

# 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	2	Date	03/19/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20 PM
Establishment Casey's General Store #3500	License/Permit # 19 078	Permit Holder Casey's Retail Company	Risk Category II		
Street Address 911 W. Mt Vernon Street		Purpose of Inspection Routine Inspection			
City/State Metamora, IL	ZIP Code 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>				<b>Time/Temperature Control for Safety</b>			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
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	In		
<b>Preventing Contamination by Hands</b>				23	Out		
8	In			Proper date marking and disposition			X
Hands clean and properly washed				24	N/A		
9	In			Time as a Public Health Control; procedures & records			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				<b>Consumer Advisory</b>			
10	Out		X	25	N/A		
Adequate handwashing sinks properly supplied and accessible				Consumer advisory provided for raw/undercooked food			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	N/O			<b>Food/Color Additives and Toxic Substances</b>			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				<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

		COS	R			COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	X Non-food contact surfaces clean		X
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	X Food properly labeled; original container		X	50	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				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	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>				<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 #3500

Establishment #: 19 078

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
Chicken tenders/hot-holding unit	140	Sliced tomatoes/RIC deli prep	35	Chicken salad/RIC deli prep	36
Pizza/hot-holding unit	157	Sliced cheese/RIC deli prep	38	Diced chicken/RIC pizza prep	39
Popcorn chicken/hot-holding unit	151	Ham/RIC deli prep	38	Sausage crumbles/RIC pizza prep	38
Cheeseburger/hot-holding unit	156	Grilled chicken/RIC deli prep	36	Spinach dip/RIC pizza prep	40
Potato wedges/hot-holding unit	149	Roast beef/RIC deli prep	36	Meatballs/WIC	35
Pizza rolls/hot-holding unit	149	Turkey/RIC deli prep	38	Eggs/WIC	35
		Cut lettuce/RIC deli prep	37	Cut lettuce/WIC	38
Soft serve ice milk/soft serve unit	35	Tuna salad/RIC deli prep	38	Chicken tenders/WIC	36
Chef salad/RIC open display	39	Egg salad/RIC deli prep	38	Creme/creme dispensing unit	33

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in men's restroom and women's restroom. Hand washing signs provided during inspection.
23	3-501.17 (Pf) Observed in RIC (deli prep) open container of Creamy Feta Dressing with date of 3-6 on container. TCS food must be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. Creamy Feta Dressing discarded by female person-in-charge during inspection.
37	3-602.11 (C) Observed in store prepackaged in advance of retail sale big cinnamon rolls (by cashier), big cookies (by cashier), and big muffins (by donut display case) without ingredient list on containers; mini chocolate chip cookies (by donut display case) without name & address of packager and ingredient list; garden salad without name & address of packager. All prepackaged in advance of retail sale food items must be properly labeled with: common name of food, ingredients, net quantities, name and address of packager, and food allergens. All food items noted above labeled by person-in-charge during inspection.
49	4-602.13 (C) Observed top of coffee unit soiled with accumulated dust and debris. Top of coffee unit cleaned and sanitized by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Andrea Lehman

Andrea Lehman 17316422 - ServSafe Exp. 1/2024	Chester Chase 17240267 - ServSafe Exp. 12/2023	Amanda Cooksey 17582374 - ServSafe Exp. 3/2024	Annita Milloy 15591757 - ServSafe Exp. 9/2022
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HACCP Topic: TCS food temperature requirements, employee health policy requirements

*Andrea Lehman*  
 Person In Charge (Signature)

Mar 19, 2019  
 Date

*Paul Wilkins* (EI)  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

