

# 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 1		Date 6/3/2025
		Number of Repeat Risk Factor/ Intervention Violations 0		Time In 9:00 AM
				Time Out 10:55 AM
Establishment Casey's General Store #2360	Phone (309) 590-5747	Email		
Address 411 W. Front Street		City/State Roanoke, IL	ZIP Code 61561	
License/Permit # 25 153	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	
<b>Supervision</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties.			
2	IN	Certified Food Protection Manager (CFPM).			
<b>Employee Health</b>					
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			
4	IN	Proper use of restriction and exclusion.			
5	IN	Procedures for responding to vomiting and diarrheal events.			
<b>Good Hygienic Practices</b>					
6	IN	Proper eating, tasting, drinking, or tobacco product use.			
7	IN	No discharge from eyes, nose, and mouth.			
<b>Preventing Contamination by Hands</b>					
8	IN	Hands clean and properly washed.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			
10	IN	Adequate handwashing sinks are properly supplied and accessible.			
<b>Approved Source</b>					
11	IN	Food obtained from an approved source.			
12	N/O	Food received at the proper temperature.			
13	IN	Food in good condition, safe, and unadulterated.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			
#	Compliance Status		COS	R	
<b>Protection from Contamination</b>					
15	IN	Food is separated and protected.			
16	IN	Food-contact surfaces; cleaned and sanitized.			
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.			
<b>Time/Temperature Control for Safety</b>					
18	IN	Proper cooking time and temperatures.			
19	N/A	Proper reheating procedures for hot holding.			
20	N/A	Proper cooling time and temperature.			
21	IN	Proper hot holding temperatures.			
22	OUT	Proper cold holding temperatures.			X
23	IN	Proper date marking and disposition.			
24	N/O	Time as a Public Health Control; procedures and records.			
<b>Consumer Advisory</b>					
25	N/A	Consumer advisory is provided for raw/undercooked food.			
<b>Highly Susceptible Populations</b>					
26	N/A	Pasteurized foods are used; prohibited foods are not offered.			
<b>Food/Color Additives and Toxic Substances</b>					
27	N/A	Food additives: approved and properly used.			
28	IN	Toxic substances are properly identified, stored and used.			
<b>Conformance with Approved Procedures</b>					
29	N/A	Compliance with variance/specialized process/HACCP.			

## 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 for COS and/or R		COS: Corrected on-site during inspection
					R: Repeat violation
#	X	Compliance Status	COS	R	
<b>Safe Food and Water</b>					
30		Pasteurized eggs are used where required.			
31		Water and ice from an approved source.			
32		Variance obtained for specialized processing methods.			
<b>Food Temperature Control</b>					
33		Proper cooling methods are used; adequate equipment for temperature control.			
34		Plant food properly cooked for hot holding.			
35		Approved thawing methods used.			
36		Thermometers are provided and accurate.			
<b>Food Identification</b>					
37		Food properly labeled; original container.			
<b>Prevention of Food Contamination</b>					
38		Insects, rodents, and animals not present.			
39		Contamination is prevented during food preparation, storage, and display.			
40		Personal cleanliness.			
41		Wiping cloths: properly used and stored.			
42		Washing fruits, vegetables, and other plant food.			
<b>Proper Use of Utensils</b>					
43		In-use utensils: properly stored.			
#	X	Compliance Status	COS	R	
<b>Proper Use of Utensils (continued)</b>					
44		Utensils, equipment, and linens: properly stored, dried, and handled.			
45		Single use/single service articles are properly stored and used.			
46		Gloves used properly.			
<b>Utensils, Equipment, and Vending</b>					
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			
48		Warewashing facilities: installed, maintained, and used; test strips.			
49	X	Non-food contact surfaces are clean.			X
<b>Physical Facilities</b>					
50		Hot and cold water available; adequate pressure.			
51		Plumbing installed; proper backflow devices.			
52		Sewage and wastewater properly disposed.			
53		Toilet facilities: properly constructed, supplied, and cleaned.			
54		Garbage and refuse are properly disposed; facilities are maintained.			
55		Physical facilities installed, maintained, and cleaned.			
56	X	Adequate ventilation and lighting; designated areas used.			
<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) Christina Hamilton

Date: 6/3/2025

Inspector (Signature) Paul Wilkins

Follow-up: ☐ YES ☒ NO (Check one) Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

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Establishment: Casey's General Store #2360

Establishment #: 25 153

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
Breakfast pizza/hot-holding	146	Shredded cheese/RIC pizza prep	39	Cream/cream unit	38
Pepperoni pizza/hot-holding	144	Nacho cheese/RIC pizza prep	39	Cold brew coffee/coffee unit	40
Breakfast bowl/hot-holding	135	Sausage crumbles/RIC pizza prep	38	Italian provolone wrap/RIC open	50
Biscuits & gravy/hot-holding	135	Queso/RIC pizza prep	39	Italian sub sandwich/RIC open	46
Breakfast burrito/hot-holding	137	Turkey/RIC deli	36	Peeled hard boiled eggs/RIC open	48
Bacon-egg-cheese biscuit/hot-holding	136	Ham/RIC deli	34	Yogurt parfait/RIC open	50
Breakfast pizza/oven	197	Shredded cheese/WIC	39	Italian chopped salad/RIC open	51
Scrambled eggs/RIC pizza prep	33	Ham/WIC	38	Chicken salad croissant/RIC open	47

## 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.

CFPM Verification (name, expiration date, ID#): Courtney Hamilton

Courtney Hamilton  
181e8-jd5bkg5 - State Food Safety  
Exp. 5/2028

Brittany Dobson  
16bbhh-jb41akg-State Food Safety  
Exp. 2/2028

Sarah Craig  
21194031 - ServSafe  
Exp. 10/2026

Deanna Lock  
1jb601-k69ce15 - State Food Safety  
Exp. 3/2030

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

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.
22	3-501.16 (P) Observed in RIC (open, deli sandwiches) internal temperatures of multiple TCS foods measured above 41° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided by establishment, internal temperatures of multiple TCS foods also measured above 41° F. Time/Temperature Control for Safety Food shall be maintained at 41° F or below. Thermometer display for RIC noted defrost cycle, and when defrost cycle ended, thermometer indicated 53° F, and after 30 minutes thermometer indicated 42 °F. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with food employees and person-in-charge during inspection.

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