

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-~~2~~, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Cassey's General Store #2917</b>		Telephone Number 765 Establishment <b>(613) 0640</b>		Date of Inspection (mm/dd/yr) <b>8-13-25</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>12219 N Baldwin Ave</b>					
Owner <b>Cassey's Marketing Company</b>		Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)		Follow-up <b>No</b>	Release Date
Owner's Address <b>Sine</b>				Summary of Violations: <b>P - PF / B 2</b>	
Person in Charge <b>Marty</b>				Menu Type (See back of page) <b>1 2 3 4 5</b>	
Responsible Person's E-mail <b>-</b>					
Certified Food Handler <b>Marty Bander</b>		<b>Per 22-2023</b>			
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"					
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"					
Section#	<del>C</del>	R	Narrative	To Be Corrected By	
306c	C		The following 'Non Food' contact items is sorted w/ food debris 1) Top of pizza oven		
306a	PF		Food debris in top drawer where clean utensils are stored.		
307e	C	X	Fountain & Cappuccino machine - Nozzles sorted cleaner more often		
Received by (name and title printed): <b>MARTY BANDER</b>					
Inspected by (name and title printed): <b>Dawn Spivey</b>					
Received by (signature): <b>[Signature]</b>					
Inspected by (signature): <b>[Signature] PSTO</b>					
cc:		cc:		cc:	