

- 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.: 18 055 M  
Telephone: 923-7528  
 Original Inspection  
 Follow-up Inspection  
 Other

## RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #2360- Kitchen Owner/Agent: Casey's Retail Company Inc

Address: 411 W. Front Street City: Roanoke ZIP Code: 61561

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	X C	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	X C	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	X C	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	X C	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	X C	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		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								Food handler certification - food employees YES <u>X</u> NO <u>    </u>

Temperature: Temp/PPM Chemical: Quat 200 ppm/Chlorine 200 ppm

Hot Foods Hash browns 140° F

Cold Foods Roast beef 40° F

Manager Certification No. of: 21298146 - NRFSP

Breakfast pizza 144° F

Beef crumbles 38° F

Full-Time Employee: Tabitha Cervantes Exp. Date 12/21

Sausage & egg biscuit 146° F

Shredded cheese 40° F

Chicken tenders 150° F

WIF, WIC, RIC - OK

Received by/Title Tracie Kruger

(Signature of Owner or Representative)

Sanitation Score: 89 (100 minus demerits)

Date: 13 February 2018

Time In: 9:55 a.m. Time Out: 11:30 a.m.

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By Paul Wilkins WCHD (EL)  
(Sanitarian/Environmental Health Inspector)



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**SUPPLEMENTAL INSPECTION REMARKS**

Permit No.: 18 055 M

The following remarks supplement the inspection report of: Casey's General Store #2360

(Establishment Name)

Date: 13 February 2018

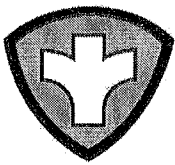
Item	Code	Section	Inspection Remarks	Correct by
2			Observed in deli food prep area shake-style containers of food substances without name identifying contents on containers. Food items were various seasonings and olive oil, according to female food manager, and labeled by female food employee during inspection.	C
8			Observed in storage room by exit door (east) two (2) boxes of food (H.K. Anderson's baked snacks) stored directly on floor. Boxes of food removed to slotted shelving by female food employee during inspection.	C
22			Observed at customer beverage dispensing unit ice dispensing spout soiled w/ black substance on inside white plastic ice deflecting flap. Ice dispensing spout cleaned by female food employee during inspection.	C <b>REPEAT</b>
22			Observed in storage area ice machine (Manitowoc) soiled w/ accumulated black substance on inside front edge of white plastic ice deflecting flap. Ice deflecting flap cleaned by female food employee during inspection.	C
25			Observed by coffee creamer unit large coffee filters stored directly on counter and not stored in a clean, covered container. Large coffee filters removed to container by female food employee during inspection.	C
41			Observed in kitchen by 3-compartment sink on slotted shelf spray bottle of purple liquid and spray bottle of blue liquid without name identifying contents on containers. Purple liquid was degreaser and blue liquid was window cleaner according to female food manager and labeled by female food manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			Please note 1 repeat violation was observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.	
			Please go to our website to view/print the Fall/Winter 2017 newsletter.	
			Facility is still classified as 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, group fundraiser, etc.), a temporary food 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 offered @ WCHD: March 6 & 8, 2018	
			Certified food protection manager 8-hour class at U of I Extension, Woodford – Eureka: Call 309-467-3789 for class information or to register for class & exam (June 2018).	

Sanitarian/Environmental Health Inspector Paul Wilkins

These remarks have been explained to me and are understood Tracie Kruger

(Signature of Owner or Representative)

NRI = Next Routine Inspection  
C = Corrected During Inspection



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			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 posted at entrances & exits.	
		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 temperature measuring device with metal-stem to monitor internal temperatures of food]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing 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 <u>date &amp; time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Label & date all incoming products; label and date all items on shelves; follow FIFO; check for damage to food containers	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, dishwasher temperatures, sanitizer concentrations, etc., on a log sheet	
			- Chlorine: 50-100 ppm at 3 <sup>rd</sup> compartment of sink, immersion for 10 seconds; 75° F 100-200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F - Quaternary ammonium: 200 ppm at 3 <sup>rd</sup> compartment of sink, immersion -- 30 seconds; 75° F 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	

Sanitarian/Environmental Health Inspector Paul Wilkins wren

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