State of Ohio

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

| Na | ame of facility | 10 4 3 1 6 | | Check one | | License Number | | Date / J | | |
|--|--------------------------|---|---------------------|---|---------------|------------------------------|--|------------------------------|--|--|
| | FUNITY DOILUT #6810 | | | □ FSO Ø ŔFE | | Q 6; | | 817175 | | |
| Address | | | City/State/Zip Code | | | | | | | |
| Family Dollar #6810 Address 300 Martin Street | | | | Coreenciale, OLL 45551 | | | | | | |
| 1 | | | Inspecti | Inspection Time Tr | | | | * *** | | |
| FORTHU DONCY SILE of chio in | | | opoot | 2 G | Irav | er rime | Cat | tegory/Descriptive | | |
| SAME DOUGH SINCE OF CHILD IN | | | L. | , O | | | | (/) | | |
| Type of Inspection (check all that apply) | | | | | i | Follow up date (if required | l) | Water sample date/result | | |
| ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variat ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | nce Revie | ew 🗆 Follow up | р | | | (if required) | | |
| H | 1 doubline L 30 Day | El Complaint El Fre-licensing El Consultation | | | | | | | | |
| 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 Person in charge present demonstrates knowledge as | - d | IIMe | | perature controlled for Sa | rety | Food (ICS food) | | |
| 1 | DIN OUT ON/ | performs duties | 2 | 23 | | Proper date marking and | disp | osition | | |
| 2 | DIN DOUT DN/A | | 2 | ONA ON | | Time as a public health cor | ntrol: | procedures & records | | |
| | | | | LINA LI NA | | Consumus Adula | SHOP | | | |
| 3 | DIN DOUT DINA | Management, food employees and conditional employee knowledge, responsibilities and reporting | | E IN I OU | INCHES IT | Consumer Adviso | | | | |
| 4 | DIN DOUT DINA | Proper use of restriction and exclusion | 2: | 5 N/A 00 | ' | Consumer advisory provide | t bet | for raw or undercooked foods | | |
| 5 | JIN DOUT DN/A | Procedures for responding to vomiting and diarrheal even | ts | | | Highly Susceptible Po | pula | tions | | |
| | | Good Hyglenic Practices | | □IN □OU | ΙŤ | Pasteurized foods used; p | orobi | hited foods not offered | | |
| 6 | DIN DOUT DING | | | 6 🗆 N/A | eles, con tra | | or o | bited loods flot offered | | |
| 7 | DIN DOUT DIN/C |) No discharge from eyes, nose, and mouth Preventing Contamination by Hands | | | | - Chemical | <u> Niv</u> | | | |
| (ACI) | | | | | IT | Food additives: approved | and | properly used | | |
| 8 | DIN DOUT DN/C | Hands clean and properly washed | | ' DN/A | | | | property adda | | |
| 9 | ÓIN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or approxalternate method properly followed | red 2 | 8 DN/A DOU | T . | Toxic substances properly | iden | tified, stored, used | | |
| | | | | | Col | nformance with Approve | d Pr | rocedures | | |
| 10 | □ÍN □ OUT □ N/A | | 2 | 9 DIN DOU | T . | Compliance with Reduced | | | | |
| 11 | DIN DOUT | Approved Source Food obtained from approved source | | ON/A | _ | specialized processes, an | id H/ | ACCP plan | | |
| - 11 | MIN DOUT | 1 ood obtained from approved source | — з | | T | Special Requirements: Fre | sh J | uice Production | | |
| 12 | □N/A □.N/O | Food received at proper temperature | | DIN DOU | | | | | | |
| 13 | ,⊡IN □OUT | Food in good condition, safe, and unadulterated | 3 | 1 N/A N/O | | Special Requirements: Hea | at Tr | eatment Dispensing Freezers | | |
| 14 | □IN □OUT | Required records available: shellstock tags, parasite | | 2 DNA DNA | Т | Special Baguirements, Cur | | Danasanlar | | |
| | □N/A □N/O | destruction | | | | Special Requirements: Cus | >:UM | riocessing | | |
| | | Protection from Contamination | 3 | 3 DIN DOU | | Special Requirements: Bul | k W: | ater Machine Criteria | | |
| 15 | □IN □OUT □N/A□N/O | Food separated and protected | | | | , | | | | |
| | DIN DOUT | | | 4 DIN DOU | | Special Requirements: Acid | dified | d White Rice Preparation | | |
| 16 | | Food-contact surfaces: cleaned and sanitized | | T N/A N/O |) | Criteria | | | | |
| 17 | ÍN □OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3: | 5 DIN DOUT | т | Critical Control Point Inspe | ction | | | |
| | Time/Temp | erature Controlled for Safety Food (TCS food) | | ПІМ ПОШ | T | | | | | |
| 10 | DIN DOUT | Proper cooking time and temperatures | 36 | N/A | | Process Review | | | | |
| 18 | □N/A □ N/O | Proper cooking time and temperatures | | , DIN DOUT | r | | | | | |
| 19 | □IN □ OUT ☑N/A □ N/O | Proper reheating procedures for hot holding | 37 | 7 ANA | | Variance | | | | |
| 20 | □IN □ OUT ∕□N/A □ N/O | Proper cooling time and temperatures | F | 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 □N/A □ N/O | Proper hot holding temperatures | fo | | | | | | | |
| 22 | .□IN □ OUT □N/A | Proper cold holding temperatures | | | | | | | | |

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| Name of Facility SCIMILL DOILC (19510) | Type of Inspection Standard Color (Color Color | | | | | | | | | |
|--|---|---|--|--|--|--|--|--|--|--|
| 7 dieno, Deno 1 10010 | The 10 to 18/1/62 | - | | | | | | | | |
| 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. | | | | | | | | | | |
| Safe Food and Water | red Item: IN=In compliance OUT=not in compliance N/O=not observed N/A=not applica Utensils, Equipment and Vending | ble | | | | | | | | |
| 38 ,☑ IN □ OUT □N/A □ N/O Pasteurized eggs used where required | Food and nonfood-contact surfaces cleanable, pro | perly | | | | | | | | |
| 39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source | designed, constructed, and used 55 D IN D OUT DN/A Warewashing facilities: installed, maintained, used; | test | | | | | | | | |
| Food Temperature Control | strips | | | | | | | | | |
| 40 IN OUT IN/A N/O Proper cooling methods used; adequate equation for temperature control | uipment 56 1 IN □ OUT Nonfood-contact surfaces clean Physical Facilities. | | | | | | | | | |
| 41 1 IN OUT OUT N/A N/O Plant food properly cooked for hot holding | 57 D IN DOUT DN/A Hot and cold water available; adequate pressure | Hot and cold water available; adequate pressure | | | | | | | | |
| 42 I IN OUT ONA ONO Approved thawing methods used | 58 ☐ IN ☐OUT Plumbing installed; proper backflow devices | | | | | | | | | |
| 43 IN OUT N/A Thermometers provided and accurate | □N/A □ N/O | | | | | | | | | |
| Food Identification | 59 IN OUT N/A Sewage and waste water properly disposed | Sewage and waste water properly disposed | | | | | | | | |
| 44 ☐ IN ☐ OUT Food properly labeled; original container | 60 ☑ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleane | | | | | | | | | |
| Prevention of Food Contamination | 61 - IN OUT NA Garbage/refuse properly disposed; facilities maintained | t | | | | | | | | |
| 45 IN OUT Insects, rodents, and animals not present/oute openings protected | outdoor dining areas | js in | | | | | | | | |
| 46 ☑ IN ☐ OUT Contamination prevented during food preparati | | | | | | | | | | |
| 47 ☐ IN ☐ OUT ☐N/A Personal cleanliness | 63 IN OUT Adequate ventilation and lighting; designated areas us | ed | | | | | | | | |
| 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables | 64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities | | | | | | | | | |
| Proper Use of Utensils | Administrative | | | | | | | | | |
| 50 IN OUT N/A N/O In-use utensils: properly stored | 65 | | | | | | | | | |
| 51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored handled | ed, dried, 66 🗆 IN 🗆 OUT 🔲 N/A 3701-21 OAC | | | | | | | | | |
| 52 - IN OUT OUT ON/A Single-use/single-service articles: properly stor | pred, used | | | | | | | | | |
| 53 D IN OUT DN/A N/O Slash-resistant, cloth, and latex glove use | | | | | | | | | | |
| Observations and Corrective Actions 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 | | | | | | | | |
| 1 1 5/H >10 | 7(1(1/1/1 (4) 1/1) (4) 1/1 (1/1) 1 H | _ _ | | | | | | | | |
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| Person in Charge | Date: C / // L, | ш | | | | | | | | |
| Name 109/2 8/6/23 | | | | | | | | | | |
| Environmental Health Specialist Licensor: | | | | | | | | | | |
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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