

# Food Establishment Inspection Report

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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 02/28/2023
Establishment Casey's General Store #2360		License/Permit # 23 021		Time In 9:30 AM
Street Address 411 W. Front Street		Permit Holder Casey's Retail Company		Time Out 11:15 AM
City/State Roanoke, IL		ZIP Code 61561		Risk Category II
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	
<b>Supervision</b>								
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	Out	Food separated and protected	X
2	In	Certified Food Protection Manager (CFPM)			16	Out	Food-contact surfaces; cleaned and sanitized	X
<b>Employee Health</b>								
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>			
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures	
<b>Good Hygienic Practices</b>								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature	
<b>Preventing Contamination by Hands</b>								
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures	
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition	
<b>Approved Source</b>								
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>			
<b>GOOD RETAIL PRACTICES</b>								
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				
Safe Food and Water			COS	R	COS			R
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	Varlance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used		
<b>Food Temperature Control</b>								
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly		
34	Plant food properly cooked for hot holding				<b>Utensils, Equipment and Vending</b>			
35	Approved thawing methods used				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		X
36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>								
37	Food properly labeled; original container				49	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>								
38	Insects, rodents, and animals not present				<b>Physical Facilities</b>			
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure		
40	Personal cleanliness				51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed		
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned		
<b>Employee Training</b>								
57	All food employees have food handler training				54	Garbage & refuse properly disposed; facilities maintained		
58	Allergen training as required				55	Physical facilities installed, maintained, and clean		
					56	Adequate ventilation and lighting; designated areas used		

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Establishment: Casey's General Store #2360

Establishment #: 23 021

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
Pizzq/hot-holding unit	155	Sausage crumbles/RIC pizza prep	35	Sliced tomatoes/RIC deli	35
Chicken sandwich/hot-holding	144	Beef crumbles/RIC pizza prep	37	Chef salad/RIC deli	40
Mac & cheese/hot-holding unit	154	Shredded cheese/RIC pizza prep	36	Ham/WIC	37
Cheeseburger/hot-holding unit	136	Scrambled eggs/RIC pizza prep	24	Sliced cheese/WIC	36
Popcorn chicken/hot-holding unit	141	Diced chicken/RIC pizza prep	37	Cold brew coffee/coffee unit	41
Chicken tenders/hot-holding unit	142	Ham/RIC pizza prep	39	Fruit cup/RIC open	39
Potato cheese bites/hot-holding	149	Turkey/RIC deli	39	Chicken ranch wrap/RIC open	40
Pork tenderloin/hot-holding unit	141	Ham/RIC deli	39	Italian sandwich/RIC open	40
		Sliced cheese/RIC deli	39	Creme/creme dispensing unit	33

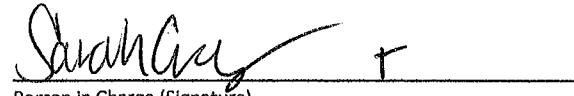
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	3-302.11 (P) Observed in RIC/WIC raw eggs in cartons stored above milk. Store raw food below ready-to-eat food to prevent cross-contamination. Milk moved from under raw eggs by person-in-charge during inspection.
16	4-601.11 (Pf) Observed in beverage dispensing unit ice dispensing spout ice deflection flap soiled with accumulated debris and pink slime. Wash, rinse, and sanitized food-contact surfaces routinely. Ice deflection flap cleaned and sanitized by food employee during inspection.
36	4-204.112 (C) Observed in cold brew unit temperature measuring device not provided and conspicuous. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
37	3-302.12 (C) Observed in kitchen shake-style container of dry food substance without name identifying contents on container. Identify food storage containers with common name of the food. Dry food substance was roasted garlic seasoning according to person-in-charge and labeled by food employee during inspection.
37	3-602.11 (C) Observed in open RIC deli sandwiches marked only "Italian" and "Turkey" not properly labeled. Pre-packaged food shall be labeled with: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, 5) food allergens, 6) nutrition labeling. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed in store aisle by RIC/WIC left lower edge of deli counter damaged and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning

CFPM Verification (name, expiration date, ID#): Sarah Craig

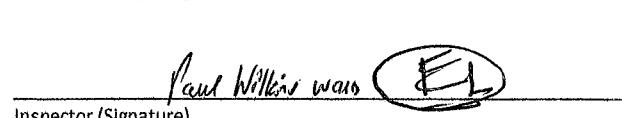
Sarah Craig 21194031 - ServSafe Exp. 10/2026	Heather Peiffer 20970664 - ServSafe Exp. 9/2026	Courtney Barberi 21194552 - ServSafe Exp. 10/2026	Jessica Marshall 18743861 - ServSafe Exp. 12/2024
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Feb 28, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

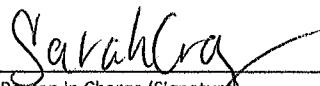
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Establishment: Casey's General Store #2360

Establishment #: 23 021

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	shall be cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC (beer, far left condenser unit) cooling fan grill covers soiled with accumulated debris and dust. Clean all non food-contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in RIF/WIF wall, ceiling, and floor soiled with accumulated condensation ice. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection
56	4-204.11 (C) Observed in kitchen exhaust hood soiled with accumulated debris, dust, and grease. Exhaust ventilation systems in food preparation and warewashing areas shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. 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 note 1 repeat violation (item #47) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam at WCHD: Spring 2023
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 freezers (Home City Ice) and external storage shed are kept locked at all times except when in use to ensure food safety.
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.

  
Person in Charge (Signature)

Feb 28, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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