

# 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 06/25/2024
Establishment Casey's General Store #2360		License/Permit # 24 105		Time In 9:00 AM
Street Address 411 W. Front Street		Permit Holder Casey's Retail Company		Time Out 10:40 AM
City/State Roanoke, 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	
<b>Supervision</b>							
1	In	Person in charge present, demonstrates knowledge, and performs duties					
2	In	Certified Food Protection Manager (CFPM)					
<b>Employee Health</b>							
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					
<b>Good Hygienic Practices</b>							
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>							
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					
<b>Approved Source</b>							
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					
<b>GOOD RETAIL PRACTICES</b>							
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>							
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	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
36	X Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
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		
				54	Garbage & refuse properly disposed; facilities maintained		
				55	Physical facilities installed, maintained, and clean		
				56	Adequate ventilation and lighting; designated areas used		
<b>Employee Training</b>							
57	All food employees have food handler training						
58	Allergen training as required						

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Establishment #: 24 105

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 300

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding unit	135	Sausage crumbles/RIC pizza prep	34	Diced chicken/RIC deli	37
Sausage-egg-cheese biscuit/hold	145	Beef crumbles/RIC pizza prep	34	Creamy feta spread/RIC deli	39
Sausage-egg-cheese croissant/hot	137	Shredded cheese/RIC pizza prep	39	Pulled pork/RIC deli	39
Hamburger/hot-holding unit	155	Scrambled eggs/RIC pizza prep	27	Ham & swiss sandwich/RIC open	39
Pulled pork/hot-holding unit	138	Diced chicken/RIC pizza prep	37	Cold brew coffee/coffee unit	40
Cheesy potato bites/oven	175	Ham/RIC pizza prep	36	Creme/creme dispensing unit	38
Mac & cheese/hot-holding unit	149	Sliced cheese/RIC pizza prep	36	Naked juice/RIC open	39
Pork tenderloin/hot-holding unit	141	Sliced ham/RIC pizza prep	39	Shredded cheese/WIC	36
		Sliced tomatoes/RIC deli	35	Milk/WIC	38

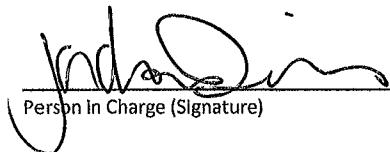
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed in beverage dispensing unit ice dispensing spout interior white plastic ice deflection flap soiled with accumulated debris and black substance. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice deflection flap cleaned and sanitized by food employee during inspection.
36	4-204.112 (C) Observed in RIC by cashier (prepackaged juice, open front) 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.
47	4-101.19 (C) Observed in store aisle by RIC/WIC lower left edge of deli counter damaged, temporarily repaired with black tape, and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be cleaned shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. The side of the deli counter had been repaired but recently was damaged again according to the person-in-charge. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Jordan Dennis

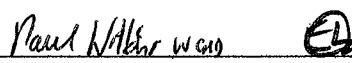
Jordan Dennis 176562-jc3k06 - State Food Safety Exp. 3/2028	Sarah Craig 21194031 - ServSafe Exp. 10/2026	Katherine Phillippe 18ggbb-je35g05-State Food Safety Exp. 6/2028	Brittany Dobson 16bbhh-jb41akg-State Food Safety Exp. 2/2028
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HACCP Topic: TCS food date marking & temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

  
Person in Charge (Signature)

Jun 25, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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Person in Charge (Signature)

Jun 25, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**