



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	2	Date: 4/23/2024 Time In: 12:31 PM Time Out: 2:00 PM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	1		
Establishment: CASEY'S GENERAL STORE #3858	Address: 370 SCOTT CT	City/State: Iowa City, IA	Zip: 52245	Telephone: 3193514233
License/Permit#: 183931 - Food Service Establishment License, 183932 - Retail Food Establishment License	Permit Holder: CASEY'S MARKETING COMPANY	Inspection Reason: Routine	Est. Type: Restaurants, Retail Stores	Risk Category: Risk Level 1 (Very 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	15. Food separated and protected (Cross Contamination and Environmental)	IN
2. Certified Food Protection Manager	IN	16. Food contact surfaces: cleaned and sanitized	IN
Employee Health		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	OUT, R	Potentially Hazardous Food Time/Temperature Control for Safety	
4. Proper use of exclusions and restrictions	IN	18. Proper cooking time and temperatures	N/O
5. Procedures for responding to vomiting and diarrheal events	IN	19. Proper reheating procedures of hot holding	IN
Good Hygienic Practices		20. Proper cooling time and temperatures	N/O
6. Proper eating, tasting, drinking, or tobacco use	IN	21. Proper hot holding temperatures	IN
7. No discharge from eyes, nose, and mouth	IN	22. Proper cold holding temperatures	IN
Control of Hands as a Vehicle of Contamination		23. Proper date marking and disposition	IN
8. Hands clean and properly washed	IN	24. Time as a public health control: procedures and records	N/A
9. No bare hand contact with ready to eat foods	IN	Consumer Advisory	
10. Hand washing sinks properly supplied and accessible	OUT, (*)	25. Consumer advisory provided for raw or undercooked foods	N/A
Approved Source		Highly Susceptible Populations	
11. Foods obtained from an approved source	IN	26. Pasteurized foods used; prohibited foods not offered	N/A
12. Foods received at proper temperatures	N/O	Food/Color Additives and Toxic Substances	
13. Food in good condition, safe, and unadulterated	IN	27. Food additives: approved, properly stored, and used	N/A
14. Required records available; shellstock tags, parasite destruction	N/A	28. Toxic substances properly identified, stored and used	IN
Protection from Contamination		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/O
33. Proper cooling methods used; adequate equipment for temperature control	IN	Utensils, Equipment, and Vending	
34. Plant food properly cooked for hot holding	IN	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	OUT
35. Approved thawing methods	N/A	48. Warewashing facilities: installed, maintained, and used; test strips	IN
36. Thermometers provided and accurate	OUT	49. Non-food contact surfaces clean	IN
Food Identification		Physical Facilities	
37. Food properly labeled; original container	IN	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	OUT, (*)	55. Physical facilities installed, maintained, and clean	OUT
42. Washing fruits and vegetables	IN	56. Adequate ventilation and lighting; designated areas used	IN
		57. Licensing; posting licenses and reports; smoking	OUT

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
3.	2-103.11(O)	PF	Observation: No verifiable health reporting agreements are available for audit at the time of inspection.	5/3/2024
10.	6-301.12	PF	Observation: The men's bathroom lacks hand-drying provisions. Corrected by: Employee refilled towels.	COS

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
36.	4-204.112(A)-(D)	C	Observation: The reach-in cooler by the cashier area lacks an ambient air thermometer.	5/3/2024
41.	3-304.14	C	Observation: Wiping cloths used to sanitize surfaces were stored on the prep tables between use. Corrected by: The person in charge discarded the rags. The inspector discussed options for paper towel usage with sanitizer spray bottles.	COS
47.	4-202.11	P	Observation: Excessive debris builds up on the interior surfaces of the reach-in Ice cream freezer.	4/26/2024
55.	6-501.12, 6-501.13	C	Observation: Food and debris buildup on floors under walk-in freezer shelves.	5/3/2024
57.	Iowa Code Section 137F	C	Observation: Only the first page of the inspection report is available for viewing.	5/3/2024

Inspection Published Comment:

This on-site visit is routine. A physical recheck will occur on or after 5/3/2024 to verify corrections have been made.

Long-Term Corrective Actions:

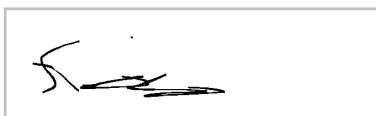
The following items are repeat Risk Factor Violations. The owner stated they will implement the following long-term corrective actions:

#3. The person in charge agrees to ensure employees are reviewed and sign the employee health reporting agreement.

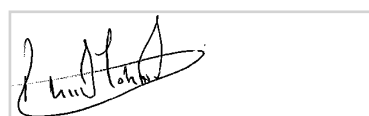
Follow-up will be completed on or after 5/3/2024 by Physical Recheck.

The following guidance documents have been issued:

Document Name	Description
DIA_10HandWashing SinksSuppliedAndAccessible	10 Hand washing sinks properly supplied and accessible
DIA_36Thermometers ProvidedAndAccurate	36 Thermometers Provided and Accurate



Xavier House
Person In Charge



Ahmed Mohammed
Inspector