

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PAR MAR STORE #42	Type of Inspection sta	Date 10/28/2025
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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** = not in compliance **N/O** = not observed **N/A** = not applicable

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☐ N/A ☒ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooling methods used; adequate equipment for temperature control	54
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	55
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	Approved thawing methods used	56
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Physical Facilities	
44	☒ IN ☐ OUT	Food properly labeled; original container	57
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	58
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	59
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	60
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	61
Proper Use of Utensils		Physical Facilities	
50	☐ IN ☐ OUT ☐ N/A ☒ N/O	In-use utensils: properly stored	62
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	63
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	64
		Administrative	
			65
			66

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
64	3717-1-20	NC	Existing Facilities and Equipment - Requirements for Replacement At time of inspection, there was a reach in cooler that was inoperable. This cooler shall be fixed or removed from service. 3717-1-20.0: 3717-1-20 Existing facilities and equipment. Existing facilities and equipment in a food service operation or retail food establishment is to be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur: 3717-1-20.0.A: They no longer comply with the following: 3717-1-20.0.A.1: Are in good repair and can be maintained in a sanitary condition; 3717-1-20.0.A.2: Have food contact surfaces that comply with the requirements of this chapter; 3717-1-20.0.A.3: Have cooling, heating, and holding capacities that comply with the requirements of this chapter; or 3717-1-20.0.A.4: Criteria upon which they were originally approved 3717-1-20.0.B: The facilities and equipment constitute a public health hazard; or 3717-1-20.0.C: The food service operation or retail food establishment changes ownership.	☐	☐

Person in Charge STORE CLERK	Date 10/28/2025
Environmental Health Specialist JACOB MORRIS RS/SIT# 4073	Licensors: GALLIA COUNTY GENERAL HEALTH DISTRICT

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
 As per HEA 5302B The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)