Food Establishment Inspection Report

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Local Health Department Name and Address			No. of Risk Factor/Intervention Violations		0	Date	03/13/2019
Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217)	·			Time In	9:50am		
	Permit #	No. of Repeat Risk Factor/Intervention Violations (Time Out	10:55am	
Casey's General Store #3317 202			Permit Holder		isk Category		
Street Address	Casey's Retail Company M		Medium/Class II				
802 N. Topper Dr.	Purpose of Inspection						
City/State	Routine Inspection						
Mt. Pulaski, IL							

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

	COS	-corrected on-site during inspection - k =repeat violatio					
Compliance Status							
Supervision							
1	In	Person in charge present, demonstrates knowledge, and performs duties					
2	In	Certified Food Protection Manager (CFPM)					
Employee Health							
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	In	Proper use of restriction and exclusion					
5	In	Procedures for responding to vomiting and diarrheal events					
		Good Hygienic Practices					
6	In	Proper eating, tasting, drinking, or tobacco use					
7	In	No discharge from eyes, nose, and mouth					
		Preventing Contamination by Hands					
8	In	Hands clean and properly washed					
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	In	Adequate handwashing sinks properly supplied and accessible					
		Approved Source					
11	In	Food obtained from approved source					
12	N/O	Food received at proper temperature					
13	In	Food in good condition, safe, and unadulterated					
14	N/A	Required records available: shellstock tags, parasite destruction					
	GOOD RETAIL						

Co	mpliance Status		cos	R					
Protection from Contamination									
15	5 In Food separated and protected								
16	In Food-contact surfaces; cleaned and sanitized								
17	In	Proper disposition of returned, previously served, reconditioned and unsafe food							
Time/Temperature Control for Safety									
18	N/O	Proper cooking time and temperatures							
19	N/A	Proper reheating procedures for hot holding							
20	N/A	Proper cooling time and temperature							
21	In	Proper hot holding temperatures							
22	In	Proper cold holding temperatures							
23	In	Proper date marking and disposition							
24	N/A	Time as a Public Health Control; procedures & records							
		Consumer Advisory							
25	N/A	Consumer advisory provided for raw/undercooked food							
		Highly Susceptible Populations							
26	N/A	Pasteurized foods used; prohibited foods not offered							
	Food/Color Additives and Toxic Substances								
27	In	Food additives: approved and properly used							
28	In	Toxic substances properly identified, stored, and used							
	Co	nformance with Approved Procedures	-						
29	N/A	Compliance with variance/specialized process/HACCP							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

		110
	Safe Food and Water	1777
30	Pasteurized eggs used where required	
31	Water and ice from approved source	
32	Variance obtained for specialized processing methods	
	Food Temperature Control	
33	Proper cooling methods used; adequate equipment for temperature control	- y r-
34	Plant food properly cooked for hot holding	
35	Approved thawing methods used	
36	Thermometers provided & accurate	100
	Food Identification	
37	Food properly labeled; original container	
1.57	Prevention of Food Contamination	
38	Insects, rodents, and animals not present	
39	Contamination prevented during food preparation, storage and display	
40	Personal cleanliness	
41	Wiping cloths: properly used and stored	
42	Washing fruits and vegetables	

R				cos	R					
		Proper Use of Utensils								
	43		In-use utensils: properly stored							
Ξ.	44		Utensils, equipment & linens: properly stored, dried, & handled							
	45		Single-use/single-service articles: properly stored and used							
	46		Gloves used properly							
			Utensils, Equipment and Vending							
	47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
	48		Warewashing facilities: installed, maintained, & used; test strips							
	49	X	Non-food contact surfaces clean							
		Physical Facilities								
	50		Hot and cold water available; adequate pressure							
	51		Plumbing installed; proper backflow devices							
	52		Sewage and waste water properly disposed							
	53		Toilet facilities: properly constructed, supplied, & cleaned							
	54		Garbage & refuse properly disposed; facilities maintained							
	55		Physical facilities installed, maintained, and clean							
	56		Adequate ventilation and lighting; designated areas used							
		Employee Training								
	57		All food employees have food handler training							
	58		Allergen training as required							

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Establishr	ment: Casey's General Sto	re #3317	Esta	blishmer	nt #: 202				
Water Sup	pply: 🛛 Public 🗌 Priv	ate Was	ste Water System: 🔀 Pu	blic 🗌 Priva	te				
Sanitizer 1	Type: Quat		PPM:	200		Heat:			
			TEMPERATURE O	BSERVATIO	NS				
	Item/Location	Temp	Item/Location Temp			Item/Location			
	All Temps in ∘F		Pepperoni in pizza	table	38				
All C	Cold Holding Units ≤	41	Mushrooms in pizza	a table	35				
			Sausage in pizza table	cabinet	34				
Bolog	gna in sandwich table	38							
Provol	lone in sandwich table	39	Pizza in warming ca	abinet	142				
Sliced tor	matoes in sandwich table	36	Pulled Pork in stean	n table	179				
Hai	m in walk-in cooler	38	Meatball in steam	table	147				
Coffee c	reamer in walk-in cooler	37	Cheesy tot in warming	g cabinet	138				
		(OBSERVATIONS AND CO	ORRECTIVE A	ACTIONS				
Item Number		Violatio	ons cited in this report must l	be corrected w	ithin the t	ime frames below.			
49	Sticky, syrupy build-u	p in some ca	binets and under some co	ounter tops in	the self-	serve drink area. In accordance v	vith Section		
						an accumulation of dust, dirt, FO			
	(1)		other debris. To be corre						
				<u> </u>		'			
CEPM Ve	rification (name, expiration	on date ID#)	•						
GI I WI VE	Wanda Dumire		eresa Tisdale	Bran	ndy Byrne	2			
	17532082	17532129	21499424						
	Exp. 3/5/24		Exp. 3/5/24	Exp	. 8/25/23				
HACCP To	opic: Discussed proper co	oking and ho	olding temperatures						
R.	<i>n</i> ∇								
_Dhan	my kno		3/13/201	9					
Person in Ch	narge (Signature)		Date						
٨.	, λ								
()	4/42	•	Follow-up:	Yes 🛛 No	(Check or	ne) Follow-up Date: N/A			
Inspector (Si	ignature)								