

# 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	05/10/2019
Establishment Casey's General Store #2095		License/Permit #	0	Time In	8:45 AM
Street Address 1801 S. Main Street		Permit Holder	0	Time Out	11:25 AM
City/State Eureka, IL		Casey's Retail Company	Risk Category II		
ZIP Code 61530		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	
<b>Supervision</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	Out	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	Out	Adequate handwashing sinks properly supplied and accessible	X
<b>Approved Source</b>			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	Out	Food in good condition, safe, and unadulterated	X
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	In	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	N/O	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		Thermometers provided & accurate	
<b>Food Identification</b>			
37	X	Food properly labeled; original container	X
<b>Prevention of Food Contamination</b>			
38		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	X	In-use utensils: properly stored	X
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	Single-use/single-service articles: properly stored and used	X
46		Gloves used properly	
<b>Utensils, Equipment and Vending</b>			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48	X	Warewashing facilities: installed, maintained, & used; test strips	X
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	X	All food employees have food handler training	
58		Allergen training as required	

# Food Establishment Inspection Report

Establishment: Casey's General Store #2095

Establishment #: 19 080

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	
Breakfast pizza/hot-holding	147		Cut lettuce/RIC	38	Shredded cheese/RIC pizza prep
Sausage-egg croissant/hot-hold	135		Sliced tomatoes/RIC	39	Sausage crumbles/RIC pizza prep
Sausage-egg biscuit/hot-hold	135		Ham/RIC	38	Scrambled eggs/RIC pizza prep
Hash browns/hot-hold	137		Turkey/RIC	37	Cut lettuce/RIC pizza prep
Breakfast bowl/hot-holding	157		Roast beef/RIC	38	Sliced tomatoes/RIC pizza prep
Breakfast burrito/hot-holding	139		Sliced cheese/RIC	40	Vanilla ice milk/soft-serve unit
			Diced chicken/WIC	36	Egg salad croissant/RIC
			Ham/WIC	36	Tuna salad croissant/RIC
			Beef crumbles/RIC pizza prep	37	Grilled chicken salad/RIC

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that three (3) food employees have current certified food protection manager certification, but during all hours of operation in any given work week, the person-in-charge does not have current certified food protection manager certification. This facility is classified as a Category II food establishment, and the person-in-charge must have current CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at all handwashing sinks used by food employees in men's restroom, in women's restroom, and in back storage area by service sink. Hand washing signs provided and posted by female person-in-charge during inspection.
10	5-205.11 (Pf) Observed hand washing sink in back storage area by service sink block with package of Kevita beverage. Hand washing sinks must be accessible at all times. Kevita beverage removed from hand sink by female person-in-charge during inspection.
13	3-202.15 (Pf) Observed on store aisle display shelf dented can of Green Giant green beans. Food packaging must be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from store shelf by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Jennifer Weir

Jennifer Weir 21307022 - NRFSP Exp. 1/2022	Becky Andrews 17822961 - NRFSP Exp. 5/2024	Scott Gibbs 01647572 - IL FSSMC Exp. 8/2019	
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HACCP Topic: TCS food temperature requirements, fruit/vegetable wash requirements, employee health policy requirement, Hepatitis A

*Jenny Weir*      May 10, 2019  
 Person in Charge (Signature)      Date

*Paul Walker Weir* (EL)      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

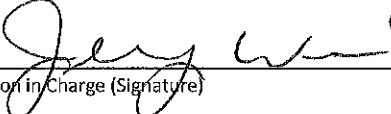
# Food Establishment Inspection Report

Establishment: Casey's General Store #2095

Establishment #: 19 080

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
37	3-302.12 (C) Observed in dell food prep area two (2) squeeze containers with liquid food substance and in customer food prep area/counter one (1) squeeze container of liquid food substance without name identifying contents on containers. Squeeze containers at dell food prep area were hot sauce and sweet onion sauce and squeeze container at customer food prep area/counter was hot sauce, according to female person-in-charge, and labeled by female person-in-charge during inspection.
43	3-304.12 (C) Observed in RIC (pizza prep) handle of dispensing cup stored in direct contact with shredded cheese. Dispensing cup removed from shredded cheese and placed back into shredded cheese with handle extended above the top of the food item during inspection.
45	4-903.11 (C) Observed in deli food prep area clear plastic containers stored directly on counter shelf below food prep sink. Single-service articles shall be stored in the original protective package or stored by using other means that afford protection from contamination until used. Clear plastic trays placed into clear plastic bag by female person-in-charge during inspection.
48	4-301.13 (C) Observed by 3-compartment sink two (2) dirty pans awaiting warewashing stored directly on floor. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing to prevent possible contamination. Dirty pans placed onto drainboard by female food employee during inspection.
57	750.230 (C) Observed documentation that all food employees without CFPM certification have food handler certification except one (1) food employee. All food employees without CFPM certification must have 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
	Please note that as of 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 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 offered @ 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.

  
 Person in Charge (Signature)

May 10, 2019  
 Date

Paul Wilkins WCHD  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

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