

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOLLAR TREE #1133	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 20140064	Date 03/24/2014
Address: 31 OHIO RIVER PLZ SUITE A GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 1 <25,000 SQ. FT.	
License holder DOLLAR TREE STORES, INC	Inspection Time (min) 45	Travel Time (min) 15	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

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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and 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
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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

- Found cases of vinegar being stored on the show floor.
- Found a snickers bar being stored on the show floor.
- Found a box of cheese nips being stored on the show floor.
- Found bags of almonds being stored on the show floor.
- Found six pack of water being stored in the mop sink.
- All food items shall be stored atleast six inches above floor and properly to prevent contamination.
- All items 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.

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

- Found areas in the back storage area where the floor was cut and cracked.
- Floor areas shall be smooth and easily cleanable to prevent the growth of organisms.
- Floor shall be replaced or repaired 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

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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.

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

- Found back door not to be properly sealing.
- All outer opening shall be tightly fitting to prevent the contamination of pests.
- Door shall be replaced/repared 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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- Temperatures at time of inspeciton were as follows:
 - Eggs: 41°F
 - Pot Pie: 8°F

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licenser Gallia County Health District
Received by	Title	Phone 1-740-446-3067

As per HEA 5302 4/10 CHC Software, Inc.
 As per AGR 1268 4/10 CHC Software, Inc.