

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	05/03/2022
		No. of Repeat Risk Factor/Intervention Violations	1	Time In	10:40 AM
Establishment Casey's General Store #1326	License/Permit # 22 050	Permit Holder Casey's Retail Company	Risk Category II		
Street Address 115 E. 5th Street		Purpose of Inspection Routine Inspection			
City/State Mlnonk, 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
Supervision				Protection from Contamination			
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	Out		X	16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health				Time/Temperature Control for Safety			
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			18	In		
Proper use of restriction and exclusion				Proper cooking time and temperatures			
5	In			19	N/A		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/A		
6	In			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	In		
7	In			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	In		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	In			23	In		
Hands clean and properly washed				Proper date marking and disposition			
9	In			24	N/A		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	In			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Highly Susceptible Populations			
11	In			26	N/A		
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered			
12	In			Food/Color Additives and Toxic Substances			
Food received at proper temperature				27	N/A		
13	In			Food additives: approved and properly used			
Food in good condition, safe, and unadulterated				28	In		
14	N/A			Toxic substances properly identified, stored, and used			
Required records available: shellstock tags, parasite destruction				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	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30				43			
Pasteurized eggs used where required				In-use utensils: properly stored			
31				44			
Water and ice from approved source				Utensils, equipment & linens: properly stored, dried, & handled			
32				45			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Utensils, Equipment and Vending			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Physical Facilities			
Plant food properly cooked for hot holding				50			
35				Hot and cold water available; adequate pressure			
Approved thawing methods used				51	X		
36	X			Plumbing installed; proper backflow devices			
Thermometers provided & accurate				52			
Food Identification				Sewage and waste water properly disposed			
37				53			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, & cleaned			
Prevention of Food Contamination				54			
38				Garbage & refuse properly disposed; facilities maintained			
Insects, rodents, and animals not present				55			
39				Physical facilities installed, maintained, and clean			
Contamination prevented during food preparation, storage and display				56			
40				Adequate ventilation and lighting; designated areas used			
Personal cleanliness				Employee Training			
41				57			
Wiping cloths: properly used and stored				All food employees have food handler training			
42				58			
Washing fruits and vegetables				Allergen training as required			

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Establishment #: 22 050

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	
Bacon pizza/hot-holding	149		Scrambled eggs/RIC pizza prep	27	Creme/creme dispensing unit
Breakfast pizza/hot-holding	147		Diced chicken/RIC pizza prep	37	Chicken salad croissant/RIC
Pepperoni pizza/hot-holding	143		Ham/RIC pizza prep	38	Roast beef sandwich/RIC
Cheeseburger/hot-holding	139		Sausage crumbles/RIC pizza prep	39	
Pepperoni pizza/oven	191		Shredded cheese/RIC pizza prep	37	
			Shredded cheese/delivery	39	
			Shredded cheese/WIC	39	
			Sliced cheese/WIC	39	
			Ham/WIC	38	

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 while three (3) food employees have current certified food protection manager certification, according to last week's work schedule, a CFPM was not present during all hours of operation. 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 temperature measuring devices not provided and conspicuous in RIF (Ice cream) and in RIC (deli sandwiches). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection.
47	4-101.19 (C) Observed front slide-out drawer of cabinet below microwave and coffee missing, not attached, and temporarily repaired with a piece of cardboard. 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.
49	4-602.13 (C) Observed accumulated dust and debris on condenser grill of RIC (deli, pizza prep) and RIC (deli sandwiches). Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

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

Bryce Skinner 20877680 - ServSafe Exp. 8/2026	Andrew Cave 21410199 - ServSafe Exp. 12/2026	Ashlee Prina 21135849 - ServSafe Exp. 10/2026	
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Anshree M Cave May 3, 2022
 Person in Charge (Signature) Date

Paul Wilkins **EL** Follow-up: Yes No (Check one) Follow-up Date: _____
 Inspector (Signature)

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Establishment #: 22 050

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
51	5-205.15 (C) Observed in kitchen 3-compartment sink faucet leaking when not in operation. A plumbing system shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 1 repeat violation (item #2) was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	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 shall have CFPM 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: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 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 foods, mark discard time (no more than 4 hours), discard TCS foods 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 freezers (Home City Ice) and exterior 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.

Andrew M Case
Person in Charge (Signature)

May 3, 2022
Date

Paul Walker Wood
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____