

Ross County Health District Food Service Inspection Summary



Name of Establishment: Bangkok Palace
Address: 870 North Bridge Street, Chillicothe
Date of Inspection: February 22, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Walk-in cooler, reach coolers, and reach freezers observed holding cold food in proper temperature of 41°F or below. Hot food appeared to be cooked to proper temperature and held above 135°F. Sanitizer for the dish machine and for wiping cloths in proper concentration. The following violations were noted during the inspection:

(Critical) 03.2 Food: Protection from Contamination after Receiving

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Observed raw pork and raw scallops stored above ready-to-eat food in the reach cooler by the ice machine. Store all raw food such as shellfish and pork below or separate from ready-to-eat food to protect food from cross contamination that may cause illness. Violation corrected during inspection.

Observed several containers of rice in walk-in cooler uncovered. Cover all food while in storage to protect food from contamination that may cause illness. Correct today.

03.2 Food: Protection from Contamination after Receiving

(I) Storage or display of food in contact with water or ice.

Observed raw scallops stored in a pool of water and ice. Unpackaged food may not be stored in direct contact with un-drained ice. Place scallops in a closed food grade bag and place onto ice to protect ice and water from contamination and to help protect other foods from possible cross contamination from splashed or spilled contaminated water.

03.2 Food: Protection from Contamination after Receiving

(Q) Food storage - preventing contamination from the premises.

Observed two containers of cooked rice stored on floor in walk-in cooler. Observed boxes of raw pork and raw chicken stored on floor in prep room. Store all food at least six inches above the floor to protect food from contamination while in storage or when preparing food.

-PAGE 1 of 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.

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Bangkok Palace
Address: 870 North Bridge Street, Chillicothe
Date of Inspection: February 22, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

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

(F) Time/temperature controlled for safety food - hot and cold holding.

Observed a tray of 24 shelled eggs stored at room temperature and surface temperature of shelled eggs at 59°F and in the temperature danger zone. Store shelled eggs at 45°F or below to limit growth of microorganisms that may cause illness. Violation corrected during the inspection.

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(B) Cutting surfaces.

Observed two cutting boards that were stained, scratched, or scored. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Discard damaged or stained cutting boards or have cutting boards re-surfaced.

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

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

Wok, sides of fryer, shelves in walk-in cooler, and door handles to reach coolers/ freezers observed dirty with debris. Clean equipment routinely to prevent such accumulation. Equipment shall be kept clean to sight and touch.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Hard to reach areas of walk-in cooler walls and floor dirty with debris. Hard to reach areas of floor behind ice machine and wok dirty with debris. Clean walls and floor routinely to prevent such accumulation. The physical facilities shall be cleaned as often as necessary to keep them clean.

Continue discarding damaged food containers and single use containers and replacing with food grade containers.

****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.