

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |   |  |  |
|--|---|--|--|
| Name of facility<br>FAMILY DOLLAR STORES OF OHIO, INC. #1737   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br>416                                      | Date<br>08/24/2009                         |
| Address: 403 WALTON AVENUE<br>WILLARD, OH 44890  |   | Category/Descriptive<br>COMMERCIAL LEVEL 1 <25,000 SQ. FT. |  |
| License holder<br>FAMILY DOLLAR STORES   | Inspection Time (min)<br>45   | Travel Time (min)<br>10                                    | Other                                      |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> | Follow-up date (if required)<br>/ /   |  | Sample date/result<br>(if required)<br>/ / |

## 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 | Identify, 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 | Laundering                           |
| 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 |
|----|---|

## Violations/Comments

ALL FOOD COMES FROM APPROVED SOURCES  
 FOOD TEMPERATURES ARE WITHIN LIMITS - MILK COOLER - 35°F ✓  
 NO BABY FOOD BEING SOLD  
 FACILITY IS CLEAN

NOTE - WATCH FOR DENTED CANS - IF DENTED ON SEALS OR IS SEVERELY DENTED, REMOVE FROM SALE

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION

|  |                         |  |
|--|-------------------------|--|
| Inspected by<br>TERRY J. WARCHOL RS <i>T. J. Warchol</i> | R.S./SIT #              | Licensor<br>Huron County General Health District |
| Received by<br><i>Amaro Cavello</i>                      | Title<br><i>manager</i> | Phone<br>1-419-935-2515                          |

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.