

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Family Dollar #21662	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number MKNN-BM2S2P	Date 22-Jun-2023
Address 554 N Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Family Dollar Stores of Ohio, LLC	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial RFE < 25000 sq. ft. - Risk Level I
Type of Inspection Standard	Follow up date (if required)		Water sample date/result (if required)

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	N/A	Proper hot holding temperatures
2	N/A	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	IN	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	N/O	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	N/A	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<div style="border: 1px solid black; padding: 5px;"> <p>Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</p> <p>Public Health Interventions are control measures to prevent foodborne illness or injury.</p> </div>		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/A	Proper cooking time and temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	N/A	Pasteurized eggs used where required	
39	IN	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	IN	Proper cooling methods used; adequate equipment for temp control	
41	N/A	Plant food properly cooked for hot holding	
42	N/A	Approved thawing methods used	
43	N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	IN	Food properly labeled; original container	
Prevention of Food Contamination		Existing Equipment and Facilities	
45	IN	Insects, rodents, and animals not present/outer openings protected	
46	IN	Contamination prevented during food preparation, storage & display	
47	IN	Personal cleanliness	
48	N/A	Wiping cloths: properly used and stored	
49	N/A	Washing fruits and vegetables	
Proper Use of Utensils		901:3-4 OAC	
50	N/A	In-use utensils: properly stored	
51	N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	IN	Single-use/single-service articles: properly stored, used	
53	N/A	Slash-resistant, cloth, and latex glove use	
54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
55	N/A	Warewashing facilities: installed, maintained, used; test strips	
56	IN	Non-food contact surfaces clean	
57	IN	Hot and cold water available; adequate pressure	
58	IN	Plumbing installed; proper backflow devices	
59	IN	Sewage and waste water properly disposed	
60	IN	Toilet facilities: properly constructed, supplied, cleaned	
61	IN	Garbage/refuse properly disposed; facilities maintained	
62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
63	IN	Adequate ventilation and lighting; designated areas used	
64	IN	Existing Equipment and Facilities	
65	IN	901:3-4 OAC	
66	N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed baby food dated for discard 12/22 at the time of inspection.	X	

Person in Charge Amanda Kille	Date 22-Jun-2023
Sanitarian Brittany Riley	Licensor Vinton County Health Department

HEA 5302B Ohio Department of Health (10/19)
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