: 50-100 ppm in sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in sink, immersion for 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- Use fly strips during off-hours when the establishment is closed to the public; make sure insecticides, insect sprays, etc., are properly used according to the label instructions & by properly trained personnel	

Sanitarian/Environmental Health Inspector Paul Wilbur Ward

These remarks have been explained to me and are understood

  
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