

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Acord's Market & Carryout
Address: 13110 State Route 772
Date of Inspection: June 1, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

Violation(s) / Comment(s) (Chapter 3717-1 OAC violations checked)

1) Observed a residential style microwave, upright freezer and upright refrigerator used in the facility. The units must be removed by March 1, 2011 or replaced with approved, commercial grade units.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

2) The hot water was not reaching 100 degrees F. in the kitchen handwash sink. The plumbing for this sink must be repaired so the hot water reaches a minimum of 100 degrees F. The other sinks were reaching the minimum temperatures for hot water.

3717-1-05.1 Water, Plumbing, and Waste: Plumbing System

(C) Handwashing sink - installation.

(1) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet.

3) Observed debris build-up on the inside of the Frigidaire upright refrigerator. Observed debris build-up on the top and outside of the pizza oven. Observed debris build-up on the three compartment sink in the kitchen area. Equipment must remain clean to sight and touch.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

SUMMARY IS LOCATED ON PAGE 2

****DISCLAIMER:** This summary reflects only the conditions found on the date of the inspection and does not necessarily reflect conditions at all times. Inspection reports can be viewed in their entirety at the Ross County Health District's Environmental Health Office, 475 Western Ave., Suite 3A, Chillicothe, Ohio.

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4) Observed debris build-up along the floor and wall junction behind the pizza oven and on the walls in the kitchen area. The facility and hard to reach areas must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

5) The door seals on the prep cooler are in poor repair. The door seals must be replaced on the prep cooler doors.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(A) Equipment - good repair and proper adjustment.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

SUMMARY

Cold holding temperatures appear to be in the proper range of below 41 degrees F. No hot holding or food preparation at the time of inspection.

A follow-up inspection is scheduled for June 4, 2010

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