

Ross County Health District Food Service Inspection Summary



Name of Establishment: Golden Corral
Address: 1660 North Bridge Street, Chillicothe
Date of Inspection: June 10, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

A complaint was reported that a customer believes they became ill after eating at this facility on 5-31-10. Complaint also reported that kitchen appeared dirty. A standard inspection was conducted in response to the complaint. The following was noted:

Cold food appeared to be held below 41°F. Hot water adequate. Sanitizer in proper concentration. Dish machine reached proper hot water sanitation temperature.

(Critical) 02.4 Management and Personnel: Supervision

(C) Person in charge - duties.

Employee who was reheating leftover food for hot holding was not aware of proper reheating temperature of 165°F within 2 hours. The person in charge shall ensure that employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q)(2) of rule 3717-1-04.4 of the Administrative Code;

(Critical) 03.2 Food: Protection from Contamination after Receiving

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

Observed raw fish being thawed on a rack in meat walk-in cooler and dripping contaminated water onto floor and possibly onto food stored next to thawing fish. Also observed raw chicken being prepped in meat room dripping blood / juice onto floor, and onto raw pork stored below prep table. Ensure all raw food is prepped, thawed, or stored in a location that protects other food from cross contamination that may cause illness.

Observed food on racks in walk-in meat cooler uncovered and unprotected from contamination. Opened bags of flour in bakery uncovered or unprotected from contamination. Cover food while

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in storage or place in containers with tight closing lids to protect food from contamination. Correct today.

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

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

Hot held food in the line hot box observed holding between 117°F and 126°F and in the temperature danger zone. Hot hold all hot tcs food above 135°F after cooking to limit growth of microorganisms that may cause illness. Correct today.

04.1 Equipment, Utensils, and Linens: Design and Construction

(A) Equipment and utensils - durability and strength.

Observed several chipped plates and cracked food container lids in use. Discard any chipped or cracked food utensil or plate to prevent food from possible physical contamination. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

(Critical) 04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

Observed food contact surfaces of meat room slicer, tomato slicer, food prep sink, and chicken fry area tongs dirty to sight and touch. Clean such equipment routinely throughout the day to prevent such accumulation that may contaminate food. Food contact surfaces shall be kept clean to sight and touch to prevent contamination of food that may cause illness.

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

(C) Cooking and baking equipment - cleaning frequency.

Fryer baskets dirty with debris. Observed several baking pans encrusted with grease. Inside of hot hold box next to fry area heavily encrusted with grease.. The food-contact surfaces of cooking and baking equipment shall be cleaned at least every twenty-four hours. Inside of ovens and hot holding units shall be cleaned as often as necessary to keep them clean.

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

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

Observed several nonfood contact surface dirty to sight and touch. Areas include food racks, plate storage racks, walk-in cooler doors, and hard to reach areas of fry equipment. Non-food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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

Observed clean food pans exposed to contamination from splashed grease and food debris. When storing food containers, keep containers stored inverted to protect food contact portion from contamination or store in location free from splash or spills.

05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(P) Maintaining refuse areas and enclosures.

Outdoor dumpster area has accumulation of trash and debris under ramp. Clean routinely to prevent such accumulation. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Walls and floor in walk-in cooler, meat cooler observed dirty with food debris, dirty water, and residue. Hoods dirty with grease accumulation. Hard to reach areas of floor and walls dirty with debris. Floors had a large accumulation of water during inspection. The physical facilities shall be cleaned as often as necessary to keep them clean.

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