

# Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	3	Date	08/10/2021
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	9:45 AM
Establishment Casey's General Store #1326	License/Permit # 21 160	Permit Holder Casey's Retail Company	Risk Category II		
Street Address 115 E. 5th Street		Purpose of Inspection Routine Inspection			
City/State Minonk, IL	ZIP Code 61760				

## 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>									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)		X	16	Out	Food-contact surfaces; cleaned and sanitized	X	
<b>Employee Health</b>									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	N/A	Proper reheating procedures for hot holding		
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	In	Adequate handwashing sinks properly supplied and accessible			23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	In	Food received at proper temperature			<b>Consumer Advisory</b>				
13	In	Food in good condition, safe, and unadulterated			25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<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									
			COS	R				COS	R
<b>Safe Food and Water</b>									
30		Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
31		Water and ice from approved source			43	X	In-use utensils: properly stored	X	
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>									
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food preparation, storage and display			<b>Physical Facilities</b>				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
<b>Employee Training</b>									
53		Toilet facilities: properly constructed, supplied, & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
54		Physical facilities installed, maintained, and clean			55		Physical facilities installed, maintained, and clean		
55		Adequate ventilation and lighting; designated areas used			56		Adequate ventilation and lighting; designated areas used		
57		All food employees have food handler training			<b>Employee Training</b>				
58		Allergen training as required			57		All food employees have food handler training		
					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Casey's General Store #1326

Establishment #: 21 160

Water Supply:  Public  Private      Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Biscuits & gravy/hot-holding	152	Eggs/RIC pizza prep	41	Ham/WIC	40
Breakfast croissant/hot-holding	151	Ham/RIC pizza prep	34	Sliced cheese/WIC	40
Breakfast biscuit/hot-holding	161	Sausage crumbles/RIC pizza prep	40	Crema/crema dispensing unit	38
Chicken bites/oven	177	Diced chicken/RIC pizza prep	34	Shredded cheese/delivery	39
Crispy chicken/fryer	201	Shredded cheese-cooling/RIC	51		
Hamburger/oven	185	Shredded cheese/RIC pizza prep	40		
Cheese pizza/oven	203	Chicken salad croissant/RIC	37		
		Roast beef-cheddar sandwich/RIC	39		
		Tuna salad sandwich/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 one (1) food employee has current certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSM 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.
16	4-601.11 (Pf) Observed in ice dispensing spout on beverage dispensing unit accumulated yellow substance on white ice deflecting flap up inside unit. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout cleaned and sanitized by food employee during inspection.
28	7-102.11 (Pf) Observed in kitchen yellow liquid in spray bottle without name identifying contents on container. Containers of toxic items must be clearly and individually identified with the common name of the item. Yellow liquid was "totally awesome cleaner/degreaser" according to person-in-charge and labeled by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen on shelf small black portion cup without handle in direct contact with food substance (dry multi-colored candy sprinkles). Store in-use utensils in the food with the handle extended up above the top of the food item. Small black portion cup removed from food and discarded by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Bryce Skinner

Bryce Skinner 20877680 - ServSafe Exp. 8/2026			
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HACCP Topic: TCS food temperature requirements, proper sanitization requirements, employee health policy requirements, wearing masks

Aug 10, 2021  
 Person in Charge (Signature) Date

Paul Walker, W 4119 

 Follow-up:  Yes  No (Check one)
 
Follow-up Date: \_\_\_\_\_

