

# 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 31-Aug-2023
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) 14-Sep-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	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		
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		

**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.

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

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Name of facility Par Mar Store #41	Type of Inspection Follow-up	Date 31-Aug-2023
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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>		<b>Utensils, Equipment and Vending</b>	
38	Pasteurized eggs used where required	54 OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	Water and ice from approved source	55 OUT Warewashing facilities: installed, maintained, used; test strips	
<b>Food Temperature Control</b>		56 Non-food contact surfaces clean	
40	Proper cooling methods used; adequate equipment for temp control	<b>Physical Facilities</b>	
41	Plant food properly cooked for hot holding	57 Hot and cold water available; adequate pressure	
42	Approved thawing methods used	58 Plumbing installed; proper backflow devices	
43	Thermometers provided and accurate	59 Sewage and waste water properly disposed	
<b>Food Identification</b>		60 Toilet facilities: properly constructed, supplied, cleaned	
44	Food properly labeled; original container	61 Garbage/refuse properly disposed; facilities maintained	
<b>Prevention of Food Contamination</b>		62 OUT Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
45	Insects, rodents, and animals not present/outer openings protected	63 Adequate ventilation and lighting; designated areas used	
46	Contamination prevented during food preparation, storage & display	64 Existing Equipment and Facilities	
47	Personal cleanliness	<b>Administrative</b>	
48	Wiping cloths: properly used and stored	65 901:3-4 OAC	
49	Washing fruits and vegetables	66 3701-21 OAC	
<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		

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
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.		X
55	3717-1-04.2(I)	NC	Observations: No sanitizer test kit available. Observed no sanitizer kit available.		X
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.		X
Corrected Violations					
Item No.	Code Section	Priority Level	Comment		
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(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.
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.

Person in Charge <b>Brittany Holt</b>	Date 31-Aug-2023
Sanitarian <b>Justin Sargent</b>	Licensors Vinton County Health Department

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