**State of Ohio Standard Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Address: 1009 LINCOLN AVE. WAPAKONETA, OH 45895</th>
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<tbody>
<tr>
<td>DOLLAR GENERAL STORE #3822</td>
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<table>
<thead>
<tr>
<th>License holder</th>
<th>DOLGEN MIDWEST, LLC</th>
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<tr>
<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Complaint</th>
<th>Prelicensing</th>
<th>Consultation</th>
<th>Other specify</th>
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<thead>
<tr>
<th>Inspection Time (min)</th>
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<tr>
<td>Travel Time (min)</td>
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<thead>
<tr>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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### 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

- 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

#### 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

#### 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

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### Violations/Comment(s)

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 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 food was observed on the floor of the walk in freezer at the time of inspection. Please keep food products 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 ON A DUNNAGE RACK TO CORRECT.

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 dumpster storage area contained unused equipment at the time of inspection. Please dispose of any unnecessary items and keep items that are to be kept in a manner where they cannot hold water or harbor other pests.

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

(F) Drying mops.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

A mop was observed in dirty mop water in the back storage room. Please ensure that mops are stored so they can air dry...
between use to prevent bacterial build up in the mop head. MOP WAS HUNG UP TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(C)Outdoor enclosure.
If used, an outdoor enclosure for refuse, recyclables, or returnables shall be constructed of durable and
cleanable materials.

The outdoor enclosure had both doors off the hinges with broken parts on them at the time of inspection. Please keep the
doors in good repair so that they can be cleaned as necessary.

The facility currently uses an computer based learning program to notify employees that they shall not report to work when
ill and instructions on how to clean up a vomitus/fecal release event. Please print out a hard copy of the sections that
pertain to this information for review during future inspections to ensure that the information adequately covers
requirements in Ohio’s Food Code.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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<tr>
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<td>1-419-738-6935</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.