

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 2		Date 09/12/2023
Establishment Casey's General Store #3438		No. of Repeat Risk Factor/Intervention Violations 1		Time In 10:25 AM
Street Address 400 Woodland Knolls Road		Permit Holder Casey's Retail Company		Time Out 12:20 PM
City/State Germantown Hills, 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	Out	Certified Food Protection Manager (CFPM)		X	16	Out	Food-contact surfaces; cleaned and sanitized	X
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			18	In	Proper cooking time and temperatures	
Good Hygienic Practices								
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding	
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature	
Preventing Contamination by Hands								
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures	
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition	
Approved Source								
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records	
12	In	Food received at proper temperature			Consumer Advisory			
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food	
14	N/A	Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations			
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	X Single-use/single-service articles: properly stored and used		
Food Temperature Control								
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly		
34	Plant food properly cooked for hot holding				Utensils, Equipment and Vending			
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		
Food Identification								
37	Food properly labeled; original container				49	X Non-food contact surfaces clean		
Prevention of Food Contamination								
38	Insects, rodents, and animals not present				Physical Facilities			
39	Contamination prevented during food preparation, storage and display				50	Hot and cold water available; adequate pressure		
40	Personal cleanliness				51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used and stored				52	Sewage and waste water properly disposed		
42	Washing fruits and vegetables				53	Toilet facilities: properly constructed, supplied, & cleaned		
Employee Training								
57	X	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 #3438

Establishment #: 23 023

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

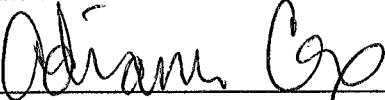
Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage pizza/hot-holding	150	Sliced cheese/RIC deli prep	41	Beef crumbles/RIC pizza prep	41
Popcorn chicken/hot-holding	148	Salami/RIC deli prep	41	Sausage crumbles/RIC pizza prep	41
Chicken tenders/hot-holding	143	Diced tomatoes/RIC deli prep	39	Breakfast sausage/RIC pizza prep	41
Sausage-egg-cheese croissant/hot	139	Ham/RIC deli prep	40	Garlic herb glaze/RIC pizza prep	41
Pizza/oven	185	Turkey/RIC deli prep	40	Diced chicken/RIC pizza prep	41
		Cut lettuce/RIC deli prep	40	Sliced ham/RIC pizza prep	41
		Diced eggs/WIC	25	Iced coffee/dispensing unit	38
		Shredded cheese/RIC pizza prep	41	Creamer/creme dispensing unit	38
		Pepperoni/RIC pizza prep	41	Chocolate ice milk/soft serve unit	37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.				
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This establishment is classified as a Category II food establishment, and the person-in-charge must have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.				
16	4-601.11 (Pf) Observed at beverage dispensing unit backsplash behind nozzles soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Backsplash cleaned and sanitized by person-in-charge during inspection.				
45	4-903.11 (C) Observed in exterior storage shed open box of cups and hinged containers stored directly on concrete 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 (deli) and WIC (drinks) condenser cooling fan grill covers soiled with accumulated debris & dust and counter behind frozen beverage unit soiled with accumulate debris. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.				
55	6-501.12 (C) Observed in WIC (drinks) wall behind right-side condenser unit soiled with accumulated debris and black substance.				
CFPM Verification (name, expiration date, ID#): Adriann Cox					
Michelle Wedell 22872933 - ServSafe Exp. 11/2027					
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements					



Person in Charge (Signature)

Sep 12, 2023

Date



Follow-up: Yes No (Check one)

Follow-up Date: _____



Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

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Person In Charge (Signature)

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Date

Follow-up: Yes No (Check one)

Follow-up Date: