

# Ross County Health District

## Food Service Inspection Summary



**Name of Establishment:** Bangkok Palace  
**Address:** 870 N. Bridge Street, Chillicothe, Ohio  
**Date of Inspection:** July 8, 2008  
**Reason for Inspection:** Standard Inspection  
**Sanitarian Performing Inspection:** Kelly Dennis, R.S.

### VIOLATIONS NOTED

1. Observed raw chicken, raw beef, and raw shrimp stored above vegetables, fruit, and cooked food in .
2. Observed food uncovered and exposed to possible contamination in storage.
3. Frozen food in chest freezer not remaining frozen. Freezer door in poor repair.
4. Observed shrimp thawing improperly in sink at room temperature.
5. Wok line, and non food contact surfaces of equipment dirty with grease residue.
6. Hand sink not easily accessible, hose stored in sink, towels not available for proper handwashing.

### ACTIONS TAKEN OR ORDERED

1. Keep all raw food stored below or separate from ready-to-eat food to prevent cross contamination.
2. Keep all food covered when in storage to prevent possible contamination.
3. Frozen food shall remain frozen. Repair or replace chest freezer to keep food frozen.
4. Thaw food properly (in refrigerator, under cold running water, or by cooking).
5. Clean equipment routinely to prevent accumulation of grease and food debris.
6. Keep hand sink accessible and properly supplied at all times to promote routine hand-washing.
7. Dish machine needs adjusted to properly wash-rinse-and sanitize dishes.

### SANITARIAN'S SUMMARY OF INSPECTION

Hot and cold food held at proper temperature. A series of follow-up inspections will be conducted in the next 7 days to ensure violations are corrected.

**\*\*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.