

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

Name of facility Par Mar Store #41	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number JZUN-9UGKDC	Date 8-Mar-2024
Address 43109 State Route 689		City/State/Zip Code Radcliff OH 45695	
License holder Par MAr Oil Company	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	Follow up date (if required) 5-Apr-2024		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	<div style="border: 1px solid black; padding: 5px;"> 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. </div>	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and 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=Out of Compliance N/O=Not Observed N/A=Not Applicable		
Safe Food and Water		
38	Pasteurized eggs used where required	
39	Water and ice from approved source	
Food Temperature Control		
40	Proper cooling methods used; adequate equipment for temp control	
41	Plant food properly cooked for hot holding	
42	Approved thawing methods used	
43	Thermometers provided and accurate	
Food Identification		
44	Food properly labeled; original container	
Prevention of Food Contamination		
45	Insects, rodents, and animals not present/outer openings protected	
46	Contamination prevented during food preparation, storage & display	
47	Personal cleanliness	
48	Wiping cloths: properly used and stored	
49	Washing fruits and vegetables	
Proper Use of Utensils		
50	In-use utensils: properly stored	
51	Utensils, equipment and linens: properly stored, dried, handled	
52	Single-use/single-service articles: properly stored, used	
53	Slash-resistant, cloth, and latex glove use	
Utensils, Equipment and Vending		
54	Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
55	Warewashing facilities: installed, maintained, used; test strips	
56	Non-food contact surfaces clean	
Physical Facilities		
57	Hot and cold water available; adequate pressure	
58	Plumbing installed; proper backflow devices	
59	Sewage and waste water properly disposed	
60	Toilet facilities: properly constructed, supplied, cleaned	
61	OUT Garbage/refuse properly disposed; facilities maintained	
62	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
63	Adequate ventilation and lighting; designated areas used	
64	Existing Equipment and Facilities	
Administrative		
65	901:3-4 OAC	
66	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 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
61	3717-1-05.4(F)(1)	NC	Observations: Outdoor refuse containers without tight fitting lids, doors, or covers. Observed dumpster lids to be open at the time of inspection.		X

Corrected Violations					
Item No.	Code Section	Priority Level	Comment	COS	R
10	3717-1-06.2(E)	NC	Observations: Handwashing sign(s) not posted. Observed no "handwashing only" sign at the handsink in the kitchen area. Observed no "employees must wash hands before returning to work" in the men's restroom.		
21	3717-1-03.4(F)(1)(a)	C	Observations: TCS foods not being hot held at the proper temperature. Observed chicken sandwich in hot holding unit to be 96F. Items were not discarded when notified.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed sliced marble cheese with no date mark in pizza prep cooler. Item was not dated or discarded when notified.		
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed cans of pizza sauce and gravy stored on the floor in the back storage closet.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed food and debris on shelf in kitchen holding pizza pans, in the bottom of the reach in freezer near the 3 compartment sink, and in the bottom of the prep cooler. Observed dust on shelves throughout retail area.		

Current manager is working on receiving manager certification.	
Person in Charge Amanda Goble	Date 8-Mar-2024
Sanitarian Justin Sargent	Licenser Vinton County Health Department