State of Ohio Authority: Chapters 3717 and 3715 Ohio Revised Gode

Na	me of facility		Check or	49	-	License Number	Date				
1	Dollar Tree didress	井 2.536	□ FSC	RFE		138	1	1/8/19			
Ad	dress	- 	City/Zip	City/Zip Code							
	949 / 10 1	01	Mt	10							
	ense holder	un Ka.	Mt Vernon Inspection Time			vel Time	Catagoni	/Descriptive			
		m + 11.9	mopoun	211 111110	Ira	ivei iime	Categoryi	Descriptive			
	Dollar Ire	e Stues, Inc			<u>_</u> ,			12			
	pe of Inspection (chec	* * * * * * * * * * * * * * * * * * * *				Follow up date (if required		sample date/result			
1		Control Point (FSO)	nce Revie	w 🗆 Follow up	qir reqi	ulred)					
브	roodborne 🗀 30 Day	Complaint Li Pre-licensing Li Consultation			MATTER FISH	<u> </u>					
110	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		Time/Temperature Controlled for Safety Food (TCS food)							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	PAN DOUT D N/A	Person in charge present, demonstrates knowledge, at performs duties	23	DINTA □ N/0)	Proper date marking and disposition					
2	OIN OUT ANA	Certified Food Protection Manager Employee Health	24			Time as a public health control: procedures & records					
		Management, food employees and conditional employee	- 1		1	Consumer Advisory					
3	DIN DOUT D'N/A	knowledge, responsibilities and reporting	25	DIN DOU	Т	Consumer advisory provide	led for raw	or undercooked foods			
4	DIN DOUT D'N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte l	PEIVA							
5	DUN DOUT DINA	Good Hygienic Practices	11.5			Highly Susceptible Po					
6	IN OUT ANO		26	DAN/A	•	Pasteurized foods used; (rohibited fo	oods not offered			
7	DAN OUT NO		5	101	SHE	Chemical					
	Programme Pr	reventing Contamination by Hands			т						
8	□ім □ ОПТ Д/М/О	Hands clean and properly washed	2	DWIA 00		Food additives: approved and properly used					
9	ON OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	DN/A OU		Toxic substances properly Identified, stored, used					
						onformance with Approve	Action to the second				
10	DIN DOUT INA	Adequate handwashing facilities supplied & accessible	29	□IN □ OU □N/A	Т	Compliance with Reduced specialized processes, an					
11	D'ÎN □ OUT	Approved Source Food obtained from approved source			т	openionate processes of					
	סטד אום OUT		30	N/A I N/C		Special Requirements: Fresh Juice Production					
12	□N/A □110	Food received at proper temperature	31			Special Requirements: Heat Treatment Dispensing Freezer					
13	DAN DOUT	Food in good condition, safe, and unadulterated	$\dashv \vdash$	ПИ ПОП							
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	32	DN/A DN/C		Special Requirements Cu	stom Proces	ssing			
		Protection from Contamination	33			Special Requirements: \$4	k Water Mai	chine Criteria			
15	DAN DOUT	Food separated and protected		I UN/A U N/C		1VI	71				
16	□ IN □ OUT □ IN/A □ N/O	Food-contact surfaces cleaned and sanitized	34			Special Requirements: Aci Oriteria	atilea white	Rice Preparation			
17	DIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		7/	Critical Control Point Inspe	ction				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN BOU	T						
4.0	□ IN □ OUT	Panaga anating Nana and townsontings	36	□N/a⁄		Process Review					
18	DNIA D NIO	Proper cooking time and temperatures		IZ IN II OU	Т	1					
19	□ IN □ OUT □MA □ N/O	Proper reheating procedures for hot holding	37	1 N/A		Variance					
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	□ IN □ OUT	Proper hot holding temperatures	fc								
22	ZIN OUTONIA	Proper cold holding temperatures									

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

Type of Inspection

Date

	Do	llar Tre	0=	# 2	536				9	andard 1	18/19			
A	75-				GOOD RETAIL	D	DA	CTICES		/				
-	7	Good Retai	l Practi	ces are	preventative measures to control the intro				s chei	micals, and physical phiects int	to foods			
М	ark d				I, OUT, N/O, N/A) for each numbered item: I							applica	abie	
2				777	d and Water					tensils, Equipment and Vending				
38 DIN DOUT, ZINA DINO				Pasteurized eggs used where required			54	ZIN OUT		Food and nonfood-contact surfact designed, constructed, and used	es cleanal	ble, pro	perly	
39	Ø	N 🗆 OUT		Water and ice from approved source			55	□ IN □ OUT	EN/A	Warewashing facilities: installed, maintained, used; test			test	
4			Fo	od Temperature Control			100			strips				
40					oper cooling methods used; adequate equipment temperature control			IN I OUT		Nonfood-contact surfaces clean Physical Facilities				
41	01	N OUT ZINA	□ N/Q	Plant fo	ood properly cooked for hot holding	k	57	D IN POUT	□N/A	Hot and cold water available; add	equate pre	ssure		
42	OND ONT DAVIA I N/O			Approv	Approved thawing methods used 58 □				□N/A	Plumbing installed; proper backflow devices				
43 IN OUT ON/A				Thermo	ermometers provided and accurate 59				□N/A	Sewage and waste water properly disposed				
				Food lo	lentification	1	60	пи попт	d, supplied, cleaned					
44 21N 0UT				Food p	ood properly labeled; original container 61				□N/A	Garbage/refuse property disposed; facilities maintained				
Praven				tion of F	of Food Contamination 62			TUO 🗆 ME		Physical facilities installed, maintained, and clean				
45	45 IN POUT				rodents, and animals not present/outer sprotected	not present/outer 63 D1N DOUT Adequate ventilation and lighting; desi					esignated a	ated areas used		
46				storage				ØN □ OUT	□N/A	Existing Equipment and Facilities				
48		N D OUT ZWA	II N/O		al cleanliness cloths; properly used and stored	ed Administrative								
49	_	N D OUT DAMA			thing fruits and vegetables									
TI:		and the latest		_	e of Utensiis		65	EIN DOUT	□N/A	901:3-4 OAC				
50	II	N OUT ZINA	□ N/O	In-use (utensils: properly stored		66	□ № □ ООТ	/⊒Ñ/A	3701-21 OAC				
51	0 11	N OUT EN/A	/A Utensils, equipment and linens: properly stored, dried, handled											
52	· Italioed													
53														
	Observations and Corrective Actions													
Iten	Mark "X" in appropriate box for COS:and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment Cos R													
Į,	0	6.2	٨	IC	No paper towels in		127	nmen's	KP5	troom Maintair	1	A	O,	
,E		,IC			a supply for proper hand washing.									
.5		2.4	LN.		Provide a clear of		ν_{l}	+ and	1121	often procedure	tor			
					1+5 115P-									
45 6.4			<u> </u>		observed some redeat despoinas in right back corner									
					of Storage orea. (1	le	as	and	SAn	Hir No other	-			
					phylas Retivity.	1	do	outor o	, Feb	- Clinn U.D.				
51	0	4.5	NC		Observed huld You	ir	1	botton	27-1-1	reali-in topite	255/			
_	ļ				Coplers. Clerin ring	(m	ninta.	1		7			
5	7	50			No not water are	Sa	24 7	Fot he	7/11	Sinks in fist	nnh			
					Previde hot water	7	n'	OKOAI	ha		thing			
10	on New toilet seat present to Mens restrong 17							restronm! Duc	77					
		tope prosent of current sent. Replace												
62 6.4 Clean debris around certing years and on						and on Floors,	1		ū					
- I THE STATE STATE STATE OF THE STATE OF TH										K				
Person in Charge Date: 1/4/19														
Sanitarjan Licensor:]														
MANAGENTA CHOX (10 HT)										į.				
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 7 of 2										12.17				

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

Name of Facility