

# Food Establishment Inspection Report

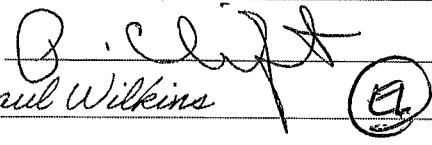
Page 1 of 3

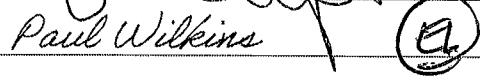
Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations	1	Date	11/4/2024
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	11:25 AM
Establishment Casey's General Store #2095		Phone (309) 249-8494	Email		
Address 1801 S. Main Street		City Eureka, IL	ZIP Code 61530		
License/Permit # 24 101		Permit Holder Casey's Retail Company	Purpose of Inspection	Routine	Risk Category II

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in the appropriate box for COS and/or R			
IN: in compliance		OUT: not in compliance		N/O: not observed			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.				COS: corrected on-site during inspection			
Public health interventions are control measures to prevent foodborne illness or injury.							

#	Compliance Status	COS	R	#	Compliance Status	COS	R		
<b>Supervision</b>				<b>Protection from Contamination</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.		15	IN	Food is separated and protected.			
2	IN	Certified Food Protection Manager (CFPM).		16	IN	Food-contact surfaces; cleaned and sanitized.			
<b>Employee Health</b>				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		<b>Time/Temperature Control for Safety</b>					
4	IN	Proper use of restriction and exclusion.		18	IN	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		19	N/A	Proper reheating procedures for hot holding.			
<b>Good Hygienic Practices</b>				20	N/A	Proper cooling time and temperature.			
6	IN	Proper eating, tasting, drinking, or tobacco product use.		21	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		22	IN	Proper cold holding temperatures.			
<b>Preventing Contamination by Hands</b>				23	IN	Proper date marking and disposition.			
8	IN	Hands clean and properly washed.		24	N/A	Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		<b>Consumer Advisory</b>					
10	OUT	Adequate handwashing sinks are properly supplied and accessible.	✓	25	N/A	Consumer advisory is provided for raw/undercooked food.			
<b>Approved Source</b>				<b>Highly Susceptible Populations</b>					
11	IN	Food obtained from an approved source.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		<b>Food/Color Additives and Toxic Substances</b>					
13	IN	Food in good condition, safe, and unadulterated.		27	N/A	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		28	IN	Toxic substances are properly identified, stored and used.			
<b>GOOD RETAIL PRACTICES</b>									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
Mark "X" in the box if the numbered item is not in compliance			Mark "X" in the appropriate box for COS and/or R		COS: Corrected on-site during inspection		R: Repeat violation		
#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils (continued)</b>					
30		Pasteurized eggs are used where required.		44	Utensils, equipment, and linens: properly stored, dried, and handled.				
31		Water and ice from an approved source.		45	Single use/single service articles are properly stored and used.	✓			
32		Variance obtained for specialized processing methods.		46	Gloves used properly.				
<b>Food Temperature Control</b>				<b>Utensils, Equipment, and Vending</b>					
33		Proper cooling methods are used; adequate equipment for temperature control.		47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.				
34		Plant food properly cooked for hot holding.		48	Warewashing facilities: installed, maintained, and used; test strips.				
35		Approved thawing methods used.		49	Non-food contact surfaces are clean.				
36		Thermometers are provided and accurate.		<b>Physical Facilities</b>					
37		Food properly labeled; original container.		50	Hot and cold water available; adequate pressure.				
<b>Food Identification</b>				51	Plumbing installed; proper backflow devices.				
38		Insects, rodents, and animals not present.		52	Sewage and wastewater properly disposed.				
39		Contamination is prevented during food preparation, storage, and display.		53	Toilet facilities: properly constructed, supplied, and cleaned.				
40		Personal cleanliness.		54	Garbage and refuse are properly disposed; facilities are maintained.				
41		Wiping cloths: properly used and stored.		55	Physical facilities installed, maintained, and cleaned.				
42		Washing fruits, vegetables, and other plant food.		56	Adequate ventilation and lighting; designated areas used.				
43		In-use utensils: properly stored.		<b>Food Handler and Allergen Awareness</b>					
				57	Food handler training 410 ILCS 625/3.06.				
				58	Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				
				59	Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				

Person in Charge (Signature)  Date: 11/4/2024

Inspector (Signature)  Follow-up:  YES  NO (Check one) Follow-up Date:

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Casey's General Store #2095

Establishment #: 24 101

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 400

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/hot-holding unit	143	Diced chicken/RIC prep	37	Beef crumbles/RIC pizza prep	38
Chicken sandwich/hot-holding	136	Cut lettuce/RIC prep	40	Shredded cheese/RIC pizza prep	38
Pork tenderloin/hot-holding	136	Sliced cheese/RIC prep	37	Diced ham/RIC pizza prep	40
Chicken tender/hot-holding	143	Turkey/RIC prep	37	Canadian bacon/WIC	37
Popcorn chicken/hot-holding	135	Ham/RIC prep	37	Iced coffee/coffee unit	41
Pizza/oven	195	Milk/WIC	38	Chicken wrap/RIC open	40
		Naked juice/WIC	38	Chicken salad croissant/RIC open	41
Creme/creme dispensing unit	35	Pork crumbles/RIC pizza	36	Ham & cheese sliders/RIC open	41

## NOTES

Please correct any core (C) violations noted below ASAP but at least by next routine inspection

Please go to our social media/website to view/print food safety information

Facility is still classified as a Category II food establishment

The person-in-charge shall have CFPM certification and be on the premises during all hours of operation

Food handler certification is required for all food employees without CFPM certification

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside

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

Pamela Clift 18973785 - ServSafe Exp. 2/2025	Heather Yordy 1f7fje-k1818c6 - State Food Safety Exp. 7/2029	Tammy LaBombard 1c8d6d-jih61k - State Food Safety Exp. 1/2029	Nicole Graham 1c8e3i-jhikdj - State Food Safety Exp. 1/2029
--	--	---	---

**HACCP Topic:** TCS food temperature & date marking requirements, no bare hand contact with ready-to-eat food, employee health

**Illinois Requirements:**  Use of **non-latex** gloves for food handling and preparation 410 ILCS 180/10.  
 Appropriate default beverage for children's meal 410 ILCS 620/21.5.

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
10	5-205.11 (Pf) Observed in deli prep area folding ladder stored directly in front of hand sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. Folding ladder removed from in front of hand sink by food employee during inspection.
45	4-903.11 (C) Observed in back storage room box of clear plastic lids stored directly on floor. Single-service and single-use articles shall be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least 15 cm (6 inches) above the floor. Single-service and single

## Food Establishment Inspection Report

Page 3 of 3

Establishment: Casey's General Store #2095 Establishment #: 24 101