

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 17-Aug-2023
Address 43109 State Route 689		City/State/Zip Code Radcliff OH 45695	
License holder Par MAR Oil Company	Inspection Time 90	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 31-Aug-2023		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	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	OUT	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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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			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47	OUT	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	IN	901:3-4 OAC
49	N/O	Washing fruits and vegetables	Administrative		
Proper Use of Utensils			66	N/A	3701-21 OAC
50	N/O	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	N/O	Slash-resistant, cloth, and latex glove use			

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
10	3717-1-05.1(O)(2)	C	Observations: Handwashing sink is being used for purposes other than handwashing. Observed "Pepsi" being stored in the hand sink in the back storage area. PIC did not remove the item when notified.		
10	3717-1-06.2(E)	NC	Observations: Handwashing sign(s) not posted. Observed no signs at hand sinks stating "This sink is for handwashing only"		
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed pizza pans and chicken pans in the kitchen area being stored clean for later use had an accumulation of food, grease, and debris. PIC did not remove the items to wash, rinse, and sanitize when notified.		
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed chicken salad sandwich in open sandwich cooler in retail area to be 44F. Observed turkey in deli cooler to be 50F. Observed ham sandwich in deli cooler to be 53F. PIC did not discard the items when notified.		
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed sunflower seeds stored on the floor in the dry storage closet. Observed pizza sauce stored on the floor next to the 3 compartment sink. Observed pizza sauce, mozzarella cheese, and pizza dough stored on the floor in the walk in cooler.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint. Observed employees working in the kitchen with food did not have hair restraints.		
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed single serve spoons and napkins stored on the floor in the dry storage closet. Observed pizza boxes stored on the floor in the back storage area near the 3 compartment sink. Observed single serve bowls in cabinet under deli slicer were not inverted.		
54	3717-1-04.4(B)	NC	Observations: Cutting blocks or boards cannot be effectively cleaned and sanitized. Observed cutting board on prep cooler can no longer be effectively cleaned and sanitized.		
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed accumulation of ice in reach in freezer holding frozen pizzas and meals in retail area.		
55	3717-1-04.2(I)	NC	Observations: No sanitizer test kit available. Observed no sanitizer kit available.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed accumulation of food, grease, and debris on exterior of equipment throughout the kitchen area. Observed accumulation of food and debris in the bottom of the customer self serve ice cream freezer. Observed and accumulation of food debris in the bottom of the reach in freezer across from the 3 compartment sink.		
61	3717-1-05.4(N)	NC	Observations: Waste receptacles not covered properly. Observed dumpster lid		

			open at the time of inspection.		
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed litter and trash throughout the back storage area, in the walk in cooler, and dry storage closet. Observed scrap tires behind the building.		
62	3717-1-06.1(A)	NC	Observations: Floors, walls, and/or ceilings not smooth and easily cleanable. Observed missing ceiling tile in mens restroom.		

Person in Charge Brittany Holt		Date 17-Aug-2023
Sanitarian Brittany Riley		Licenser Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)