State of Ohio

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

Name of facility					Check one		License Number		Date		
family Dollar Store					□FSO ĎRFE		287		5/2.0/23		
Address 605 N Muss St.					City/State/Zip Code						
	(105 a)	$M_{\rm b} \sim \Omega$	Accasion, 041 46304								
11	cense holder	1113011 1 3()		non-ordina Time							
License noider					Inspection Time		vel Time	C	ategory/Descriptive		
Fum y Differ Store of Oh o TAC					,		75		C. 23		
Type of Inspection (check all that apply)							Follow up date (if require	∍d)	Water sample date/result		
	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	evie	w □ Follow u _l	р			(if required)		
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
		FOODBORNE ILLNESS RISK FACTO	2S A	מעו	PUBLIC H	FΔI	THE INTERNATION	ie			
N		iance status (IN, OUT, N/O, N/A) for each numbered it									
		Compliance Status									
Compliance Status Supervision					Compliance Status						
230		Porcen in charge present demandrates be suited as	nd.	Tinte/Temperature Controlled for Safety Food (FCS food)							
1	DIN DOUT DN/A	performs duties	IG.	23	N/A D N/C	0	Proper date marking and	dis	position		
2	□IN □ OUT I N/A	3	26.20	24	DIN DOU	JΤ	Time as a public health co	ontre	d' procedures 9 reserve		
		Employee Health:		2.4	□'N/A □ N/C						
3	IIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;	12		(#) 	Consumér Advi	sory			
4	DIN OUT NA				□NN □ OU □N/A	1	Consumer advisory provided for raw or undercooked foods				
5	│ DĬIN □ OUT □ N/A		ts			i Kent	Highly Susceptible Po	opul	ations		
•	DIN DOUT D'N/O	Good Hyglenic Practices		26	DIN DOU	JT	Pasteurized foods used;	prof	libited foods not offered		
6 7	DIN DOUT DNO			20	LIWA			(New Yorks)			
ij	MICO CALLES AND A TOTAL OF THE STATE OF THE	reventing. Contamination by Hands		300			争。。在《《Chemical》。 				
8	□IN □ OUT ঐ N/O		200	27	DIN DOU	JŦ	Food additives: approved	d an	d properly used		
9	□IN □ OUT □N/A □ N/O			28	□N/A □ OU	JT	Toxic substances properly identified, stored, used				
							onformance with Approv	ed F	rocedures		
10	□IN □ OUT □ N/A		200	29	DIN DOU	T	Compliance with Reduce	d Ox	ygen Packaging, other		
11	DIN DOUT	Approved Source Food obtained from approved source	in a	-	ĎŇ/A		specialized processes, a	na F	IACCP plan		
	DIN DOUT			30			Special Requirements: Fr	esh	Juice Production		
12	□N/A □N/O	Food received at proper temperature		31	□NA □N/C	T	Special Poquiroments, U.		rooks and Discounting F.		
13	DIN DOUT	Food in good condition, safe, and unadulterated					Opecial requirements: He	l	reatment Dispensing Freezers		
14	□N □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/O		Special Requirements: Cu	ustor	n Processing		
		Protection from Contamination		-							
15	DIN DOUT	Food separated and protected		33	DINA DINO		Special Requirements: Bเ	ılk ₩	ater Machine Criteria		
10	□N/A □N/O	Food sebarated and brotected			DIN DOI:	т	Special Requirements: Ad	oldisi.	ad White Blee Branes		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O) 	Criteria	лате	ed white Rice Preparation		
17	ĎÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□JN □ OU		Critical Control Point Insp	ectic	n		
		rature Controlled for Safety. Food (TCS food)		36	□IN □ OU	Т	Process Review				
18	□IŅ □ OUT □N/A □ N/O	Proper cooking time and temperatures		Ě							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A □ OUT	Τ .	Variance				
20	□IŅ □ OUT □N/A □ N/O	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.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	DÍN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Ivan	TO A COLLEGE	dol0 (STOR # 32 7	24.	Type of Inspection	Date								
	7-011/14	(DIC) 31016 -1 201	-> p	ISM VCCVI	15/20/651								
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													
Twee de		Safe Food and Water		Utensils, Equipment and Ven									
38	□ IN □ OUT □ N/A □ N/O	Pasteurized eggs used where required	54 D IN D OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used								
39	□JN □OUT □N/A	Water and ice from approved source	55 DIN DOUT		talled, maintained, used; test								
	Foo	od Temperature Control	56 IN OUT	strips									
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces Physical Facilities	clean								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT	□N/A Hot and cold water availab	ole; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 DIN DOUT	Plumbing installed; proper	backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate											
		Food Identification	59 🖵 IN 🗀 OUT	□N/A Sewage and waste water pr	operly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60 ☑ IN ☐ OUT	□N/A Toilet facilities: properly con-	structed, supplied, cleaned								
	Preven	tion of Food Contamination	61 DIN DOUT	□N/A Garbage/refuse properly disp	posed; facilities maintained								
45 ·	TD OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, r	naintained, and clean; dogs in								
46	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□ IN □ OUT □N/A	Personal cleanliness	63 DIN DOUT	Adequate ventilation and ligi	hting; designated areas used								
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64 🗆 IN 🗀 OUT	□N/A Existing Equipment and Facili	ities								
10		Proper Use of Utensils		Administrative									
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 🗆 IN 🖵 OUT	□N/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled		66 🗆 IN 🗆 OUT	□N/A 3701-21 OAC									
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used		and Ashar									
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C											
Itom	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS≒corr ty Level	ected on-site during in	spection R=repeat violation									
10	5 hM 902 C	10-0-01	books of OC	xt pice and	COS R								
	2 11 5 7	OPPOPER OPPOPE	1000	SISTER CITY									
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				T									
Person in Charge Date:													
Environmental Health Specialist Licensor:													
PRIORITY I EVEL : C. CRITICAL NO. NON CRITICAL Page) of co													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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