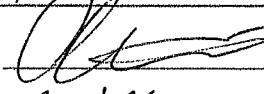


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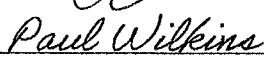
Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 0	Date 7/15/2025					
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 9:30 AM					
				Time Out 11:20 AM					
Establishment Casey's General Store #3438		Phone (309) 324-0768	Email						
Address 400 Woodland Knolls Road		City/State Germantown Hills, IL	ZIP Code 61548						
License/Permit # 25 155		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									
IN: In compliance OUT: not in compliance N/O: not observed N/A: not applicable									
Mark "X" in the appropriate box for COS and/or R									
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.		
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.		18	IN	Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.		19	N/A	Proper cooking time and temperatures.			
5	IN	Procedures for responding to vomiting and diarrheal events.		20	IN	Proper reheating procedures for hot holding.			
Good Hygienic Practices					21	IN	Proper cooling time and temperature.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.		22	IN	Proper hot holding temperatures.			
7	IN	No discharge from eyes, nose, and mouth.		23	IN	Proper cold holding temperatures.			
Preventing Contamination by Hands					24	N/O	Proper date marking and disposition.		
8	IN	Hands clean and properly washed.				Time as a Public Health Control; procedures and records.			
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.		25	N/A	Consumer Advisory			
10	IN	Adequate handwashing sinks are properly supplied and accessible.				Consumer advisory is provided for raw/undercooked food.			
Approved Source					26	N/A	Highly Susceptible Populations		
11	IN	Food obtained from an approved source.				Pasteurized foods are used; prohibited foods are not offered.			
12	N/O	Food received at the proper temperature.		27	N/A	Food/Color Additives and Toxic Substances			
13	IN	Food in good condition, safe, and unadulterated.		28	IN	Food additives: approved and properly used.			
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.		29	N/A	Toxic substances are properly identified, stored and used.			
GOOD RETAIL PRACTICES					Conformance with Approved Procedures				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					Compliance with variance/specialized process/HACCP.				
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
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.			50		Physical Facilities		
Food Identification					51		Hot and cold water available; adequate pressure.		
37	X	Food properly labeled; original container.		X	52		Plumbing installed; proper backflow devices.		
Prevention of Food Contamination					53		Sewage and wastewater properly disposed.		
38	X	Insects, rodents, and animals not present.		X	54		Toilet facilities: properly constructed, supplied, and cleaned.		
39		Contamination is prevented during food preparation, storage, and display.			55		Garbage and refuse are properly disposed; facilities are maintained.		
40		Personal cleanliness.			56		Physical facilities installed, maintained, and cleaned.		
41		Wiping cloths: properly used and stored.			57		Adequate ventilation and lighting; designated areas used.		
42		Washing fruits, vegetables, and other plant food.			58		Food Handler and Allergen Awareness		
Proper Use of Utensils					59		Food handler training 410 ILCS 625/3.06.		
43		In-use utensils: properly stored.					Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).		
							Allergen awareness notice 410 ILCS 625/3.08 (rest. only).		

Person in Charge (Signature)



Date: 7/15/2025

Inspector (Signature)




Follow-up: YES NO (Check one) Follow-up Date:

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Establishment: Casey's General Store #3438

Establishment #: 25 155

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/oven	175	Shredded cheese/RIC pizza prep	36	Sliced cheese/RIC deli prep	40
Sausage-egg-cheese croissant/hot-holding	141	Sausage crumbles/RIC pizza prep	34	Shredded cheese/WIC	35
Sausage-egg-cheese biscuit/hot-holding	141	Nacho cheese-cooling/RIC pizza prep	52	Beef brisket/WIC	35
Biscuits & gravy/hot-holding	135	Scrambled eggs/RIC pizza prep	33	Italian sub sandwich/RIC open	41
Breakfast burrito/hot-holding	141	Diced ham/RIC pizza prep	36	Cheese sticks/RIC open	38
Popcorn chicken/oven	165	Diced chicken/RIC pizza prep	38	Cream/cream unit	35
		Ham/RIC deli prep	39	Cold brew coffee/cold brew unit	35
		Turkey/RIC deli prep	39	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#): Annita Denham

Annita Denham 22876055 - ServSafe Exp. 11/2027	Adriann Cox 1ad915-jg71ajh - State Food Safety Exp. 10/2028	Chris Cathoun 1c3hbg-jjc338e - State Food Safety Exp. 1/2029	Tiffani Kilpatrick 1ad71g-jg70lad - State Food Safety Exp. 10/2028
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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.
37	3-302.12 (C) Observed in food prep area (pizza prep) small rectangular pan containing dry white food substance without name identifying contents on container and in prep area on shelf clear plastic container of orange/brown food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food. Dry white food substance was pizza flour and orange/brown food substance was Butterfinger pieces according to person-in-charge and labeled by person-in-charge during inspection.

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Establishment: Casey's General Store #3438 Establishment #: 25 155