

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Casey's General Store #3556	Check one ☐ FSO ☒ RFE	License Number 210	Date 5/22/25
Address 102 Main ST	City/State/Zip Code Union City OH 45390		
License holder Casey's Marketing Company	Inspection Time 75	Travel Time 20	Category/Descriptive C35
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			
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	24 ☒ IN ☐ OUT ☐ N/A
Employee Health			
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☒ IN ☐ OUT ☐ N/A
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion	26 ☒ IN ☐ OUT ☐ N/A
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events	27 ☒ IN ☐ OUT ☐ N/A
Food Hygiene Practices			
6	☐ IN ☐ OUT ☒ N/O	Proper eating, tasting, drinking, or tobacco use	28 ☒ IN ☐ OUT ☐ N/A
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	29 ☒ IN ☐ OUT ☐ N/A
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed	30 ☒ IN ☐ OUT ☐ N/A
9	☒ IN ☐ OUT ☐ N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	31 ☒ IN ☐ OUT ☐ N/A
10	☒ IN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible	32 ☒ IN ☐ OUT ☐ N/A
Approved Sources			
11	☒ IN ☐ OUT	Food obtained from approved source	33 ☒ IN ☐ OUT ☐ N/A
12	☐ IN ☐ OUT ☐ N/A	Food received at proper temperature	34 ☒ IN ☐ OUT ☐ N/A
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated	35 ☒ IN ☐ OUT ☐ N/A
14	☐ IN ☐ OUT ☐ N/A	Required records available: shellstock tags, parasite destruction	36 ☒ IN ☐ OUT ☐ N/A
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A	Food separated and protected	37 ☒ IN ☐ OUT ☐ N/A
16	☒ IN ☐ OUT ☐ N/A	Food-contact surfaces: cleaned and sanitized	
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Control for Safety (TCS) Foods			
18	☐ IN ☐ OUT ☒ N/O	Proper cooking time and temperatures	
19	☐ IN ☐ OUT ☒ N/O	Proper reheating procedures for hot holding	
20	☐ IN ☐ OUT ☒ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	
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.			

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