

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Christopher Conference Center
Address: 20 N Plaza Blvd, Chillicothe
Date of Inspection: July 21, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Reach coolers and reach freezers observed holding cold food below 41°F. Sanitizer for wiping cloths in proper concentration of 200ppm quaternary ammonia. Hot water adequate. Food thermometer available. Airgap provided on prep sink to prevent backflow of sewage into sink.

(Critical) 03.3 Food: Destruction of Organisms of Public Health Concern

(G) Reheating for hot holding.

Observed a half pan of vegetable medley held in hot holding unit at 66°F and in temperature danger zone. Reheat or cook vegetables to proper temperature prior to placing into hot holding unit to destroy microorganisms and to limit growth of microorganisms during hot holding. Leftover food must be reheated to 165°F within 2 hours to destroy microorganisms. Fresh cut vegetables must be heated to 135°F if placed into hot holding. Corrected during inspection.

(Critical) 04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

Dishmachine dispensing sanitizer at 0ppm chlorine. Sanitizer supply empty. Maintain sanitizer for warewashing at a minimum of 25ppm chlorine for proper sanitizing of food contact surfaces. Correct today.

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

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

Hard to reach areas of dishmachine, shelves, beverage station, and equipment dirty from splash and spills. Clean routinely to prevent accumulation of food debris and grease. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(A) Equipment - good repair and proper adjustment.

Door gasket on ice machine door in poor repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

04.8 Equipment, Utensils, and Linens: Protection of Clean Items

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

Observed rack of clean glassware stored next to mop sink and exposed to splash and spills from when dumping mop water into sink. Observed a rack of glassware stored less than six inches from floor. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored, in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least six inches (fifteen centimeters) above the floor

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