

- 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.: 17 069 M  
Telephone: 467-4300  
 Original Inspection  
 Follow-up Inspection  
 Other

## 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.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
<b>FOOD</b>				18		1	Pre-flushed, scraped, soaked	<b>GARBAGE AND REFUSE DISPOSAL</b>			
*1		5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		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>				21		1	Wiping cloths: clean, use restricted	<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	X	1	Non-food contact surfaces of equipment and utensils clean	<b>FLOORS, WALLS AND CEILING</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		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		5	Toxic items properly stored, labeled and used
<b>FOOD EQUIPMENT AND UTENSILS</b>				<b>TOILET AND HAND-WASHING FACILITIES</b>				42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14	X	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	X	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	<b>TOILET AND HAND-WASHING FACILITIES</b>				*45			Management personnel certified YES <u>X</u> NO <u>   </u>
17		1	Accurate thermometers, chemical test kits provided, gauge cock	<b>TOILET AND HAND-WASHING FACILITIES</b>							Food handler certification - food employees YES <u>X</u> NO <u>   </u>

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      Cold Foods Roast beef 39° F  
Chicken parmesan sandwich 142° F      Turkey 40° F / Ham 39° F  
Cheeseburger 149° F      Diced chicken 40° F  
Meatballs 150° F      WIF, WIC, RIC - OK

Received by/Title Jennifer Weir (Signature of Owner or Representative)

Sanitation Score: 96 (100 minus demerits)

Date: 25 October 2017

Time In: 1:30 p.m.      Time Out: 3:25 p.m.

By Paul Wilbur Wagon (EL)  
(Sanitarian/Environmental Health Inspector)





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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 17 069 M

The following remarks supplement the inspection report of: Casey's General Store #2095- Kitchen  
(Establishment Name)

Date: 25 October 2017

Item	Code	Section	Inspection Remarks	Correct by
		FYI	<b>HAZARD ANALYSIS CRITICAL CONTROL POINT</b>	
			- 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]	
			- 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	
			- 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 date & time when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Make sure exterior ice freezer (Home City Ice) & exterior dry storage shed are kept locked at all times except when in use for food security & safety.	
			- When using time as a public health control: take & 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	
			- Chlorine: 50-100 ppm in sink, immersion for 1 minute; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm in sink, immersion for 1 minute; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F (keep bottles labeled and properly stored)	
			- 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 & by properly trained personnel	

Sanitarian/Environmental Health Inspector Paul Wilkins WOH10

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

NRI = Next Routine Inspection  
C = Corrected During Inspection