

Food Establishment Inspection Report

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|---|--|---|--|
| Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317 | | No. of Risk Factor/Intervention Violations 1 | Date 07/26/2022 |
| Establishment Casey's General Store #2459 | | License/Permit # 220 | No. of Repeat Risk Factor/Intervention Violations 0 |
| Street Address 1100th 5th St | | Permit Holder Casey's Retail Company | Risk Category Medium/Class II |
| City/State Lincoln, IL | | ZIP Code 62656 | Purpose of Inspection Routine Inspection |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| | |
|---|---|
| <p>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</p> | <p>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.</p> |
|---|---|

| Compliance 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 | 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 | |

| Compliance Status | | COS | R |
|--|-----|--|---|
| Protection from Contamination | | | |
| 15 | In | Food separated and protected | |
| 16 | Out | Food-contact surfaces; cleaned and sanitized | X |
| 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/O | Proper reheating procedures for hot holding | |
| 20 | N/O | Proper cooling time and temperature | |
| 21 | N/O | 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

| <p>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</p> | | | |
|--|---|-----|---|
| Compliance Status | | COS | R |
| Safe Food and Water | | | |
| 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 | | |
| 34 | Plant food properly cooked for hot holding | | |
| 35 | X Approved thawing methods used | X | |
| 36 | Thermometers provided & accurate | | |
| Food Identification | | | |
| 37 | Food properly labeled; original container | | |
| 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 | | |

| Compliance Status | | COS | R |
|--|--|-----|---|
| Proper Use of Utensils | | | |
| 43 | In-use utensils: properly stored | | |
| 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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Establishment: Casey's General Store #2459

Establishment #: 220

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quat

PPM: 200

Heat:

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------------|------|-------------------------------|------|---------------|------|
| | | Ham in bottom of make table | | | |
| Fridges | 41 | on right side | 40 | | |
| freezers | 0 | Tomatoes in bottom of make | | | |
| | | table on left side | 41 | | |
| Pepperoni in top of make table | | Turkey on middle rack in walk | | | |
| on right side | 40 | in cooler | 38 | | |
| Sausage in top of make table | | | | | |
| on left side | 39 | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|--|
| 16 | Inside nozzles of soda fountain observed with soil residue build up. food contact surface is soiled with dust, dirt, food residue and other debris. Wash, rinse, sanitize food-contact surfaces routinely. Reference section 4-601.11(A) of Food Code. COS, nozzles were cleaned. |
| 35 | Frozen meat was observed sitting on counter in prep area. Employee stated that was their thawing procedures. Food observed thawing at room temperature. Time and temperature control for safety (TCS) food must be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water at a water temperature of 70°F or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F; or (C) As part of a cooking process; or (D) Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. Reference section 3-501.13 of Food Code. COS, meat placed in fridge. |
| 49 | Soil residue present under counters and equipment in prep area. Clean all non-food contact surfaces frequently to prevent soil accumulation. Reference section 4-602.13 of Food Code. To be corrected by next routine inspection. |

CFPM Verification (name, expiration date, ID#):

Angela OConnell
3807459
Exp 3/11/2022

HACCP Topic: Discussed storage and labeling of toxic materials in establishment



Person in Charge (Signature)

Jul 26, 2022

Date



Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A