

- 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.: 16 077 M  
Telephone: 248-7013  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #1852 -Kitchen Owner/Agent: Casey's Retail Company  
Address: 106 Oblique Street City: Washburn ZIP Code: 61570

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>				<b>GARBAGE AND REFUSE DISPOSAL</b>				<b>GARBAGE AND REFUSE DISPOSAL</b>
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33	X C	2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2		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>				<b>INSECT, RODENT ANIMAL CONTROL</b>				<b>INSECT, RODENT ANIMAL CONTROL</b>
*3		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		1	Non-food contact surfaces of equipment and utensils clean				<b>FLOORS, WALLS AND CEILINGS</b>
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				<b>LIGHTING</b>
8		2	Food protection during storage, preparation, display, service and transportation				<b>WATER</b>	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				<b>VENTILATION</b>
10	X C	1	Food (ice) dispensing utensils properly stored				<b>SEWAGE</b>	39		1	Rooms and equipment - vented as required
			<b>PERSONNEL</b>	*28		4	Sewage and waste water disposal				<b>DRESSING ROOMS</b>
*11		5	Personnel with infections restricted				<b>PLUMBING</b>	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				<b>OTHER OPERATIONS</b>
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X C	5	Toxic items properly stored, labeled and used
			<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</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		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 <u>    </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock								

Temperature: Temp/PPM Chemical: \*Chlorine >200ppm/Quat Hot Foods Pizza 141° F Cold Foods Sliced ham 40° F  
 Manager Certification No. of: 01676601 Pulled pork 150° F Shredded cheese 40° F  
 Full-Time Employee: Wendy Gray Exp. Date 5/20 Cheeseburger 145° F Sausage 40° F  
Popcorn chicken 140° F WIF, RIC - OK

Received by/Title Wendy Gray (Signature of Owner or Representative)

Sanitation Score: 92 (100 minus demerits) Date: 2 August 2016  
 Time In: 1:15 p.m. Time Out: 2:15 p.m. Page 1 of 3 By Paul Wilkins WCHD (EL) (Sanitarian/Environmental Health Inspector)





**Public Health**  
Prevent. Promote. Protect.

**Woodford County  
Health Department**

1831 S. Main Street  
Eureka, Illinois 61530  
Phone: 309/467-3064  
Fax: 309/467-5104  
www.woodfordhealth.org

**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 16 077 M

The following remarks supplement the inspection report of: Casey's General Store #1852- Kitchen  
(Establishment Name)

Date: 2 August 2016

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 metal-stem thermometer to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- 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	
			- Chlorine: 50-100 ppm in 3-compartment sink, immersion for 1 minute; 75° F 100-200 ppm for moist-wipe cloth bucket, spray bottle, swabbing; 75° F	
			- Use fly strips during hours when food preparation is not occurring and when establishment is closed to the public to prevent contamination of food, equipment, utensils, etc.	

Sanitarian/Environmental Health Inspector Paul Wilkins

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

NRI = Next Routine Inspection  
C = Corrected During Inspection