

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		0	Date	4/9/2025																																																																																																																																																																																																																																																																														
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	12:05 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																																																																																																																																																																																																																																																																													
	Supervision				Protection from Contamination																																																																																																																																																																																																																																																																																
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.																																																																																																																																																																																																																																																																														
Employee Health																																																																																																																																																																																																																																																																																					
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.			Time/Temperature Control for Safety																																																																																																																																																																																																																																																																																
5	IN	Procedures for responding to vomiting and diarrheal events.			18	IN	proper cooking time and temperatures.																																																																																																																																																																																																																																																																														
Good Hygienic Practices																																																																																																																																																																																																																																																																																					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			19	N/A	Proper reheating procedures for hot holding.																																																																																																																																																																																																																																																																														
7	IN	No discharge from eyes, nose, and mouth.			20	N/A	Proper cooling time and temperature.																																																																																																																																																																																																																																																																														
Preventing Contamination by Hands																																																																																																																																																																																																																																																																																					
8	IN	Hands clean and properly washed.			21	IN	Proper hot holding temperatures.																																																																																																																																																																																																																																																																														
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			22	IN	Proper cold holding temperatures.																																																																																																																																																																																																																																																																														
10	IN	Adequate handwashing sinks are properly supplied and accessible.			23	IN	Proper date marking and disposition.																																																																																																																																																																																																																																																																														
Approved Source																																																																																																																																																																																																																																																																																					
11	IN	Food obtained from an approved source.			24	N/A	Time as a Public Health Control; procedures and records.																																																																																																																																																																																																																																																																														
12	N/O	Food received at the proper temperature.			Consumer Advisory																																																																																																																																																																																																																																																																																
13	IN	Food in good condition, safe, and unadulterated.			25	IN	Consumer advisory is provided for raw/undercooked food.			Highly Susceptible Populations								14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.			Food/Color Additives and Toxic Substances								GOOD RETAIL PRACTICES								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		COS: Corrected on-site during inspection		R: Repeat violation		#	X	Compliance Status		COS	R	Compliance Status		COS	R	Safe Food and Water		Proper Use of Utensils (continued)		30		Safe Food and Water		Utensils, equipment, and linens: properly stored, dried, and handled.		Proper Use of Utensils (continued)			31		Safe Food and Water		Single use/single service articles are properly stored and used.		Proper Use of Utensils (continued)			32		Safe Food and Water		Gloves used properly.		Proper Use of Utensils (continued)			Food Temperature Control								33		Food Temperature Control		Utensils, equipment, and vending		Utensils, equipment, and vending			34		Food Temperature Control		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			35		Food Temperature Control		Warewashing facilities: installed, maintained, and used; test strips.		Warewashing facilities: installed, maintained, and used; test strips.			36		Food Temperature Control		Non-food contact surfaces are clean.		Non-food contact surfaces are clean.			Food Identification								37		Food Identification		Physical Facilities		Physical Facilities			38		Food Identification		Hot and cold water available; adequate pressure.		Hot and cold water available; adequate pressure.			39		Food Identification		Plumbing installed; proper backflow devices.		Plumbing installed; proper backflow devices.			40		Food Identification		Sewage and wastewater properly disposed.		Sewage and wastewater properly disposed.			41		Food Identification		Toilet facilities: properly constructed, supplied, and cleaned.		Toilet facilities: properly constructed, supplied, and cleaned.			42		Food Identification		Garbage and refuse are properly disposed; facilities are maintained.		Garbage and refuse are properly disposed; facilities are maintained.			43		Food Identification		Physical facilities installed, maintained, and cleaned.		Physical facilities installed, maintained, and cleaned.			Prevention of Food Contamination								44		Prevention of Food Contamination		Adequate ventilation and lighting; designated areas used.		Adequate ventilation and lighting; designated areas used.			45		Prevention of Food Contamination		Food Handler and Allergen Awareness		Food Handler and Allergen Awareness			46		Prevention of Food Contamination		Food handler training 410 ILCS 625/3.06.		Food handler training 410 ILCS 625/3.06.			Proper Use of Utensils								47		Proper Use of Utensils		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			48		Proper Use of Utensils		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		
25	IN	Consumer advisory is provided for raw/undercooked food.			Highly Susceptible Populations																																																																																																																																																																																																																																																																																
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.			Food/Color Additives and Toxic Substances								GOOD RETAIL PRACTICES								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		COS: Corrected on-site during inspection		R: Repeat violation		#	X	Compliance Status		COS	R	Compliance Status		COS	R	Safe Food and Water		Proper Use of Utensils (continued)		30		Safe Food and Water		Utensils, equipment, and linens: properly stored, dried, and handled.		Proper Use of Utensils (continued)			31		Safe Food and Water		Single use/single service articles are properly stored and used.		Proper Use of Utensils (continued)			32		Safe Food and Water		Gloves used properly.		Proper Use of Utensils (continued)			Food Temperature Control								33		Food Temperature Control		Utensils, equipment, and vending		Utensils, equipment, and vending			34		Food Temperature Control		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			35		Food Temperature Control		Warewashing facilities: installed, maintained, and used; test strips.		Warewashing facilities: installed, maintained, and used; test strips.			36		Food Temperature Control		Non-food contact surfaces are clean.		Non-food contact surfaces are clean.			Food Identification								37		Food Identification		Physical Facilities		Physical Facilities			38		Food Identification		Hot and cold water available; adequate pressure.		Hot and cold water available; adequate pressure.			39		Food Identification		Plumbing installed; proper backflow devices.		Plumbing installed; proper backflow devices.			40		Food Identification		Sewage and wastewater properly disposed.		Sewage and wastewater properly disposed.			41		Food Identification		Toilet facilities: properly constructed, supplied, and cleaned.		Toilet facilities: properly constructed, supplied, and cleaned.			42		Food Identification		Garbage and refuse are properly disposed; facilities are maintained.		Garbage and refuse are properly disposed; facilities are maintained.			43		Food Identification		Physical facilities installed, maintained, and cleaned.		Physical facilities installed, maintained, and cleaned.			Prevention of Food Contamination								44		Prevention of Food Contamination		Adequate ventilation and lighting; designated areas used.		Adequate ventilation and lighting; designated areas used.			45		Prevention of Food Contamination		Food Handler and Allergen Awareness		Food Handler and Allergen Awareness			46		Prevention of Food Contamination		Food handler training 410 ILCS 625/3.06.		Food handler training 410 ILCS 625/3.06.			Proper Use of Utensils								47		Proper Use of Utensils		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			48		Proper Use of Utensils		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																				
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			Food/Color Additives and Toxic Substances																																																																																																																																																																																																																																																																																
GOOD RETAIL PRACTICES																																																																																																																																																																																																																																																																																					
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		COS: Corrected on-site during inspection		R: Repeat violation																																																																																																																																																																																																																																																																														
#	X	Compliance Status		COS	R	Compliance Status		COS	R																																																																																																																																																																																																																																																																												
		Safe Food and Water				Proper Use of Utensils (continued)																																																																																																																																																																																																																																																																															
30		Safe Food and Water		Utensils, equipment, and linens: properly stored, dried, and handled.		Proper Use of Utensils (continued)																																																																																																																																																																																																																																																																															
31		Safe Food and Water		Single use/single service articles are properly stored and used.		Proper Use of Utensils (continued)																																																																																																																																																																																																																																																																															
32		Safe Food and Water		Gloves used properly.		Proper Use of Utensils (continued)																																																																																																																																																																																																																																																																															
Food Temperature Control																																																																																																																																																																																																																																																																																					
33		Food Temperature Control		Utensils, equipment, and vending		Utensils, equipment, and vending																																																																																																																																																																																																																																																																															
34		Food Temperature Control		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.																																																																																																																																																																																																																																																																															
35		Food Temperature Control		Warewashing facilities: installed, maintained, and used; test strips.		Warewashing facilities: installed, maintained, and used; test strips.																																																																																																																																																																																																																																																																															
36		Food Temperature Control		Non-food contact surfaces are clean.		Non-food contact surfaces are clean.																																																																																																																																																																																																																																																																															
Food Identification																																																																																																																																																																																																																																																																																					
37		Food Identification		Physical Facilities		Physical Facilities																																																																																																																																																																																																																																																																															
38		Food Identification		Hot and cold water available; adequate pressure.		Hot and cold water available; adequate pressure.																																																																																																																																																																																																																																																																															
39		Food Identification		Plumbing installed; proper backflow devices.		Plumbing installed; proper backflow devices.																																																																																																																																																																																																																																																																															
40		Food Identification		Sewage and wastewater properly disposed.		Sewage and wastewater properly disposed.																																																																																																																																																																																																																																																																															
41		Food Identification		Toilet facilities: properly constructed, supplied, and cleaned.		Toilet facilities: properly constructed, supplied, and cleaned.																																																																																																																																																																																																																																																																															
42		Food Identification		Garbage and refuse are properly disposed; facilities are maintained.		Garbage and refuse are properly disposed; facilities are maintained.																																																																																																																																																																																																																																																																															
43		Food Identification		Physical facilities installed, maintained, and cleaned.		Physical facilities installed, maintained, and cleaned.																																																																																																																																																																																																																																																																															
Prevention of Food Contamination																																																																																																																																																																																																																																																																																					
44		Prevention of Food Contamination		Adequate ventilation and lighting; designated areas used.		Adequate ventilation and lighting; designated areas used.																																																																																																																																																																																																																																																																															
45		Prevention of Food Contamination		Food Handler and Allergen Awareness		Food Handler and Allergen Awareness																																																																																																																																																																																																																																																																															
46		Prevention of Food Contamination		Food handler training 410 ILCS 625/3.06.		Food handler training 410 ILCS 625/3.06.																																																																																																																																																																																																																																																																															
Proper Use of Utensils																																																																																																																																																																																																																																																																																					
47		Proper Use of Utensils		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).																																																																																																																																																																																																																																																																															
48		Proper Use of Utensils		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).																																																																																																																																																																																																																																																																															

Person in Charge (Signature) Melissa A. Cook Date: 4/9/2025

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

Food Establishment Inspection Report

Page 2 of 3

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 1hgcl3-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

Food Establishment Inspection Report

Page 3 of 3

Establishment: Casey's General Store #1852 Establishment #: 25 158