

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>DOLLAR GENERAL #901</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 20140114	Date 03/07/2014
Address: 316 SECOND AVENUE GALLIPOLIS, OH 45631		Category/Descriptive <b>COMMERCIAL CLASS 1 &lt;25,000 SQ. FT.</b>	
License holder <b>DOLGEN MIDWEST, LLC</b>	Inspection Time (min) 45	Travel Time (min) 5	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) / /

**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
<input checked="" type="checkbox"/> 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	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
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 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**

3717-1-03.2 Food: protection from contamination after receiving.

- Found food items being stored on the floor: cereal, coffee, drinks.
- All food items shall be stored at least 6 inches above the floor to prevent contamination.
- Food shall be moved as soon as possible.

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

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3717-1-06.1 Physical facilities: design, construction, and installation.

- Found floor tiles broken on the show room floor.
- Found floor tiles to be missing on the show room floor.
- Found floor in storage area to be unsealed wood.
- Found floor in restroom to be broken in several areas.
- Found areas on wall where the paint was peeling on the show floor.
- Found several areas where drywall was exposed on the show floor.
- Found area in dry storage where dry wall was broken and brick was exposed.
- Found several area on the sho floor where the ceiling tiles were broken or missing.
- Floors, walls and ceiling shall be smooth and easily ckeanable to prevent contamination.

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-- Areas shall be repaired/replaced as soon as possible.

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

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3717-1-06.1 Physical facilities: design, construction, and installation.

- Found lights on the show room floor to be unshielded.
- Lights in food storage areas shall be shielded to prevent contamination.
- Lights shall be shielded as soon as possible.

(I) Light bulbs - protective shielding.

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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3717-1-06.1 Physical facilities: design, construction, and installation.

- Found window in restroom to be broken.
- All outer openings shall be protected to prevent contamination from pests.
- Window shall be repaired/replaced as soon as possible.

(M) Outer openings - protected.

(1) Except as provided in paragraphs (M)(2) and (M)(3) of this rule, outer openings of a food service operation or retail food establishment shall be protected against the entry of insects and rodents by:

- (a) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (b) Closed, tight-fitting windows; and
- (c) Solid, self-closing, tight-fitting doors.

This paragraph does not apply if a food service operation or retail food establishment opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(2) Exterior emergency exit doors need not be self-closing if they are:

- (a) Solid and tight-fitting;
- (b) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the food service operation or retail food establishment; and
- (c) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(3) If the windows or doors of a food service operation or retail food establishment, or of a larger structure within which a food service operation or retail food establishment is located, are kept open for ventilation or other purposes or a temporary food service operation or temporary retail food establishment is not provided with windows and doors as specified under paragraph (M) (1) of this rule, the openings shall be protected against the entry of insects and rodents by:

- (a) Sixteen mesh to one inch (sixteen mesh to 25.4 millimeters) screens;
- (b) Properly designed and installed air curtains to control flying insects; or
- (c) Other effective means.

This paragraph does not apply if flying insects and other pests are absent due to the location of the food service operation or retail food establishment, the weather, or other limiting condition.

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3717-1-06.2 Physical facilities: numbers and capacities.

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- Found several areas on the show floor to be burned out.
- Found several areas in the storage area where light were burned out.
- Found light in the reach in cooler to be bruned out.
- All areas shall be provided with adequate lighting to prevet contamiantion.
- Lights shall be replaced/repared as soon as possible.

(I)Lighting - intensity

The light intensity shall be:

- (1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
- (2) At least twenty foot candles (two hundred fifteen lux):
  - (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
  - (b) Inside equipment such as reach-in and under-counter refrigerators; and
  - (c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and
- (3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

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3717-1-06.4 Physical facilities: maintenance and operation.

- Found build up on the floor and floor vents throught out the entire facility.
- Found debris on the floor in the drystorage area.
- Facility shall be clean to sight and touch to prevent contamination.
- Facility shall be cleaned as soon as possible,

(B)Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.  
This requirement does not apply to cleaning that is necessary due to a spill or other accident.

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- Temperatures at time of inspection were as follows:
  - Ham: 39°F
  - Hot Pocket: 14°F

Inspected by <b>BOBBI CONNRAD</b>	R.S./SIT # <b>132937</b>	Licensor <b>Gallia County Health District</b>
Received by	Title	Phone <b>1-740-446-0896</b>

As per HEA 5302 12/08 CHC Software, Inc.  
As per AGR 1268 12/08 CHC Software, Inc.