

Ross County Health District Food Service Inspection Summary



Name of Establishment: Panda Pantry
Address: 607 Central Center
Date of Inspection: July 7, 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)

1) Observed debris build-up on the door handles of the walk in cooler and freezer. Observed debris build-up on the outside of the sugar rice and flour bins and the small flour bins. Observed debris on the metal racks in the walk-in cooler. Equipment and food storage containers must remain clean to sight and touch.

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) Observed inadequate lighting in the walk-in cooler. Lighting must be added or increased to a minimum of 10 foot candles in the walk-in cooler.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(I) Lighting - intensity. The light intensity shall be:

(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

CRITICAL VIOLATION Observed fried noodles stored in a cardboard box at the time of the inspection. Food may only be stored in approved food storage containers.

3717-1-04 Equipment, Utensils, and Linens: Materials for Construction and Repair

(A) Multiuse utensils and food contact surfaces - material characteristics.

Materials that are used in the food-contact surfaces of equipment shall be:

(2) Durable, corrosion-resistant, and nonabsorbent;

(3) Sufficient in weight and thickness to withstand repeated warewashing;

(4) Finished to have a smooth, easily cleanable surface; and

(5) Resistant to pitting scratching, scoring, distortion, and decomposition.

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 proper range of above 135 degrees F. The hot water appears to be adequate in all sinks. The dish machine appears to be operating properly at the time of the inspection. Hair restraints appear to be worn properly at the time of inspection.

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