

# 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 <b>2</b>	Date 05/07/2019
Establishment Casey's General Store #1326		No. of Repeat Risk Factor/Intervention Violations <b>0</b>	Time In 1:10 PM
License/Permit # 19 077		Permit Holder Casey's Retail Company	Time Out 3:20 PM
Street Address 115 E. 5th Street		Risk Category II	
City/State Minonk, IL		Purpose of inspection Routine Inspection	
ZIP Code 61760			

## 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	Out			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
<b>Employee Health</b>				17	In		
3	In			Proper disposition of returned, previously served, reconditioned and unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				<b>Time/Temperature Control for Safety</b>			
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	Out		X
<b>Preventing Contamination by Hands</b>				Proper cold holding temperatures			
8	In			23	In		
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	In			<b>Consumer Advisory</b>			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
<b>Approved Source</b>				Consumer advisory provided for raw/undercooked food			
11	In			<b>Highly Susceptible Populations</b>			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				<b>Food/Color Additives and Toxic Substances</b>			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives; approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
<b>GOOD RETAIL PRACTICES</b>				Compliance with variance/specialized process/HACCP			

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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30				43	X		X
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	X		X
Variance obtained for specialized processing methods				Single-use/single-service articles; properly stored and used			
<b>Food Temperature Control</b>				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>			
34				47	X		
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			
<b>Food Identification</b>				<b>Physical Facilities</b>			
37				50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>				51			
38	X			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			
				Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>				57			
57				All food employees have food handler training			
58				Allergen training as required			

# Food Establishment Inspection Report

Establishment: Casey's General Store #1326

Establishment #: 19 077

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
Pizza/hot-holding	147	Grilled chicken salad/RIC	40	Turkey/WIC	36
Popcorn chicken/hot-holding	140	Turkey wrap/RIC	40	Sliced cheese/WIC	38
Cheesburger/hot-holding	152	Sausage gravy/RIC pizza prep	56	Ham/WIC	37
Sausage sandwich/hot-holding	143	Shredded cheese/RIC pizza prep	38		
Pizza rolls/hot-holding	141	Sausage crumbles/RIC pizza prep	40		
Ham & cheese sandwich/hot-hold	139	Beef crumbles/RIC pizza prep	40		
Popcorn chicken/oven	183	Chicken salad croissant/RIC	37		
Potato wedges/oven	181	Crema/crema dispensing unit	38		
Cheesy bites/oven	185	Egg salad croissant/RIC	37		

### 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 only two (2) food employees have current certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMCI 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.
22	3-501.16 (P) Observed in RIC (pizza prep) sausage gravy with preparation date of 5-7 and internal temperature indicated 56° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at facility, internal temperature also indicated 56° F. Reviewed TCS food cold-holding requirements, TCS food cool down restrictions based upon food establishment risk category, and discussed HACCP concept with female person-in-charge and food employee during inspection.  Inadequately held TCS food discarded by female person-in-charge during inspection.
38	6-202.15 (C) Observed main entrance front door not properly self-closing and tight-fitting at time of inspection. Exterior doors shall be self-closing, solid and tight fitting, and limited to designed use. Please correct this violation within 90 days or at least by next routine inspection.
43	3-304.12 (C) Observed in customer drink prep area on counter plastic cup without handle used for dispensing ice for drinks. Plastic cup discarded and measuring cup with handle provided by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Courtney Hamilton

Courtney Hamilton 17480049 - ServSafe Exp. 2/2024	Nicole McCue 17565026 - ServSafe Exp. 3/2024		
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Courtney Hamilton      May 7, 2019  
 Person in Charge (Signature)      Date

Paul Wilbur Ward (E)      Follow-up:  Yes  No (Check one)      Follow-up Date: \_\_\_\_\_  
 Inspector (Signature)

