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

Name of facility
DOLLAR GENERAL STORE #7099

Address: 844 INDIANA AVE.
ST. MARYS, OH 45885

License holder
DOLGEN MIDWEST LLC

Type of visit (check)
Standard  Follow Up  Foodborne  30 Day
Complaint  Prelicensing  Consultation  Other specify

Inspection Time (min)  45
Travel Time (min)  15

Follow-up date (if required)  I / I

Date  03/13/2018

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

Travel Time (min)  Other

Violation/Comment(s)

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 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

Physical Facilities
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

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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administration
901:3-4 OAC
3701-21 OAC

Standard
Complaint

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

Cans of sweet peas were placed on the floor of the display aisles. Food items shall be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products while they are in place.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[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) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The door seal of the milk reach in display cooler was pulling loose and needs repaired.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.
(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   (a) In a clean, dry location;
   (b) Where they are not exposed to splash, dust, or other contamination; and
   (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages
       on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1
       of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be
    stored:
    (a) In a self-draining position that allows air drying; and
    (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and
    shall be kept in the original protective package or stored by using other means that afford protection from
    contamination until used.

A box of foam plates was observed on the floor of the back storage room. Single use items which will be used to hold
food products on shall be kept at least six inches above the floor to prevent contamination.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(S)Plumbing system - maintained in good repair.
A plumbing system shall be:
   (1) Repaired according to the Ohio building code; and
   (2) Maintained in good repair.

The men's restroom/mop room was out of service due to a toilet back up in the room. Please repair the toilet.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(P)Maintaining refuse areas and enclosures.
A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of
unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

The area around the dumpster had significant scattered litter. Please collect the scattered litter and properly dispose of it.

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 egg reach in display cooler did not have any working lights in it. The middle light in the left reach in display freezer
was not working. Please keep lights in good repair to ensure at least 20 foot candles of light are provided.

*CRITICAL VIOLATION*  
3717-1-07.0 Poisonous or toxic materials: labeling and identification.
(B)Working containers - common name.
Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies
shall be clearly and individually identified with the common name of the material.

A pump sprayer full of liquid was observed in the back storage room without identification of contents. Please keep
chemical working containers labeled to prevent misuse of products. THE SPRAYER WAS EMPTIED AS THE
As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.