

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		No. of Repeat Risk Factor/Intervention Violations 0		Time In 9:50 AM
Street Address 565 W. Main Street		Permit Holder Casey's Retail Company		Time Out 11:55 AM
City/State El Paso, 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						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		
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			
			COS	R				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	Varlance 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 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/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

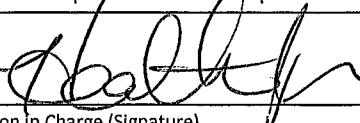
OBSERVATIONS AND CORRECTIVE ACTIONS

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
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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

Person in Charge (Signature)

Jul 30, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date: Aug 9, 2024