

Food Establishment Inspection Report

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| | | | | | |
|--|-----------------------------|---|------------------------|-----------------------|-----------|
| Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530 | | Number of Risk Factor/ Intervention Violations | 1 | Date | 11/4/2024 |
| | | Number of Repeat Risk Factor/ Intervention Violations | 0 | Time In | 11:25 AM |
| | | | | Time Out | 1:15 PM |
| Establishment | Casey's General Store #2095 | Phone | (309) 249-8494 | Email | |
| Address | 1801 S. Main Street | City | Eureka, IL | ZIP Code | 61530 |
| License/Permit # | 24 101 | Permit Holder | Casey's Retail Company | Purpose of Inspection | Routine |
| | | | | Risk Category | II |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in the appropriate box for COS and/or R

IN: in compliance OUT: not in compliance N/O: not observed N/A: not applicable 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 is 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 product 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 and 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 are properly supplied and accessible. | | ✓ | 25 | N/A | Consumer advisory is provided for raw/undercooked food. | | |
| Approved Source | | | | | Highly Susceptible Populations | | | | |
| 11 | IN | Food obtained from an approved source. | | | 26 | N/A | Pasteurized foods are used; prohibited foods are not offered. | | |
| 12 | N/O | Food received at the 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: molluscan shellfish identification, and parasite destruction. | | | 28 | IN | Toxic substances are 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 the box if the numbered item is not in compliance Mark "X" in the appropriate box for COS and/or R COS: Corrected on-site during inspection R: Repeat violation

| # | X | Compliance Status | | COS | R | # | X | Compliance Status | | COS | R |
|---|---|--|--|-----|---|--|---|---|--|-----|---|
| Safe Food and Water | | | | | | Proper Use of Utensils (continued) | | | | | |
| 30 | | Pasteurized eggs are used where required. | | | | 44 | | Utensils, equipment, and linens: properly stored, dried, and handled. | | | |
| 31 | | Water and ice from an approved source. | | | | 45 | ✓ | Single use/single service articles are properly stored and used. | | ✓ | |
| 32 | | Variance obtained for specialized processing methods. | | | | 46 | | Gloves used properly. | | | |
| Food Temperature Control | | | | | | Utensils, Equipment, and Vending | | | | | |
| 33 | | Proper cooling methods are used; adequate equipment for temperature control. | | | | 47 | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used. | | | |
| 34 | | Plant food properly cooked for hot holding. | | | | 48 | | Warewashing facilities: installed, maintained, and used; test strips. | | | |
| 35 | | Approved thawing methods used. | | | | 49 | | Non-food contact surfaces are clean. | | | |
| 36 | | Thermometers are provided and accurate. | | | | Physical Facilities | | | | | |
| Food Identification | | | | | | 50 | | Hot and cold water available; adequate pressure. | | | |
| 37 | | Food properly labeled; original container. | | | | 51 | | Plumbing installed; proper backflow devices. | | | |
| Prevention of Food Contamination | | | | | | 52 | | Sewage and wastewater properly disposed. | | | |
| 38 | | Insects, rodents, and animals not present. | | | | 53 | | Toilet facilities: properly constructed, supplied, and cleaned. | | | |
| 39 | | Contamination is prevented during food preparation, storage, and display. | | | | 54 | | Garbage and refuse are properly disposed; facilities are maintained. | | | |
| 40 | | Personal cleanliness. | | | | 55 | | Physical facilities installed, maintained, and cleaned. | | | |
| 41 | | Wiping cloths: properly used and stored. | | | | 56 | | Adequate ventilation and lighting; designated areas used. | | | |
| 42 | | Washing fruits, vegetables, and other plant food. | | | | Food Handler and Allergen Awareness | | | | | |
| Proper Use of Utensils | | | | | | 57 | | Food handler training 410 ILCS 625/ 3.06. | | | |
| 43 | | In-use utensils: properly stored. | | | | 58 | | Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only). | | | |
| | | | | | | 59 | | Allergen awareness notice 410 ILCS 625/3.08 (rest. only). | | | |

Person In Charge (Signature)

Date: 11/4/2024

Inspector (Signature)

Follow-up: ☐ YES

☒ NO (Check one) Follow-up Date:

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Establishment: Casey's General Store #2095

Establishment #: 24 101

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 | |
| Pizza/hot-holding unit | 143 | | Diced chicken/RIC prep | 37 | |
| Chicken sandwich/hot-holding | 136 | | Cut lettuce/RIC prep | 40 | |
| Pork tenderloin/hot-holding | 136 | | Sliced cheese/RIC prep | 37 | |
| Chicken tender/hot-holding | 143 | | Turkey/RIC prep | 37 | |
| Popcorn chicken/hot-holding | 135 | | Ham/RIC prep | 37 | |
| Pizza/oven | 195 | | Milk/WIC | 38 | |
| | | | Naked juice/WIC | 38 | |
| Crepe/crepe dispensing unit | 35 | | Pork crumbles/RIC pizza | 36 | |
| | | | Beef crumbles/RIC pizza prep | 38 | |
| | | | Shredded cheese/RIC pizza prep | 38 | |
| | | | Diced ham/RIC pizza prep | 40 | |
| | | | Canadian bacon/WIC | 37 | |
| | | | Iced coffee/coffee unit | 41 | |
| | | | Chicken wrap/RIC open | 40 | |
| | | | Chicken salad croissant/RIC open | 41 | |
| | | | Ham & cheese sliders/RIC open | 41 | |

NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

CFPM Verification (name, expiration date, ID#): Pamela Clift

| | | | |
|--|--|--|--|
| Pamela Clift 18973785 - ServSafe Exp. 2/2025 | Heather Yordy 1f7fje-k1818c6 - State Food Safety Exp. 7/2029 | Tammy LaBombard 1c8d6d-jlhi61k - State Food Safety Exp. 1/2029 | Nicole Graham 1c8e3i-jlhikdj - State Food Safety Exp. 1/2029 |
|--|--|--|--|

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

Illinois Requirements: ☐ Use of **non-latex** gloves for food handling and preparation **410 ILCS 180/10.**

☐ Appropriate **default beverage** for children's meal **410 ILCS 620/21.5.**

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 10 | 5-205.11 (Pf) Observed in deli prep area folding ladder stored directly in front of hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Folding ladder removed from in front of hand sink by food employee during inspection. |
| 45 | 4-903.11 (C) Observed in back storage room box of clear plastic lids stored directly on floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single |

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[illegible]