

- 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.: 18 052 M
Telephone: 309-383-7033
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #3438- Kitchen **Owner/Agent:** Casey's Retail Company

Address: 400 Woodland Knolls Road **City:** Germantown Hills **ZIP Code:** 61548

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
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
* 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	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
* 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				FLOORS, WALLS AND CEILINGS
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				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation				WATER	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				VENTILATION
10	X C	1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	*28		4	Sewage and waste water disposal				DRESSING ROOMS
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12	X C	5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41	X C	5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	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 _____
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO _____

Temperature: Temp/PPM Chemical: Chlorine 100 ppm/Quat 200 ppm

Hot Foods Pizza 138° F

Cold Foods Ham 40° F

Manager Certification No. of: 20935644 - NRFSP

Bacon/cheese fries 137° F

Diced chicken 39° F

Full-Time Employee: Jason Alt Exp. Date 1/19

Chicken tenders 135° F

Roast beef 39° F

Meatballs 161° F

WIC, WIF, RIC - OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 87 (100 minus demerits)

Date: 27 March 2018

Time In: 12:05 p.m. Time Out: 1:35 p.m.

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



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 052 M

The following remarks supplement the inspection report of: Casey's General Store #3438- Kitchen
(Establishment Name)

Date: 27 March 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen along food prep line squeeze container of light red liquid and squeeze container of red/orange liquid without name identifying contents on containers. Light red liquid was vinegar and red/orange liquid was hot sauce according to male food manager.	NRI
2			Observed at cashier pre-packaged in advance of retail sale cinnamon rolls with icing in clear, plastic containers without name of business and ingredient list on containers.	NRI
10			Observed in kitchen in pizza prep cooler plastic cups without handles stored in direct contact with shredded cheese and sausage. Plastic cups removed from food and placed into pizza prep cooler on slotted shelf by male food manager during inspection.	C
12			Observed in kitchen two employee personal drinks with straws stored next to and above utensils and food product. Employee personal drinks moved to bottom shelf of prep table by male food manager during inspection.	C
12			Observed in kitchen by WIF employee personal item (purse) stored directly on top of food product in sealed bag. Employee personal item removed to floor by male food manager during inspection.	C
23			Observed in kitchen WIC cooling fan black plastic grill covers soiled w/ accumulated dust and debris.	NRI
41			Observed in kitchen below 3-compartment sink spray bottle of purple liquid without name identifying contents on container. Purple liquid was degreaser and labeled by male food manager during inspection.	C
41			Observed in back storage area odor neutralizer containers and Gojo hand soap containers stored on slotted shelf above single-service items (napkins). Odor neutralizer and Gojo hand soap removed to bottom shelf by male food manager during inspection.	C
			Please correct any violations noted above ASAP, but at least by NRI	
			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 offered @ WCHD: July 16 & 18, 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 11 & 13, 2018).	

Sanitarian/Environmental Health Inspector Paul Williams way

These remarks have been explained to me and are understood

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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			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 11 & 13, 2018).	
			Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have certified food protection manager 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 food 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 & time</u> of opening of package, in addition to the <u>date & 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; Inspect cans of food for dents and similar imperfections upon delivery, before placing into storage, and prior to use	
			- Recommend continued documentation of 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 rd 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 rd compartment of sink, immersion -- 30 seconds 200 ppm for swabbing, moist-wipe cloth, spray bottle; 75° F	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) A list of ingredients in the order of their predominance by weight including any artificial colors, artificial flavors, or preservatives used; 3) net quantity of contents; 4) name and place of business, address and zip code of the manufacturer, processor, packer, preparer or distributor; 5) name of the food source for each major food allergen contained in the food.	

Sanitarian/Environmental Health Inspector Paul Wilkins, WCHD

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

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