

# Ross County Health District

## Food Service Inspection Summary



**Name of Establishment:** Bangkok Palace  
**Address:** 870 North Bridge Street, Chillicothe  
**Date of Inspection:** May 20, 2010  
**Reason for Inspection:** Follow-up Inspection  
**Sanitarian Performing Inspection:** Kelly Dennis, R.S.

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

Follow-up inspection conducted. The following violations have been corrected or addressed since that last inspection ( 5-14-10):

1. Raw food stored on bottom shelf of reach cooler and walk-in cooler.
2. Wiping cloths kept in sanitizer (100ppm chlorine) between use.
3. Operation now uses the steam table to hot hold fried rice to prevent temperature violations.
4. Wok line equipment, fryer, hoods, reach units, and hard to reach areas such as floors, walls, and lights have been cleaned. Continue cleaning such items routinely to preclude accumulation of grease and debris.
5. Rice appeared to have been separated into smaller portions for cooling to help rice cool rapidly.

**(Critical) 03.4 Food: Limitation of Growth of Organisms of Public Health Concern**

**(G) Ready-to-eat, time/temperature controlled for safety food - date marking.**

Observed ready-to-eat foods undated in walk-in cooler and reach cooler. Date all ready-to-eat food upon preparation or opening so food can be used within 7 days of preparation to limit growth of microorganisms that may cause illness. Ready-to-eat foods include any sauces, cut produce or fruit, or food that does not require any further cooking to achieve food safety.

-----  
**04.1 Equipment, Utensils, and Linens: Design and Construction**

**(A) Equipment and utensils - durability and strength.**

Observed single use containers or non approved food containers used for storage of food. Some containers are cracked and stained. Observed fryer baskets with broken wire. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Discard any broken food container or fryer basket to prevent possible physical contamination of food. Replace with food grade containers that are durable.

-----  
Discussed with operator repairing section of hot hold table to provide more space for hot holding food. Also discussed with operator possibly adding a commercial grade reach cooler near wok line for storage of frequently used food such as raw eggs, and cut produce to help prevent temperature violations.

**\*\*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.