

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|--------------------------------|----------------------------------|
| Name of facility <i>Dollar General # 10810</i> | | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number <i>177</i> | Date <i>4/17/18</i> |
| Address <i>887 NW Washington Blvd. Hamilton 45013</i> | | Category/Descriptive <i>CLs</i> | | |
| License holder <i>Dolgen Midwest LLC</i> | | Inspection time (min) <i>30</i> | Travel time (min) <i>10</i> | Other |
| Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> | | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| | |
|---|--------------------------------------|
| <input checked="" type="checkbox"/> 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying |
| 4.8 | Protection of clean items |

Poisonous or Toxic Materials

| | |
|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Food

| | |
|-----|---|
| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specifications and original containers |
| 3.2 | Protection from contamination after receiving |
| 3.3 | Destruction of organisms |
| 3.4 | Limitation of growth of organisms |
| 3.5 | Identity, presentation, on premises labeling |
| 3.6 | Discarding or reconditioning unsafe, adulterated |
| 3.7 | Special requirements for highly susceptible populations |

Water, Plumbing, and Waste

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|-----|--|
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Special Requirements

| | |
|-----|--|
| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

Physical Facilities

| | |
|---|--|
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| <input checked="" type="checkbox"/> 6.4 | Maintenance and operation |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Equipment, Utensils, and Linens

| | |
|---|---------------------------------------|
| 4.0 | Materials for construction and repair |
| <input checked="" type="checkbox"/> 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

Violation(s)/Comment(s)

4.1) Unable to locate a thermometer in dairy cooler. A thermometer is required to monitor ambient air temperature.

4.4) Two lights out in dairy cooler. Repair or replace.

6.4) Back storage room walls observed damaged and with holes due to insects "cracking" into wall. Walls must be smooth and easily cleanable. Repair.

6.4) Sales floor and back storage room flooring with debris buildup. Clean at a frequency that prevents buildup.

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|---|-------------------------------|---|
| Inspected by <i>R. Janny Mauer, RS</i> | R.S./SIT # <i>2878</i> | Licenser <i>Hamilton City 785-7098</i> |
| Received by <i>Heather Reed</i> | Title <i>Store Manager</i> | Phone <i>513 856 7777</i> |