

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Caseys General Store #3551		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 209	Date 12/18/17
Address 117 N. Main St Ansonia		Category/Descriptive C3S		
License holder Casey's Marketing Company		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<input type="checkbox"/> Follow up		<input type="checkbox"/> Foodborne		<input type="checkbox"/> 30 day
<input type="checkbox"/> Prelicensing		<input type="checkbox"/> Consultation		<input type="checkbox"/> Other specify

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4 G) Observed bacon with a discard date of 12/11, mac & cheese discard date 12/16, ketchup/mustard 12/13, tomatoes dated 12/14, ham dated 12/17, salami dated 12/13, and taco meat dated 12/16 in the 2 prep coolers. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and consumed or discarded by the 7th day. Critical. Corrected.

Inspected by <i>Sandra J. Gueterman</i>	R.S./SIT # 164029	Licensors DCHIP
Received by <i>Lita Price</i>	Title Store Manager	Phone 937-331-0043