

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		ZIP Code 61561	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
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	In	Food in good condition, safe, and unadulterated	
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	Out	Food-contact surfaces; cleaned and sanitized	X
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		Insects, rodents, and animals not present	
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		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	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		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 #2360

Establishment #: 24 105

Water Supply: ☒ Public ☐ PrivateWaste 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

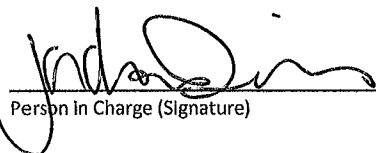
OBSERVATIONS AND CORRECTIVE ACTIONS

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 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. 3/2028Sarah Craig
21194031 - ServSafe
Exp. 10/2026Katherine Phillippe
18ggbb-je35g05-State Food Safety
Exp. 6/2028Brittany Dobson
16bbhh-jb41akg-State Food Safety
Exp. 2/2028

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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Establishment: Casey's General Store #2360

Establishment #: 24 105

[illegible]

Person in Charge (Signature)

Jun 25, 2024

Date _____

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature)