

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 08/26/2024 |
| Establishment Casey's General Store #1852 | | No. of Repeat Risk Factor/Intervention Violations 0 | | 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 | | |
| | | 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 |
| Supervision | | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | | |
| 2 | Out | 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 | In | Food received at proper temperature | | |
| 13 | In | Food in good condition, safe, and unadulterated | | |
| 14 | N/A | Required records available: shellstock tags, parasite destruction | | |
| 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 |
| Safe Food and Water | | | | |
| 30 | Pasteurized eggs used where required | | | |
| 31 | Water and ice from approved source | | | |
| 32 | Varlance 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 | | | X |
| Food Identification | | | | |
| 37 | Food properly labeled; original container | | | |
| 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 | | | |
| 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 #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

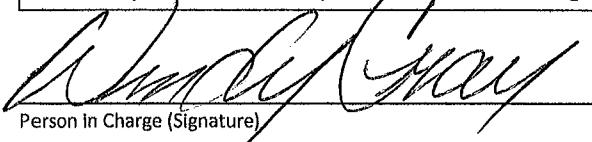
| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 2 | 2-102.12 (C) Observed documentation that only two (2) food employees have current ANSI-approved CFPM certification. This facility is categorized as a Category II food establishment, 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. 6/2025

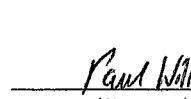
Caleb Albertston
21104513 - ServSafe
Exp. 10/2026

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


Person in Charge (Signature)

Aug 26, 2024

Date


Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 24 099

Person in Charge (Signature)

Aug 26, 2024

Date

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)