

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Max & Erma's
Address: 10 River Trace Shopping Center, Chillicothe
Date of Inspection: February 8, 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)

Walk-in cooler, grill side prep coolers, expo coolers, salad prep coolers, and freezers holding cold food in proper temperature of 41°F or below. Hot food appeared cooked to proper internal temperature and held above 135°F. Hot water adequate in kitchen. Food prep areas kept clean at time of inspection. Dish machine reached proper hot water sanitation temperature. Sanitizer for wiping cloths and bar sink in proper concentration. Operation has made a good effort in correcting and addressing violations noted on previous inspection. Kitchen kept more clean and orderly than in previous inspection.

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

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

Saute / charbroil side reach cooler observed holding food in the bottom of the unit between 45°F and 46°F and in the temperature danger zone. Have the thermostat adjusted or the unit maintained to hold cold food below 41°F to limit possible growth of microorganisms that may cause illness. Do not store bulk amount of food in unit until repaired and holding below 41°F.

05.1 Water, Plumbing, and Waste: Plumbing System

(C) Handwashing sink - installation.

Water not maintaining hot temperature in restroom hand sinks and observed at 55°F. Adjust mixing valves on hand sinks to provide hot water for handwashing. Hot water for hand wash sinks should be capable of reaching 100°F.

04.1 Equipment, Utensils, and Linens: Design and Construction

(A) Equipment and utensils - durability and strength.

Observed several of the white / coated food trays chipped and damaged. Discard damaged trays to prevent possible physical contamination of food. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Note: Operation has been discarding and replacing many of the damaged food containers, baking trays, and utensils.

Provided hand wash signs to place in restrooms at 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.