

# 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 <b>1</b>		Date <b>08/14/2024</b>
Establishment Casey's General Store #1326		No. of Repeat Risk Factor/Intervention Violations <b>0</b>		Time In <b>9:35 AM</b>
Street Address 115 E. 5th Street		Permit Holder Casey's Retail Company		Time Out <b>11:05 AM</b>
City/State Minonk, IL		Risk Category II		
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.

Compliance Status			COS	R	Compliance Status	COS	R		
<b>Supervision</b>						<b>Protection from Contamination</b>			
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		
<b>Employee Health</b>						17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>				
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		
<b>Good Hygienic Practices</b>						20	In	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		
<b>Preventing Contamination by Hands</b>						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			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>			
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			<b>Food/Color Additives and Toxic Substances</b>				
13	Out	Food in good condition, safe, and unadulterated	X		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		
<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					
<b>Safe Food and Water</b>			COS	R	<b>Proper Use of Utensils</b>			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	Variances obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
<b>Food Temperature Control</b>					46	Gloves used properly			
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>				
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	Thermometers provided & accurate				49	Non-food contact surfaces clean			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	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			
<b>Employee Training</b>					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.

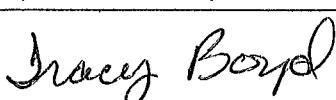
CFPM Verification (name, expiration date, ID#): Tracy Boyd

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

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

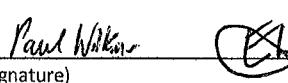
Rebecca Messamore  
21265135 - ServSafe  
Exp. 11/2026

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

  
Person in Charge (Signature)

Aug 14, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

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

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Establishment #: 24 104

Tracy Boyd

Aug 14, 2024

Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

Inspector (Signature)