

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Pizza Chef
Address: 957 East Main Street
Date of Inspection: June 10, 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 residential style freezers used in the facility. These units must be removed by March 1, 2011 or replaced with approved commercial grade units.

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.

SUMMARY

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

****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.*