State of Ohio

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

Name of facility Ch				k one			License Number		Date		
Dollar General Store # 9587				ofso dare			237		12/17/19		
Address Cit					Code	11-11-11					
l					Ity/Zip Code						
3881 Columbus Rd					Centerhura 43011						
Lic	ense holder		Inspe	nspection Time			Time	Cat	egory/Descriptive		
Dolaen Midwest LLC				- (DD		30		CIS		
Tv		k all that apply)				Fo	ollow up date (if required	d)	Water sample date/result		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance					w 🗆 Follow up		mon op aato (m to quite	-′ <u> </u>	(If required)		
6	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			*			- 1			
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											
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
					I IN II OUT	T					
1	DIN DOUT D NIA	performs duties		23	DN/A DN/O		Proper date marking and disposition				
2	DIN DOUT PANA	Certified Food Protection Manager		24	DIN, DOUT		The second secon				
		Employee Health			☐M/A ☐ N/O Time as a public health control; procedures & reco			procedures & records			
	DIN DOLT DAVA	Management, food employees and conditional employee,				Consumer Advisory					
3	DIN DOUT D'N/A	knowledge, responsibilities and reporting		25	U IN U OUT	T	Consumer advisory provided for raw or undercooked foo				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion			DMA						
5_	DIN DOUT NIA	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	pulat	tions		
	Good Hygienic Practices			26	□ IN □ OUT	T P	Pasteurized foods used; prohibited foods not offered				
6 IN OUT ON/O Proper eating, tasting, drinking, or tobacco use					JANA .						
7 DAN OUT NO No discharge from eyes, nose, and mouth Preventing Contamination by Hands							Chemical				
				27	DIN DOUT	T F	Food additives: approved and properly used				
8	DIN DONT DAYO	O Hands clean and properly washed		_	DNÍA						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	DAN - OUT	T T	Toxic substances properly identified, stored, used				
				28 ON/A Toxic substances properly identified, stored, used							
				Conformance with Approved Procedures							
10 DM □OUT □ N/A Adequate handwashing facilities supplied & accessible				29			Compliance with Reduced Oxygen Packaging, other				
	Approved Source			-	LIN/A		specialized processes, and HACCP plan				
11	DAN DOUT	Food obtained from approved source		30	□ IN □ OUT		Special Requirements: Fre	ce Production			
12	ONT ONT	Food received at proper temperature		\vdash		-					
13	DAN DOUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezer				
	DIM DOUT	Required records available: shellstock tags, parasite			□ IN □ OUT	T			-1 ·		
14	□N/A □ N/O	destruction		32	□N/A □ N/O	1.5	Special Requirements: Custom Processing				
Protection from Contamination		Protection from Contamination		33	□ IN □ OUT	т	None in Board	J	uldr Machine Cellade		
45	☑IN □ OUT	Food separated and protected		33	□N/A □ N/O) 3	Special Requirements Bull Water Machine Criteria				
15	ONA D N/O	Prood separated and protected			דטס מו 🗆 סטד	T S	Special Requirements: Acidified White Rice Preparation				
16	DIN DOUT	Food-contact surfaces; cleaned and sanitized		34	N/A N/O		Interia		, mino i coo i repetation		
	DN/A DN/O			\vdash		. /		<u> </u>			
17	DAN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	OUT IN OUT	'/ c	Critical Control Point Inspe	ction			
Time/Temperature Controlled for Safety Food (TCS food)		111	-	□ IN □ OÚT	T						
TIN DOUT			36	□N/A	` P	Process Review					
18	DN/A □ N/O	Proper cooking time and temperatures				Ţ					
\neg	דטס ים עום	Proper reheating procedures for hot holding		37	│ □ IN □ OUT □N/A	' V	Variance				
19	ØN/A □ N/O										
乛											
20	DINA D N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	□ IN □ OUT	IN □ OUT Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
21	DNIA D NIO										
					Public health interventions are control measures to prevent illness or injury.						
22	DIN DOLT DIVA	Proper cold holding temperatures		initiass of affairy.							

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Nan	ne of Facility	1 -1				Type of	finspection	Date			
	Dollar Genera	al Store				Sta	ndard	/17/در	19		
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 applicable										able	
		Safe Food and Water		Utensils, Equipment and Vending							
38	□ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required			54 ZIN OUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used					le, pro	perly	
39	DIN OUT	Water and ice from appro-	ater and ice from approved source			55 D IN DOUT DAN/A Warewashing facilities installed, m				test	
		7	V			☐ IN ☐ OUT Nonfood-contact surfaces clean					
40	ZIN OUT ON/A ON/C	for temperature control	sooming metrious used, sacquate equipment			Physical Facilities					
41	DIN DOUT DANIA DIN/C	Plant food properly cooker	d for hot holding	57	ZIN OUTE	⊒N/A H	I/A Hot and cold water available adequate press				
42	U IN U OUT JANIA U NIC	Approved thawing methods used				⊒N/A P	Plumbing Installed, proper backflow devices				
43	D'IN OUT ON/A	Thermometers provided and accurate			ZIN OUT C	□N/A S					
		Food Identification	dentification 60 ZIN			IN/A To	oilet facilities properly constr	ucted supplied,	cleane	d	
44	IZ IN II OUT	Food properly labeled; ori	ginal container	61	EIN COUTC	□N/A G	iarbage/refuse properly dispos	sed facilities mai	nta ne	d	
	Preve	tion of Food Contamination	(62 IN OUT Physical facilities Installed, maintain			intained, and clea	an			
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer openings protected			D IN 🗆 OUT	A	dequate ventilation and lighting	ng designated ar	reas u	sed	
46	ZIN 🗆 OUT	Contamination prevented during food preparation, storage & display			64 DIN DOUT DN/A Existing Equipment and Facilities						
47	□ IN □ OUT □ N/O	Personal cleanliness Wiping cloths: properly us	ed and stored	500	-79-4-		Administrative		SILI	Ing.	
49	□ IN □ OUT ØN/A□ N/O	Washing fruits and vegeta			_/						
		roper Use of Utensils		65	ZIN OUT O	JN/A 90	01 3-4 OAC				
50	ON ONT DIVIA ON/C	In-use utensils: properly s		66	D IN D OUT D	⊒Ń/A 3:	701-21 OAC				
51	□ IN □ OUT □N/A	Utensils, equipment and lin handled	ils, equipment and linens: properly stored, dried,			viole	tion of flu	11 45646	K.		
52	□ IN □ OUT ØN/A	Single-use/single-service articles: properly stored, used			P.Th	15 15	tion of fluis	'10 lation	14		
53	IN I OUT DINA I N/O	Slash-resistant and cloth gl		- I	rispector	WI	Il talk with				
			oservations and Colox for COS and R: COS=correct				Example Violation	Me	anc	CC	
Iten	n No. Code Section Prio	ity Level Comment		upu p	trans garing map	JOSEPH I	- A		COS	R	
		New Tr	ne Freezer n	10/	el Gon	n-4	91-HC and				
		Revi	al rator Mod	11	60m -	-49-	-HC are or	esent			
		iñ	BAIK. Both		re Ul	hst	Ed lashrove	1			
5	10	DG emil	Dues MODEL YES	10	13/1/0 7	to 54	Pax milk (coler			
`		ny ret	dil Hoor Thi	5	witt al	llaw	For Charine	ot			
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10	2 11.4	11. Mint	wild no are	50	nt on t	Floo	is through	not !			
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		nyolen	affin til	5	DYIDY	700	Sealin III. 201	In			
		- Water	terintain 101	30	ired	hon	dianked he	21	Ō		
Refulled in restroom? Will don't seal resulted. Thrinks									<u>D</u>		
Person in Charge											
	عمال	Hay					19.11.	17			
San	itarian / / / / /	7. 1120		Licensor:	ha	1 6 Um			-		
DEPOSITE LE CONTROL DE LOS CONTROLS											
PRI	ORITY LEVEL: C = CRIT	CAL NC = NON-CRITI	CAL				Page	∠ of			

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)