# State of Ohio
# Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License Number | Date |
|---|---|---|---|
| RIVERSIDE FOOD MART | ☐ FSO ☒ RFE | 9 | 03/19/2026 |

| Address | City/State/Zip Code |
|---|---|
| 431 WEST MAIN STREET | POMEROY OH 45769 |

| License holder | Inspection Time | Travel Time | Category/Descriptive |
|---|---|---|---|
| MASON COUNTY E. CORP | 90 | 6 | CLASS 1 <25,000 SQ. FT. |

| Type of inspection (check all that apply) | Follow-up date (if required) | Water sample date/result (if required) |
|---|---|---|
| ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation | / / | / / |

## 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 | Type of Inspection | Date |
|---|---|---|
| RIVERSIDE FOOD MART | sta | 03/19/2026 |

## 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** | | |
| 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** | | |
| 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** | | |
| 44 | ☒IN ☐OUT | Food properly labeled; original container |
| **Prevention of Food Contamination** | | |
| 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** | | |
| 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 |
| **Utensils, Equipment and Vending** | | |
| 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** | | |
| 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** | | |
| 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 |
|---|---|---|---|---|---|
| | Comment/ Obs | | OBSERVED FACILITY TO BE SELLING FRAZIL SLUSHIES THAT REQUIRE A STEP OF PREPERATION. FACILITY IS CURRENTLY A CLASS ONE FACILITY THAT IS NOT LICENSED TO PREP FOOD. FACILITY MUST INDICATE IN WRITING THAT THEY WISH TO UPGRADE TO RISK LEVEL 2 TO THE HEALTH DEPARTMENT FOR 2027, OR THEY MUST STOP SELLING THE FRAZIL SLUSHIES IN A MANOR THAT REQUIRES PREPERATION. | ☐ | ☐ |
| 16 | 3717-1-04.5(C) | NC | Cooking and baking equipment - cleaning frequency<br>OBSERVED THE MICROWAVE TO HAVE A BUILDUP OF SOILS. ENSURE MICROWAVE IS CLEANED MORE FREQUENTLY. | ☐ | ☐ |
| 28 | 3717-1-07(B) | C | Poisonous or toxic materials: Working containers - common name.<br>OBSERVED A CLEAR LIQUID IN A UNIDENTIFIED SPRAY BOTTLE. PIC WAS UNABLE TO IDENTIFY THE LIQUID, AND DISCARDED ITS CONTENTS AT THE TIME OF INSPECTION. | ☒ | ☐ |
| 54 | 3717-1-04(I) | NC | Nonfood-contact surfaces - materials.<br>OBSERVED DUCT TAPE BEING USED TO COVER A HOLE IN THE MOP ROOM WALL. DUCT TAPE IS NOT A SMOOTH AND EASILY CLEANABLE SURFACE. ENSURE WALL IS REPAIRED WITH A NONPORUS AND EASILY CLEANABLE SURFACE.<br><br>OBSERVED CARD BOARD BEING USED AS CEILING TILE ABOVE THE THREE COMPARTMENT SINK. | ☐ | ☐ |
| 54 | 3717-1-04.1(H) | NC | Nonfood-contact surfaces - cleanability<br>OBSERVED HOLES IN THE WALL IN THE FOLLOWING LOCATIONS, REVEALING SURFACES THAT ARE NOT SMOOTH OR EASILY CLEANABLBLE: UNDER THE MOP SINK, UNDER THE EMPLOYEE RESTROOM TOILET, AND UNDER THE UN-USED CABINETS WITH THE SELF SERVE COFFEE AREA. ENSURE HOLES IN THE WALLS ARE REPAIRED PROPERLY TO ALLOW A SMOOTH AND EASILY CLEANABLE SURFACE. | ☐ | ☐ |
| 56 | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency.<br>OBSERVED THE WALL BESIDE THE MOP SINK TO HAVE AN ACCUMULATION OF SOIL RESIDUE RUNNING DOWN IT. ENSURE WALL IS CLEANED MORE FREQUENTLY TO PREVENT SOIL | ☐ | ☐ |

| Person in Charge | Date |
|---|---|
| | 03/19/2026 |

| Environmental Health Specialist | Licensor: |
|---|---|
| MATTHEW METZGER RS/SIT# 25-5505 | 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 | Type of Inspection | Date |
|---|---|---|
| RIVERSIDE FOOD MART | sta | 03/19/2026 |

## 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 |
|---|---|---|---|---|---|
| | | | BUILDUP.<br><br>OBSERVED BLACK RESIDUE BUILDUP ON THE INDIVIDUAL MILK TRAYS IN THE WALK IN | | |
| 61 | 3717-1-05.4(D) | NC | Receptacles.<br>OBSERVED CARDBOARD BOXES LINED WITH TRASH BAGS BEING USED AS TRASH CANS. CARDBOARD IS NOT DURABLE OR NON-ABSORBENT. TRASH RECEPTACLES SHOULD BE REPLACED WITH A PROPER RECEPTACLE. | ☐ | ☐ |
| 61 | 3717-1-05.4(L) | NC | Areas, enclosures, and receptacles - good repair.<br>OBSERVED THE DUMPSTER TO BE MISSING LIDS AS THE BAR THAT HOLDS THEM IN PLACE IS BROKEN. THIS HAS CAUSED TRASH TO FALL FROM THE DUMPSTER AND INTO A NEIGHBORING DITCH. ENSURE DUMPSTER IS REPAIRED TO ALLOW FOR A FUNCTIONING LID, AND THE SPILLED TRASH IS PICKED UP. | ☐ | ☐ |
| 61 | 3717-1-05.4(R) | NC | Removal - frequency.<br>OBSERVED THE OUTDOOR TRASHCAN AT THE BACK OF THE FACILITY TO BE COMPLETETLY FULL. ENSURE TRASH IS REMOVED MORE FREQUENTLY. | ☐ | ☐ |
| 62 | 3717-1-06.4(A) | NC | Repairing.<br>OBSERVED MISSING, DAMAGED, OR CHIPPED TILES THROUGHOUT THE FACILITY. DAMAGED TILES SHOULD BE REPLACED TO PREVENT A TRIPPING HAZARD AND ENSURE A SMOOTH AND EASILY CLEANABLE SURFACE. | ☐ | ☐ |

| Person in Charge | Date |
|---|---|
| Theresa Wilson | 03/19/2026 |

| Environmental Health Specialist | Licensor: |
|---|---|
| MATTHEW METZGER RS/SIT# 25-5505 | Meigs County Health Department |

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL

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

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