

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOCK AT WATER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 346	Date 01/03/2012
Address: 80 E WATER STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder CH FAMILY INVESTEMENTS II, LLC	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Walk-in cooler, line prep cooler, reach coolers and freezers observed holding cold food below 41 °f or below. Hot food appeared to be cooked to proper temperature and held above 135 °F. Gloves, thermometers, test strips and sanitizer in use. Kitchen equipment and prep areas kept clean at time of inspection. Food dated. Dish machine sanitizer and sanitizers in proper concentration. Lighting has been added to the kitchen to provide adequate lighting. Ceiling tiles have been replaced. Overall, kitchen appears much more clean and orderly.

CRITICAL VIOLATION

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

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

Food sampled in the salad prep cooler holding at 51 °F and in the danger zone. Cold hold all tcs food below 41 °f to limit growth of microorganisms that may cause illness. Manager adjusted thermostat on cooler during inspection. Remove food from unit that is potentially hazardous until the unit is repaired and holding below 41 °F.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Hoods dirty with grease. Hard to reach areas of behind the bar dirty. Clean such areas routinely. The physical facilities shall be cleaned as often as necessary to keep them clean.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensor Ross County Health District
Received by	Title	Phone 1-740-779-3625