FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>DOLLAR GENERAL STORE #17882</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(615) 855-4000</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0010214</td>
</tr>
<tr>
<td>DATE:</td>
<td>October 14, 2022</td>
</tr>
<tr>
<td>CITY:</td>
<td>ARMONA</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
</tr>
<tr>
<td>INSPECTION TYPE:</td>
<td>2ND+ FOLLOWUP INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>DOLGEN CALIFORNIA, LLC</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Not Specified</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td></td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
[HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed an excessive amount of food, dust, and various bottles throughout the facility (i.e. underneath aisles racks and back storage room). Please clean and maintain the facility regularly to help further prevent accumulation and further pest attraction.

**General Comments:**

The purpose of this re-inspection is to follow-up on the facility to ensure the pest control issue has been resolved. The inspection revealed the following:

- No live pest were observed during the inspection, however dead cockroaches and mosquitoes were found underneath the floor aisles and back storage rooms. Please clean the dead insects, as it should not be left on the floor. Additionally mice droppings were found in the back storage room as well. This will need to be cleaned as well. Photos were taken during the time of inspection.

- Of note, the back storage room and floor aisles will need more attention and need to be cleaned daily as food, dust, plastic bottles, etc. was observed accumulating. This will help in rectifying the pest issue at hand.

- Pest control services will need to be done every 1-2 weeks consistently to ensure the problem is rectified, additionally past and future pest control reports will need to be sent to the department to ensure compliance.

If you have any questions regarding this inspection, please feel free to contact the department.

Thank you for your time.

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**RESULTS OF EVALUATION:**

- ☒ PASS
- ❌ NEEDS IMPROVEMENT
- ☐ FAIL

**Reinspection Required:**

- ☒ Yes
- ☐ No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

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**Signed:**

**Agency Representative:** SEMHAR GEBREGZIABIHE

**NOTE:** This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOLLAR GENERAL STORE #17882
BUSINESS PHONE: (615) 855-4000
RECORD ID#: PR0010214
DATE: August 26, 2022

FACILITY SITE ADDRESS: 10817 14TH AVE
CITY: ARMONA
ZIP CODE: 93230
INSPECTION TYPE: 1ST FOLLOW UP INSPECTION

OWNER NAME: DOLGEN CALIFORNIA, LLC
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

<table>
<thead>
<tr>
<th>Violation</th>
<th>(HSC Section)</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNNECESSARY ITEMS AND LITTER</td>
<td>(HSC 114257.1)</td>
<td>Observed unorganized items scattered in the back storage room and trash throughout the back storage room. This was observed in the previous inspection and still needs to be rectified.</td>
</tr>
<tr>
<td>VERMIN INFESTATION</td>
<td>[HSC 114259.1]</td>
<td>Repeat Violation: Observed dead cockroaches, mosquitoes and other insects laid out on traps throughout the facility. Observed ants throughout the facility. Please continue to increase your pest control services until the problem is rectified. Please send a copy of the pest control reports to the department as soon as possible.</td>
</tr>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>[HSC 114161-114182 &amp; 114257]</td>
<td>Repeat violation: Observed dust food debris, liquid debris, etc. throughout the facility. The facility is in need of a deep clean of their floors (including the back storage room) such as but not limited to: underneath the aisles storage racks, underneath equipment, and other hard to reach places. Please have this rectified as soon as possible.</td>
</tr>
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</table>

General Comments:

The purpose of this inspection is to verify compliance from the previous inspection on 07/27/2022. The following was observed during today's inspection:

- Dead cockroaches, mosquitoes and other insects laid out on traps throughout the facility. Observed ants throughout the facility. Please continue to increase your pest control services until the problem is rectified and be sure to clean any debris found in the facility to prevent an increase of pest attraction.

- Dust food debris, liquid debris, etc. throughout the facility. The facility is in need of a deep clean of their floors (including the back storage room) such as but not limited to: underneath the aisles storage racks, underneath equipment, and other hard to reach places. Please have this rectified as soon as possible.

A billable re-inspection will be conducted on or after 09/09/2022 to verify compliance. Further re-inspections may result in further fees and administrative action. If you have any questions please be sure to contact the department.

Your anticipated cooperation is appreciated.

Thank you for your time.
The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  

- Pass
- Needs Improvement ☒
- Fail

Reinspection Required:  Yes: ☐ No: ☒

Reinspection Date (on or after):  N/A

Potential Food Safety All Star:  ☐

Received By:  

Signed:  

Agency Representative:  SEMHAR GEBREGZIABIHE
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOLLAR GENERAL STORE #17882
BUSINESS PHONE: (615) 855-4000
RECORD ID#: PR0010214
DATE: July 27, 2022

FACILITY SITE ADDRESS: 10817 14TH AVE
CITY: ARMONA
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DOLGEN CALIFORNIA, LLC
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

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<tr>
<td>SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED</td>
<td>Observed a can of beans to be dented. This was discarded on site. Please have an employee check all cans to ensure they are free of any form of contamination or adulteration. Observed a foul odor in the back storage room, the district manager mentioned that it was the smell of spoiled milk which was in close proximity to the dry food storage area. Please do not store any spoiled or contaminated items near non contaminated foods. All spoiled and contaminated foods should be directly sent to the outside trash bin for storage.</td>
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<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>Observed dust, food debris, liquid debris, etc. throughout the facility. The facility is need of a deep clean of their floors (including the back storage room) such as but not limited to: underneath the aisles storage racks, underneath equipment, and other hard to reach places. Please have this rectified as soon as possible.</td>
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<tr>
<td>VERMIN INFESTATION</td>
<td>Observed dead cockroaches and dead mosquitoes throughout the facility. Observed small mice -like feces in the back storage room as well. Increase your frequency of pest control services until this is rectified.</td>
</tr>
<tr>
<td>RESTROOM FACILITIES NOT MAINTAINED</td>
<td>Observed the restroom directly across from the employee room to not have paper towels. Please refill the paper towels as soon as possible.</td>
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General Comments:

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Observations:

Restrooms were supplied with hot water and were in satisfactory condition.

Prepackaged food items in the aisles of the facility were organized and well maintained.

Refrigeration units were functioning properly at 41F and below.

Freezer units were functioning properly at 0F and below.

All baby food products "best if used by" dates were maintained. No expired items were found.

A re-inspection will be conducted on or after 08/08/2022 to ensure compliance has been met with the above noted violations. Failure to comply with these violations will result in an additional $226 re-inspection. Please contact the department should you have any questions.

Frank Lightsey and Mike Ingalls was present for this inspection.

Thank you for your time.

Results of Evaluation:

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: [x]

Reinspection Date (on or after): 8/8/2022

Potential Food Safety All Star: [ ]

Signed by:

SEMHAR GEBREGZIABIHE  
Agency Representative

NOTE: This report must be made available to the public on request