

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOLLAR GENERAL STORE #4694		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 206	Date 10/15/2009
Address: 890 WEST MAIN STREET BELLEVUE, OH 44811		Category/Descriptive COMMERCIAL LEVEL 1 <25,000 SQ. FT.		
License holder DOLGEN CORP LLC	Inspection Time (min) 30	Travel Time (min) 0	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /	

Chapter 3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

Water, Plumbing, and Waste

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

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
6.4	Maintenance and operation

Poisonous or Toxic Materials

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

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

901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Violations/Comments

AT TIME OF INSPECTION:

COLD STORAGE TEMPERATURES WERE ALL BELOW 41°F
MILK-33°F / ICED TEA- 36°F / KIELBASA-36°F / HOT DOGS- 36°F
ALL FOOD COMES FROM APPROVED SOURCES
NO SEVERLY DENTED CANS FOR SALE
ALL BABY FOOD PRODUCTS WERE IN DATE

NOTE:
THE LID MUST BE KEPT ON THE TRASH CAN IN THE RESTROOM FOR SANITARY PRODUCTS AT ALL TIMES.
THIS WAS CORRECTED AT TIME OF INSPECTION.

NO VIOLATIONS NOTED AT THIS TIME.

Inspected by ASHLEY VOLTZ SIT <i>A. Voltz</i>	R.S./SIT # 92724	Licenser Huron County General Health District
Received by <i>S. Klackenberg</i>	Title	Phone 1-419-484-8067