

**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 23-Feb-2024
Address 43109 State Route 689		City/State/Zip Code Radcliff OH 45695	
License holder Par MAR Oil Company	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	Follow up date (if required) 8-Mar-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		

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<b>GOOD RETAIL PRACTICES</b>			
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>		<b>Utensils, Equipment and Vending</b>	
38	Pasteurized eggs used where required	54	
39	Water and ice from approved source	55	
<b>Food Temperature Control</b>		56	
40	Proper cooling methods used; adequate equipment for temp control	57	
41	Plant food properly cooked for hot holding	58	
42	Approved thawing methods used	59	
43	Thermometers provided and accurate	60	
<b>Food Identification</b>		<b>Physical Facilities</b>	
44	Food properly labeled; original container	61	
<b>Prevention of Food Contamination</b>		62	
45	Insects, rodents, and animals not present/outer openings protected	63	
46	OUT Contamination prevented during food preparation, storage & display	64	
47	OUT Personal cleanliness	<b>Administrative</b>	
48	Wiping cloths: properly used and stored	65	
49	Washing fruits and vegetables	66	
<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>Observations and Corrective Actions</b>					
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
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.		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
Administrative hearing to be set for the week of 2/26/2024 due to non-compliance after 2 follow-up inspections. A message was left for the Director of Retail, Scott Anders to discuss this hearing and who would attend on behalf of the licensee. If there is no response you will receive notification of the exact date and time.					
Person in Charge Joshua Morgan/Brittany Holt				Date 23-Feb-2024	
Sanitarian Brittany Riley				Licensor Vinton County Health Department	