

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

Name of facility POWELL'S FOODFAIR	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number 25	Date 12/29/2025
Address 700 EAST MAIN STREET	City/State/Zip Code POMEROY OH 45769		
License holder CHARLES T. FORTH	Inspection Time 180	Travel Time 8	Category/Descriptive CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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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	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	55	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT
40	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	57	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	58	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT
Approved thawing methods used		<input type="checkbox"/> N/A <input type="checkbox"/> N/O	
43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Food Identification		Sewage and waste water properly disposed	
44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	60	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A
45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT
46	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	<input type="checkbox"/> N/A <input type="checkbox"/> N/O	
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	63	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	64	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Administrative	
Washing fruits and vegetables		65	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Proper Use of Utensils		901:3-4 OAC	
50	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	66	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A
In-use utensils: properly stored		3701-21 OAC	
51	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A		
Single-use/single-service articles: properly stored, used			
53	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
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

Item No.	Code Section	Priority Level	Comment	COS	R
21	3717-1-03.4(F)(1)(a)	C	Time/temperature controlled for safety food - hot holding. OBSERVED METAL PAN OF FRIED CHICKEN IN THE UPRIGHT HOLD HOLDING CABINET IN THE FRONT OF THE DELI AREA TEMPIG AT 131F. PAN OF CHICKEN WAS COVERED AND THE TEMPERATURE OF THE HOT HOLDING CABINET WAS INCREASED AT THE TIME OF INSPECTION.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	3717-1-06.3(D)	NC	Distressed merchandise - segregation and location. OBSERVED DAMAGED / OUT OF DATE STOCK THAT IS PLANNING TO BE EITHER DISCARDED OR KEPT FOR CREDIT PURPOSES STORED ON THE FLOOR IN THE WALK-IN MILK COOLER AND ON THE SHELF IN THE WALK-IN FREEZER, WITH NO INDICATION THAT THEY ARE NOT INTENDED FOR SALE. ENSURE DAMAGED AND OUT OF DATE FOOD ITEMS ARE KEPT IN A SEPARATE LOCATION AND LABELED TO INDICATE THAT THEY ARE NO LONGER INTENDED FOR SALE.	<input type="checkbox"/>	<input type="checkbox"/>
51	3717-1-04.8(E)(1)	NC	Equipment, utensils, linens - storage. OBSERVED KNIVES STORED ON THE WINDOW SILL IN THE MEAT PROCESSING AREA. WINDOW SILL IS NOT A CLEAN, SMOOTH, AND EASILY CLEANABLE SURFACE, SO KNIVES SHOULD BE STORED IN A LOCATION THAT DOES NOT ALLOW FOR POSSIBLE CONTAMINATION OF THE FOOD-CONTACT SURFACES.	<input type="checkbox"/>	<input type="checkbox"/>
52	3717-1-04.8(E)(1)	NC	Single-service and single-use articles - storage OBSERVED SINGLE-USE ARTICLES, SUCH AS CAKE TRAYS AND LIDS AND FOAM TRAYS FOR MEAT PACKAGING THAT WERE STORED ON THE SHELVEING IN VARIOUS LOCATIONS IN THE BACK STORAGE AREAS OF THE STORE, EITHER NOT PROTECTED IN PACKAGING, OR THE PACKAGING WAS TORN, ALLOWING DUST TO GET ON THE ITEMS. ENSURE ALL ITEMS ARE PROPERLY	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge CODY RICHARDS		Date 12/29/2025
Environmental Health Specialist ELIZABETH FISHER RS/SIT# REHS #4130		Licenser: Meigs County Health Department

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)

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

Name of Facility POWELL'S FOODFAIR			Type of Inspection sta	Date 12/29/2025	
Observations and Corrective Actions (continued) 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
			PROTECTED WHILE STORED TO AVOID DUST, DEBRIS, AND OTHER FORMS OF CONTAMINATION FROM GETTING ON THESE ITEMS.		
53	3717-1-03.2(N)(5)	NC	Gloves - latex gloves OBSERVED A BOX OF LATEX GLOVES IN THE MEAT PROCESSING AREA. PIC STATED THEY USE THE GLOVES TO CLEAN THE EQUIPMENT. LATEX GLOVES SHOULD NOT BE USED WHEN HANDLING FOOD OR FOOD EQUIPMENT IN AN RFE. LET PIC KNOW THAT THE NITRILE GLOVES THAT THEY HAVE IN THE FACILITY ARE ALLOWED TO BE USED, BUT THE LATEX GLOVES COULD NOT BE USED, AND SHOULD BE REMOVED.	<input type="checkbox"/>	<input type="checkbox"/>
54	3717-1-04.1(H)	NC	Nonfood-contact surfaces - cleanability OBSERVED THE TEFLON COVER FOR THE HOT PLATE ON THE WRAPPING MACHINE IN THE MEAT PROCESSING AREA WAS DAMAGED AND IS NO LONGER SMOOTH AND EASILY CLEANABLE. NEW COVER SHOULD BE PURCHASED AND DAMAGED ONE REPLACED.	<input type="checkbox"/>	<input type="checkbox"/>
55	3717-1-04.2(I)	NC	Sanitizing solutions - testing devices. OBSERVED THE SANITIZER TEST STRIPS THAT WERE IN THE MEAT PROCESSING AREA HAD EXPIRED IN NOVEMBER OF 2024. NEW TEST STRIPS WILL NEED TO BE PURCHASED.	<input type="checkbox"/>	<input type="checkbox"/>
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. OBSERVED BLACK RESIDUES AND DEBRIS ON THE RETAIL RACKS IN THE WALK-IN MILK COOLER, ESPECIALLY UNDER THE MILK SECTION. INCREASE CLEANING OF THE RACKS.	<input type="checkbox"/>	<input type="checkbox"/>
56	3717-1-04.5(A)(3)	NC	Cleanliness of nonfood-contact surfaces of equipment. OBSERVED THE TABLE BY THE WINDOW IN THE MEAT PROCESSING AREA WITH BLACK RESIDUES AND OTHER DISCOLORATION ON IT. INCREASE CLEANING OF THIS SURFACE. OBSERVED DEBRIS ACCUMULATION AROUND THE HOT PLATE OF THE WRAPPING STATION. INCREASE CLEANING FREQUENCY.	<input type="checkbox"/>	<input type="checkbox"/>
61	3717-1-05.4(N)	NC	Covering receptacles. OBSERVED THERE WERE NO TRASH CANS WITH CLOSING LIDS IN THE WOMEN'S RESTROOM. THERE SHOULD BE AT LEAST ONE RECEPTACLE WITH A CLOSING LID IN THE WOMEN'S RESTROOM.	<input type="checkbox"/>	<input type="checkbox"/>
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. OBSERVED THE FLOOR DRAIN OUTSIDE OF THE WALK-IN MILK COOLER WAS COVERED IN DIRT AND OTHER DEBRIS. BUSTED CASE OF WATER WAS SITTING NEXT TO THE FLOOR DRAIN TO AVOID MAKING A MESS ON THE RETAIL FLOOR, AND WATER WAS POOLING AT THE TOP OF THE FLOOR DRAIN DUE TO THE DRAIN BEING CLOGGED. ENSURE DRAIN AND FLOOR AROUND DRAIN IS CLEANED TO ALLOW FOR PROPER DRAINAGE. OBSERVED THE FLOOR MATS UNDER THE MILK SECTION IN THE WALK-IN MILK COOLER WITH DEBRIS ACCUMULATION. INCREASE CLEANING AND/OR CHANGING FREQUENCY OF THE MATS.	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge CODY RICHARDS		Date 12/29/2025
Environmental Health Specialist ELIZABETH FISHER RS/SIT# REHS #4130		Licensors: Meigs County Health Department

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As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)