

# 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	4	Date	03/21/2019
Establishment Casey's General Store #2360		License/Permit #	0	Time In	8:55 AM
Street Address 411 W. Front Street		Permit Holder	II	Time Out	11:45 AM
City/State Roanoke, IL		ZIP Code	Risk Category		
		61561	II		
		Purpose of Inspection		Routine Inspection	

## 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
<b>Supervision</b>									
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
<b>Employee Health</b>									
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			<b>Time/Temperature Control for Safety</b>				
5	In	Procedures for responding to vomiting and diarrheal events			18	In	Proper cooking time and temperatures		
<b>Good Hygienic Practices</b>									
6	In	Proper eating, tasting, drinking, or tobacco use			19	Out	Proper reheating procedures for hot holding		X
7	In	No discharge from eyes, nose, and mouth			20	N/A	Proper cooling time and temperature		
<b>Preventing Contamination by Hands</b>									
8	In	Hands clean and properly washed			21	In	Proper hot holding temperatures		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			22	In	Proper cold holding temperatures		
10	Out	Adequate handwashing sinks properly supplied and accessible	X		23	In	Proper date marking and disposition		
<b>Approved Source</b>									
11	In	Food obtained from approved source			24	N/A	Time as a Public Health Control; procedures & records		
12	N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	Out	Food in good condition, safe, and unadulterated	X		25	N/A	Consumer advisory provided for raw/undercooked food		
14	N/A	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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 <b>COS</b> =corrected on-site during inspection <b>R</b> =repeat violation									

Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>									
30		Pasteurized eggs used where required			<b>Proper Use of Utensils</b>				
31		Water and ice from approved source			43	X	In-use utensils: properly stored		X
32		Variance obtained for specialized processing methods			44		Utensils, equipment & linens: properly stored, dried, & handled		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored and used		
34		Plant food properly cooked for hot holding			46		Gloves used properly		
35		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
36		Thermometers provided & accurate			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>									
37	X	Food properly labeled; original container		X	48		Warewashing facilities: installed, maintained, & used; test strips		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, and animals not present			49		Non-food contact surfaces clean		
39	X	Contamination prevented during food preparation, storage and display		X	<b>Physical Facilities</b>				
40		Personal cleanliness			50		Hot and cold water available; adequate pressure		
41		Wiping cloths: properly used and stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits and vegetables			52		Sewage and waste water properly disposed		
<b>Employee Training</b>									
53		Toilet facilities: properly constructed, supplied, & cleaned			54	X	Garbage & refuse properly disposed; facilities maintained		
54		Physical facilities installed, maintained, and clean			55		Adequate ventilation and lighting; designated areas used		
55		All food employees have food handler training			<b>Employee Training</b>				
56		Allergen training as required			57	X	All food employees have food handler training		
57					58		Allergen training as required		

# Food Establishment Inspection Report

Establishment: Casey's General Store #2360

Establishment #: 19 076

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/hot-holding unit	142	Shredded cheese/RIC pizza prep	40	Turkey/RIC deli prep	41
Sausage-egg croissant/oven	110	Sausage crumbles/RIC pizza prep	39	Tuna salad croissant/RIC display	40
Potato wedges/oven	167	Diced chicken/RIC pizza prep	39	Egg salad croissant/RIC display	40
Cheesy bites/oven	116	Cheese sauce/RIC pizza prep	40	Soft serve ice milk/soft serve unit	32
Sausage-egg croissant	114	Diced tomatoes/RIC pizza prep	38	Creme/creme dispensing unit	38
Breakfast pizza/oven	163	Scramble eggs/RIC pizza prep	33	Cheese/WIC	38
Hamburger/oven	157	Cut lettuce/RIC deli prep	38		
Popcorn chicken/oven	166	Ham/RIC deli prep	41		
		Sliced cheese/RIC deli prep	41		

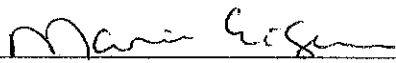
### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed female person-in-charge on-site during this inspection is the only food employee that has certified food protection manager certification. This facility is categorized as a Category II food establishment, and the person-in-charge must have CFPM or IL FSSMC certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.14 (C) Observed a sign or poster that notifies food employees to wash their hands is not provided at handwashing sinks used by food employees in men's restroom and in storage area by WIF. Hand washing signs provided during inspection.
10	6-301.12 (Pf) Observed in storage area by WIF paper towels not provided at hand washing sink. Paper towels provided by female person-in-charge during inspection.
13	3-202.15 (Pf) Observed in deli food prep area two (2) dented cans of cheddar cheese sauce on shelf. Dented cans removed from service by person-in-charge during inspection.
19	3-403.11 (P) Observed with food temperature measuring device internal food temperature of sausage-egg croissant at 114° F, sausage-egg croissant at 110° F, and cheesy bites at 116° F after cooking/reheating in oven. Ready-to-eat/TCS food that has been commercially processed and packaged in a food processing plant that is inspected shall be heated to a temperature of at least 135° F when being reheated for hot-holding. Reviewed reheating requirements and discussed HACCP concept with person-in-charge and food employees. TCS food items reheated by female food employee during inspection. Recheck - OK.

CFPM Verification (name, expiration date, ID#): Marie Eisenmann

Marie Eisenmann 17316413 - ServSafe Exp. 1/2024			
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HACCP Topic: TCS food cooking/reheating temperature requirements, employee health policy requirements

  
Person in Charge (Signature)

Mar 21, 2019

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

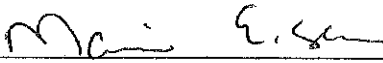
Follow-up Date: \_\_\_\_\_

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Establishment #: 19 076

<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>	
	Violations cited in this report must be corrected within the time frames below.
37	3-602.11 (C) Observed in store prepackaged in advance of retail sale big cinnamon rolls (by cashier) without ingredient list and name & address of packager and ingredient list on container. Prepackaged in advance of retail sale food items must be properly labeled with: common name of food, ingredients, net quantities, name and address of packager, and food allergens. Big cinnamon roll containers labeled 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. Food substance in shake-style container was salt/pepper, and liquid food substances were oil and vinegar. Food containers labeled by person-in-charge during inspection.
39	3-305.11 (C) Observed box of cheese stored directly on floor in WIC/beer cooler. Box of cheese removed to plastic pallet by person-in-charge during inspection.
43	3-304.12 (C) Observed in kitchen food prep area small portion cups without handles stored in direct contact with food substances (chopped peanuts, candy sprinkles). Small portion cups discarded by person-in-charge during inspection.
54	5-501.16 (C) Observed in storage area by WIF waste receptacle not found near the hand washing sink. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that four (4) food employees have food handler certification, while ten (10) food employees did not have food handler certification documentation. Food handler certification is required for food employees without CFPM certification. 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	
Facility is still classified as a Category II food establishment	
Effective January 1, 2019, the person-in-charge must have CFPM or IL FSSMC 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: June 2019	
Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IL FSSMC 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; 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) is kept locked at all times except when in use to ensure food safety & security	

  
 \_\_\_\_\_  
 Person in Charge (Signature)

Mar 21, 2019  
 \_\_\_\_\_  
 Date

  
 \_\_\_\_\_  
 Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_