

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		License/Permit # 23 022	Time In 8:55 AM
Street Address 565 W. Main Street		No. of Repeat Risk Factor/Intervention Violations 0	Time Out 10:45 AM
City/State El Paso, IL		Permit Holder Casey's Retail Company	Risk Category II
ZIP Code 61738		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
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In	Certified Food Protection Manager (CFPM)	
Employee Health			
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	
Good Hygienic Practices			
6	In	Proper eating, tasting, drinking, or tobacco use	
7	In	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
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	In	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In	Food obtained from approved source	
12	N/O	Food received at proper temperature	
13	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
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	
Time/Temperature Control for Safety			
18	In	Proper cooking time and temperatures	
19	N/A	Proper reheating procedures for hot holding	
20	In	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	Out	Proper cold holding temperatures	X
23	In	Proper date marking and disposition	
24	N/A	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved and properly used	
28	In	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
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
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	X	Food properly labeled; original container	X
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39	X	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
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45	X	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	X	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		All food employees have food handler training	
58		Allergen training as required	

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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	Crema/crema 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

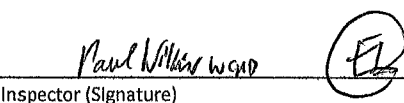
Theresa Rients
20405744 - ServSafe
Exp. 4/2026

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: _____

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Establishment #: 23 022

[illegible]

Tracy Boyd
Person In Charge (Signature)

May 3, 2023

Date _____

Paul Wilkins WGH

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: