Food Establishment Inspection Report

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Local Health Department Name and Address	No. of Risk Factor/Intervention Viol	No. of Risk Factor/Intervention Violations		Date	10/19/2021	
Logan County Department of Public Health 109 3rd St. P.O. Box 508, Lincoln, IL 62656 Phone: (21	No. of Kisk ractor/littervention viol			Time In	9:00 AM	
, , , , , , , , , , , , , , , , , , , ,	icense/Permit #	No. of Repeat Risk Factor/Intervent	No. of Repeat Risk Factor/Intervention Violations 0			10:00 AM
Caseys General Store #3317	202	Permit Holder			Risk Category	
Street Address	Casey's Retail Company		Medium Risk/ Class 2			
802 N. Topper Dr.	Purpose of Inspection	Purpose of Inspection				
City/State ZIP Code		Routine Inspection/30 Day inspection	Routine Inspection/30 Day inspection			
Mt Pulaski	Housing inspection, 30 Buy inspection					

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

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

Compliance Status CC						
	Protection from Contamination					
15	ln	Food separated and protected				
16	ln	Food-contact surfaces; cleaned and sanitized				
17	In Proper disposition of returned, previously served, reconditioned and unsafe food					
	Т	ime/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	N/O	Proper hot holding temperatures				
22	ln	Proper cold holding temperatures				
23	ln	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	N/A	Food additives: approved and properly used				
28	Out	Toxic substances properly identified, stored, and used				
Conformance with Approved Procedures						
29	N/A	Compliance with variance/specialized process/HACCP				

GOOD RETAIL PRACTICES

COS R

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

	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		Approved thawing methods used					
36		Thermometers provided & accurate					
		Food Identification					
37		Food properly labeled; original container					
		Prevention of Food Contamination					
38		Insects, rodents, and animals not present					
39	X	Contamination prevented during food preparation, storage and display	X				
40		Personal cleanliness					
41		Wiping cloths: properly used and stored					
42		Washing fruits and vegetables					

Proper Use of Utensils						
X In-use utensils: properly stored		X				
	Utensils, equipment & linens: properly stored, dried, & handled					
	Single-use/single-service articles: properly stored and used					
	Gloves used properly					
Utensils, Equipment and Vending						
	Food and non-food contact surfaces cleanable, properly designed, constructed, and used $% \left(1,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0,0$					
	Warewashing facilities: installed, maintained, & used; test strips					
	Non-food contact surfaces clean					
	Physical Facilities					
	Hot and cold water available; adequate pressure					
	Plumbing installed; proper backflow devices					
	Sewage and waste water properly disposed					
	Toilet facilities: properly constructed, supplied, & cleaned					
	Garbage & refuse properly disposed; facilities maintained					
\times	Physical facilities installed, maintained, and clean	X				
	Adequate ventilation and lighting; designated areas used					
Employee Training						
	All food employees have food handler training					
	Allergen training as required					
	×	In-use utensils: properly stored Utensils, equipment & linens: properly stored, dried, & handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, & cleaned Garbage & refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used Employee Training All food employees have food handler training	Proper Use of Utensils In-use utensils: properly stored Utensils, equipment & linens: properly stored, dried, & handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, & used; test strips Non-food contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and waste water properly disposed Toilet facilities: properly constructed, supplied, & cleaned Garbage & refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used Employee Training All food employees have food handler training			

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Establishn	nent: Caseys General Sto	ore #3317		Establishmen	t #: 202	rage 2 01 3	
Water Sup	oply: 🛛 Public 🗌 Pri	vate Waste	e Water System: ⊠ Public □	Private			
Sanitizer 1	Гуре: <u>Q</u> uat		PPM: <u>200</u>		Heat:		
			TEMPERATURE OBSERVA	TIONS			
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
	All Temps in ∘F						
	Freezer >0 F						
Che	eese in Make Table	39	Gravy in Steam table	156			
Sausag	ge in Make table fridge	40					
T	omatoes in Fridge	39					
Che	eese in make table	40					
		OE	BSERVATIONS AND CORRECT	IVE ACTIONS			
Item Number		Violations	s cited in this report must be correct	ted within the ti	me frames below.		
39	Prepped pizzas in m	ake table fridge	e not covered. Food shall be prot	ected from co	ntamination at all times. Referen	ce Section	
			3-307.11 of the Food Code. C	OS, pizzas cove	ered.		
43	Utensils used to stir cheese sitting on prep table. Store in-use utensils: 1) in the food with the handle above the top of the food						
	item; 2) on a clean and sanitized surface; 3) in running water; 4) in a container of hot water maintained at or above 135 °F.						
		Reference se	ection 3-304.12 of Food Code. CC	OS, utensils tak	en to ware washing.		
55	Mold observed on wall and floor around hand sink outside of walk in cooler. Physical facilities shall be cleaned as often as						
necessary to keep them clean. Except for cleaning up a spill or other accident, cleaning s					ing should be done during period	ds when the	
	least amount of foc	d is exposed su	ch as after closing. Reference Se	ection 6-501.1	2 (A & B) of Food Code. To be cor	rected by	
			next routine insp				
28 Chemical drain cleaner found need food product under hand sink. Toxic materials must be stored so that the							
	contaminate food		_		ee moved materials to separated	storage.	
		Refere	ence Section 7-201.11 of Food Co	ode. COS, Cher	nicals moved.		
CFPM Ve	rification (name, expirat	ion date, ID#):			1		
	Brandy Byrne 21499424						
е	exp: Aug 25, 2023						
НАССР То	opic: Discussed cleaning	schedule and c	hemical storage.				
-}	Sondy Hild	A.A	Oct 19, 2021				
Tannen Marchall			Date				
	1						
	ORN Brown		Follow-up: Yes	No (Check on	e) Follow-up Date: N/A		
Inspector (Si	ignature)			_ ,	•		