



## Food Establishment Inspection Report

|                                                                                                        |                                                                                                                                              |                                                             |
|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|
| Johnson County Public Health<br><br>855 S Dubuque ST STE 113<br>Iowa City, IA 52240-0083               | No. Of Risk Factor/Intervention Violations<br><div style="border: 1px solid black; text-align: center; width: 50px; margin: 0 auto;">0</div> | Date: 12/15/2025<br>Time In: 10:25 AM<br>Time Out: 10:35 AM |
| Establishment: CASEY'S GENERAL STORE #2667                                                             | Address: 403 STEPHANS ST                                                                                                                     | City/State: TIFFIN, IA                                      |
| License/Permit#: 44538 - Food Service Establishment License, 77303 - Retail Food Establishment License | Permit Holder: CASEY'S MARKETING COMPANY                                                                                                     | Inspection Reason: Physical Recheck                         |
| Zip: 52340                                                                                             |                                                                                                                                              | Telephone: 3195454402                                       |
| Est. Type: Restaurants, Retail Stores                                                                  |                                                                                                                                              | Risk Category: Risk Level 3 (Medium), 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

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

### GOOD RETAIL PRACTICES

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

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

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 |
|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**GOOD RETAIL PRACTICES**

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|-------------|-------------------|----------------|---------|-----------------|
|-------------|-------------------|----------------|---------|-----------------|

**Inspection Published Comment:**

This onsite visit is a second recheck in reference to a physical recheck conducted on 12/5/2025.

**The following items have been corrected:**

Item #3: All employees have read and signed the establishment's health reporting agreement. Copies are maintained onsite.

Item #5: Written procedures for the clean-up of vomit and diarrheal incidents were provided during the inspection.

The following guidance documents have been issued:



Tavia Holderness  
Person In Charge



Laura Sneller  
Inspector