

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 25-Jan-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 Standard	Follow up date (if required) 9-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	IN	Person in charge present, demonstrates knowledge, and performs duties	21	OUT	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	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	N/O	Hands clean and properly washed	28	OUT	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	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	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		Utensils, Equipment and Vending			
38	N/A	Pasteurized eggs used where required			
39	IN	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	IN	Proper cooling methods used; adequate equipment for temp control			
41	N/O	Plant food properly cooked for hot holding			
42	N/O	Approved thawing methods used			
43	IN	Thermometers provided and accurate			
Food Identification		Administrative			
44	IN	Food properly labeled; original container			
Prevention of Food Contamination		54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
45	IN	Insects, rodents, and animals not present/outer openings protected	55	IN	Warewashing facilities: installed, maintained, used; test strips
46	OUT	Contamination prevented during food preparation, storage & display	56	OUT	Non-food contact surfaces clean
47	IN	Personal cleanliness	Physical Facilities		
48	N/O	Wiping cloths: properly used and stored	57	IN	Hot and cold water available; adequate pressure
49	N/O	Washing fruits and vegetables	58	IN	Plumbing installed; proper backflow devices
Proper Use of Utensils		59	IN	Sewage and waste water properly disposed	
50	N/O	In-use utensils: properly stored	60	IN	Toilet facilities: properly constructed, supplied, cleaned
51	IN	Utensils, equipment and linens: properly stored, dried, handled	61	OUT	Garbage/refuse properly disposed; facilities maintained
52	OUT	Single-use/single-service articles: properly stored, used	62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
53	N/O	Slash-resistant, cloth, and latex glove use	63	IN	Adequate ventilation and lighting; designated areas used
			64	IN	Existing Equipment and Facilities
			Administrative		
			65	IN	901:3-4 OAC
			66	N/A	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	3717-1-05.1(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.		
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.		
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.		
21	3717-1-03.4(F)(1)(a)	C	Observations: TCS foods not being hot held at the proper temperature. Observed mushroom swiss burger in hot holding unit to be 125F. Observed chicken sandwich in hot holding unit to be 120F. Items were not discarded when notified.		
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.		
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.		
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. Observed motor oil containers stored in box of single served coffee cups in retail area. PIC removed the motor oil when notified.	X	
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed various food items stored on the floor in the retail area, back storage closet, and walk in cooler.		
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.		
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.		
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.		
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 Brittany Holt	Date 25-Jan-2024
Sanitarian	Licenser

