

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	08/14/2024
Establishment Casey's General Store #1326		License/Permit #	24 104	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 115 E. 5th Street		Permit Holder Casey's Retail Company		Risk Category II	
City/State Minonk, IL		ZIP Code 61760		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.	
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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	Out	Food in good condition, safe, and unadulterated	X
14	N/A	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In	Food separated and protected	
16	In	Food-contact surfaces; cleaned and sanitized	
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	In	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	
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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		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	X
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		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 #1326

Establishment #: 24 104

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding	139	Shredded cheese/RIC pizza prep	40	Chicken salad croissant/RIC	35
Breakfast burrito/hot-holding	139	Ham/RIC pizza prep	36	Creme/creme dispensing unit	37
Potato cheese bites/hot-holding	135	Sausage crumbles/RIC pizza prep	39	Cold brew coffee/RIC	39
Biscuits and gravy/hot-holding	136	Beef crumbles/RIC pizza prep	37	Shredded cheese-coolin/WIC	44
Breakfast bowl/hot-holding	139	Scrambled eggs/RIC pizza prep	32	Breakfast bowl filling/WIC	38
Pizza/oven	167	Breakfast sausage/RIC pizza prep	39		
Hamburger/oven	161	Italian provolone wrap/RIC	37		
Hamburger/oven	192	Italian sub/RIC	36		
		Chef salad/RIC	37		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed in kitchen three (3) dented cans of Chef-mate cheddar cheese sauce on storage shelf and on retail store shelf dented can of Hormel Chili no beans. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Dented cans removed from kitchen shelves and retail sale shelf by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen shake-style container of dry food substance and clear plastic container of dry orange food substance without name identifying contents on containers. 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 in shake-style container was garlic parmesan and dry orange food substance was nacho cheese chips according to person-in-charge and discarded by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tracy Boyd

Tracy Boyd
16g1i8-jb9i7d6 - State Food Safety
Exp. 2/2028

Tasha Moore
19ba4i-jf23b35-State Food Safety
Exp. 8/2028

Rebecca Messamore
21265135 - ServSafe
Exp. 11/2026

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

Tracy Boyd

Aug 14, 2024

Person in Charge (Signature)

Date

Paul Walker

[Signature]

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Casey's General Store #1326

Establishment #: 24 104

[illegible]

Person in Charge (Signature) Inacy Boyd

Aug 14, 2024

Date _____

Paul Wilkins
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: