

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CASEY'S GENERAL STORE #3552	Check one ☐ FSO ☒ RFE	License Number 2025109	Date 09/23/2025
Address 12 S. MAIN STREET	City/State/Zip Code FT. LORAMIE OH 45845		
License holder CASEY'S MARKETING COMPANY	Inspection Time 75	Travel Time 30	Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark 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

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	☐ IN ☐ OUT ☒ N/A
Procedures for responding to vomiting and diarrheal events		Pasteurized foods used; prohibited foods not offered	
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☐ IN ☐ OUT ☒ N/A
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A
No discharge from eyes, nose, and mouth		Toxic substances properly identified, stored, used	
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☐ IN ☐ OUT ☒ N/A
Hands clean and properly washed		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	☐ IN ☐ OUT ☒ N/A ☐ N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Special Requirements: Fresh Juice Production	
10	☒ IN ☐ OUT ☐ N/A	31	☐ IN ☐ OUT ☒ N/A ☐ N/O
Adequate handwashing facilities supplied & accessible		Special Requirements: Heat Treatment Dispensing Freezers	
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O
11	☒ IN ☐ OUT	Special Requirements: Custom Processing	
Food obtained from approved source		33	☐ IN ☐ OUT ☒ N/A ☐ N/O
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria	
Food received at proper temperature		34	☐ IN ☐ OUT ☒ N/A ☐ N/O
13	☒ IN ☐ OUT	Special Requirements: Acidified White Rice Preparation Criteria	
Food in good condition, safe, and unadulterated		35	☐ IN ☐ OUT ☒ N/A
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Critical Control Point Inspection	
Required records available: shellstock tags, parasite destruction		36	☐ IN ☐ OUT ☒ N/A
Protection from Contamination		Process Review	
		37	☐ IN ☐ OUT ☒ N/A
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food-contact surfaces: cleaned and sanitized			
17	☒ IN ☐ OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark 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

Safe Food and Water			Utensils, Equipment and Vending		
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			Physical Facilities		
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☐ IN ☒ OUT	Nonfood-contact surfaces clean
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding			
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
43	☐ IN ☒ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification					
44	☒ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination					
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	61	☐ IN ☒ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
Proper Use of Utensils			64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	Administrative		
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
43	3717-1-04.1(Z)	NC	South sandwich prep cooler did not have a functioning thermometer inside it.	☐	☐
54	3717-1-04.4(A)(2)	NC	East walk-in-freezer (ice cream), has a condensate leak that is causing icicles.	☐	☐
56	3717-1-04.5(A)(3)	NC	In kitchen walk-in-cooler, pizza rack and cover is dirty. Dust on top of: slushy machine, cappuccino machines, and fountain drink machines.	☐	☐
61	3717-1-05.4(N)	NC	Dumpster was full and the lids were open.	☐	☐
63	3717-1-06.2(I)	NC	One light is not working over donut station.	☐	☐
63	3717-1-06.4(D)	NC	You are getting approximately 50% blockage of these vent grates: red bull cooler at entrance, East self-serve sandwich cooler, West self-serve sandwich cooler, and in ceiling at restrooms entrances.	☐	☐

Person in Charge MARISSA HOLSCHER FOR C.S.	Date 09/23/2025
Environmental Health Specialist TED WUEBKER, REHS RS/SIT# 2337	Licensors: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)