## RETAIL FOOD SANITARY INSPECTION REPORT

**Name of Establishment:** Casey's General Store #2095 – Kitchen  
**Owner/Agent:** Casey's Retail Company  
**Address:** 1801 S. Main Street  
**City:** Eureka  
**ZIP Code:** 61530

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>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>1</td>
<td></td>
<td>Pre-flushed, scraped, soaked</td>
<td>33</td>
<td>2</td>
<td></td>
<td>Containers or receptacles covered, adequate number, insect/dust proof, frequency, clean</td>
</tr>
<tr>
<td>19</td>
<td>2</td>
<td></td>
<td>Wash, rinse water: clean, proper temperature</td>
<td>34</td>
<td>1</td>
<td></td>
<td>Outside storage area, enclosures properly constructed, clean, controlled ventilation</td>
</tr>
<tr>
<td>20</td>
<td>4</td>
<td></td>
<td>Sanitization rinse: clean, temperature, concentration</td>
<td>35</td>
<td>1</td>
<td></td>
<td>Presence of insects/rodents - outer openings protected, no birds, turtles, other animals</td>
</tr>
<tr>
<td>21</td>
<td>1</td>
<td></td>
<td>Wiping cloths: clean, use restricted</td>
<td>23</td>
<td>1</td>
<td></td>
<td>Non-food contact surfaces of equipment and utensils clean</td>
</tr>
<tr>
<td>22</td>
<td>2</td>
<td></td>
<td>Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents</td>
<td>24</td>
<td>1</td>
<td></td>
<td>Storage, handling of clean equipment-utensils</td>
</tr>
<tr>
<td>25</td>
<td>1</td>
<td></td>
<td>Single-service articles, storage, dispensing</td>
<td>26</td>
<td>2</td>
<td></td>
<td>No re-use of single-service articles</td>
</tr>
<tr>
<td>26</td>
<td>2</td>
<td></td>
<td>Food protection during storage, preparation, display, service and transportation</td>
<td>27</td>
<td>5</td>
<td></td>
<td>Water source, safe: hot and cold under pressure</td>
</tr>
<tr>
<td>28</td>
<td>4</td>
<td></td>
<td>Sewage and waste water disposal</td>
<td>29</td>
<td>1</td>
<td></td>
<td>Installed, Maintained</td>
</tr>
<tr>
<td>30</td>
<td>5</td>
<td></td>
<td>Cross-connection, back-siphonage, backflow</td>
<td>31</td>
<td>4</td>
<td></td>
<td>Number, convenient, accessible, designed, installed</td>
</tr>
<tr>
<td>32</td>
<td>2</td>
<td></td>
<td>Non-food contact surfaces: designed, constructed, maintained, installed, located</td>
<td>33</td>
<td>1</td>
<td></td>
<td>Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, Hand cleaner, sanitary towels/hand drying devices provided, proper waste receptacles, tissue</td>
</tr>
<tr>
<td>45</td>
<td>1</td>
<td></td>
<td>Management personnel certified YES NO</td>
<td>34</td>
<td>1</td>
<td></td>
<td>Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel</td>
</tr>
<tr>
<td>35</td>
<td>1</td>
<td></td>
<td>Food handler certification – food employees YES NO</td>
<td></td>
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</tr>
</tbody>
</table>

**FOOD EQUIPMENT AND UTENSILS**

- 1. Food (ice) contact surfaces: designed, constructed, maintained, installed, located
- 2. Non-food contact surfaces: designed, constructed, maintained, installed, located
- 3. Dishwashing facilities: designed, constructed, maintained, installed, located, operated
- 4. Accurate thermometers, chemical test kits provided, gauge cock
- 5. Food contact surfaces of equipment and utensils clean, free of abrasives and detergents
- 6. Single-service articles, storage, dispensing
- 7. Food protection during storage, preparation, display, service and transportation
- 8. Food protection during storage, preparation, display, service and transportation

**PERSONNEL**

- 1. Personal hygiene, hair, nail, clothing

**GARbage AND REFUSE DISPOSAL**

- 1. Containers or receptacles covered, adequate number, insect/dust proof, frequency, clean

**WATER**

- 1. Water source, safe: hot and cold under pressure

**Sewage and waste water disposal**

- 1. Sewage and waste water disposal

**PLUMBing**

- 1. Plumbing provided as required – Fixtures shielded

**VENTilation**

- 1. Rooms and equipment - vented as required

**EQUIPMENT**

- 1. Food equipment and utensils clean, free of abrasives and detergents

**PLumbing**

- 1. Plumbing provided as required – Fixtures shielded

**Sanitation Score:** 96 (100 minus demerits)  
**Temperature:** Temp/PPM Chemical: Quat 200 ppm/Chlorine

**Manager Certification No. of:** 21307022  
**Full-Time Employee:** Jennifer Weir Exp. Date 1/22

**Hot Foods**
- Pizza 160° F
- Chicken parmesan sandwich 142° F
- Cheeseburger 149° F
- Meatballs 150° F

**Cold Foods**
- Roast beef 39° F
- Turkey 40° F / Ham 39° F
- Diced chicken 40° F

**WIF, WIC, RIC – OK**

**Date:** 25 October 2017  
**Received by/Title:** (Signature of Owner or Representative)  
**Time In:** 1:30 p.m.  
**Time Out:** 3:25 p.m.  
**Sanitation Score:** 96 (100 minus demerits)  
**By:** (Sanitarian/Environmental Health Inspector)
**SUPPLEMENTAL INSPECTION REMARKS**

The following remarks supplement the inspection report of: **Casey's General Store #2095 - Kitchen**

(Establishment Name)

**Date:** 25 October 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>14</td>
<td></td>
<td></td>
<td>Observed in kitchen food prep area cutting board on RIC (Silver King, left side, vegetables) with crevices and knife grooves in food-contact surface.</td>
<td>NRI</td>
</tr>
<tr>
<td>15</td>
<td></td>
<td></td>
<td>Observed in kitchen food prep area slotted shelves in RIC (Silver King, left side, vegetables) with accumulated rust and peeling surface.</td>
<td>NRI</td>
</tr>
<tr>
<td>23</td>
<td></td>
<td></td>
<td>Observed in kitchen food prep area standing water on bottom shelf of RIC (Silver King, left side, vegetables).</td>
<td>NRI</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 Spring/Summer 2017 newsletter.

Facility is still classified 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, etc.), a temporary food permit must be applied for & approved by WCHD.

Next certified food protection manager class offered @ WCHD: Spring 2018

Certified food protection manager class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for 8-hour 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 must be posted at entrances & exits.

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**Sanitarian/Environmental Health Inspector** [Signature]

These remarks have been explained to me and are understood [Signature]

NRI = Next Routine Inspection  
C = Corrected During Inspection
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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>FYI</td>
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<td><strong>HAZARD ANALYSIS CRITICAL CONTROL POINT</strong></td>
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<td>- 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 food temperature measuring device with metal-stem to monitor internal food temperatures]</td>
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<td>- Wash hands frequently at hand sink, especially before using gloves [if wearing a bandage, make sure to wear gloves after washing hands thoroughly] – double hand washing required after using the restroom</td>
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<td>- Make sure all containers of food are properly labeled w/ name and date &amp; time of opening of package, in addition to the date &amp; time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days</td>
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<td>- Make sure exterior ice freezer (Home City Ice) &amp; exterior dry storage shed are kept locked at all times except when in use for food security &amp; safety.</td>
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<td>- When using time as a public health control: take &amp; log initial temperatures of PHF, mark discard time (no more than 4 hours), discard PHF within 4 hours, and written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request</td>
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<td>- Chlorine: 50-100 ppm in sink, immersion for 1 minute; 75° F</td>
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<td>100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F</td>
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<td></td>
<td></td>
<td>- Quaternary ammonium: 200 ppm in sink, immersion for 1 minute; 75° F</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F</td>
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<td></td>
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<td></td>
<td>(keep bottles labeled and properly stored)</td>
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<td>- Use fly strips during off-hours when the establishment is closed to the public; make sure insecticides, insect sprays, etc., are properly used according to the label instructions &amp; by properly trained personnel</td>
<td></td>
</tr>
</tbody>
</table>

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**Sanitarian/Environmental Health Inspector**

[Signature]

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These remarks have been explained to me and are understood.

[Signature of Owner or Representative]

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