

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 | 1 | Date | 08/02/2021 |
| Establishment Casey's General Store #3438 | | License/Permit # | 0 | Time In | 9:05 AM |
| Street Address 400 Woodland Knolls Road | | Permit Holder | 0 | Time Out | 11:00 AM |
| City/State Germantown Hills, IL | | Casey's Retail Company | | Risk Category II | |
| ZIP Code 61548 | | 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 | Description |
|--|-----|---|---|
| Supervision | | | |
| 1 | In | | Person in charge present, demonstrates knowledge, and performs duties |
| 2 | In | | 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 | N/A | | Food received at proper temperature |
| 13 | In | | Food in good condition, safe, and unadulterated |
| 14 | N/A | | Required records available: shellstock tags, parasite destruction |

| Compliance Status | COS | R | Description |
|--|-----|---|--|
| Protection from Contamination | | | |
| 15 | In | | Food separated and protected |
| 16 | Out | | Food-contact surfaces; cleaned and sanitized |
| 17 | In | | Proper disposition of returned, previously served, reconditioned and unsafe food |
| Time/Temperature Control for Safety | | | |
| 18 | In | | Proper cooking time and temperatures |
| 19 | N/A | | Proper reheating procedures for hot holding |
| 20 | N/A | | Proper cooling time and temperature |
| 21 | In | | Proper hot holding temperatures |
| 22 | In | | Proper cold holding temperatures |
| 23 | In | | Proper date marking and disposition |
| 24 | N/A | | Time as a Public Health Control; procedures & records |
| Consumer Advisory | | | |
| 25 | N/A | | Consumer advisory provided for raw/undercooked food |
| Highly Susceptible Populations | | | |
| 26 | N/A | | Pasteurized foods used; prohibited foods not offered |
| Food/Color Additives and Toxic Substances | | | |
| 27 | N/A | | Food additives: approved and properly used |
| 28 | In | | Toxic substances 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 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 | Description |
|---|-----|---|---|
| Safe Food and Water | | | |
| 30 | | | Pasteurized eggs used where required |
| 31 | | | Water and ice from approved source |
| 32 | | | Variance 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 |
| Food Identification | | | |
| 37 | X | X | 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 |

| Compliance Status | COS | R | Description |
|--|-----|---|--|
| 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 | X | | 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 | X | X | Adequate ventilation and lighting; designated areas used |
| Employee Training | | | |
| 57 | | | All food employees have food handler training |
| 58 | | | Allergen training as required |

Food Establishment Inspection Report

Establishment: Casey's General Store #3438

Establishment #: 21 158

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------|------|------------------------------------|------|---------------------------------|------|
| Pizza/hot-holding | 166 | Vanilla ice milk/soft serve unit | 36 | Diced chicken/RIC deli prep | 40 |
| Breakfast croissant/hot-holding | 135 | Chocolate ice milk/soft serve unit | 38 | Pastrami/RIC deli prep | 40 |
| Breakfast biscuit/hot-holding | 135 | Creme/creme dispensing unit | 36 | Sliced cheese/RIC deli prep | 39 |
| Sausage gravy/steam unit | 148 | Summer chicken salad/RIC | 41 | Cut lettuce/RIC deli prep | 40 |
| Biscuits & gravy/hot-holding | 137 | SW roast beef wrap/RIC | 41 | Sliced tomatoes/RIC deli prep | 39 |
| | | Sliced cheese/WIC | 40 | Shredded cheese/RIC pizza prep | 41 |
| | | Ham/RIC deli prep | 40 | Sliced ham/RIC pizza prep | 41 |
| | | Turkey/RIC deli prep | 40 | Sausage crumbles/RIC pizza prep | 40 |
| | | Roast beef/RIC deli prep | 39 | Garlic sauce/RIC pizza prep | 41 |

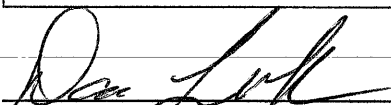
OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 16 | 4-601.11 (Pf) Observed at beverage dispensing unit (left side) clear plastic ice dispensing spout soiled with accumulated black substance and debris (behind spout). Equipment food-contact surfaces and utensils shall be clean to sight and touch. Ice dispensing spout cleaned and sanitized by food employee during inspection. |
| 37 | 3-302.12 (C) Observed in kitchen in RIC (pizza prep) clear plastic container of liquid food substance without name identifying contents on container. Identify food storage containers with common name of the food. Refrigerated, ready-to-eat, Time/Temperature Control for Safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41° F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Liquid food substance was garlic sauce opened within 24 hours and labeled by person-in-charge during inspection. |
| 49 | 4-602.13 (C) Observed in WIC (beer) condenser fan grill covers soiled with accumulated dust and debris and WIF (deli) condenser fan grill covers soiled with accumulated condensation ice. Clean all non-food contact surfaces frequently to prevent soil accumulation. Please correct this violation within 90 days or at least by next routine inspection. |
| 56 | 6-403.11 (C) Observed in deli food prep area employee personal item (cup with lid & straw) and in WIC (deli) employee personal item (soda bottle with cap and lunch tote bag) stored above food intended for customer consumption. Areas designed for employees to eat and drink shall be located so that food, equipment, linens, and single-service articles are protected from contamination. All employee personal items removed to bottom shelves by person-in-charge during inspection. |



CFPM Verification (name, expiration date, ID#): Dana Fulk

| | | | |
|--|--|---|---|
| Dana Fulk 19923053 - ServSafe Exp. 10/2025 | Amy Quin 20478361 - ServSafe Exp. 4/2026 | Sam Woo 20744443 - ServSafe Exp. 7/2026 | Theresa Nieland 17596929 - ServSafe Exp. 3/2024 |
|--|--|---|---|

HACCP Topic: TCS food temperature requirements, employee health policy requirements, wearing masks


Person in Charge (Signature)

Aug 2, 2021
Date

 
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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Establishment #: 21 158

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| | Please correct any core (C) violations noted above ASAP but at least by next routine inspection |
| | Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information |
| | Facility is still classified as a Category II food establishment |
| | The person-in-charge must have CFPM or IL FSSM certification and be on the premises during all hours of operation |
| | Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD. |
| | WCHD provides free food safety in-services to establishments & their staff |
| | Next certified food protection manager 8-hour class & exam at WCHD: Spring 2022 |
| | Food handler certification is required for all food employees who do not already have CFPM or IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees. |
| | Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure. |
| | If using time as a public health control (3-501.19): take & log initial temperatures of TCS food, mark discard time (no more than 4 hours), discard TCS food within 4 hours, and written procedures shall be prepared in advance, maintained in the food establishment, and made available to the regulatory authority upon request. |
| | Ensure exterior packaged ice freezer (Home City Ice) and storage shed are kept locked at all times except when in use to ensure food safety. |
| | Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc. |
| | Food employees following current guidance for vaccinated persons, wearing masks, and/or social distancing at time of inspection |
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[Signature]
 Person in Charge (Signature)

Aug 2, 2021
 Date

Paul Wilkins
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____