# RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Casey’s General Store #2360—Kitchen  
**Owner/Agent:** Casey’s Retail Company Inc  
**Address:** 411 W. Front Street  
**City:** Roanoke  
**ZIP Code:** 61561

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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.

<table>
<thead>
<tr>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
<th>Description</th>
<th>Item</th>
<th>X</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>5</td>
<td></td>
<td>Source, Wholesome, No Spoilage</td>
<td>18</td>
<td>1</td>
<td>Pre-finished, scraped, soaked</td>
</tr>
<tr>
<td>2</td>
<td>2</td>
<td></td>
<td>Wash, rinse water: clean, proper temperature</td>
<td>19</td>
<td>2</td>
<td>Wash, rinse water: clean, proper temperature</td>
</tr>
<tr>
<td>2</td>
<td>4</td>
<td></td>
<td>Sanitation rinse: clean, temperature, concentration</td>
<td>20</td>
<td>4</td>
<td>Sanitation rinse: clean, temperature, concentration</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td></td>
<td>Wiping cloths: clean, use restricted</td>
<td>21</td>
<td>1</td>
<td>Wiping cloths: clean, use restricted</td>
</tr>
<tr>
<td>3</td>
<td>5</td>
<td></td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
<td>22</td>
<td>5</td>
<td>Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation</td>
</tr>
<tr>
<td>4</td>
<td>4</td>
<td></td>
<td>Facilities to maintain product temperature</td>
<td>23</td>
<td>4</td>
<td>Facilities to maintain product temperature</td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td></td>
<td>Thermometers provided and conspicuous</td>
<td>24</td>
<td>1</td>
<td>Thermometers provided and conspicuous</td>
</tr>
<tr>
<td>6</td>
<td>2</td>
<td></td>
<td>Potentially hazardous food properly thawed</td>
<td>25</td>
<td>2</td>
<td>Potentially hazardous food properly thawed</td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td></td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
<td>26</td>
<td>4</td>
<td>Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>27</td>
<td>2</td>
<td>Food protection during storage, preparation, display, service and transportation</td>
</tr>
<tr>
<td>9</td>
<td>2</td>
<td></td>
<td>Handling of food (Ice) minimized, methods</td>
<td>28</td>
<td>2</td>
<td>Handling of food (Ice) minimized, methods</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td></td>
<td>Food (Ice) dispensing utensils properly stored</td>
<td>29</td>
<td>1</td>
<td>Food (Ice) dispensing utensils properly stored</td>
</tr>
<tr>
<td>11</td>
<td>5</td>
<td></td>
<td>Personnel with infections restricted</td>
<td>30</td>
<td>5</td>
<td>Personnel with infections restricted</td>
</tr>
<tr>
<td>12</td>
<td>5</td>
<td></td>
<td>Hands washed and clean, good hygienic practices</td>
<td>31</td>
<td>5</td>
<td>Hands washed and clean, good hygienic practices</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td></td>
<td>Clean clothes, hair restraints</td>
<td>32</td>
<td>1</td>
<td>Clean clothes, hair restraints</td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td></td>
<td>Food (Ice) contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>2</td>
<td>Food (Ice) contact surfaces: designed, constructed, maintained, installed, located</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>34</td>
<td>1</td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
</tr>
<tr>
<td>16</td>
<td>2</td>
<td></td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
<td>35</td>
<td>2</td>
<td>Dishwashing facilities: designed, constructed, maintained, installed, located, operated</td>
</tr>
<tr>
<td>17</td>
<td>1</td>
<td></td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
<td>36</td>
<td>1</td>
<td>Accurate thermometers, chemical test kits provided, gauge cock</td>
</tr>
</tbody>
</table>

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**FOOD**

- Item 1: 5 Sources, Wholesome, No Spoilage
- Item 2: 2 Wash, rinse water: clean, proper temperature
- Item 3: 4 Sanitation rinse: clean, temperature, concentration
- Item 4: 1 Wiping cloths: clean, use restricted
- Item 5: 2 Potentially hazardous food properly thawed
- Item 6: 4 Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION
- Item 7: 2 Handling of food (Ice) minimized, methods
- Item 8: 1 Food (Ice) dispensing utensils properly stored
- Item 9: 5 Thermometers provided and conspicuous
- Item 10: 2 Hands washed and clean, good hygienic practices
- Item 11: 1 Clean clothes, hair restraints
- Item 12: 2 Food (Ice) contact surfaces: designed, constructed, maintained, installed, located
- Item 13: 1 Non-food contact surfaces: designed, constructed, maintained, installed, located
- Item 14: 2 Dishwashing facilities: designed, constructed, maintained, installed, located, operated

**GARBAGE AND REFUSE DISPOSAL**

- Item 1: 2 Containers or receptacles covered, adequate number, insect/rodent proof, frequency, clean

**FOOD PROTECTION**

- Item 2: 4 Sanitation rinse: clean, temperature, concentration

**PERSONNEL**

- Item 3: 1 Wiping cloths: clean, use restricted

**WATER**

- Item 4: 4 Sanitation rinse: clean, temperature, concentration

**SEWAGE**

- Item 5: 1 Food (Ice) dispensing utensils properly stored

**PLUMBING**

- Item 6: 1 Thermometers provided and conspicuous

**LIGHTING**

- Item 7: 1 Hands washed and clean, good hygienic practices

**VENTILATION**

- Item 8: 1 Clean clothes, hair restraints

**DRESSING ROOMS**

- Item 9: 1 Food (Ice) dispensing utensils properly stored

**OPERATIONS**

- Item 10: 2 Food (Ice) contact surfaces: designed, constructed, maintained, installed, located

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**Temperature:** Temp/PPM Chemical: Quat 200 ppm/Chlorine >200 ppm  
**Manager Certification No. of:** 162872  
**Full-Time Employee:** Tabitha Cervantes Exp. Date 12/21  
**Sanitation Score:** 88 (100 minus demerits)

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**Date:** 8 May 2017  
**By:** Paul Miller (Sanitarian/Environmental Health Inspector)
**SUPPLEMENTAL INSPECTION REMARKS**

The following remarks supplement the inspection report of: **Casey’s General Store #2360 - Kitchen**

( Establishment Name )

| Date: 8 May 2017 |

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Section</th>
<th>Inspection Remarks</th>
<th>Correct by</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td></td>
<td></td>
<td>Observed on shelving above food prep counter (donuts) clear plastic containers of food items without name identifying contents on containers. Food items were nuts, coconut flakes, cinnamon.</td>
<td>NRI</td>
</tr>
<tr>
<td>15</td>
<td></td>
<td></td>
<td>Observed in RICs (deli prep area) slotted shelving with accumulated rust and peeling material.</td>
<td>NRI</td>
</tr>
<tr>
<td>17</td>
<td></td>
<td></td>
<td>Observed chlorine test kit to measure concentration of chlorine sanitizing solution not provided at establishment.</td>
<td>NRI</td>
</tr>
<tr>
<td>22</td>
<td></td>
<td></td>
<td>Observed at customer beverage dispensing unit ice dispensing spout soiled w/ black substance on inside white plastic ice deflecting flap.</td>
<td>NRI</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed in WIF and WIC cooling fan grill covers soiled w/ accumulated dust and debris.</td>
<td>NRI</td>
</tr>
<tr>
<td>36</td>
<td></td>
<td></td>
<td>Observed floor coving missing along corner of inside wall between pizza prep and deli prep areas.</td>
<td>NRI</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Observed in kitchen by 3-compartment sink on shelf spray bottle of bleach water with concentration of greater than 200 ppm of chlorine as indicated by a chlorine test kit. Chlorine sanitizing solution discarded during inspection.</td>
<td>C</td>
</tr>
</tbody>
</table>

Please correct any violations noted above ASAP, but at least by NRI
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.

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Sanitarian/Environmental Health Inspector  

[Signature]

These remarks have been explained to me and are understood  

[Signature of Owner or Representative]

NRI = Next Routine Inspection  
C = Corrected During Inspection
**SUPPLEMENTAL INSPECTION REMARKS**

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( Establishment Name )

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| 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/ name and date & time of opening of package, in addition to the date & time 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, holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet  
- Chlorine: 50-100 ppm at 3rd 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 3rd compartment of sink, immersion for 1 minute  
200 ppm for swabbing, moist-wipe cloth, spray bottle; 75°F | |

*Sanitarian/Environmental Health Inspector* [Signature]

These remarks have been explained to me and are understood [Signature of Owner or Representative]

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