

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility WHOLESALE MEATS INC. DBA FRENCH CITY FOOD	Check one ☐ FSO ☒ RFE	License Number 20250002	Date 10/14/2025
Address P. O. BOX 299	City/State/Zip Code GALLIPOLIS OH 45631		
License holder LARRY PYLES	Inspection Time 120	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 S 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	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 = not in compliance N/O = not observed N/A = not applicable			
Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A	26	☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O	27	☒ IN ☐ OUT ☐ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☒ IN ☐ OUT ☐ N/A	31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT	33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	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.	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
17	☒ IN ☐ OUT		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O		
19	☐ IN ☐ OUT ☒ N/A ☐ N/O		
20	☒ IN ☐ OUT ☐ N/A ☐ N/O		
21	☒ IN ☐ OUT ☐ N/A ☐ N/O		
22	☒ IN ☐ OUT ☐ N/A		

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Name of Facility WHOLESALE MEATS INC. DBA FRENCH CITY FOOD SERVICE	Type of Inspection sta	Date 10/14/2025
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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	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Physical Facilities	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
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	
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
Physical Facilities		Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities	
Administrative		Administrative	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☒ 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

Item No.	Code Section	Priority Level	Comment	COS	R
				☐	☐

Person in Charge LARRY	Date 10/14/2025
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)