

# 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 9-Feb-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) 23-Feb-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	OUT Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT 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	OUT 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	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.	
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		

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		
<b>Safe Food and Water</b>		
38		Pasteurized eggs used where required
39		Water and ice from approved source
<b>Food Temperature Control</b>		
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
<b>Food Identification</b>		
44		Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
45		Insects, rodents, and animals not present/outer openings protected
46	OUT	Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
<b>Proper Use of Utensils</b>		
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
<b>Utensils, Equipment and Vending</b>		
54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
<b>Physical Facilities</b>		
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
<b>Administrative</b>		
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
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.		X
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.		X
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.		X
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.		X
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.		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		
10	3717-1-05.1(O)(1)	C	Observations: Handwashing sink not accessible. Observed handwashing sink in kitchen area with a sign "Do Not Use". Per PIC the sink is not draining and the handsink in the back area is being used until it is fixed.		
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed an accumulation of		

			dried cheese and meat on the deli slicer.
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed sliced mushrooms in pizza prep cooler dated 1/5/2024 not discarded when required. PIC did not discard the item when notified.
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed single use coffee cups stored on the floor in the retail area.
62	3717-1-06.4(M)	NC	Observations: Maintenance tools improperly stored. Observed rubber mallet being stored on shelf next to cardboard rounds under pizza oven.
Person in Charge		Date	
Brittany Holt		9-Feb-2024	
Sanitarian		Licensor	
Justin Sargent		Vinton County Health Department	

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