

- 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.: 18 054 M
Telephone: 309-432-2722
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Casey's General Store #1326

Owner/Agent: Casey's Retail Company

Address: 115 E. 5th Street

City: Minonk

ZIP Code: 61760

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 C	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	X C	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	FLOORS, WALLS AND CEILINGS			
5		1	Thermometers provided and conspicuous	24	X C	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		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		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	X C	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	TOILET AND HAND-WASHING FACILITIES				*45			Management personnel certified YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>
17		1	Accurate thermometers, chemical test kits provided, gauge cook	TOILET AND HAND-WASHING FACILITIES							Food handler certification - food employees YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>

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

Hot Foods Pizza 148° F

Cold Foods Crème 38° F

Manager Certification No. of: 21315303 - NRFSP

*Breakfast croissant 124° F

Scrambled egg mix 40° F

Full-Time Employee: Gale Baker

Exp. Date 2/22

Breakfast biscuit 152° F

Chicken salad croissant 41° F

*Breakfast burrito 119° F

RIC, WIC, WIF - OK

Received by/Title

(Signature of Owner or Representative)

Sanitation Score: 84 (100 minus demerits)

Date: 29 March 2018

Time In: 9:25 a.m. Time Out: 11:10 a.m.

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



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 054 M

The following remarks supplement the inspection report of: Casey's General Store #1326

(Establishment Name)

Date: 29 March 2018

Item	Code	Section	Inspection Remarks	Correct by
2			Observed in kitchen on wall-mounted slotted shelf clear plastic squeeze container of food substance without name identifying contents on containers. Food substance was various white frosting, according to female food employee, and labeled by female food employee during inspection.	C
3			Observed with temperature measuring device with metal-stem internal temperature of breakfast croissant at 124° F and breakfast burrito at 119° F. Using metal-stem thermometer provided at establishment, internal temperature of breakfast croissant at 122° F and breakfast burrito at 117° F. Both food items discarded by female food manager during inspection.	C
12			Observed in kitchen employee personal item (black hat) on wall hook in direct contact with clean fryer basket. Clean fryer basket removed to 3-compartment sink by female food manager during inspection.	C
14			Observed in hot-holding unit paper stuffed into water vent pipe. Paper removed from water vent pipe by female food manager during inspection.	C
22			Observed in hot-holding units internal metal vents soiled w/ accumulated dust and debris. Metal vents cleaned and sanitized by female food manager during inspection.	C
24			Observed clean fryer basket with handle stored on wall hook in direct contact with employee personal item (black hat). Fryer basket removed to 3-compartment sink by female 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).	
			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.	

Sanitarian/Environmental Health Inspector Paul Wilkins

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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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 18 054 M

The following remarks supplement the inspection report of: Casey's General Store #1326- Kitchen
(Establishment Name)

Date: 29 March 2018

Item	Code	Section	Inspection Remarks	Correct by
			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	
			- Store employee personal items physically separated from food, equipment, utensils, etc. to prevent contamination	
			- 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 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	

Sanitarian/Environmental Health Inspector Paul Wilkin Wano

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

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