

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

SCANNED

Name of facility <i>Family Dollar #116810</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number <i>603</i>	Date <i>12-18-23</i>
Address <i>300 MARTIN STREET</i>	City/State/Zip Code <i>GREENVILLE, OH 45331</i>		
License holder <i>FAMILY DOLLAR STORE OF OHIO INC</i>	Inspection Time <i>10</i>	Travel Time <i>10</i>	Category/Descriptive <i>CIS</i>
Type of Inspection (check all that apply) <input type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation		Follow up date (if required)	Water sample date/result (if required)

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

Supervision

1 IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties

2 IN OUT N/A Certified Food Protection Manager

Employee Health

3 IN OUT N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting

4 IN OUT N/A Proper use of restriction and exclusion

5 IN OUT N/A Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

6 IN OUT N/O Proper eating, tasting, drinking, or tobacco use

7 IN OUT N/O No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8 IN OUT N/O Hands clean and properly washed

9 IN OUT N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10 IN OUT N/A Adequate handwashing facilities supplied & accessible

Approved Source

11 IN OUT Food obtained from approved source

12 IN OUT N/A Food received at proper temperature

13 IN OUT Food in good condition, safe, and unadulterated

14 IN OUT N/A Required records available: shellstock tags, parasite destruction

Protection from Contamination

15 IN OUT N/A Food separated and protected

16 IN OUT N/A Food-contact surfaces: cleaned and sanitized

17 IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18 IN OUT N/A Proper cooking time and temperatures

19 IN OUT N/A Proper reheating procedures for hot holding

20 IN OUT N/A Proper cooling time and temperatures

21 IN OUT N/A Proper hot holding temperatures

22 IN OUT N/A Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)

23 IN OUT N/A Proper date marking and disposition

24 IN OUT N/A Time as a public health control: procedures & records

Consumer Advisory

25 IN OUT N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

26 IN OUT N/A Pasteurized foods used; prohibited foods not offered

Chemical

27 IN OUT N/A Food additives: approved and properly used

28 IN OUT N/A Toxic substances properly identified, stored, used

Conformance with Approved Procedures

29 IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30 IN OUT N/A Special Requirements: Fresh Juice Production

31 IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers

32 IN OUT N/A Special Requirements: Custom Processing

33 IN OUT N/A Special Requirements: Bulk Water Machine Criteria

34 IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria

35 IN OUT N/A Critical Control Point Inspection

36 IN OUT N/A Process Review

37 IN OUT N/A Variance

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.

