

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	05/15/2019
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:40 PM
Establishment Casey's General Store #3095	License/Permit # 19 081	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	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		
Employee Health					Time/Temperature Control for Safety				
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			18	In	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In	Proper eating, tasting, drinking, or tobacco use			20	N/A	Proper cooling time and temperature		
7	In	No discharge from eyes, nose, and mouth			21	In	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In	Hands clean and properly washed			22	Out	Proper cold holding temperatures		X
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In	Proper date marking and disposition		
10	In	Adequate handwashing sinks properly supplied and accessible			24	N/A	Time as a Public Health Control; procedures & records		
Approved Source					Food/Color Additives and Toxic Substances				
11	In	Food obtained from approved source			25	N/A	Consumer advisory provided for raw/undercooked food		
12	N/O	Food received at proper temperature			Conformance with Approved Procedures				
13	In	Food in good condition, safe, and unadulterated			26	N/A	Pasteurized foods used; prohibited foods not offered		
14	N/A	Required records available: shellstock tags, parasite destruction			27	N/A	Food additives: approved and properly used		
					28	In	Toxic substances properly identified, stored, and used		
					29	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

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 **COS**=corrected on-site during inspection **R**=repeat violation

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

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Establishment #: 19 081

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
Pizza/hot-holding	150	Sliced cheese/WIC	36	Chocolate ice milk/soft serve unit	55
		Sausage gravy/WIC	40	Cut lettuce/RIC food prep	40
		Diced chicken/RIC pizza prep	35	Sliced tomatoes/RIC food prep	39
		Beef crumbles/RIC pizza prep	38	Ham/RIC food prep	39
		Cut lettuce/RIC pizza prep	39	Turkey/RIC food prep	39
		Sliced tomatoes/RIC pizza prep	39	Roast beef/RIC food prep	39
		Sausage crumbles/RIC pizza prep	38	Sliced cheese/RIC food prep	37
		Eggs/RIC pizza prep	36	Cotto salami/RIC food prep	37
		Vanilla ice milk/soft serve unit	54	Hot dogs/WIC	35

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 documentation that only three (3) food employees have current 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.
22	3-501.16 (P) Observed in soft serve ice cream machine internal temperature of vanilla ice milk at 54° F and of chocolate ice milk at 55° F as indicated by food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperature also indicated vanilla ice milk at 54° F and of chocolate ice milk at 55° F. Time/Temperature Control for Safety Food must be maintained at 41° F or less. Both vanilla ice milk and chocolate ice milk had been in soft serve ice cream machine since Monday 5-13-19. Reviewed TCS food cold-holding requirements and discussed HACCP concept with female person-in-charge during inspection. Soft serve ice cream machine placed "out of order" and ice milk discarded by female person-in-charge during inspection.
36	4-203.11 (Pf) Observed bi-metallic metal-stem thermometer provided at establishment not accurate to ± 2° F in the intended range of use. Metal-stem thermometer calibrated using ice-point method by female person-in-charge during inspection.
37	3-302.12 (C) Observed in food prep area two (2) squeeze containers of liquid food substances without name identifying content on containers. Liquid food substances were vinegar and oil and labeled by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Jaime Esser

Jaime Esser 21557947 - NRFSP Exp. 3/2024	Tracy Heidenreich 21422967 - NRFSP Exp. 1/2023	Rhonda Duncan 01686317 - IL FSSMC Exp. 9/2020
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HACCP Topic: TCS food temperature requirements, employee health policy requirements, Hepatitis A

Jaime Esser
 Person in Charge (Signature)

May 15, 2019
 Date

Paul William Wenz EL
 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
39	3-305.12 (C) Observed in food prep area bag of pizza dough flour stored below unprotected wastewater pipe under food prep sink. Food may not be stored under non-shielded sewer lines or under other sources of contamination. Bag of pizza dough flour removed to shelf by female person-in-charge during inspection.
49	4-602.13 (C) Observed in food prep WIC accumulated dust and debris on cooling fan grill covers. Cooling fan grill covers cleaned by female food employee during 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. If facility chooses to cool down TCS food and/or reheat TCS food, this facility will be re-classified as a Category I 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.
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	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) and exterior storage shed are kept locked at all times except when in use to ensure food safety & security.

Jaumi Essler
Person In Charge (Signature)

May 15, 2019
Date

Paul Wilkey woyt
Inspector (Signature)

Follow-up: Yes No (Check one) Follow-up Date: _____