



Date of Inspection: 7/17/13

Facility Name: Dollar General - Chester Phone Number: _____ PR ID # 4254
 Facility Site Address: 376 MAIN City: CHESTER Zip 96020
 Permit #: 13-123787 Exp Date: 6/13/14 Permit Holder: DOUGEN CALIFORNIA LLC
 Type of Inspection: ROUTINE

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A	COS	MAJ	OUT	In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					FOOD FROM APPROVED SOURCES				
X					X				
1. Demonstration of knowledge: food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>PRE-PACKAGED FOODS ONLY</u> Exp. Date: _____					16. Compliance with shell stock tags, condition, display				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
X					X				
4. Proper eating, tasting, drinking or tobacco use					19. Consumer advisory provided for raw or undercooked foods				
PREVENTING CONTAMINATION BY HANDS					Highly Susceptible Populations				
X					X				
5. Hands clean and properly washed; gloves used properly					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X					WATER/HOT WATER				
X					X				
6. Adequate handwashing facilities supplied & accessible					21. Hot and cold water available Temp <u>120°F</u>				
TIME AND TEMPERATURE RELATIONSHIPS					LIQUID WASTE DISPOSAL				
X					X				
7. Proper hot and cold holding temperatures					22. Sewage and wastewater properly disposed				
X					VERMIN				
X					X				
8. Time as a public health control; procedures & records					23. No rodents, insects, birds, or animals				
X									
X									
X									
X									
PROTECTION FROM CONTAMINATION									
X									
X									
X									
X									

SUPERVISION				OUT	39. Thermometers provided and accurate				C.O.S.	OUT
24. Person in charge present and performs duties					40. Wiping cloths: properly used and stored					X
PERSONAL CLEANLINESS					PHYSICAL FACILITIES					
25. Personal cleanliness and hair restraints					41. Plumbing: proper backflow devices					
GENERAL FOOD SAFETY REQUIREMENTS					42. Garbage and refuse properly disposed; facilities maintained					
26. Approved thawing methods used, frozen food					43. Toilet facilities: properly constructed, supplied, cleaned					
27. Food separated and protected				X	44. Premises: personal/cleaning items; vermin-proofing					
28. Washing fruits and vegetables					PERMANENT FOOD FACILITIES					
29. Toxic substances properly identified, stored, used					45. Floor, walls and ceilings: built, maintained, and clean					
FOOD STORAGE/ DISPLAY/ SERVICE					46. No unapproved private homes/ living or sleeping quarters					
30. Food storage: food storage containers identified					SIGNS/ REQUIREMENTS					
31. Consumer self-service					47. Signs posted; last inspection report available					
32. Food properly labeled & honestly presented					COMPLIANCE & ENFORCEMENT					
EQUIPMENT/ UTENSILS/ LINENS					48. Plan Review					
33. Nonfood contact surfaces clean					49. Permits Available					
34. Warewashing facilities: installed, maintained, used; test strips					50. Impoundment					
35. Equipment/ Utensils approved; installed; clean; good repair; capacity					51. Permit Suspension					
36. Equipment, utensils and linens: storage and use										
37. Vending machines										
38. Adequate ventilation and lighting; designated areas, use										

Received by (Print) Emily Mayo Title _____
 Received by (Signature) Emily S. Mayo
 Specialist (Print) PAT SANDERS Specialist (Signature) [Signature] Re-inspection Date: _____

Facility Name: Polar General - Chester

FA ID # 4254

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OBSERVATIONS AND CORRECTIVE ACTIONS

39. PROVIDE ACCURATE THERMOMETERS IN ALL REFRIGERATION UNITS CONTAINING PERISHABLE FOODS. - CORRECTED ON SITE

27. STORE ALL NON-FOOD ITEMS SEPARATE FROM FOOD & FOOD CONTACT ITEMS

Received by (Print) Emily Moya

Title

Received by (Signature) Emily S. Moya

Specialist (Print) PAT SANDOZ

Specialist (Signature) [Signature]

Re-inspection Date: