

# Food Establishment Inspection Report

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Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530		Number of Risk Factor/ Intervention Violations 0		Date 4/9/2025	
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 12:05 PM	
				Time Out 1:55 PM	
Establishment Casey's General Store #1852		Phone (309) 249-8665		Email	
Address 106 Oblique Street		City/State Washburn, IL		ZIP Code 61570	
License/Permit # 25 158		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    N/A: not applicable				COS: corrected on-site during inspection    R: repeat violation	
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.					

#	Compliance Status		COS	R	#	Compliance Status		COS	R
<b>Supervision</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>									
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.		
4	IN	Proper use of restriction and exclusion.			<b>Time/Temperature Control for Safety</b>				
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	Proper cooking time and temperatures.		
<b>Good Hygienic Practices</b>					19	N/A	Proper reheating procedures for hot holding.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	N/A	Proper cooling time and temperature.		
7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.		
<b>Preventing Contamination by Hands</b>					22	IN	Proper cold holding temperatures.		
8	IN	Hands clean and properly washed.			23	IN	Proper date marking and disposition.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			24	N/A	Time as a Public Health Control; procedures and records.		
10	IN	Adequate handwashing sinks are properly supplied and accessible.			<b>Consumer Advisory</b>				
<b>Approved Source</b>					25	IN	Consumer advisory is provided for raw/undercooked food.		
11	IN	Food obtained from an approved source.			<b>Highly Susceptible Populations</b>				
12	N/O	Food received at the proper temperature.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
13	IN	Food in good condition, safe, and unadulterated.			<b>Food/Color Additives and Toxic Substances</b>				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.		
<b>GOOD RETAIL PRACTICES</b>					28	IN	Toxic substances are properly identified, stored and used.		
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>									
30		Pasteurized eggs are used where required.			<b>Proper Use of Utensils (continued)</b>				
31		Water and ice from an approved source.			44		Utensils, equipment, and linens: properly stored, dried, and handled.		
32		Variance obtained for specialized processing methods.			45		Single use/single service articles are properly stored and used.		
<b>Food Temperature Control</b>									
33		Proper cooling methods are used; adequate equipment for temperature control.			46		Gloves used properly.		
34		Plant food properly cooked for hot holding.			<b>Utensils, Equipment, and Vending</b>				
35		Approved thawing methods used.			47	✓	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		
36		Thermometers are provided and accurate.			48		Warewashing facilities: installed, maintained, and used; test strips.		
<b>Food Identification</b>					49		Non-food contact surfaces are clean.		
37		Food properly labeled; original container.			<b>Physical Facilities</b>				
<b>Prevention of Food Contamination</b>					50		Hot and cold water available; adequate pressure.		
38		Insects, rodents, and animals not present.			51		Plumbing installed; proper backflow devices.		
39		Contamination is prevented during food preparation, storage, and display.			52		Sewage and wastewater properly disposed.		
40		Personal cleanliness.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
41		Wiping cloths: properly used and stored.			54		Garbage and refuse are properly disposed; facilities are maintained.		
42		Washing fruits, vegetables, and other plant food.			55	✓	Physical facilities installed, maintained, and cleaned.		
<b>Proper Use of Utensils</b>					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) <u>Melissa A. Cook</u>	Date: <u>4/9/2025</u>
Inspector (Signature) <u>Paul Wilkins</u>	Follow-up: <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO (Check one) Follow-up Date: _____

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Establishment: Casey's General Store #1852

Establishment #: 25 158

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	140	Shredded cheese/RIC pizza prep	38	Italian provoline wrap/RIC	38
Cheeseburger/hot-holding	136	Pepperoni/RIC pizza prep	40	Cold brew coffee/cold brew unit	39
Chicken tenders/hot-holding	136	Sausage crumbles/RIC pizza prep	41	Cream/cream dispensing unit	36
Popcorn chicken/hot-holding	136	Beef crumbles/RIC pizza prep	40	Ham/WIC	40
Macaroni & cheese/hot-holding	140	Ham/RIC pizza prep	41	Turkey/WIC	40
Breaded pork sandwich/hot-holding	150	Scrambled eggs/RIC pizza prep	41	Sliced cheese/WIC	40
Pizza/oven	198	Italian chopped salad/RIC	37	Sausage crumbles/WIC	38
Italian deli sliders/oven	159	Turkey & cheddar sub/RIC	37	Milk/WIC	37

## NOTES

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

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. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

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

CFPM Verification (name, expiration date, ID#): Melissa Cook

Wendy Gray  
19571179 - ServSafe  
Exp. 6/2025

Caleb Albertston  
21104513 - ServSafe  
Exp. 10/2026

Melissa Cook  
1hge13-k43fcha - State Food Safety  
Exp. 11/2029

Roxanne Reeves  
1gadg7-k2dh76k - State Food Safety  
Exp. 9/2029

**HACCP Topic:** TCS food temperatures & date marking, 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.
47	4-101.19 (C) Observed in kitchen lower cabinet counter shelves with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.
	Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.11 (C) Observed in kitchen caulk around exhaust hood filters and seams coming unattached and not maintained in good repair. Equipment shall be maintained in a state of repair and condition that meets

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