

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 06/29/2023
Establishment Casey's General Store #3500		License/Permit # 23 017	Time In 9:05 AM
Street Address 911 W. Mt Vernon Street		Permit Holder Casey's Retail Company	Time Out 11:10 AM
City/State Metamora, 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
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	Out	Food in good condition, safe, and unadulterated	X
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	N/A	Proper cooling time and temperature	
21	In	Proper hot holding temperatures	
22	In	Proper cold holding temperatures	
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	X	Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38	X	Insects, rodents, and animals not present	X
39		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		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	X	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: Casey's General Store #3500

Establishment #: 23 017

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 unit	156	Diced chicken/RIC deli prep	41	Garlic butter glaze/RIC pizza prep	37
Bacon-egg-cheese biscuit/hot	147	Ham/RIC deli prep	34	Scrambled eggs/WIC	29
Sausage-egg-cheese biscuit/hot	141	Turkey/RIC deli prep	35	Brisket/WIC	35
Biscuits & gravy/hot-holding unit	147	Shredded cheese/RIC pizza prep	35	Queso/WIC	34
Breakfast burrito/hot-holding	139	Sausage crumbles/RIC deli prep	31	Sliced cheese/WIC	35
Potato cheese bites/hot-holding	139	Beef crumbles/RIC pizza prep	36	Vanilla ice milk/soft serve unit	39
Sausage gravy/steam table	154	Scrambled eggs/RIC pizza prep	36	Chicken salad croissant/RIC open	40
		Brisket/RIC pizza prep	38	Grilled chicken wrap/RIC open	35
		Queso/RIC pizza prep	37	Iced coffee/coffee dispensing unit	41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen one (1) dented can of mushrooms pieces & stems on wall-mounted slotted shelf. Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented can removed from shelf by person-in-charge during inspection.
36	4-204.112 (C) Observed in RIF (ice cream, 2-sliding top doors) 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.
38	6-501.111 (Pf) Observed in kitchen six (6) live flies on walls and work surfaces. The premises shall be maintained free of insects, rodents, and other pests. Person-in-charge stated beverage delivery occurred today. Flies eliminated and work surfaces cleaned and sanitized by food employee during inspection.
45	4-903.11 (C) Observed in storage room boxes of 20 oz, 24 oz, and 30 oz cups stored directly on floor. Equipment, utensils, linens, and 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.
55	6-201.11 (C) Observed in storage room wall trim along left side by light switch damaged, missing, and not maintained in good repair. Walls and wall coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Andrea Miller

Andrea Miller 17316422 - ServSafe Exp. 1/2024	Rachael Stivers 17615321 - ServSafe Exp. 3/2024	Rebecca Clark 21799272 - ServSafe Exp. 3/2027	Amanda Cooksey 17582374 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, glove use

Andrea Miller
Person in Charge (Signature)

Jun 29, 2023

Date

Paul Wilcox
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Casey's General Store #3500

Establishment #: 23 017

[illegible]

Andrea Miller
Person in Charge (Signature)

Jun 29, 2023

Date _____

Inspector (Signature) Paul Wilkins wchd

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____