

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	2	Date	8/15/2025
		Number of Repeat Risk Factor/ Intervention Violations	0	Time In	8:30 AM
				Time Out	10:30 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					17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food.	
3	IN	Management, food employee, and conditional employee; knowledge, responsibilities, and reporting.			Time/Temperature Control for Safety			
4	IN	Proper use of restriction and exclusion.			18	IN	Proper cooking time and temperatures.	
5	IN	Procedures for responding to vomiting and diarrheal events.			19	N/A	Proper reheating procedures for hot holding.	
Good Hygienic Practices					20	IN	Proper cooling time and temperature.	
6	IN	Proper eating, tasting, drinking, or tobacco product use.			21	IN	Proper hot holding temperatures.	
7	IN	No discharge from eyes, nose, and mouth.			22	IN	Proper cold holding temperatures.	
Preventing Contamination by Hands					23	IN	Proper date marking and disposition.	
8	IN	Hands clean and properly washed.			24	N/O	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.			Consumer Advisory			
10	OUT	Adequate handwashing sinks are properly supplied and accessible.			25	N/A	Consumer advisory is provided for raw/undercooked food.	
Approved Source					Highly Susceptible Populations			
11	IN	Food obtained from an approved source.			26	N/A	Pasteurized foods are used; prohibited foods are not offered.	
12	N/O	Food received at the proper temperature.			Food/Color Additives and Toxic Substances			
13	OUT	Food in good condition, safe, and unadulterated.	X		27	N/A	Food additives: approved and properly used.	
14	N/A	Required records available: molluscan shellfish identification, and parasite destruction.			28	IN	Toxic substances are properly identified, stored and used.	
					Conformance with Approved Procedures			
					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	#	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		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	X	Physical facilities installed, maintained, and cleaned.								
41		Wiping cloths: properly used and stored.			56		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)

Jordan

Date: 8/15/2025

Inspector (Signature)

Paul Wilkins

EL

Follow-up: ☐ YES

☒ NO (Check one)

Follow-up Date:

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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
177fje-k1818c6 - State Food Safety
Exp. 7/2029

Quintin Burroughs
1k3f21-k736f11 - State Food Safety
Exp. 4/2029

Beau Burleson
1f7385-k1739ik - State Food Safety
Exp. 7/2029

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

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[illegible]