

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 10/31/18	Time in: 4:00	Time out:	License/Permit #: 2018019527	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE						
Establishment Name: Family Dollar Store			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: 117 W. Hwy 67		City/County: Venus		Zip Code:	Phone:	Follow-up: Yes No (circle one)

99

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R				
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT					
							Time and Temperature for Food Safety (F = degrees Fahrenheit)										
												Employee Health					
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
												Preventing Contamination by Hands					
												14. Hands cleaned and properly washed/ Gloves used properly					
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___N___)					
												Highly Susceptible Populations					
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
												Chemicals					
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
												18. Toxic substances properly identified, stored and used					
												Water/ Plumbing					
												19. Water from approved source; Plumbing installed; proper backflow device					
												20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R				
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT					
							Demonstration of Knowledge/ Personnel										
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
												22. Food Handler/ no unauthorized persons/ personnel					
							Safe Water, Recordkeeping and Food Package Labeling										
												23. Hot and Cold Water available; adequate pressure, safe 100°F					
												24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
							Conformance with Approved Procedures										
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
							Consumer Advisory										
												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					
							Food Temperature Control/ Identification										
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
												28. Proper Date Marking and disposition					
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
							Permit Requirement, Prerequisite for Operation										
												30. Food Establishment Permit (Current & Valid)					
							Utensils, Equipment, and Vending										
												31. Adequate handwashing facilities: Accessible and properly supplied, used					
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R				
O	I	N	NA	COS	OUT		O	I	N	NA	COS	OUT					
							Prevention of Food Contamination										
												34. No Evidence of Insect contamination, rodent/other animals					
												35. Personal Cleanliness/eating, drinking or tobacco use					
												36. Wiping Cloths; properly used and stored					
												37. Environmental contamination					
												38. Approved thawing method					
							Proper Use of Utensils										
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					
												40. Single-service & single-use articles; properly stored and used					
							Food Identification										
												41. Original container labeling (Bulk Food)					
							Physical Facilities										
												42. Non-Food Contact surfaces clean					
												43. Adequate ventilation and lighting; designated areas used					
												44. Garbage and Refuse properly disposed; facilities maintained					
												45. Physical facilities installed, maintained, and clean					
												46. Toilet Facilities; properly constructed, supplied, and clean					
												47. Other Violations					

Received by: (signature) <i>R. J. P.</i>	Print: Rhonda Burkham	Title: Person In Charge/ Owner <i>Asst Mgr</i>
Inspected by: (signature) <i>Angela Varghese, RS</i>	Business Email: <i>Angela Varghese, RS</i>	

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Corrective Actions to Ensure Safe Food

Page ___ of ___

Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

4 Cooking

- TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

Inspections are based solely on visual observation(s) and assessment(s) of the construction or specified items at the time of inspection. The inspection shall not be held to permit or be an approval of a violation of any applicable codes and/or standards nor relieve the owner, design professional of record or contractor of compliance with any applicable codes and/or standards. Inspection shall not be relied upon by others as acceptance of work, nor shall it in any manner relieve any owner, contractor, or any other party, from their obligations and responsibilities.

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Bureau Veritas North America, Inc.

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2	
Family Dollar Store	117 W Hawthorne	Venus			
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RF	7°F	50°F, 60°F			
Fresh Foods	38°F - 40°F				
dairy cooler	37°F				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:				
pest	prest-X 10/29/2018				
45	observed damaged ceiling tiles, shall repair or replace. shall install missing ceiling tiles.				
*	checked dates ✓				

Received by: (signature) <i>Rd F. Bl</i>	Print: Rhonda Burkham	Title: Person In Charge/ Owner Asst. Mgr
Inspected by (signature) <i>Angela Varghese, RS</i>	Print: Angela Varghese, RS	Samples: Y N # collected