

Ross County Health District Food Service Inspection Summary



Name of Establishment: Misty's Subs
Address: 35749 US 50 East, Londonderry
Date of Inspection: February 19, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

1) Observed debris build-up on the door and door handle on the white, upright cooler. Observed food debris build-up on the inside of the prep cooler. Observed the tables in the dining area dirty to sight and touch. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch. The equipment was cleaned at the time of inspection.

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.

2) ***CRITICAL VIOLATION*** Observed food debris build-up on the inside of the microwave oven. Observed food debris build-up on the meat slicer. Food contact surfaces must remain clean to sight and touch in order to prevent possible cross contamination of the food.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

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

(1) Equipment food-contact surfaces and utensils shall be cleaned:

(b) Each time there is a change from working with raw foods to working with ready-to-eat foods;

(e) At any time during the operation when contamination may have occurred.

(2) Equipment food-contact surfaces and utensils if used with time/temperature controlled for safety food, shall be cleaned throughout the day at least every four hours.

3) Observed clothes and shoes stored in the kitchen area. Clothes and shoes may not be stored in the kitchen area. The clothes and boots were placed into a closet at the time of inspection.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(K) Dressing areas and lockers - designation.

(2) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

SUMMARY IS LOCATED ON PAGE 2

****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.

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4) Observed the kitchen and dining area floors in poor repair. The floors must be repaired so all parts are non-absorbent, smooth and easily cleanable.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

The physical facilities shall be maintained in good repair.

5) Observed employees preparing and handling food without hair restraints. Observed employee washing dishes and utensils without hair restraints.

3717-1-02.3 Management and Personnel: Hygienic Practices

(C) Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

6) ***CRITICAL VIOLATION*** Observed an employee wearing disposable gloves, coughing into the gloves then wiping the meat slicer. Proper glove use and handwashing procedures were discussed with the employees at the time of inspection.

3717-1-02.2 Management and Personnel: Personal Cleanliness

(C) Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food; clean equipment or utensils; or unwrapped single-service or single-use articles and:

(4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking except as specified in paragraph (A) of rule 3717-1-02.3 of the Administrative Code for a food employee drinking from a closed beverage container;

SUMMARY

Cold holding temperatures appeared to be in the proper range of below 41 degrees F. No hot holding at the time of inspection. The hot water appeared to be adequate at all sinks. The sanitizer in the three compartment sink appeared to be at the proper concentration.

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