

# 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 08/26/2024
Establishment Casey's General Store #1852		License/Permit # 24 099	Time In 9:15 AM
Street Address 106 Oblique Street		Permit Holder Casey's Retail Company	Time Out 10:45 AM
City/State Washburn, IL		Risk Category II	
ZIP Code 61570		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
<b>Supervision</b>			
1	In		
2	Out		
<b>Employee Health</b>			
3	In		
4	In		
5	In		
<b>Good Hygienic Practices</b>			
6	In		
7	In		
<b>Preventing Contamination by Hands</b>			
8	In		
9	In		
10	In		
<b>Approved Source</b>			
11	In		
12	In		
13	In		
14	N/A		
<b>Protection from Contamination</b>			
15	In		
16	In		
17	In		
<b>Time/Temperature Control for Safety</b>			
18	In		
19	N/A		
20	N/A		
21	In		
22	In		
23	In		
24	N/A		
<b>Consumer Advisory</b>			
25	N/A		
<b>Highly Susceptible Populations</b>			
26	N/A		
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
28	In		
<b>Conformance with Approved Procedures</b>			
29	N/A		

## 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
<b>Safe Food and Water</b>			
30			
31			
32			
<b>Food Temperature Control</b>			
33			
34			
35			
36	X		X
<b>Food Identification</b>			
37			
<b>Prevention of Food Contamination</b>			
38			
39			
40			
41			
42			
<b>Proper Use of Utensils</b>			
43			
44			
45			
46			
<b>Utensils, Equipment and Vending</b>			
47	X		
48			
49			
<b>Physical Facilities</b>			
50			
51	X		
52			
53			
54			
55			
56			
<b>Employee Training</b>			
57			
58			

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Establishment: Casey's General Store #1852

Establishment #: 24 099

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 unit	139	Mozzarella cheese/RIC pizza prep	38	Iced coffee/coffee unit	39
Biscuits & gravy/hot-holding	141	Pepperoni/RIC pizza prep	38	Italian sub/RIC	37
Gravy/hot-holding	156	Beef crumbles/RIC pizza prep	38	BBQ ranch chicken wrap/RIC	37
Breakfast croissant/hot-holding	146	Sausage crumbles/RIC pizza prep	36	Peeled hard-boiled eggs/RIC	41
Breakfast biscuit/hot-holding	158	Sliced ham/RIC pizza prep	38	Grilled chicken salad/RIC	39
Breakfast bowl/hot-holding	143	Omelet mix/RIC pizza prep	40	Ham/WIC	41
Hash browns/hot-holding	140	Diced chicken/RIC pizza prep	41	Sliced cheese/WIC	41
Pulled pork/oven	171	Scrambled eggs/RIC pizza prep	41	Scrambled eggs/WIC	29
Naked juice/delivery	38	Creamy feta dressing/RIC pizza	41	Naked juice/open RIC	37

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPM certification. This facility is categorized as a Category II food establishment, and the person-in-charge shall have CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in open RIC (Casey's, Naked Juice, by 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. Naked Juice removed to separate refrigerator by food employee during inspection.
47	4-101.19 (C) Observed by hot-holding cabinets and swing door edge of counter with rough surface 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. Please correct this violation within 90 days or at least by next routine inspection.
51	5-202.11 (C) Observed in restroom (right, men's) toilet seat cracked and not maintained in good repair. A plumbing fixture such as a handwashing sink, toilet, or urinal shall be easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Wendy Gray

Wendy Gray  
19571179 - ServSafe  
Exp. 6/2025Caleb Albertston  
21104513 - ServSafe  
Exp. 10/2026

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

Person In Charge (Signature)

Aug 26, 2024

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

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

# Food Establishment Inspection Report

Establishment: Casey's General Store #1852

Establishment #: 24 099

[illegible]

Person In Charge (Signature)

Aug 26, 2024

Date \_\_\_\_\_

Paul Wilson

**Follow-up:** ☐ Yes ☒ No (Check one)

Follow-up Date:

Inspector (Signature)