

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	6/17/2025																																																																																																																																																																																																																																																																																
			Number of Repeat Risk Factor/ Intervention Violations		0	Time In	9:50 AM																																																																																																																																																																																																																																																																																
Establishment	Casey's General Store #3500		Phone (309) 324-0692	Email																																																																																																																																																																																																																																																																																			
Address		911 W. Mt Vernon Street	City/State	Metamora, IL		ZIP Code 61548																																																																																																																																																																																																																																																																																	
License/Permit #		25 152	Permit Holder	Casey's Retail Company		Purpose of Inspection	Routine																																																																																																																																																																																																																																																																																
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.																																																																																																																																																																																																																																																																																							
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	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/O	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.			14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			25	N/A	Consumer advisory is provided for raw/undercooked food.		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		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								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	<input checked="" type="checkbox"/> Non-food contact surfaces are clean.			36		Thermometers are provided and accurate.				Utensils, Equipment, and Vending								Food Identification								37		Food properly labeled; original container.				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			Prevention of Food Contamination								38		Insects, rodents, and animals not present.				48	Warewashing facilities: installed, maintained, and used; test strips.			39		Contamination is prevented during food preparation, storage, and display.				49	<input checked="" type="checkbox"/> Non-food contact surfaces are clean.			40		Personal cleanliness.				Physical Facilities								41		Wiping cloths: properly used and stored.				50	Hot and cold water available; adequate pressure.			42		Washing fruits, vegetables, and other plant food.				51	Plumbing installed; proper backflow devices.			Proper Use of Utensils								43		In-use utensils: properly stored.				52	Sewage and wastewater properly disposed.			Food Handler and Allergen Awareness								57		Food handler training 410 ILCS 625/3.06.				53	Toilet facilities: properly constructed, supplied, and cleaned.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).				54	Garbage and refuse are properly disposed; facilities are maintained.			59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).				55	Physical facilities installed, maintained, and cleaned.									56	Adequate ventilation and lighting; designated areas used.		
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Person in Charge (Signature) Rachel Stivers

Date: 6/17/2025

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 #3500

Establishment #: 25 152

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding	150	Potato cheese bites/oven	208	Ham/RIC deli	38
sausage-egg-cheese croissant/hot-holding	147	Chicken salad/RIC deli	41	Grilled chicken strips/RIC deli	38
Sausage-egg-cheese biscuit/hot-holding	143	Cut lettuce/RIC deli	41	Cold brew coffee/coffee unit	36
Breakfast bowl/hot-holding	141	Brisket/RIC deli	39	Vanilla ice milk/soft serve unit	36
Biscuits & gravy/hot-holding	149	Shredded cheese/RIC pizza prep	36	Chef salad/RIC open	41
Sausage gravy/hot-holding	167	Scrambled eggs/RIC pizza prep	27	Chicken salad croissant/RIC open	36
Pizza/oven	185	Queso/WIC	33	Ham & swiss sandwich/RIC open	38
Macaroni & cheese bowl/hot-holding	142	Scrambled eggs/WIC	27	1/2 gallon milk/WIC	39

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. If facility chooses to cool down and/or reheat more than two (2) TCS food items with approved procedures, this facility will be re-classified as a Category I 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#): Rachael Stivers

Rachael Stivers 1eg22h-k0dk718-State Food Safet Exp. 6/2029	Nicole Andrade 22874732 - ServSafe Exp. 11/2027	Rebecca Clark 21799272 - ServSafe Exp. 3/2027	Miranda Coffman 23004895 - ServSafe Exp. 12/2027
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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.
49	4-602.13 (C) Observed front condenser unit filter on RIC (open, deli sandwiches) soiled with accumulated debris and dust. Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Please correct this violation within 90 days or at least by next routine inspection.

Food Establishment Inspection Report

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Establishment: Casey's General Store #3500 Establishment #: 25 152