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

						T. Linnan Number						
Na *	me of facility	ノ打つひかん	Check o		WÖFF	License Number		Date (7////)				
MIBILAL CHAPA 100					FSO PRFE 2/37 7/10/2							
Ad	dress マクライク	1/1 0/	City/Sta	ity/State/Zip Code								
(1) (1) 10-104 (0)				10114; (b) 0H 95380								
License holder Insp				ion Tir	me Tra	vel Time	Cate	gory/Descriptive				
DUCGEN CORP						5)	(() ()				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					l Follow up	Follow up date (if required		Nater sample date/result if required)				
200		☐ Complaint ☐ Pre-licensing ☐ Consultation	IICO INOVIO	244 F"]	i i ollow up		'					
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												
IVI	ark designated compile	The state of the s	em; in=ir									
Compliance Status Supervision					Compliance Status Time/Temperature Controlled for Safety, Food. (TCS food)							
1	√□ÍÑ □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 2)·1	EM, LOIL							
2	□IN □ OUT, @ Ñ/A	Certified Food Protection Manager			N 🗆 OUT	Time as a public health cor	ntrol· r	procedures & records				
See ja		Employee Health		· ¹ 2 · 1	V/A □ N/O	Nocedures & records						
3	.:□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting			N □ OUT	Consumer Advisory						
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2	5 <u>j</u> n		Consumer advisory provided for raw or undercooked for						
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal event	ts	1	Maria de la com	Highly Susceptible Pop	oulati	ons I				
6	□IN □ OUT .□-N/O	Good Hygienio Practices Proper eating, tasting, drinking, or tobacco use	20	- 1-	N □ OUT WA	Pasteurized foods used; p	rohib	ited foods not offered				
7	,☑IÑ □OUT □N/O	No discharge from eyes, nose, and mouth				Ghemical						
		reventing Contamination by Hands			N 🗆 OUT	Food additives: approved	and r	properly used				
8	□IN □ OUT ,□ NÏ/Ô	Hands clean and properly washed	[" []^N	4/A	7 ood dddii 700. dpprorod		oropony doca.				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ved 2	8 I	N □ OUT N/A	Toxic substances properly identified, stored, used						
	460				i jir ja G	Conformance with Approved Procedures						
10	□IN □ OUT ඬ Ñ/A	A A Adequate handwashing facilities supplied & accessible Approved Source		1	en Packaging, other CCP plan							
11	"⊡IN'‴□OUT	Food obtained from approved source			N DOUT							
12	□IN □OUT	Food received at proper temperature			N/A 🗆 N/O	Special Requirements: Fresh Juice Production						
13	□N/A □N/O	Food in good condition, safe, and unadulterated			N DOUT	Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	וכי	N OUT	Special Requirements: Cus	Processing					
		Protection from Contamination			N DUT	Special Requirements: But	k Wat	or Machine Criteria				
15	∠⊡ÍÑ □OUT □N/A □N/O	Food separated and protected]		N/A 🗆 N/O N 🗀 OÜT	Special Requirements: Bul Special Requirements: Aci						
16	□IN □OUT ☑MÄ□N/O	Food-contact surfaces: cleaned and sanitized]3	4/01	N/A 🗆 N/O	Criteria	umeu	writte Rice Preparation				
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 ⊡ S	N □ OUT N/A	Critical Control Point Inspe	ction					
		rature Controlled for Safety Food (TCS food)	30	6 □ 6 回作	N □ OUT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3		V/A N ∕ □ OUT V/A	Variance						
19	□IN □ OUT √□N/A □ N/O	Proper reheating procedures for hot holding			N/A		-					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.								
21	□IN □ OUT □NÏA □ N/O	Proper hot holding temperatures	1									
22	OUT 🗆 N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Name of Facility Dollar Genteral 77106								Inspection	Date	127	. 40-11-11
L.	4	llar Gear	oat	r 1406		,	5/64	dord	1/10	J.,	<u>) </u>
	7.100			GOOD RETAIL	PRAC	TIGES	Agree de			CHIEF T	Zas radicina
<u> </u>	115,413	Good Retail P	ractices a	are preventative measures to control the intro	Water of Records		chemica	als, and physical object	ets into foods	- 10000 (100	200001-8-04
M	ark			s (IN, OUT, N/O, N/A) for each numbered item: IN						applica	able
				Food and Water	71.05E	Kar inganista 1924.	Company of the Compan	ils, Equipment and Ven	THE WAY SHOW SHOW THE STATE OF		
38	38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				54 .⊡·IN □ OUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used						
39 □IN □OUT □N/A Wa				ter and ice from approved source	55	□ IN □ OUT,⊡		arewashing facilities: inst	alled, maintained	d, used;	test
Foo				emperature Control			Str	ips onfood-contact surfaces o	aloon.		
40				per cooling methods used; adequate equipment temperature control	56	□2 4 □ OO1	I INC	Physical Facilities	plean		
41		IN 🗆 OUT 🗐 N/A 🗖 I	N/O Plar	nt food properly cooked for hot holding	57	.⊡·IN □ OUT □	IN/A Ho	ot and cold water availab	le; adequate pr	essure	1000
42	12 IN I OUT IN I N/O		N/O App	proved thawing methods used	58	,⊒.4N∵□OUT	Plu	umbing installed; proper	backflow device	es	
43	3 DIN OUT ON/A		The	ermometers provided and accurate	□N/A □ N/O						
			Food	d Identification	59	□ IN □ OUT □	IN/A Se	wage and waste water pro	perly disposed		
44 ,	,,[],	IN 🗆 OUT	Foo	od properly labeled; original container	60	☑1Ñ □ OUT □	N/A To	ilet facilities: properly cons	tructed, supplied	, cleane	d
	Preven		serong State organisarys	of Food Contamination	61	□ TUO □ NI □]N/A Ga	arbage/refuse properly disp	osed; facilities m	aintaine	d
45	.⊡¶Ñ □ OUT			ects, rodents, and animals not present/outer nings protected		☑·IN □ OUT		ysical facilities installed, n tdoor dining areas	naintained, and c	lean; do	gs in
46	ø			ntamination prevented during food preparation, age & display		□N/A □ N/O		ş			
47	□ IÑ □ OUT □N/A		Pers	sonal cleanliness	63	M □ OUT	Ad	equate ventilation and ligh	iting; designated	areas u	sed
48			ning cloths: properly used and stored	64]N/A Exi	Isting Equipment and Facilit	iles			
49				shing fruits and vegetables r Use of Utensils				Administrative			
50 🔲 IN 🗆 OUT 🖾 N/A 🗆 N/O In-use utensils: properly stored						OUT 🗆	IN/A 90	1:3-4 OAC			
51		Utensils, equipment and linens: properly stored, dried,				N □ OU™☐	ÍÑ/A 37	01-21 OAC			
52		handled □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used									
53		IN □ OUT □MÃ □ N	N/O Slas	sh-resistant, cloth, and latex glove use							
ingr uan			g balling be	Observations and C							
iten	ı No	. Code Section P	ਾiority Lev	rk "X" in appropriate box for COS and R: COS ⊨corre vel	ected or	i-site aunng inspe	ection R	=repeat violation =	A STATE OF THE STA	cos	R
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Person in Charge German CAMMI							Date: 7 - ///-	75			
Envi	ironi	mental Health Specia	alist	7 4		Licensor:)(/	10			
01/1	R.	10 600					<u> </u>	<i>y</i> • · · ·		1	_
PRI	OF	RITY LEVEL! O	C⇒/ CRIT	TICAL NC= NON-CRITICAL				Page)	

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)