

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Dollar General</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>Pending</b>	Date <b>12/19/17</b>
Address <b>92 West Liberty Street, Martinsburg</b>		Category/Description <b>C15</b>		
License holder <b>Dolgen Midwest, LLC</b>		Inspection time (min) <b>40</b>	Travel time (min) <b>20</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other specify <b>opening</b>		Follow-up date (if required) <b>30 day</b>		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
20	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)** operation has received final sign offs on Certificate of Final

*Plan Approval - Copy received during inspection*  
*- Refrigeration acceptable at 41F or below, thermometers present, OK to stock time/temperature controlled for safety (TCS) foods.*  
*- Gaps have been sealed on ceiling, acceptable as long as its maintained in good repair.*  
*- Permanent dumpster to be delivered when roll away removed*  
*- Septic System was approved 12/11/17*  
*Store plans to open tomorrow. OK to open once license fee and application is provided to the Health Dept. (Will be in to Health Dept tomorrow morning)*

Inspected by <i>Tasha [Signature]</i>	R.S./SIT # <b>3458</b>	Licenser <b>KNOW (DHD)</b>
Received by <i>[Signature]</i>	Title	Phone