

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 06/29/2023
Establishment Casey's General Store #3500	License/Permit # 23 017	No. of Repeat Risk Factor/Intervention Violations 0	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		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																																																																																																																																																																																																															
Supervision																																																																																																																																																																																																																						
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																																																																																																																																																																																																															
Employee Health																																																																																																																																																																																																																						
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			Time/Temperature Control for Safety																																																																																																																																																																																																																	
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			8	In	Hands clean and properly washed			19	N/A	Proper reheating procedures for hot holding	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			20	N/A	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	In	Proper hot holding temperatures	13	Out	Food in good condition, safe, and unadulterated	X		14	N/A	Required records available: shellstock tags, parasite destruction			22	In	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Compliance with variance/specialized process/HACCP			Consumer Advisory								29	N/A	Highly Susceptible Populations			Food/Color Additives and Toxic Substances								30	In	Food obtained from approved source			31	N/O	Food received at proper temperature			32	Out	Food in good condition, safe, and unadulterated	X		33	N/A	Required records available: shellstock tags, parasite destruction			Conformance with Approved Procedures								34	In	Gloves used properly			35	N/A	Compliance with variance/specialized process/HACCP			36	X				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			
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31	Water and ice from approved source				32	Varlance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	X	Thermometers provided & accurate			48	Utensils, Equipment and Vending				37	Food properly labeled; original container				49	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Temperature Control								50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				51	Warewashing facilities: installed, maintained, & used; test strips				52	Non-food contact surfaces clean				Food Identification								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				Physical Facilities								57	All food employees have food handler training				58	Allergen training as required				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				Employee Training							
32	Varlance obtained for specialized processing methods				44	In-use utensils: properly stored				33	Proper cooling methods used; adequate equipment for temperature control				45	Utensils, equipment & linens: properly stored, dried, & handled				34	Plant food properly cooked for hot holding				46	Single-use/single-service articles: properly stored and used				35	Approved thawing methods used				47	Gloves used properly				36	X	Thermometers provided & accurate			48	Utensils, Equipment and Vending				37	Food properly labeled; original container				49	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				Food Temperature Control								50	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				51	Warewashing facilities: installed, maintained, & used; test strips				52	Non-food contact surfaces clean				Food Identification								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				Physical Facilities								57	All food employees have food handler training				58	Allergen training as required				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				Employee Training												
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Food Establishment Inspection Report

Page 2 of 3

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

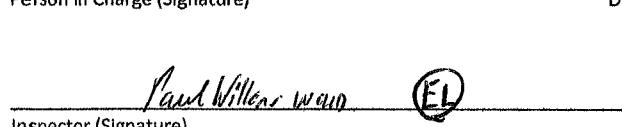
Andrea Miller 17316422 - ServSafe Exp. 1/2024	Rachael Stivers 17615321 - ServSafe Exp. 3/2024	Rebecca Clark 21799272 - ServSafe Exp. 3/2027	Amanda Cooksey 17582374 - ServSafe Exp. 3/2024
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HACCP Topic: TCS food temperature requirements, no bare hand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


Person in Charge (Signature)

Jun 29, 2023

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

Page 3 of 3

Establishment: Casey's General Store #3500

Establishment #: 23 017

Andrea Mi

Person in Charge (Signature)

Jun 29, 2023

Date

Par

Follow-up: Yes No (Check one)

Follow-up Date: