

# 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 1		Date 05/03/2023
Establishment Casey's General Store #3095		No. of Repeat Risk Factor/Intervention Violations 0		Time In 8:55 AM
Street Address 565 W. Main Street		Permit Holder Casey's Retail Company		Time Out 10:45 AM
City/State El Paso, IL		Purpose of Inspection Routine Inspection		Risk Category II

## 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	In	Food separated and protected																																																																																																						
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																						
<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			6	In	Proper eating, tasting, drinking, or tobacco use			18	In	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			19	N/A	Proper reheating procedures for hot holding	<b>Good Hygienic Practices</b>								8	In	Hands clean and properly washed			20	In	Proper cooling time and temperature	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			21	In	Proper hot holding temperatures	10	In	Adequate handwashing sinks properly supplied and accessible			22	Out	Proper cold holding temperatures	<b>Preventing Contamination by Hands</b>								23	In	Proper time as a Public Health Control; procedures & records			24	N/A	Consumer advisory provided for raw/undercooked food	25	N/A	Consumer advisory provided for raw/undercooked food			<b>Approved Source</b>								26	N/A	Pasteurized foods used; prohibited foods not offered			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		
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## 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

Safe Food and Water			COS	R	Proper Use of Utensils	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	Variance 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				36	Thermometers provided & accurate				48	Warewashing facilities: installed, maintained, & used; test strips				<b>Food Identification</b>								49	Non-food contact surfaces clean				37	X	Food properly labeled; original container	X		<b>Physical Facilities</b>			<b>Prevention of Food Contamination</b>								50	Hot and cold water available; adequate pressure				38	Insects, rodents, and animals not present				51	Plumbing installed; proper backflow devices				39	X	Contamination prevented during food preparation, storage and display			52	Sewage and waste water properly disposed				40	Personal cleanliness				53	Toilet facilities: properly constructed, supplied, & cleaned				41	Wiping cloths: properly used and stored				54	Garbage & refuse properly disposed; facilities maintained				42	Washing fruits and vegetables				55	Physical facilities installed, maintained, and clean				56	Adequate ventilation and lighting; designated areas used				<b>Employee Training</b>								57	All food employees have food handler training				58	Allergen training as required			
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# Food Establishment Inspection Report

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Establishment: Casey's General Store #3095

Establishment #: 23 022

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
Breakfast pizza/hot-holding	135	Ham/RIC food prep	40	Queso-cooling/RIC pizza prep	51
Pepperoni pizza/hot-holding	136	Turkey/RIC food prep	41	Brisket/RIC pizza prep	41
Sausage-egg-cheese biscuit/hold	135	Sliced cheese/RIC food prep	40	Cut lettuce/RIC pizza prep	41
Sausage-egg-cheese croissant/hot	135	Scrambled eggs/RIC pizza prep	29	Diced tomatoes/RIC pizza prep	41
Loaded breakfast bowl/hot-hold	144	Beef crumbles/RIC pizza prep	41	Shredded cheese/WIC	40
Breakfast burrito/hot-holding	142	Sausage crumbles/RIC pizza prep	26	Sausage gravy/WIC	41
Hash browns/hot-holding	135	Shredded cheese/RIC pizza prep	39	Grilled chicken salad/open RIC	41
Sausage gravy-hot-holding	170	Diced chicken/RIC pizza prep	44	Italian sub sandwich/open RIC	41
Breakfast pizza/oven	170	Brisket/RIC pizza prep	43	Creme/creme dispensing unit	37

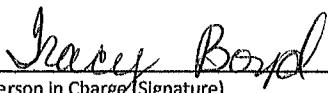
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.		
22	3-501.16 (P) Observed in RIC (pizza prep) internal temperatures of brisket measured 43° F and diced chicken measured 44° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperatures of brisket measured 43° F and diced chicken measured 44° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. TCS food items discarded by person-in-charge during inspection.		
37	3-302.12 (C) Observed in deli food prep area dry food substances in two (2) shake-style containers and liquid food substances in two (2) squeeze containers without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substances were garlic salt seasoning & salt/pepper and liquid food substances were oil & red wine vinegar according to person-in-charge and labeled by person-in-charge during inspection.		
39	3-305.11 (C) Observed in back storage area boxes of chips and snacks stored directly on floor. Food shall be protected from contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Please correct this violation within 90 days or at least by next routine inspection.		
45	4-903.11 (C) Observed in back storage area box of cups stored directly on floor. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.		
49	4-602.13 (C) Observed in WIC (beer) black plastic grill fan covers on condenser unit soiled with accumulated debris and dust. Clean		

CFPM Verification (name, expiration date, ID#): Tracy Boyd

Tracy Boyd 16g1i8-jb9i7d6 - State Food Safety Exp. 2/2028	Rebecca Messamore 21265135 - ServSafe Exp. 11/2026	Cathy Mool 20353704 - ServSafe Exp. 3/2026	Theresa Rients 20405744 - ServSafe Exp. 4/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

May 3, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

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Establishment: Casey's General Store #3095

Establishment #: 23 022

Tracy Boyd  
In Charge (Signature)

Person In Charge (Signature)

May 3, 2023

Date

Paul Wilkins (wmo)

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Inspector (Signature)

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**