

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	3	Date	04/16/2019
Establishment Casey's General Store #3438		License/Permit #	0	Time In	1:10 PM
Street Address 400 Woodland Knolls Road		Permit Holder	0	Time Out	3:30 PM
City/State Germantown Hills, IL		Casey's Retail Company	Risk Category II		
ZIP Code 61548		Purpose of Inspection Routine Inspection			

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			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			
Employee Health				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
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			
Good Hygienic Practices				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		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	Out		X
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	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	Out		X
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Compliance with variance/specialized process/HACCP			
29		N/A		Conformance with Approved Procedures			

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

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Establishment: Casey's General Store #3438

Establishment #: 19 079

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/>200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/oven	171	Cut lettuce/RIC deli prep	39	Eggs/WIC	36
Pizza/hot-holding unit	144	Sliced tomatoes/RIC deli prep	37	Shredded cheese/RIC pizza prep	38
Loaded potato wedges/hot-hold	135	Ham/RIC deli prep	39	Sausage crumbles/RIC pizza prep	39
Chicken tenders/hot-holding unit	150	Turkey/RIC deli prep	39	Beef crumbles/RIC pizza prep	38
Cheeseburger/hot-holding unit	149	Roast beef/RIC deli prep	39	Diced tomatoes/RIC pizza prep	38
Tenderloin/hot-holding unit	141	Sliced cheese/RIC deli prep	38	Spinach dip/RIC pizza prep	40
Popcorn chicken/oven	137	Meatballs/RIC deli prep	38	Ice milk/soft serve unit	33
Chicken tender/oven	165	Diced chicken/RIC deli prep	39	Creme/creme dispensing unit	37
Hamburger/oven	195	Tuna salad/RIC deli prep	41	Egg salad croissant/RIC	39

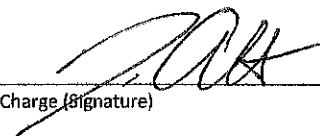
OBSERVATIONS AND CORRECTIVE ACTIONS

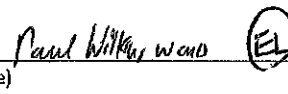
Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in back storage room, in men's restroom, and in women's restroom. Hand washing signs provided during inspection.
23	3-501.17 (Pf) Observed in RIC (deli prep) open container of tuna salad with date of 4-3-19 on container and in RIC (pizza prep) open container of spinach dip with date of 4-8-19 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. Tuna salad and spinach dip discarded by male food employee during inspection.
28	7-204.11 (P) Observed in kitchen spray bottle of chlorine bleach sanitizing solution with a concentration greater than 200 ppm of chlorine and temperature of 75° F. Chlorine bleach sanitizing solution discarded by male person-in-charge during inspection. Establishment will use only quaternary ammonium to sanitize food-contact and non food-contact surfaces according to male person-in-charge during inspection.
37	3-302.12 (C) Observed in WIC shake-style container with green lid with dry food substance in container without name identifying contents on container. Dry food substance was garlic/parmesan seasoning and labeled by female food employee during inspection.
56	6-501.14 (C) Observed in kitchen exhaust hood filters above fryer and oven soiled with accumulated dust and debris. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jason Alt

Jason Alt 17316406 - ServSafe Exp. 1/2024	Scott Gibbs 01647572 - IL FSSMC Exp. 8/2019	Theresa Nieland 17596929 - ServSafe Exp. 3/2024	Brittni Mcculley 17501796 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, employee health policy requirements

Person in Charge (Signature)  Date Apr 16, 2019

Inspector (Signature)  Follow-up: Yes No (Check one) Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
57	750.230 (C) Observed documentation that all food employees except three (3) have food handler certification. All food employees without CFPM or IL FSSMC certification must have current food handler certification. Please correct this violation within 90 days or at least by next routine 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
	Facility is still classified as a Category II food establishment
	Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC 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: June 2019
	Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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.
	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.
	If using time as a public health control (3-501.19): 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 & security

 Person In Charge (Signature)

Apr 16, 2019
 Date

 Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____