

Food Establishment Inspection Report

Page 1 of 3

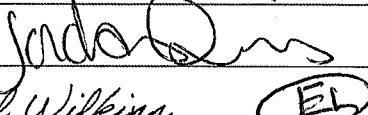
Local Health Department and Address Woodford County Health Department 1831 S. Main Street Eureka, IL 61530			Number of Risk Factor/ Intervention Violations 2	Date 8/15/2025
			Number of Repeat Risk Factor/ Intervention Violations 0	Time In 8:30 AM
Establishment Casey's General Store #2095			Phone (309) 249-8494	Email
Address 1801 S. Main Street		City/State Eureka, IL	ZIP Code 61530	
License/Permit # 25 157		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					Proper disposition of returned, previously served, reconditioned, and unsafe food.				
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					19	N/A	Proper reheating procedures for hot holding.		
6	IN	Proper eating, tasting, drinking, or tobacco product use.			20	IN	Proper cooling time and temperature.		
7	IN	No discharge from eyes, nose, and mouth.			21	IN	Proper hot holding temperatures.		
Preventing Contamination by Hands					22	IN	Proper cold holding temperatures.		
8	IN	Hands clean and properly washed.			23	IN	Proper date marking and disposition.		
9	IN	No bare-hand contact with RTE food or a pre-approved alternative procedure properly allowed.			24	N/O	Time as a Public Health Control; procedures and records.		
10	OUT	Adequate handwashing sinks are properly supplied and accessible.			Consumer Advisory				
Approved Source					25	N/A	Consumer advisory is provided for raw/undercooked food.		
11	IN	Food obtained from an approved source.			Highly Susceptible Populations				
12	N/O	Food received at the proper temperature.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.		
13	OUT	Food in good condition, safe, and unadulterated.			Food/Color Additives and Toxic Substances				
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			27	N/A	Food additives: approved and properly used.		
GOOD RETAIL PRACTICES					28	IN	Toxic substances are properly identified, stored and used.		
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					29	N/A	Conformance with Approved Procedures		
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	#	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.			Utensils, Equipment, and Vending	
31		Water and ice from an approved source.			45		Single use/single service articles are properly stored and used.			Physical Facilities	
32		Variance obtained for specialized processing methods.			46		Gloves used properly.			Food Handler and Allergen Awareness	
Food Temperature Control					47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used.			Food Handler and Allergen Awareness	
33		Proper cooling methods are used; adequate equipment for temperature control.			48		Warewashing facilities: installed, maintained, and used; test strips.			Food Handler and Allergen Awareness	
34		Plant food properly cooked for hot holding.			49		Non-food contact surfaces are clean.			Food Handler and Allergen Awareness	
35		Approved thawing methods used.			Food Handler and Allergen Awareness						
36		Thermometers are provided and accurate.			50		Hot and cold water available; adequate pressure.			Food Handler and Allergen Awareness	
Food Identification					51		Plumbing installed; proper backflow devices.			Food Handler and Allergen Awareness	
37		Food properly labeled; original container.			52		Sewage and wastewater properly disposed.			Food Handler and Allergen Awareness	
Prevention of Food Contamination					53		Toilet facilities: properly constructed, supplied, and cleaned.			Food Handler and Allergen Awareness	
38		Insects, rodents, and animals not present.			54		Garbage and refuse are properly disposed; facilities are maintained.			Food Handler and Allergen Awareness	
39		Contamination is prevented during food preparation, storage, and display.			55	X	Physical facilities installed, maintained, and cleaned.			Food Handler and Allergen Awareness	
40		Personal cleanliness.			56		Adequate ventilation and lighting; designated areas used.			Food Handler and Allergen Awareness	
41		Wiping cloths: properly used and stored.			57		Food handler training 410 ILCS 625/3.06.			Food Handler and Allergen Awareness	
42		Washing fruits, vegetables, and other plant food.			58		Allergen awareness training for CFPM 410 ILCS 625/3.07 (rest. only).			Food Handler and Allergen Awareness	
Proper Use of Utensils					59		Allergen awareness notice 410 ILCS 625/3.08 (rest. only).			Food Handler and Allergen Awareness	
43		In-use utensils: properly stored.			Food Handler and Allergen Awareness					Food Handler and Allergen Awareness	

Person in Charge (Signature)  Date: **8/15/2025**

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

Food Establishment Inspection Report

Page 2 of 3

Establishment: Casey's General Store #2095

Establishment #: 25 157

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 150-400

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Breakfast pizza/hot-holding	149	Scrambled eggs/RIC pizza prep	29	Ham/WIC	36
Biscuits & gravy/hot-holding	147	Sausage crumbles/RIC pizza prep	24	Beef brisket/WIC	35
Breakfast pizza/oven	151	Shredded cheese/RIC pizza prep	41	Chicken salad croissant/RIC deli	38
Breakfast pizza/oven	183	Beef brisket/RIC pizza prep	38	Cold brew coffee/cold brew unit	40
Cream/cream unit	33	Omelet mix/RIC pizza prep	37	Milk/WIC	39
Peeled hard boiled eggs/RIC open	39	Sausage crumbles/WIC	38	Naked juice/WIC	35
Turkey wrap/RIC open	41	Beef crumbles/WIC	30	Vanilla ice milk/soft serve unit	33
Turkey & cheddar sub/RIC open	38	Sliced tomatoes/WIC	35	Chocolate ice milk/soft serve unit	31

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#): Jordan Dennis

Jordan Dennis 176562-jc3k0k6 - State Food Safety Exp. 3/2028	Heather Yordy 1f7fje-k1818c6 - State Food Safety Exp. 7/2029	Quintin Burroughs 1k3f21-k1736f11 - State Food Safety Exp. 4/2029	Beau Burleson 1f7385-k1739lk - State Food Safety Exp. 7/2029
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HACCP Topic: TCS food date marking/temperature requirements, no bare hand contact with ready-to-eat food, proper fly control

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.
10	5-202.12 (Pf) Observed at both restroom faucets water temperature measured 77° F using a food temperature measuring device with metal-stem. A handwashing sink shall be equipped to provide water at a temperature of at least 29.4° C (85° F) through a mixing valve or combination faucet. Please provide documentation to WCHD within 10 days (Monday, August 25, 2025) that water temperature at restroom faucets has been adjusted to at least 85° F.
13	3-202.15 (Pf) Observed on store display shelf dented can of Campbell's chicken noodle soup. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or

Food Establishment Inspection Report

Page 3 of 3

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