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

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Na	ame of fac	ility	13 7 / M	Check	one	)		License Number		Date			
	Pollar	- Gon	eral #12319 2444 ST	□ F	SO	₽₽RFE		125		7/7/2	(		
Ac	dress			City/S	State/Zip Code								
4	) J S	6 (	2446/ ST	nsoara, 0H 453 03									
Lie	cense hol	der		Inspe	ction	Time 📝	Trav	el Time	Ca	tegory/Descriptive			
DOLGEN MIDWEST LLE						)		30		015			
Type of Inspection (check all that apply)								Follow up date (if required	(k	Water sample date	e/result		
, T	'Standard		Control Point (FSO)	nce Re	view	<sup>′</sup> □ Follow up	'			(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation													
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH 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								
	r	46 05 25	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1		OUT   N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	DIN DOUT		Proper date marking and	disp	oosition	:		
2		IOUT ∐ NÏĀ			24		r	Time as a public health cor	ntrol	: procedures & record	ds		
45	5/2 / 15 fb		Employee Health  Management, food employees and conditional employees;					Consumer Advis	orv				
3		OUT N/A	knowledge, responsibilities and reporting	3,	25	□IN □ OUT	Γ	Consumer advisory provided for raw or undercooked foods					
<u>4</u> 5		OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even	ts	34	□N/A	17-5475	Highly Susceptible Populations					
			Gootl Hygienic Practices		58900	רטס 🗆 אום	Γ	Pasteurized foods used; p			nod		
6	400	IOUT_⊡'Ñ/O	The state of the s		26	□N/A	12124		prom Trans	ibited loods flot offe	red .		
7	Tany L	OUT   N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands			EN EOU	r	Chemical →					
8 .		OUT 🗆 N/O	Hands clean and properly washed		27	DIN DOUT		Food additives: approved	and	properly used			
9			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	.⊡·IN □ OUT □N/A	COST THE COST	Toxic substances properly					
		LOUT ET NIX					CONTRACTOR CO.	nformance with Approve	1000				
10		IOUT D.N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT □N/A		Compliance with Reduced specialized processes, an			∍r		
11		]OUT	Food obtained from approved source		30	□и □оит		Special Requirements: Fre	esh J	luice Production			
12	DIN' D	]OUT ]N/O	Food received at proper temperature			□N/A □ N/O				<u> </u>			
13	⊡IÑ □	OUT	Food in good condition, safe, and unadulterated		31	,□.N/A □ N/O		Special Requirements: He	at Ir	eatment Dispensing	Freezers		
14		IOUT IN/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	- 1	Special Requirements: Cu	stom	Processing			
			Protection from Contamination		33	DIN DOUT		Special Requirements: Bul	lk Wa	ater Machine Criteria			
15	ON/A		Food separated and protected					Special Requirements: Aci	Iditio	d White Dies Doss	-4!		
16			Food-contact surfaces: cleaned and sanitized		34	∏N □OUT		Criteria	e	u white Rice Prepara	ation		
17		IOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 .	□IN □OUT □N/A		Critical Control Point Inspe	ection	1			
	1	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	пи попт	-	Process Review	-				
18		I OUT I N/O	Proper cooking time and temperatures		<u> </u>	⊡·N/A □IN □ OUT	-						
19		OUT N/O	Proper reheating procedures for hot holding		37	□N/A		Variance					
20		OUT N/O	Proper cooling time and temperatures		Ris	sk factors ar	re fo	od preparation practices	s an	nd employee beha	viors		
21		OUT N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22		OUT   N/A	Proper cold holding temperatures										

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Name of Facility  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 applicated output of 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 applicated output of 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 applicated output of 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 applicated output of 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 applicated output of 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 applicated output of 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 applicated output of the introduction of pathogens, chemicals, and physical objects into foods.  Mark designated compliance N/O=not observed N/A=not applicated output of the introduction of pathogens, chemicals, and physical objects into foods.  Mark designated compliance N/O=not observed N/A=	perly
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Safe Food and Water  Utensils, Equipment and Vending  The food and nonfood-contact surfaces cleanable, property of designed, constructed, and used  Water and ice from approved source	perly
38 IN OUT IN/A N/O Pasteurized eggs used where required  54 IN OUT Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used	
39 JAIN OUT DN/A Water and ice from approved source	test
15511101111111111111111111111111111111	
Food Temperature Control  55 IN OUT DNA warewashing facilities: installed, maintained, used; te	
40 IN OUT IN/A NO Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used; adequate equipment for temperature control  Solution OUT OUT Nonfood-contact surfaces clean  Physical Facilities	
41 DIN OUT DN/A N/O Plant food properly cooked for hot holding 57 TiN DOUT N/A Hot and cold water available; adequate pressure	
42 DINDOUT DNAD N/O Approved thawing methods used 58 DINDOUT Plumbing installed; proper backflow devices	
43 ☐ ÎN ☐ OUT ☐N/A	
Food Identification 59 In OUT N/A Sewage and waste water properly disposed	*******
44 📮 1N 🗆 OUT Food properly labeled; original container 60 Pour IN 🗀 OUT IN N/A Toilet facilities: properly constructed, supplied, cleaned	d
Prevention of Food Contamination 61 D IN DOUT DNA Garbage/refuse properly disposed; facilities maintained	
Inserts redents and animals not present/outer	
openings protected outdoor dining areas	js III
46 TIN OUT Storage & display  63 DIN OUT Adequate ventilation and lighting: designated areas use	sed
47   ☐ IN ☐ OUT ☐ N/A   Personal cleanliness   64 ☐ IN ☐ OUT ☐ N/A ☐ N/O   Wiping cloths: properly used and stored   64 ☐ IN ☐ OUT ☐ N/A ☐ Existing Equipment and Facilities	
49 I IN II OUT IN/A II N/O Washing fruits and vegetables	a grande la
Administrative Proper Use of Utensils	
50 DIN DOUT N/A DN/O In-use utensils: properly stored 65 DIN DOUT DN/A 901:3-4 OAC	
51 Ultensils, equipment and linens: properly stored, dried, handled 66 UIN OUT IN/A 3701-21 OAC	
52 IN OUT DN/A Single-service articles: properly stored, used	
53 IN OUT	
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
Sotisfactory C Trup	
of Inspect for	
Person in Charge	
1375) Kebecco Tichelbergon 1725	
Environmental Health Specialist	
PRIORITY LEVEL. C= CRITICAL NC= NON-CRITICAL Page of	
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)	