

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Casa Del Taco West
Address: 1360 Western Avenue
Date of Inspection: February 25, 2010
Reason for Inspection: Standard & Critical Control Point Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

1) Observed debris build-up on the green, metal shelves by the three compartment sink and where the nacho chips and taco bowls are stored. Observed debris build-up on the sides of the deep fryers. Equipment must be cleaned at a frequency to prevent debris build-up and 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

Cold holding temperatures appeared to be in the proper range of below 41 degrees F. Hot holding temperatures appeared to be in the proper range of above 135 degrees F. The hot water appeared to be adequate at all sinks. Single use gloves and hair restraints were worn properly at the time of inspection.

No critical violations observed at the time of inspection.

****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.