

# Ross County Health District Food Service Inspection Summary



**Name of Establishment:** China House  
**Address:** 40 Consumer Drive, Chillicothe  
**Date of Inspection:** February 9, 2010  
**Reason for Inspection:** Standard Inspection / Critical Control Point  
**Sanitarian Performing Inspection:** Kelly Dennis, R.S.

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

Cold food held below 41°F and in proper temperature. Hot food appeared to be cooked to proper temperature and held above 135°F. Hot water adequate. Sanitizer and test strips available. The following violations were noted during the inspection:

**(Critical) 03.2 Food: Protection from Contamination after Receiving**

**(A) Preventing contamination from hands.**

Observed bare hand contact by employee bagging fried noodles. To prevent contamination of food from hands, wear single use gloves or use a scoop or utensil to dispense noodles into bags. Operation did not have single use gloves available at time of inspection. Operator began to use a scoop to dispense noodles into bags. Bare hand contact with ready-to-eat food is not permitted.

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**(Critical) 03.2 Food: Protection from Contamination after Receiving**

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

Observed employee touching raw chicken and did not appear to wash hands before switching task to preparing eggrolls. Ensure employees wash hands in hand sink between tasks such as preparing raw chicken to prevent cross contamination of other foods or utensils.

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**03.4 Food: Limitation of Growth of Organisms of Public Health Concern**

**(E) Cooling methods - temperature and time control.**

Observed cooked chicken being cooled in deep containers and kept covered while cooling. To rapidly cool tcs food to limit growth of microorganisms that may cause illness, place food into thin shallow pans, leave food uncovered if food has overhead protection or leave loosely covered to allow food to cool from 135°F to 70°F with 2 hours and from 135°F to 41°F within 6 hours. Also observed a 5 gallon container of sauce being cooled at room temperature. Separate sauces into smaller portions, use ice baths if needed, and place into cooling units to help sauces rapidly cool to limit growth of microorganisms that may cause illness. Correct today.

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**(Critical) 04.6 Equipment, Utensils, and Linens: Sanitizing of Equipment and Utensils**

**(A) Food-contact surfaces and utensils.**

Observed a large mixing bowl used to mix raw chicken that was cleaned in the three compartment sink and placed onto clean storage rack. Bowl did not appear to be sanitized. Ensure all utensils are washed, rinsed, and sanitized in three compartment sink. Set up 3 comp. sink with wash water, rinse water, and sanitizer to clean all utensils. Equipment food-contact surfaces and utensils shall be sanitized.

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**06.4 Physical Facilities: Maintenance and Operation**

**(H) Cleaning and maintenance of plumbing fixtures.**

Hand washing sink dirty with debris. Keep handsinks clean to prevent contamination of hands when hand washing.

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**06.4 Physical Facilities: Maintenance and Operation**

**(B) Cleaning - frequency and restrictions.**

Hoods observed dirty with debris. Tables in dining area sticky to touch. Shelves below prep areas dirty with food debris. Clean such areas routinely or as often as necessary to keep them clean. The physical facilities shall be cleaned as often as necessary to keep them clean.

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