

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 05/10/2023
		No. of Repeat Risk Factor/Intervention Violations 1	Time In 9:20 AM
Establishment Casey's General Store #1326	License/Permit # 23 018	Permit Holder Casey's Retail Company	Time Out 10:50 AM Risk Category II
Street Address 115 E. 5th Street		Purpose of Inspection Routine Inspection	
City/State Minonk, IL	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
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	In	Food-contact surfaces; cleaned and sanitized		
Employee Health					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	In	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	In	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures		
Preventing Contamination by Hands					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Highly Susceptible Populations				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	In	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives: approved and properly used		
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used		

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
Safe Food and Water					
30	Pasteurized eggs used where required				
31	Water and ice from approved source				
32	Variance obtained for specialized processing methods				
Food Temperature Control					
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				
Food Identification					
37	Food properly labeled; original container				
Prevention of Food Contamination					
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				
Proper Use of Utensils					
43	In-use utensils: properly stored				
44	Utensils, equipment & linens: properly stored, dried, & handled				
45	Single-use/single-service articles: properly stored and used				
46	Gloves used properly				
Utensils, Equipment and Vending					
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48	Warewashing facilities: installed, maintained, & used; test strips				
49	Non-food contact surfaces clean				
Physical Facilities					
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				
Employee Training					
57	<input checked="" type="checkbox"/> All food employees have food handler training				
58	Allergen training as required				

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Page 2 of 3

Establishment: Casey's General Store #1326

Establishment #: 23 018

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Julia Manley

Bryce Skinner 20877680 - ServSafe Exp. 8/2026	Ashlee Prina 21135849 - ServSafe Exp. 10/2026		
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Julia
Person In Charge (Signature)

May 10, 2023

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Page 3 of 3

Establishment: Casey's General Store #1326

Establishment #: 23 018

Julia Manley
on in Charge (Signature)

Person in Charge (Signature)

May 10, 2023

Date

Paul Blaine wgn

Follow-up: Yes No (Check one)

Follow-up Date: