

Ross County Health District Food Service Inspection Summary



Name of Establishment: The Olive Garden
Address: 1417 North Bridge Street
Date of Inspection: July 21, 2010
Reason for Inspection: Standard & Critical Control Point Inspections
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

Observed food debris build-up on the metal storage racks in the walk-in cooler. Observed food debris build-up in the bottom of the salad prep cooler. Observed dust build-up on top of the doors where the cheesecake is stored. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch. Cleaning began 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.

CRITICAL VIOLATION Observed debris build-up in the microwave above the prep line. Food contact surfaces must remain clean to sight and touch in order to prevent possible 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:

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

CRITICAL VIOLATION The chlorine sanitizer by the drink station was sampled to be at too high of a concentration. Chlorine sanitizer must be 50-100 ppm to effectively sanitize food contact surfaces and cannot be above 100 ppm to prevent possible chemical contamination of the food contact surfaces. The sanitizer was discarded and new sanitizer (at the proper concentration) was made at the time of inspection.

3717-1-07.1 Poisonous or Toxic Materials: Operational Supplies and Applications

(C) Conditions of use. Poisonous or toxic materials shall be:

(1) Used according to:

(a) Law and this chapter;

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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SUMMARY

Cold holding temperatures appear to be in the proper range of below 41 degrees F. Hot holding temperatures appear to be in the range of above 135 degrees F. Cooking temperatures appear to be adequate. Hot water temperatures appear to be adequate in all sinks. The dish machine appears to be operating properly at the time of inspection. Test strips and food thermometers available at the time of inspection. Hair restraints and single use gloves appear to be worn properly.

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