**State of Ohio**  
**Standard Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

---

**Name of facility**  
DOLLAR GENERAL STORE #2015

**Address:** 495 S. WASHINGTON ST.  
NEW BREMEN, OH 45869

**License holder**  
DOLGEN MIDWEST LLC

**License number**  
236

**Date**  
03/05/2018

**Category/Descriptive**  
COMMERCIAL CLASS 1 <25,000 SQ. FT.

---

**Type of visit (check)**  
- Standard  
- Follow Up  
- Foodborne  
- 30 Day  
- Consultation  
- Other specify

**Inspection Time (min)**  
45

**Travel Time (min)**  
30

**Follow-up date (if required)**  
/

**Sample date/result (if required)**  
/

---

**3717-1 OAC Violation Checked**

**Management and Personnel**

1. Employee health  
2. Personal cleanliness  
3. Hygienic practices  
4. Supervision

**Food**

1. Safety, unadulterated and honestly presented  
2. Sources, specification and original containers  
3. Destruction of organisms  
4. Limitation of growth of organisms  
5. Identity, presentation, on premises labeling  
6. Discarding or reconditioning unsafe, adulterated  
7. Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

1. Materials for construction and repair  
2. Design and construction  
3. Numbers and capacities  
4. Location and installation

**Water, Plumbing, and Waste**

1. Water supply  
2. Plumbing system  
3. Mobile water tanks  
4. Sewage, other liquid waste and rainwater  
5. Refuse, recyclables, and returnables

**Physical Facilities**

1. Materials for construction and repair  
2. Design, construction and installation  
3. Numbers and capacities  
4. Location and placement  
5. Maintenance and operation

---

**Poisonous or Toxic Materials**

1. Labeling and identification  
2. Operational supplies and applications  
3. Storage and display separation

**Special Requirements**

1. Fresh juice production  
2. Heat treatment dispensing freezers  
3. Custom processing  
4. Bulk water machine criteria  
5. Acidified white rice preparation criteria  
6. Facility layout and equipment specifications  
7. Existing facilities and equipment

**Administration**

1. 3701-21 OAC

---

**Violations/Comment(s)**

*CРИTICAL VIOLATION*  
3717-1-02.4 Management and personnel: supervision.  
(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
4. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures;
7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;
8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility did not have employee health notification forms or vomitus/fecal release clean-up procedures available at the time of inspection. These forms are required to prevent the spread of foodborne illness by sick employees who could spread the illness while handling the food products.

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.

A box of puffed corn bags was observed on the floor of the back storage room. Food items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. THE BOX WAS MOVED OFF THE FLOOR TO CORRECT.

Food items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. THE BOX WAS MOVED OFF THE FLOOR TO CORRECT.

A box of puffed corn bags was observed on the floor of the back storage room. Food items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. THE BOX WAS MOVED OFF THE FLOOR TO CORRECT.

The facility did not have employee health notification forms or vomitus/fecal release clean-up procedures available at the time of inspection. These forms are required to prevent the spread of foodborne illness by sick employees who could spread the illness while handling the food products.

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.

A box of puffed corn bags was observed on the floor of the back storage room. Food items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. THE BOX WAS MOVED OFF THE FLOOR TO CORRECT.
A box of foam plates was observed on the floor of the dry goods storage room. Single use items that are used to hold food products must be kept at least six inches above the floor to prevent contamination.

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

The reach in display freezer had 2 lights out and was producing less than 12 ft. candles of light. Please repair the lights to ensure at least 20 ft. candles of light are provided.

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

The floor of the back storage room was accumulating debris and needs cleaned at this time.

3717-1-06.4 Physical facilities: maintenance and operation.
(N) Maintaining premises - unnecessary items and litter.
The premises shall be free of:
(1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and
(2) Litter.

Stacks of unused display racks were being kept in the corner across from the milk cooler and reach in freezer in the back storage room. Please dispose of unnecessary equipment and organize the equipment that is kept so that the area can be monitored for pest activity.

*CRI TICAL VIOLATION*
3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]
(A) Storage: separation.
Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by:
(1) Separating the poisonous or toxic materials by spacing or partitioning; and
(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, single-service articles, and single-use articles.

Cans of soup and pineapple, plastic cups, and plastic plates were observed under bottles of motor oil in the discounted item area. Chemical products shall not be kept over food or single use items to prevent potential contamination. THE OIL WAS MOVED TO CORRECT.
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Received by</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAILED</td>
<td></td>
<td>1-419-629-8308</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.