

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
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	#	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				17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
Good Hygienic Practices				Time/Temperature Control for Safety			
6	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Proper cooking time and temperatures.	
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper reheating procedures for hot holding.	
5	IN	Procedures for responding to vomiting and diarrheal events.		20	N/A	Proper cooling time and temperature.	
Preventing Contamination by Hands				21	IN	Proper hot holding temperatures.	
8	IN	Hands clean and properly washed.		22	OUT	Proper cold holding temperatures.	
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		23	IN	Proper date marking and disposition.	
10	IN	Adequate handwashing sinks are properly supplied and accessible.		24	N/O	Time as a Public Health Control; procedures and records.	
Approved Source				Consumer Advisory			
11	IN	Food obtained from an approved source.		25	N/A	Consumer advisory is provided for raw/undercooked food.	
12	N/O	Food received at the proper temperature.		Highly Susceptible Populations			
13	IN	Food in good condition, safe, and unadulterated.		26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		Food/Color Additives and Toxic Substances			
GOOD RETAIL PRACTICES				27	N/A	Food additives: approved and properly used.	
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				28	IN	Toxic substances are properly identified, stored and used.	
Mark "X" in the box if the numbered item is not in compliance		Mark "X" in the appropriate box for COS and/or R		29	N/A	Conformance with Approved Procedures	
						Compliance with variance/specialized process/HACCP.	

#	X	Compliance Status	COS	R	#	X	Compliance Status	COS	R
Safe Food and Water					Proper Use of Utensils (continued)				
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.		
Food Temperature Control					Utensils, Equipment, and Vending				
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	X	Non-food contact surfaces are clean.		
36		Thermometers are provided and accurate.			Physical Facilities				
Food Identification					50		Hot and cold water available; adequate pressure.		
37		Food properly labeled; original container.			51		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					52		Sewage and wastewater properly disposed.		
38		Insects, rodents, and animals not present.			53		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			54		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			55		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			56	X	Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			Food Handler and Allergen Awareness				
Proper Use of Utensils					57		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.			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) Courtney Hamilton Date: 6/3/2025

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

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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
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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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