

# 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 04/08/2024
Establishment Casey's General Store #3438		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:00 AM
Street Address 400 Woodland Knolls Road		Permit Holder Casey's Retail Company		Time Out 10:45 AM
City/State Germantown Hills, IL		Risk Category II		
ZIP Code 61548		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
<b>Supervision</b>				<b>Protection from Contamination</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>				17	In	Proper disposition of returned, previously served, reconditioned and unsafe food
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		<b>Time/Temperature Control for Safety</b>		
4	In	Proper use of restriction and exclusion		18	In	Proper cooking time and temperatures
5	In	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding
<b>Good Hygienic Practices</b>				20	N/A	Proper cooling time and temperature
6	In	Proper eating, tasting, drinking, or tobacco use		21	In	Proper hot holding temperatures
7	In	No discharge from eyes, nose, and mouth		22	In	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>				23	In	Proper date marking and disposition
8	In	Hands clean and properly washed		24	N/A	Time as a Public Health Control; procedures & records
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	N/A	Consumer advisory provided for raw/undercooked food
10	In	Adequate handwashing sinks properly supplied and accessible		<b>Consumer Advisory</b>		
<b>Approved Source</b>				26	N/A	Pasteurized foods used; prohibited foods not offered
11	In	Food obtained from approved source		<b>Highly Susceptible Populations</b>		
12	In	Food received at proper temperature		27	N/A	Food additives: approved and properly used
13	In	Food in good condition, safe, and unadulterated		28	Out	Toxic substances properly identified, stored, and used
14	N/A	Required records available: shellstock tags, parasite destruction		29	N/A	Conformance with Approved Procedures

## 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>				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>		
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>		
37	Food properly labeled; original container			50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>				<b>Employee Training</b>		
57	All food employees have food handler training			58	Allergen training as required	

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Establishment: Casey's General Store #3438

Establishment #: 24 102

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	143	Sliced tomatoes/RIC deli prep	34	Beef crumbles/RIC pizza prep	40
Sausage-egg-cheese croissant/hot	135	Cut lettuce/RIC deli prep	35	Sausage crumbles/RIC pizza prep	40
Sausage-egg-cheese biscuit/hot	135	Sliced cheese/RIC deli prep	41	Scrambled eggs/RIC pizza prep	29
Biscuits & gravy/hot-holding	135	Macaroni & cheese/RIC deli prep	41	Queso/RIC pizza prep	40
Breakfast bowl/hot-holding	135	Scrambled eggs/RIC deli prep	29	Diced chicken/RIC pizza prep	41
		Ground sausage/RIC deli prep	29	Sliced ham/RIC pizza prep	41
Milk/RIC-WIC	37	Gravy/RIC deli prep	40	Vanilla ice milk/soft serve unit	34
Chicken salad croissant/RIC open	41	Shredded cheese/WIC	39	Chocolate ice milk/soft serve unit	35
Italian sub/RIC open	41	Shredded cheese/RIC pizza prep	40	Creamer/creme dispensing unit	34

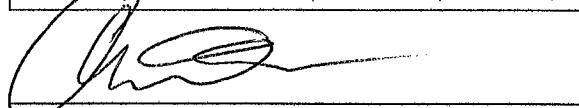
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
28	7-102.11 (P) Observed in deli food prep area clear liquid in spray bottle without name identifying contents on container. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Clear liquid discarded by food employee during inspection.
37	3-602.11 (C) Observed by cashier pre-packaged in advance of retail sale red velvet cookies without proper labeling. Food packaged in a food establishment, shall be labeled as specified in law, including 21 CFR 101 -Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement; (2) if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (3) an accurate declaration of the net quantity of contents; (4) the name and place of business of the manufacturer, packer, or distributor; and (5) the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please correct this violation within 90 days or at least by next routine inspection.
56	6-202.12 (C) Observed in deli food prep area ceiling and light fixtures around HVAC supply air vents above front line food prep area soiled with accumulated debris and dust. HVAC systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Annita Denham

Annita Denham 22876055 - ServSafe Exp. 11/2027	Tiffani Kilpatrick 1ad7lg-jg70iad - State Food Safety Exp. 10/2028	Chris Calhoun 1c3hbg-jic338e - State Food Safety Exp. 1/2029	Michelle Wedell 22872933 - ServSafe Exp. 11/2027
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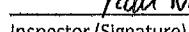
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements



Person in Charge (Signature)

Apr 8, 2024

Date



Inspector (Signature)



Follow-up:  Yes  No (Check one)

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

# Food Establishment Inspection Report

Establishment: Casey's General Store #3438

Establishment #: 24 102

Person in Charge (Signature)

Apr 8, 2024

Date

Paul W. H. Ward  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**