### Food Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dollar General 15405</td>
<td>[ ] FSQ  ☑ RFE</td>
<td>185</td>
<td>1/3/2020</td>
</tr>
</tbody>
</table>

### Address

61 N Main St

### City/Zip Code

Alicanum 145704

### License holder

Dolgen Midwest

### 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

### Inspection Time

60

### Travel Time

20

### Commodity/Descriptive

C15

### Follow up date (if required)

### Water sample date/result (if required)

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### 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  [ ] NIA  
Person in charge present, demonstrates knowledge, and performs duties  
| 2 | [ ] IN  [ ] OUT  [ ] NIA  
Certified Food Protection Manager  
| **Employee Health** |  
| 3 | [ ] IN  [ ] OUT  [ ] NIA  
Management, food employees and conditional employee; knowledge, responsibilities and reporting  
| 4 | [ ] IN  [ ] OUT  [ ] NIA  
Proper use of restriction and exclusion  
| 5 | [ ] IN  [ ] OUT  [ ] NIA  
Procedures for responding to vomiting and diarrhea 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  
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  [ ] N/A  
Food obtained from approved source  
| 12 | [ ] IN  [ ] OUT  [ ] N/O  
Food received at proper temperature  
| 13 | [ ] IN  [ ] OUT  [ ] N/O  
Food in good condition, safe, and unadulterated  
| 14 | [ ] IN  [ ] OUT  [ ] N/O  
Required records available: shelfstock tags, parasite destruction  
| **Protection from Contamination** |  
| 15 | [ ] IN  [ ] OUT  [ ] N/A  
Food separated and protected  
| 16 | [ ] IN  [ ] OUT  [ ] N/O  
Food-contact surfaces: cleaned and sanitized  
| 17 | [ ] IN  [ ] OUT  [ ] N/A  
Proper disposition of returned, previously served, reconditioned, and unsafe food  
| **Time/Temperature Controlled for Safety Food (TCS food)** |  
| 18 | [ ] IN  [ ] OUT  [ ] N/A  
Proper cooking time and temperatures  
| 19 | [ ] IN  [ ] OUT  [ ] N/A  
Proper reheating procedures for hot holding  
| 20 | [ ] IN  [ ] OUT  [ ] N/A  
Proper cooking time and temperatures  
| 21 | [ ] IN  [ ] OUT  [ ] N/A  
Proper hot holding temperatures  
| 22 | [ ] IN  [ ] OUT  [ ] N/A  
Proper cold holding temperatures  

### Compliance Status

<table>
<thead>
<tr>
<th></th>
<th>Time/temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
</table>
| 23 | [ ] IN  [ ] OUT  [ ] N/O  
Proper date marking and disposition  
| 24 | [ ] IN  [ ] OUT  [ ] 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 Suspectable 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/O  
Special Requirements: Fresh Juice Production  
| 31 | [ ] IN  [ ] OUT  [ ] N/O  
Special Requirements: Heat Treatment Dispensing Freezers  
| 32 | [ ] IN  [ ] OUT  [ ] N/O  
Special Requirements: Custom Processing  
| 33 | [ ] IN  [ ] OUT  [ ] N/O  
Special Requirements: Bulk Water Machine Criteria  
| 34 | [ ] IN  [ ] OUT  [ ] 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

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Public health interventions are control measures to prevent foodborne illness or injury.
## Food Inspection Report

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

**Type of Inspection:** Standard  
**Date:** 11/7/2020

### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN</td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>OUT</td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>IN</td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>OUT</td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>N/O</td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>N/A</td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

#### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>IN</td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>IN</td>
<td></td>
<td>Insects, roaches, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>OUT</td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>OUT</td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>IN</td>
<td></td>
<td>Wiping clothes: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>N/O</td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

#### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>IN</td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>OUT</td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>N/O</td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>N/A</td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark 'X' in appropriate box for OBS and R: OBS=corrected, on-site, during inspection; R=repeat violation

#### Satisfactory at the time of inspection

**Person in Charge:**  
**Sanitarian:**

**Licensor:**

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**PRIORITY LEVEL:**  
C = CRITICAL  
NC = NON-CRITICAL  

HEA 5302B Ohio Department of Health (6/18)  
AGR 1298 Ohio Department of Agriculture (6/18)  

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