

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <i>Dollar General Store #7369</i>	Telephone Number () Establishment <i>(765) 293-7650</i>	Date of Inspection (mm/dd/yr) <i>7/23/25</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>1104 N. Baldwin Ave. Marion</i>	Owner <i>Soligen Corp LLC</i>	Follow-up <i>NO</i>	Release Date <i>10 Days</i>
Owner's Address <i>Same</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Summary of Violations: <i>P- NR- C2</i>	
Person in Charge <i>Lozano</i>		Menu Type (See back of page) <i>1 2 X 3 4 5</i>	
Responsible Person's E-mail _____			
Certified Food Handler <i>N/A</i>			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/N/C	R	Narrative	To Be Corrected By
306(a) C			The following "non food contact area" soiled with dry food and other debris must - Darius Cooper inside doors, racks, bottom shelf to include outside vents Physical facility in need of repairs - #1-18 ceiling tile through put store - flooring cracked chipped black in color -	BAF
412(a) C			July 8 2025 Freezer door was left open - Lost Product Spoke with manager about proper disposal of damaged/out dated food items.	


Received by (name and title printed):

Loraine Elliott

Received by (signature):

[Handwritten signature]

Inspected by (name and title printed):

Inspected by (signature): 

Inspected by (signature):

cc:

cc:

CC: