

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	05/09/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Casey's General Store #2360	22.053	Casey's Retail Company		II	
Street Address		Purpose of Inspection			
411 W. Front Street		Routine Inspection			
City/State	ZIP Code				
Roanoke, IL	61561				

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	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/O		
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
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
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	Out		
Proper cold holding temperatures			X
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
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
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	X		X
Single-use/single-service articles: properly stored and used			
46	Gloves used properly		
Utensils, Equipment and Vending			
47	X		
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	X		
Plumbing installed; proper backflow devices			
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	X		
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		

Food Establishment Inspection Report

Establishment: Casey's General Store #2360

Establishment #: 22 053

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	
Sausage pizza/hot-holding unit	135		Shredded cheese/RIC pizza prep	38	Sliced tomatoes/RIC deli
Chicken sandwich/hot-holding	152		Beef crumbles/RIC pizza prep	38	Sliced cheese/WIC
Cheeseburger/hot-holding unit	147		Diced chicken/RIC pizza prep	39	Salami/WIC
Popcorn chicken/hot-holding unit	135		Ham/RIC deli	38	Italian sub sandwich/RIC open
Chicken tenders/hot-holding unit	135		Turkey/RIC deli	39	Italian sub sandwich/RIC open
Pork tenderloin/hot-holding unit	162		Roast beef/RIC deli	38	Italian sub sandwich/RIC open
Cheese pizza/oven	203		Bologna/RIC deli	39	Turkey ranch wrap/RIC open
			Sliced cheese/RIC deli	40	Italian wrap/RIC open
			Cut lettuce/RIC deli	38	Creme/creme dispensing unit

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
22	3-501.16 (P) Observed in RIC (open, deli sandwiches) internal temperature of two (2) Italian sub sandwiches indicated 46° F and 43° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of sub sandwiches indicated 44° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Reviewed TCS food cold-holding requirements and discussed HACCP concept with person-in-charge during inspection. Italian sub sandwiches discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in deli prep area spray bottle of clear liquid substance and in donut prep area two (2) squeeze containers of white & yellow food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Spray bottle was water and squeeze containers were donut frosting according to person-in-charge and labeled by person-in-charge during inspection.
45	4-903.11 (C) Observed in donut prep area white paper baking cups (fudge brownie) stored incorrectly in "up" position in open plastic container and in deli prep area clear plastic hinged containers (deli wrap) stored incorrectly in "up" position on shelf. Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Items noted covered and inverted by person-in-charge during inspection.
47	4-101.19 (C) Observed in store aisle by RIC/WIC left lower edge of deli counter damaged 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 cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation

CFPM Verification (name, expiration date, ID#): Karen Malone

Karen Malone 20358171 - ServSafe Exp. 3/2026	Heather Peiffer 20970664 - ServSafe Exp. 9/2026	Lynn Prather 19988678 - ServSafe Exp. 11/2025	Sarah Craig 21194031 - ServSafe Exp. 10/2026
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HACCP Topic: TCS food date marking and temperature requirements, no bare hand contact with ready-to-eat food, employee health policy

Karen Malone _____ May 9, 2022 _____
 Person In Charge (Signature) Date

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

Food Establishment Inspection Report

Establishment: Casey's General Store #2360

Establishment #: 22 053

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
	within 90 days or at least by next routine inspection.
49	4-602.13 (C) Observed in WIC (beer, far right condenser) cooling fan grill covers and RIC (open, deli) condenser grill soiled with accumulated debris and dust. 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.
51	5-205.15 (C) Observed in kitchen SinkRite automatic dish detergent dispenser hose leaking water when not in operation. Plumbing 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.
54	5-501.113 (C) Observed exterior garbage dumpster with dumpster lids propped open and garbage protruding from top of dumpster at time of inspection. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment. 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 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
	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 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 external 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.

Raven Meehan
Person In Charge (Signature)

May 9, 2022
Date

Paul Wilcox WCHD
Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____