## Food Inspection Report

**Name of facility**
DOLLAR TREE #4117

**City/State/Zip Code**
ST. MARYS OH 45885

**License Number**
399

**Date**
03/02/2020

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### Compliance Status

#### Supervision
1. **IN** Person in charge present, demonstrates knowledge, and performs duties
2. **IN** Certified Food Protection Manager

#### Employee Health
3. **IN** Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. **IN** Proper use of restriction and exclusion
5. **IN** Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
6. **IN** Proper eating, tasting, drinking, or tobacco use
7. **IN** No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. **IN** Hands clean and properly washed
9. **IN** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. **IN** Adequate handwashing facilities supplied & accessible

#### Approved Source
11. **IN** Food obtained from approved source
12. **IN** Food received at proper temperature
13. **IN** Food in good condition, safe, and unadulterated
14. **IN** Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. **IN** Food separated and protected
16. **IN** Food-contact surfaces: cleaned and sanitized
17. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/ Temperature Controlled for Safety Food (TCS food)
18. **IN** Proper cooking time and temperatures
19. **IN** Proper reheating procedures for hot holding
20. **IN** Proper cooling time and temperatures
21. **IN** Proper hot holding temperatures
22. **IN** Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
23. **IN** Proper date marking and disposition
24. **IN** Time as a public health control: procedures & records

#### Consumer Advisory
25. **IN** Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. **IN** Pasteurized foods used; prohibited foods not offered

#### Chemical
27. **IN** Food additives: approved and properly used
28. **IN** Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. **IN** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. **IN** Special Requirements: Fresh Juice Production
31. **IN** Special Requirements: Heat Treatment Dispensing Freezers
32. **IN** Special Requirements: Custom Processing
33. **IN** Special Requirements: Bulk Water Machine Criteria
34. **IN** Special Requirements: Acidified White Rice Preparation Criteria
35. **IN** Critical Control Point Inspection
36. **IN** Process Review
37. **IN** Variance

### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:
- **IN** = in compliance
- **OUT** = not in compliance
- **N/O** = not observed
- **N/A** = not applicable

#### Risk Factors
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

#### Public Health Interventions
- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)
# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOLLAR TREE #4117</td>
<td>sta</td>
<td>03/02/2020</td>
</tr>
</tbody>
</table>

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Code Section</th>
<th>Description</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>3717-1-06.4(B)</td>
<td>Cleanliness of nonfood-contact surfaces of equipment.</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-04.5(A)(3)</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-04.5(A)(3)</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2(Q)</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2(Q)</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3717-1-03.2(Q)</td>
<td>Nonfood-contact surfaces clean</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>901:3-4 OAC</td>
<td>Hot and cold water available; adequate pressure</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3701-21 OAC</td>
<td>Sewage and waste water properly disposed</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3701-21 OAC</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3701-21 OAC</td>
<td>Existing Equipment and Facilities</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
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<td>3717-1-03.2(Q)</td>
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<td>N/O</td>
<td>N/A</td>
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<td>3717-1-06.4(B)</td>
<td>Food storage - preventing contamination from the premises.</td>
<td>NC</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Three cases of juice in cardboard cases stored on the floor in the walk-in cooler.</td>
<td></td>
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<tr>
<td>3717-1-06.4(B)</td>
<td>Cleaning - frequency and restrictions.</td>
<td>NC</td>
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<td></td>
<td>Floor throughout the sales area needs vacuumed.</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection  **R** = repeat violation

<table>
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<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises.</td>
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<td>Three cases of juice in cardboard cases stored on the floor in the walk-in cooler.</td>
</tr>
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<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Build-up in the rails of the ice cream display freezer by register one.</td>
</tr>
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<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
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**Person in Charge**

| Name: Kent Martz | RS/SIT# 2937 | Date: 03/02/2020 |

**Sanitarian**

KENT MARTZ

**Licensor:** Auglaize County Health Department

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