



Food Establishment Inspection Report

| | | |
|--|--|--|
| Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations <div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">3</div> | Date: 9/15/2023 Time In: 2:25 PM Time Out: 3:40 PM |
| Establishment: CASEY'S GENERAL STORE #2512 | Address: 310 W MAIN ST | City/State: HILLS, IA Zip: 52235 Telephone: 3196793333 |
| License/Permit#: | Permit Holder: CASEY'S MARKETING COMPANY | Inspection Reason: Routine Est. Type: Retail Stores, Retail Stores Risk Category: Risk Level 2 (Low), Risk Level 2 (Low) |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(*) = Corrected on site during inspection (COS) R = Repeat violation

| | | |
|--|-----|--|
| Supervision | | |
| 1. Person in charge present, demonstrates knowledge, and performs duties | IN | |
| 2. Certified Food Protection Manager | OUT | |
| Employee Health | | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | OUT | |
| 4. Proper use of exclusions and restrictions | IN | |
| 5. Procedures for responding to vomiting and diarrheal events | OUT | |
| Good Hygienic Practices | | |
| 6. Proper eating, tasting, drinking, or tobacco use | IN | |
| 7. No discharge from eyes, nose, and mouth | IN | |
| Control of Hands as a Vehicle of Contamination | | |
| 8. Hands clean and properly washed | IN | |
| 9. No bare hand contact with ready to eat foods | IN | |
| 10. Hand washing sinks properly supplied and accessible | IN | |
| Approved Source | | |
| 11. Foods obtained from an approved source | IN | |
| 12. Foods received at proper temperatures | N/O | |
| 13. Food in good condition, safe, and unadulterated | IN | |
| 14. Required records available; shellstock tags, parasite destruction | N/A | |
| Protection from Contamination | | |
| 15. Food separated and protected (Cross Contamination and Environmental) | IN | |
| 16. Food contact surfaces: cleaned and sanitized | IN | |
| 17. Proper disposition of returned, previously served, reconditioned, and unsafe food | IN | |
| Potentially Hazardous Food Time/Temperature Control for Safety | | |
| 18. Proper cooking time and temperatures | N/A | |
| 19. Proper reheating procedures of hot holding | IN | |
| 20. Proper cooling time and temperatures | N/A | |
| 21. Proper hot holding temperatures | IN | |
| 22. Proper cold holding temperatures | IN | |
| 23. Proper date marking and disposition | IN | |
| 24. Time as a public health control: procedures and records | N/A | |
| Consumer Advisory | | |
| 25. Consumer advisory provided for raw or undercooked foods | N/A | |
| Highly Susceptible Populations | | |
| 26. Pasteurized foods used; prohibited foods not offered | N/A | |
| Food/Color Additives and Toxic Substances | | |
| 27. Food additives: approved, properly stored, and used | N/A | |
| 28. Toxic substances properly identified, stored and used | IN | |
| Conformance with Approved Procedures | | |
| 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan | N/A | |

GOOD RETAIL PRACTICES

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

| | | | | | |
|---|-----|--|--|-----|--|
| Safe Food and Water | | | Proper Use of Utensils | | |
| 30. Pasteurized eggs used where required | N/A | | 43. In use utensils: properly stored | IN | |
| 31. Water and ice from approved source | IN | | 44. Utensils, equipment, and linens: properly stored dried and handled | IN | |
| 32. Variance obtained for specialized processing methods | N/A | | 45. Single-use/single service articles: properly stored and used | IN | |
| Food Temperature Control | | | 46. Slash-resistant and cloth glove use | N/A | |
| 33. Proper cooling methods used; adequate equipment for temperature control | IN | | Utensils, Equipment, and Vending | | |
| 34. Plant food properly cooked for hot holding | N/O | | 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used | IN | |
| 35. Approved thawing methods | N/O | | 48. Warewashing facilities: installed, maintained, and used; test strips | IN | |
| 36. Thermometers provided and accurate | IN | | 49. Non-food contact surfaces clean | IN | |
| Food Identification | | | Physical Facilities | | |
| 37. Food properly labeled; original container | OUT | | 50. Hot and Cold water available; adequate pressure | IN | |
| Prevention of Food Contamination | | | 51. Plumbing installed; proper backflow devices | IN | |
| 38. Insects, rodents, and animals not present/outer openings protected | IN | | 52. Sewage and waste water properly disposed | IN | |
| 39. Contamination prevented during food preparation, storage and display | IN | | 53. Toilet facilities; properly constructed, supplied, and cleaned | IN | |
| 40. Personal cleanliness | IN | | 54. Garbage and refuse properly disposed; facilities maintained | IN | |
| 41. Wiping cloths: properly used and stored | IN | | 55. Physical facilities installed, maintained, and clean | IN | |
| 42. Washing fruits and vegetables | IN | | 56. Adequate ventilation and lighting; designated areas used | IN | |
| | | | 57. Licensing; posting licenses and reports; smoking | IN | |

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority

PF- Priority Foundation

C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|---|-----------------|
| 2. | 2-102.12(A) | C | Observation: No verifiable CFPM employed onsite. | 9/25/2023 |
| 3. | 2-103.11(O) | PF | Observation: No verifiable health reporting agreements available onsite at time of inspection. | 9/25/2023 |
| 5. | 2-501.11 | PF | Observation: No site specific written procedures available for the cleanup of vomit and diarrhea. | 9/25/2023 |

GOOD RETAIL PRACTICES

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

| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|---|-----------------|
| 37. | 3-302.12 | C | Observation: Multi use squeeze bottles in pizza prep and sandwich prep coolers lack label with common name of contents. | 9/25/2023 |

Inspection Published Comment:

Routine inspection conducted. A physical recheck will occur on or after 9/25/23 to verify corrections have been made.

The person in charge agrees to the following:



- i. A minimum of one employee will be a Certified Food Protection Manager no later than 3/15/24.
- ii. Register at least one individual with management and supervisory authority and responsibility for a certified food protection manager course or exam by 9/25/23.
- iii. Provide the inspector with proof of registration such as a receipt or a forwarded email confirmation from the course provider upon registration. A certificate of course completion may also be provided.

Discussions with management:

- #3. Inspector provided copy of employee health reporting Form 1-B for reference.
- #5. Inspector provided guidance on creating site specific written plan.

Follow-up will be completed on or after 9/25/2023 by Physical Recheck.

The following guidance documents have been issued:


Justin
Person In Charge

Jesse Bockelman
Inspector