Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Violations		0	Date	09/09/2022				
Logan County Department of Public Health			Troi of thisk ractor, intervention violations			Time In	8:45AM		
109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (2			_ 1	Time in	0:45AIVI				
Establishment	Permit #	No. of Repeat Risk Factor/Intervention Violations		0	Time Out	9:30AM			
Casey's General Store #3372				Category					
Street Address	Casey's Retail Company	Mediu	Medium/Class II						
700 E. South St.	Purpose of Inspection								
City/State	Routine Inspection								
Atlanta, IL	61723								
ECODROPNE ILLNESS RISK EACTORS AND DURING 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	11			
Co	mpliance Status		cos	R		
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	N/O	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	DET	LVI		

Compliance Status C									
Protection from Contamination									
15	ln ln	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/O	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							
Conformance 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

	1	- 10
	Safe Food and Water	1/2/
30	Pasteurized eggs used where required	
31	Water and ice from approved source	
32	Variance obtained for specialized processing methods	7,1,0
	Food Temperature Control	
33	Proper cooling methods used; adequate equipment for temperature control	-3 0-
34	Plant food properly cooked for hot holding	
35	Approved thawing methods used	
36	Thermometers provided & accurate	-:0:
	Food Identification	
37	Food properly labeled; original container	12,000
153	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									
	4	3	│ In-use utensils: properly stored	X	X						
	4	4	Utensils, equipment & linens: properly stored, dried, & handled								
,	4	5	Single-use/single-service articles: properly stored and used								
	4	6	Gloves used properly								
		Utensils, Equipment and Vending									
9	4	7	Food and non-food contact surfaces cleanable, properly designed, constructed, and used								
7.	4	8	Warewashing facilities: installed, maintained, & used; test strips								
	4	9	Non-food contact surfaces clean								
_	- [Physical Facilities								
	5	0	Hot and cold water available; adequate pressure		Г						
	- 5	1	Plumbing installed; proper backflow devices								
_	- 5	2	Sewage and waste water properly disposed								
_	- 5	3	Toilet facilities: properly constructed, supplied, & cleaned								
_	- 5	4	Garbage & refuse properly disposed; facilities maintained								
_	- 5	5	Physical facilities installed, maintained, and clean								
_	J [5	6	Adequate ventilation and lighting; designated areas used								
			Employee Training								
	5	7	All food employees have food handler training								
	5	8	Allergen training as required								

Food Establishment Inspection Report

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Establishm	nent: Casey's General Sto	re #3372	Es	tablishmer	nt #: <u>367</u>	
Water Sup	pply: 🛛 Public 🗌 Priv	ate Wa	aste Water System: 🛛 Public 🗌 Priv	vate		
Sanitizer T	ype: Chlorine		PPM: 100		Heat:	
			TEMPERATURE OBSERVATION	ONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
	All Temps in ∘F		Sliced tomatoes, middle of			
All C	old Holding Units ≤	41	sandwich maketable	38		
Sausage	e gravy in steam table	167	Salami, R side of sandwich table	38		
	izza on warming cabinet	138	,			
·			Diced tomatoes, under pizza table	40		
Pickles	s, L side of sandwich					
	make table	36	Pizza Sauce, pizza table	38		
			OBSERVATIONS AND CORRECTIVE	ACTIONS	S	
Item Number		Violat	ions cited in this report must be corrected	within the t	time frames below.	
43	Knives used for cutti	ing sandwic	hes observed soiled and being stored	on counter	r, next to steam table. Store in-use	utensils:
	1) in the food with the	handle abo	ove the top of the food item; 2) in runi	ning water	; 3) in a container of hot water ma	intained at
	or above 135 °F. Re	eference se	ction 3-304.12 of the Food Code. COS,	employee	moved knives to warewashing are	a to be
			cleaned and sanitized betw	veen uses.		
CEDNA Vo	differentia de la composiciona della composiciona d	1D4	41.			
	rification (name, expiration	In date, 10#	*).			
Caedan 203903						
Exp: 3/3	30/2026					
HACCP To	ppic: Discussed hot holdi	ng tempera	tures and procedures used in establish	ment.		
\bigcirc	0					
	~ 		Sep 9, 2022			
Person in Cha	arge (Signature)		Date			
l.	. n .					
			Follow-up: Yes X	lo (Check or	ne) Follow-up Date: N/A	
Inspector (9i	gnature) –					