## **State of Ohio**

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

Na	ame of facility	·	Check	on	е	License Number	Date ,							
(	Pollar (	reneral # 16308	∣□FS	Ю	DICRFE	01/31/2020								
Dollar General #16308 Check  Address  1361 Sweitzer St.  Check  C					$\begin{array}{c ccccccccccccccccccccccccccccccccccc$									
	1261 5	1 t- 20 C+		Sveenville /45331										
<b>L</b> .	1701 70	DELLER DI.	Inches											
	cense holder	00:1	Inspec			Category/Descriptive								
	1019en 1	Midwest	(	<u> </u>		10	<u></u>							
	pe of Inspection (chec		_			Follow up date (if required								
1 *		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Rev	iew	v □ Follow up		(if required)							
F	Todasonio E de Bay	2 constitution												
		FOODBORNE ILLNESS RISK FACTO	RS AN	D	PUBLIC HEA	LTH INTERVENTIONS								
N	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	DÍN DOUTDNA	Person in charge present, demonstrates knowledge, a	nd	23	□ IN □ OUT	Broner data marking and	disposition							
		performs duties		23	N/A □ N/O	Proper date marking and	alsposition							
2	DIN □OUT N/A	Certified Food Protection Manager		24	□ IN □ OUT	Time as a public health con	trol: procedures & records							
	l .	Employee Health			DAN/A □ N/O	Consumer Adviso								
3	□IN □OUT/Q N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		$\neg$	□ IN □ OUT	Gonsumer Auviso	<u>''</u>							
4	□IN □OUT ᡚ(N/A	Proper use of restriction and exclusion	2	25	N/A	Consumer advisory provid	y provided for raw or undercooked foods							
5	□IN ØOUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts			Highly Susceptible Pop	ulations							
		Good Hygienic Practices		26	□ IN □ OUT	Pasteurized foods used; p	rohibited foods not offered							
7	□ IN □ OUT ☑ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		20	QIN/A	Chemical								
,		reventing Contamination by Hands		3/0 CB		Chemical								
8	☑N □ OUT □ N/O			27	DN □ OUT	Food additives: approved	and properly used							
		No bare hand contact with ready-to-eat foods or approve alternate method properly followed		+	DE-IN □ OUT									
9	KEIN DOUT		ved 2	28		Toxic substances properly identified, stored, used								
	□N/A □ N/O					Conformance with Approved Procedures								
10	c⊠IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			□ IN □ OUT	Compliance with Reduced	A CONTRACTOR OF THE CONTRACTOR							
		Approved Source	2	29	CZN/A	specialized processes, and								
11		Food obtained from approved source	;	30	□ IN □ OUT	Special Requirements: Fres	sh Juice Production							
12	ØN □ OUT □N/A(☑-N/O)	Food received at proper temperature		+	SIN/A □ N/O									
13	ØN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □OUT	Special Requirements: Hea	t Treatment Dispensing Freezers							
14	□ IN □ OUT	Required records available: shellstock tags, parasite		1	□ IN □ OUT	Chariel Beguirements, Cur	tona Dunananian							
14	MN/A □ N/O	destruction		32	N/A I N/O	Special Requirements: Cus	tom Processing							
		Protection from Contamination		33	□ IN □ OUT	Special Requirements: Bulk	Water Machine Criteria							
15	☑☑ÄN □ OUT □N/A □ N/O	Food separated and protected		- 1	ØN/A □ N/O									
			3	34	□ IN □ OUT		lified White Rice Preparation							
16	IZN/A □ N/O	Food-contact surfaces: cleaned and sanitized		_[	(MN/A   N/O	Criteria								
21-7∙	(⊠iN □ OUT	Proper disposition of returned, previously served,		35	☐ IN ☐ OUT	Critical Control Point Inspec	ction							
	Time/Temne	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)		+	(MNA	<u>'</u>	U - WEIGHT - U - TEACH							
			3	6	□IN □OUT ⁄⊋N/A	Process Review								
18	⊠N/A □ N/O	Proper cooking time and temperatures	-	_			- V-P-47-P-19							
40	□ IN □ OUT	Proper reheating presentings for het helding	3	37	CEN/A	Variance								
19	J⊒N/A □ N/O	Proper reheating procedures for hot holding												
20	□ IN □ OUT	Proper cooling time and temperatures		D:	ak faata-a a	food proparation and the	and ampleyed to the state of							
	(JEIN/A □ N/O			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to										
21	□ IN □ OUT	Proper hot holding temperatures	foodborne illness											
	J⊒N/A □ N/O			Public health interventions are control measures to prevent foodbor										
22	rdin □ QUT□N/A	Proper cold holding temperatures			ness or injury.									
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	Dollar (	- - ei	neral #16308			S	andard	Date /3/	lavi	20	
								University of the State Conference of the State Confer			
J#4210	Good Retail F	Practice	GOOD RETAIL es are preventative measures to control the intro	Trans. 10 A 1171	management of a desired to the contract of	AND THE PARTY OF THE	nigolo and physical shi			Egolog	
Ma	ark designated complia	nce sta	atus (IN, OUT, N/O, N/A) for each numbered item: In	ductio V≃in co	ompliance <b>OUT</b> =	, chen =not in	compliance N/O=not ob	ects into 100as. served <b>N/A</b> =no	t applic	able	
	John State Committee	1 - W. W. 2123C	afe Food and Water	23.4 200	6 - 31. 45 S		ensils, Equipment and Ve	SOUTH THE STATE OF THE STATE OF THE STATE OF			
38	□ IN □ OUT Œ(N/A □	1 N/O	Pasteurized eggs used where required	54	TÍN 🗆 OUT		Food and nonfood-contact designed, constructed, and		able, pr	operly	
39	泊IN 口OUT 口N/A	Note the second second second	Water and ice from approved source	55	□ и □ оит)≰	ZIN/A	Warewashing facilities: ins	stalled, maintaine	d, used	; test	
40		7 Ford, fall the Br	Proper cooling methods used; adequate equipment	56	ĎIN □ OUT		Nonfood-contact surfaces	clean			
40		N/O 1	for temperature control				Physical Facilities				
41	□ IN □ OUT 【IN □	N/O	Plant food properly cooked for hot holding	57	™ÓIN □ OUT □	JN/A	/A Hot and cold water available; adequate p				
42	□ IN □ OUTSZIN/A □	N/O	Approved thawing methods used	☐ 58 ☐ IN ☐OUT Plumbing installed; proper backflow				r backflow devic	es ·		
43	Ď IN □ OUT □N/A		Thermometers provided and accurate		□N/A □ N/O		·				
			Food Identification	. 59	ZÍ IN 🗆 OUT 🗆	⊒N/A	Sewage and waste water p	roperly disposed			
44	IN 🗆 OUT		Food properly labeled; original container	60	□ IN Į OUT □	JN/A	Toilet facilities: properly cor	nstructed, supplied	I, clean	ed	
	Pr	reventio	on of Food Contamination	61	□ IN Æ OUT □	⊒N/A	Garbage/refuse properly dis	posed; facilities m	ıaintaine	ed	
45	☑ IN ☐ OUT ✓		Insects, rodents, and animals not present/outer openings protected	62	□ IN 洒 OUT		Physical facilities installed, outdoor dining areas	maintained, and c	ied, and clean; dogs in		
46	Í IN □ OUT		ntamination prevented during food preparation,		□N/A □ N/O		- Cottoor diffing areas				
47	⊠ IN □ OUT □N/A		storage & display Personal cleanliness	63	X□ IN □ OUT		Adequate ventilation and lig	jhting; designated	areas ι	used	
48	☐ IN ☐ OUTÆN/A ☐		Wiping cloths: properly used and stored	64		⊒N/A	Existing Equipment and Facil				
49	□ IN □ OUT MAN/A □	i sbildeirik	Washing fruits and vegetables				Administrative				
50	☐ IN ☐ OUT XX N/A ☐	Contract to the state of	oper Use of Utensils  In-use utensils: properly stored	65		7N/A	901:3-4 OAC	<u> </u>			
51			Utensils, equipment and linens: properly stored, dried,	66			·				
	handled  >☐ IN ☐ OUT ☐N/A handled  >☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used				пи поптуб	JN/A	3701-21 OAC				
53			Slash-resistant, cloth, and latex glove use						•		
			Observations and C	orre	ctive Actio	ns				Wei	
ltem	No. Code Section   F	Priority	Mark "X" in appropriate box for COS and R: COS=corre	ected c	n-site during insp	ection	R=repeat violation				
5	2.46	/V (		11.1	Fluid .	-10	ean up kit	or.	cos	R	
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60	6.40	N	C Observed build up	0	FOUST	+;	Nomens	restron			
			C Observed build up	8.	Facili.	11	shall be	leaned			
			asoften as n	PC	essar	Á.					
						J					
60	× 5.4H	NC	Observed over tre	₹5/	Cans	in	Womensne	stroom.			
101			Discussed hee	d	fora	40	ash recept	cle w			
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Pers	on in Charge	<u>)</u>	Tel Stule				Date: 1/31	/20			
Sani	tarian	(0)	at the		Licensor:	n	CHA				

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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