

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dollar General Store # 11079	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 304	Date 1/9/17
Address 60 W. Parrott Street, Mt. Vernon		Category/Descriptive C15	
License holder Dalgen Midwest LLC	Inspection time (min) 45	Travel time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
2.0	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Discussed updates to Ohio Uniform Food Code

- Cold holding of time/temperature controlled for safety (TCS) foods acceptable at time of inspection 4°F or below. Milk storage in back 30°F and 37°F; Retail Floor milk 39°F, lunch meat 38°F.

- Baby food/formula within date, no expired product observed.

- Restrooms meet requirements at time of inspection.

- Emergency exit door frame and wall paint has been repaired.

(6.4) Hained ceiling tile present at unit in front center ceiling of store manner not sure what's causing issue Repair and maintain

(6.4) Observed five floor tiles near front of store that are missing, repair/replace to provide a smooth easily cleanable surface and eliminate trip hazard.

Inspected by <i>[Signature]</i>	R.S./SIT # 3450	Licensor Knox
Received by <i>[Signature]</i>	Title	Phone

Correct violations prior to next standard inspection.