

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|---|------------------------------------|----------------------------------|
| Name of facility Family Dollar Store 28050 | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 345 | Date 2/6/18 |
| Address 14632 Millersburg Rd., Danville | | Category/Descriptive C15 | |
| License holder Family Dollar Stores Inc | Inspection time (min) | Travel time (min) | Other |
| Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precertification <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | | Follow-up data (if required) | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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| 2.1 Employee health |
| 2.2 Personal cleanliness |
| 2.3 Hygienic practices |
| 2.4 Supervision |

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

Poisonous or Toxic Materials

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

Food

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| 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

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| 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

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| 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

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

Physical Facilities

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| 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

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| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

- Zero Zone Cooler Model 3RHCC30D^(x2) and Zero Zone Freezer Model 4RHZC30 have been installed. Both units are NSF approved and holding acceptable temperatures at time of inspection
 Note: Digital thermometers located on outside of units. Provide thermometers inside to monitor during power failure.

- Provide employee health policy and clean up kit with procedure

- Provide state approval/ final sign off's for electrical work to Knox Co HD (can email a copy)

Note: Floors where shelving was moved to be cleaned over the next two nights. Ensure all flooring clean, smooth, easily cleanable surfaces.

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|------------------------------------|---------------------------|-------------------------------|
| Inspected by <i>[Signature]</i> | B.S./SIT # 3458 | Licensor Knox Co HD |
| Received by <i>[Signature]</i> | Title | Phone |