

Food Service Establishment

Retail Food Store

Temporary

Mobile



Public Health  
Prevent. Promote. Protect.  
Woodford County  
Health Department

1831 S. Main Street

Eureka, IL 61530

(309) 467-3064

www.woodfordhealth.org

Permit No.: 17 067 M

Telephone: 527-2234

Original Inspection

Follow-up Inspection

Other

### RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #3095- Kitchen

Owner/Agent: Casey's Retail Company

Address: 565 W. Main Street

City: El Paso

ZIP Code: 61738

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. \* = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>											
				18		1	Pre-flushed, scraped, soaked				
* 1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
<b>FOOD PROTECTION</b>											
* 3	X C	5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				
5		1	Thermometers provided and conspicuous	24		1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25		1	Single-service articles, storage, dispensing	37		1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7		4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				
8	X C	2	Food protection during storage, preparation, display, service and transportation					38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				
10		1	Food (ice) dispensing utensils properly stored					39		1	Rooms and equipment - vented as required
<b>PERSONNEL</b>											
*11		5	Personnel with infections restricted	*28		4	Sewage and waste water disposal				
<b>PLUMBING</b>											
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained	40		1	Rooms clean, lockers provided, facilities clean
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>											
<b>TOILET AND HAND-WASHING FACILITIES</b>											
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15	X	1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated					*45			Management personnel certified YES <u>X</u> NO _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine

Hot Foods Pizza 153° F

Cold Foods Roast beef 41° F

Manager Certification No. of: 01412871

Chicken tenders 165° F

Turkey 40° F / Ham 40° F

Full-Time Employee: Tracy Heidenreich Exp. Date 12/17

\*Hot ham & cheese sandwich 114° F

Shredded cheese 41° F

Hot sausage sandwich 122° F

WIF, WIC, RIC - OK

Received by/Title Tracy Heidenreich

(Signature of Owner or Representative)

Sanitation Score: 90 (100 minus demerits)

Date: 3 May 2017

Time In: 2:10 p.m. Time Out: 4:00 p.m.

Page 1 of 3

By Paul Wilkins WIC (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 067 M

The following remarks supplement the inspection report of: Casey's General Store #3095-- Kitchen

(Establishment Name)

Date: 3 May 2017

Item	Code	Section	Inspection Remarks	Correct by
2			Observed on front line food prep cooler two squeeze containers of liquid food substances without name identifying contents on containers. One food substance was hot sauce and one food substance was vinegar & oil mixture according to female food employee.	NRI
3			Observed with temperature measuring device with metal-stem internal temperature of hot ham & cheese sandwich at 114° F and hot sausage sandwich at 122° F in hot-holding unit. Food items in hot-holding unit less than 2 hours, according to "time sticker labels" on plastic containers and both items had discard time of 2:00 pm. Food items discarded by female food employee during inspection.	C
8			Observed in pizza prep cooler paper instructions taped to hinged lid coming unattached and in food product (shredded cheese). Paper instructions removed from hinged lid by female food employee during inspection.	C
15			Observed in front line food prep RIC (left side, vegetables) white slotted shelving with accumulated rust and peeling material.	NRI
23			Observed accumulated dust and debris on WIC cooling fan grill covers.	NRI <b>REPEAT</b>
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation 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 Fall/Winter 2016 newsletter.	
			Facility is still classified as a Category II, Medium Risk establishment.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, steak-fry, cook-out, group fundraiser, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: Fall 2017	
			IL FSSM 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam.	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have 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.	

Sanitarian/Environmental Health Inspector Paul Wilbur Wong

These remarks have been explained to me and are understood

Tracy Heidenroek  
(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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Item	Code	Section	Inspection Remarks	Correct by
		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing after using the restroom	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date &amp; time</u> of opening of package, in addition to the <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 1 minute 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilson wchu

These remarks have been explained to me and are understood Tracy Heidenreich  
(Signature of Owner or Representative)

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