

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CIRCLE K #4705661	Check one ☐ FSO ☒ RFE	License Number 475	Date 10/06/2025
Address 105 N. SPRUCE ST.		City/State/Zip Code ST. MARYS OH 45885	
License holder MAC'S CONVENIENCE STORES, LLC	Inspection Time 45	Travel Time 25	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	
Supervision	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☒ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected
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

Compliance Status	
Time/Temperature Controlled for Safety Food (TCS food)	
23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Consumer Advisory	
25	☒ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☒ IN ☐ OUT ☐ N/A Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production
31	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
32	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
33	☒ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A Process Review
37	☐ IN ☐ OUT ☒ N/A Variance
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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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			
46	☐ IN ☒ OUT	Contamination prevented during food preparation, storage & display			
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils					
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
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			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
			Administrative		
			65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC
			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
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises There was cardboard under the shelf in dry storage.	☐	☐
46	3717-1-03.2(R)(1)	NC	Food storage - Excluded Locations Boxes and a bag of syrup were in the excluded section downstairs near the electrical area.	☐	☐
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer The cooler doors in front of Monster/Coke and Leinenkugel/Heineken have cracked gaskets. The door on the Red Bull cooler also has a cracked gasket.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. There was a dried liquid on the bottom of the cold brew coffee machine. The door tracks on the front Nestle freezer were dirty.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. There are cracked tiles in front of the pop cooler and at the emergency exit near the bathrooms.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. There was plastic debris on the floor of the beer cave. There was ice and plastic debris on floor of the walk-in freezer. There was plastic and dried syrup on the floor in the fountain area downstairs.	☐	☐

Person in Charge	Date 10/06/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensor: Auglaize 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)

State of Ohio Continuation Report

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Observations and Corrective Actions (continued) 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	
			Ice is on the floor of the walk-in freezers downstairs.			

Person in Charge			Date 10/06/2025	
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304			Licensors: Auglaize County Health Department	

PRIORITY LEVEL: C= CRITICAL NC = NON-
CRITICAL
As per HEA 5351 The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)