

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Harley's Pizzeria & Cafe
Address: 213 East Water Street
Date of Inspection: July 9, 2010
Reason for Inspection: Follow-Up Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

1) Observed a residential style refrigerator used in the facility at the time of the inspection. This unit must be removed by March 1, 2011 or replaced with an approved, commercial grade unit.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

2) Observed grease build-up on the deep fryer. Equipment must be cleaned at a frequency to prevent debris build-up and mu

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

The following violations have been corrected:

- 1) All food has been moved to the True/Pepsi upright cooler that appears to be holding below 41 degrees F.
- 2) The metal shelf in the rear storage area have been cleaned at the time of the f follow-up inspection.
- 3) Wiping cloths were stored in sanitizer 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.