

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 | 07/30/2024 |
| Establishment Casey's General Store #3095 | | License/Permit # | 24 100 | Time In | 9:50 AM |
| Street Address 565 W. Main Street | | Permit Holder Casey's Retail Company | Risk Category II | Time Out | 11:55 AM |
| City/State El Paso, IL | | ZIP Code 61738 | 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 | | | | | Protection from Contamination | | | | |
| 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 | | | | | 17 | In | Proper disposition of returned, previously served, reconditioned and unsafe food | | |
| 3 | In | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | Time/Temperature Control for Safety | | | | |
| 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 | | |
| Good Hygienic Practices | | | | | 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 | | |
| Preventing Contamination by Hands | | | | | 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 | | | Consumer Advisory | | | | |
| 10 | Out | Adequate handwashing sinks properly supplied and accessible | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | |
| Approved Source | | | | | Highly Susceptible Populations | | | | |
| 11 | In | Food obtained from approved source | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | |
| 12 | N/O | Food received at proper temperature | | | Food/Color Additives and Toxic Substances | | | | |
| 13 | In | Food in good condition, safe, and unadulterated | | | 27 | N/A | Food additives: approved and properly used | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | | 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 | Compliance Status | | | COS | R |
| Safe Food and Water | | | | | Proper Use of Utensils | | | | |
| 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 | | |
| Food Temperature Control | | | | | 46 | | Gloves used properly | | |
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | | Utensils, Equipment and Vending | | | | |
| 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 | X | Thermometers provided & accurate | | | 49 | | Non-food contact surfaces clean | | |
| Food Identification | | | | | Physical Facilities | | | | |
| 37 | X | Food properly labeled; original container | | X | 50 | | Hot and cold water available; adequate pressure | | |
| Prevention of Food Contamination | | | | | 51 | X | 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 | | |
| | | | | | Employee Training | | | | |
| | | | | | 57 | | All food employees have food handler training | | |
| | | | | | 58 | | Allergen training as required | | |

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Establishment: Casey's General Store #3095

Establishment #: 24 100

Water Supply: ☒ Public ☐ PrivateWaste 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/oven | 190 | Ham/WIC | 36 | Shredded cheese/RIC pizza prep | 38 |
| Pepperoni pizza/hot-holding | 153 | Sliced cheese/WIC | 35 | Beef crumbles/RIC pizza prep | 36 |
| Popcorn chicken/hot-holding | 141 | Sausage gravy/WIC | 35 | Diced chicken/RIC pizza prep | 41 |
| Chicken tenders/hot-holding | 152 | Beef crumbles/WIC | 34 | Pulled pork/RIC pizza prep | 41 |
| Cheeseburger/hot-holding | 143 | Scrambled eggs/WIC | 39 | Chicken wrap/RIC open | 39 |
| Biscuits & gravy/hot-holding | 140 | Turkey/RIC food prep | 34 | Chicken salad croissant/RIC open | 40 |
| Sausage-egg-cheese croissant/hot | 136 | Sliced cheese/RIC food prep | 37 | Creme/creme dispensing unit | 38 |
| Pulled pork/ove | 185 | Sliced tomatoes/RIC food prep | 35 | Milk/WIC | 36 |
| | | Chicken salad/RIC food prep | 40 | Naked juice/RIC open | 35 |

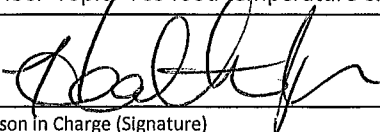
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 10 | 5-202.12 (Pf) Observed in women's restroom hot water temperature measured 63° F using a food temperature measuring device with metal-stem. A handwashing sink shall be equipped to provide water at a temperature of at least 29.4° C (85° F) through a mixing valve or combination faucet. Please correct this violation within 10 days or by Friday, August 9, 2024. Please provide documentation to Woodford County Health Department that this violation has been corrected or submit a plan of action with a requested timeframe for corrections to be completed. |
| 36 | 4-204.112 (C) Observed in RIC (Red Bull, juice, open, cashier) 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. |
| 37 | 3-302.12 (C) Observed in deli food prep area dry food substance in shake-style container without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry food substance was garlic seasoning according to person-in-charge and labeled by person-in-charge during inspection. |
| 51 | 5-205.15 (C) Observed in back storage area handwashing sink out-of-order and not working properly. A plumbing system shall be maintained in good repair according to the IL Plumbing Code. Food employees shall use other handwashing sinks in facility until handwashing sink is repaired. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Heather Peiffer

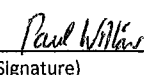
| | | | |
|--|---|---|--|
| Karen Malone 20358171 - ServSafe Exp. 3/2026 | Heather Peiffer 20970664 - ServSafe Exp. 9/2026 | Elizabeth Bond 18g75j-je2h379-State Food Safety Exp. 6/2028 | Theresa Rients 20405744 - ServSafe Exp. 4/2026 |
|--|---|---|--|

HACCP Topic: TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health policy


Person in Charge (Signature)

Jul 30, 2024

Date


Inspector (Signature)Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Aug 9, 2024

Food Establishment Inspection Report

Establishment: Casey's General Store #3095

Establishment #: 24 100

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

Violations cited in this report must be corrected within the time frames below.

Please correct any core (C) violations noted above ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category II food establishment. If facility chooses to cool down and/or reheat more than two (2) TCS food items with approved procedures, this facility will be re-classified as a Category I food establishment.

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

If any events occur that cause damage to the establishment (flood, water, fire, smoke, power outage, etc.), please contact the for this establishment, please contact WCHD prior to changes occurring for plan review and to ensure compliance.

WCHD provides free food safety in-services to establishments & their staff

Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no smoking or vaping or e-cigarette use in food & drink prep area, dishwashing area, storage area, and within building structure.

Time as a Public Health Control (3-501.19)--take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request.

Ensure exterior packaged ice freezers (Home City Ice) and exterior storage shed are kept locked at all times except when in use to ensure food safety.

Jul 30, 2024

Date

Person in Charge (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date: Aug 9, 2024

Inspector (Signature)