

Name of facility			Check one				License Number	Date				
Dollar General Store # 2140			□ FSO □/RFE				1011	12/4/19				
			City/Zi	ity/Zip Code					10////			
Address												
555 Coshocton Ave.				IVIT. VCK			on 43050					
License holder			Inspec	Inspection Time			vet Time	Ca	tegory/Descriptive			
Onless Midwest III									CIS			
Total Interview of the section				_			Follow up date (if required	43	Water sample date/result			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance			nce Re	Review D Follow up			- ollow up date (il reduited	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					Pending -							
Telluling												
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				110	Time/Temperature Controlled for Safety Food (TCS food)							
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23 IN OUT N/O			Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health cor	public health control: procedures & records				
		Management, food employees and conditional employee					Consumer Advisory					
3	OIN COUT N/A	knowledge, responsibilities and reporting		25 IN OU			Consumer advisory provided for raw or undercooked for					
5	□IN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	100	3.07		Highly Susceptible Populations					
3		Good Hygienic Practices			DIN BOU	T						
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26		•	Pasteurized foods used; p	ırohi	ibited foods not offered			
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical								
	Pi	reventing Contamination by Hands		Г	□ iN □ OU	T						
8	IN OUT NO	Hands clean and properly washed		27	□N/A		Food additives: approved and properly used					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28 NO OUT Toxic substances properly identified, stored, used								
							informance with Approve	formance with Approved Procedures				
10	10 DIN DOUT N/A Adequate handwashing facilities supplied & accessible			29	□ IN □ OU	ygen Packaging, other						
	Approved Source			H	LIN/A	specialized processes, and HACCP plan						
11	OIN OUT	Food obtained from approved source		30			Special Requirements: Free	sh J	luice Production			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		H				_				
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	IN II OU IN/A II N/O		Special Requirements: Hea	reatment Dispensing Freezers				
	DIN DOUT	Required records available: shellstock tags, parasite	⊣ i	\vdash	DIN DOU	т						
14	N/A II N/O	destruction		32		- 1	Special Requirements: Custom Processing					
		Protection from Contamination		33	□IN □ OU		Special Requirements: Bulk W		Vater Machine Criteria			
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		LIN/A LI N/C			· ·					
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Special Requirements: Acid Criteria	Jifie	d White Rice Preparation			
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU	Т	Critical Control Point Inspec	ction	1			
Time/Temperature Controlled for Safety Food (TCS food)			Н			+						
B #4 B 6017			36	□N/A		Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures	_	37		Т	Variance					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		N/A Validities								
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	□ IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

Nar	ne of Facility	1				of Inspection	Date	1.2				
	Dollar Gener	ral Store #W140			fol	lowup	6/4/	19				
		COOR RETAIN	DDA	OTIOFO								
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 applica												
191		Safe Food and Water		onipharica oo i		ensils, Equipment and Vene		аррис	abic			
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	D IN D OUT	***	Food and nonfood-contact surfaces cleanable, propert designed, constructed, and used						
39	OUT OUT	Water and ice from approved source	55		IN/A	Warewashing facilities: insta	alled, maintained	, used;	test			
	Foo	od Temperature Control			,,,,,,,	strips						
40	IN OUT ON/A N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities									
41	□ IN □ OUT □N/A □ N/O	OUT DN/A N/O Plant food properly cooked for hot holding			57 IN OUT N/A Hot and cold water available; adequate p							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58 IN OUT IN/A Plumbing installed; proper backflo						s				
43	□ IN □ OUT □N/A	Thermometers provided and accurate	s provided and accurate 59 D IN OUT DN/A Sewage and waste water properly disp									
100		Food Identification		D IN D OUT D	IN/A	Toilet facilities: properly cons	tructed, supplied,	cleane	ed .			
44	□ IN □ OUT	Food properly labeled; original container 61 □ IN □ OUT □N/A Garbage/refuse properly disposed; facility						alntaine	d			
	Preven	tion of Food Contamination	62	OUT OUT		Physical facilities installed, m	aintained, and cl	ean				
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	63	D IN D OUT		Adequate ventilation and ligh	ting; designated	areas u	sed			
46		openings protected Contamination prevented during food preparation, storage & display	64 IN OUT IN/A Existing Equipment and Facilities									
47	□ IN □ OUT	Personal cleanliness	1 I ~		103							
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored				Administrative			no B			
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	65		IN/A	901:3-4 OAC						
	The second second	roper Use of Utensils	00	D D 00. D	1,41,							
50	□ iN □ OUT □N/A □ N/O	66]N/A	3701-21 OAC							
51	IN I OUT IN/A	Utensils, equipment and linens properly stored, dried, handled										
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles; properly stored, used										
53	□ IN □ OUT □N/A □ N/O Slash-resistant and cloth glove use											
		Observations and C		Control of the Park of the Par	ALCOHOLD STATE	Daniel deletter						
Iten	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=cor ty Level Comment	Iecten	preside daring insp	MACHOL	K-repeat violation		COS	R			
		Re-inspection finds	the	fallowi	Ma:			ū	□			
58	59 5.3	this of may sink Sign, Still prot										
		Out of order. I	spector called and left a									
		voice mail for the	ar	area manager that was not								
		returned in November	dist	rict -	3							
_		Issue to be discusse	du	ith Rich	lan	d Public Heal	1	0	0			
	(plumbing permit authority) regarding plumbing											
_	repair, 4150 to be discussed with Env. Healt											
_	director regarding non-compliance.											
_												
-												
Person in Charge												
Janda Keen												
Saniterian Licenson (DCX (D HD)												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												

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

AGR 1268 Ohio Department of Agriculture (6/18)