

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	2	Date	05/02/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment Casey's General Store #3095	License/Permit # 22 054	Permit Holder Casey's Retail Company		Risk Category II	
Street Address 565 W. Main Street		Purpose of Inspection Routine Inspection			
City/State El Paso, IL	ZIP Code 61738				

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	In			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	Out		X
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	Out		X	Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	N/A		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	In			Highly Susceptible Populations			
Food obtained from approved source				26	N/A		
12	N/O			Pasteurized foods used; prohibited foods not offered			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	In			27	N/A		
Food in good condition, safe, and unadulterated				Food additives: approved and properly used			
14	N/A			28	In		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, and used			
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	N/A		
Mark "X" in box if numbered item is not in compliance		Mark "X" in appropriate box for COS and/or R		Compliance with variance/specialized process/HACCP			
		COS	R			COS	R

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				46			
33				Gloves used properly			
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment and Vending			
34				47			
Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35				48			
Approved thawing methods used				Warewashing facilities: installed, maintained, & used; test strips			
36				49			
Thermometers provided & accurate				Non-food contact surfaces clean			
Food Identification				Physical Facilities			
37	X		X	50			
Food properly labeled; original container				Hot and cold water available; adequate pressure			
Prevention of Food Contamination				51			
38				Plumbing installed; proper backflow devices			
Insects, rodents, and animals not present				52			
39				Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage and display				53			
40				Toilet facilities: properly constructed, supplied, & cleaned			
Personal cleanliness				54			
41				Garbage & refuse properly disposed; facilities maintained			
Wiping cloths: properly used and stored				55			
42				Physical facilities installed, maintained, and clean			
Washing fruits and vegetables				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training				57			
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

Establishment: Casey's General Store #3095

Establishment #: 22 054

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
Sausage pizza/oven	163	Ham/RIC food prep	39	Sausage gravy-cooling/WIC	48
Cheeseburger/hot-holding	143	Turkey/RIC food prep	36	Sausage/RIC pizza prep	41
Chicken tenders/hot-holding	135	Roast beef/RIC food prep	37	Scrambled eggs/RIC pizza prep	39
Popcorn chicken/hot-holding	135	Salami/RIC food prep	38	Egg patty/RIC	38
Pork tenderloin/hot-holding	138	Cut lettuce/RIC food prep	40	Diced chicken/RIC	39
		Sliced cheese/RIC food prep	39	Chicken salad croissant/open RIC	43
		Sliced tomatoes/prep	50	Grilled chicken salad/open RIC	45
		Shredded cheese/WIC	38	Vanilla ice milk/soft serve unit	33
		Sliced cheese/WIC	38	Creme/creme dispensing unit	38

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	6-301.11 (Pf) Observed in back storage room hand soap not provided at the hand washing sink. Provide hand soap at all hand washing sinks. Hand soap provided by person-in-charge during inspection.
10	6-301.14 (C) Observed in men's restroom a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees. Provide a clearly visible handwashing sign at each hand sink. Hand washing sign provided and posted by person-in-charge during inspection.
22	3-501.16 (P) Observed in open RIC internal temperatures of grilled chicken salad indicated 45° F and chicken salad croissant indicated 43° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperatures of grilled chicken salad indicated 45° F and chicken salad croissant indicated 44° F. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with person-in-charge during inspection. TCS food items discarded by person-in-charge during inspection.
37	3-302.12 (C) Observed in deli food prep area dry food substance in shake-style container and two (2) liquid food substances in squeeze containers without name identifying contents on containers. Identify food storage containers with common name of the food. Dry food substance was garlic seasoning and liquid food substances were oil & red wine vinegar according to person-in-charge and labeled by person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Tracy Boyd

Tracy Boyd 21422967 - NRFSP Exp. 1/2023	Rebecca Messamore 21265135 - ServSafe Exp. 11/2026	Cathy Mool 20353704 - ServSafe Exp. 3/2026	Theresa Rients 20405744 - ServSafe Exp. 4/2026
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Tracy Boyd May 2, 2022
 Person in Charge (Signature) Date

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

