

Ross County Health District Food Service Inspection Summary



Name of Establishment: Pizza Hut
Address: 860 North Bridge Street, Chillicothe
Date of Inspection: July 9, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Walk-in cooler, reach freezer, and make table holding cold food below 41°F. Hot food held above 135°F and in proper temperature. Sanitizer for wiping cloths in proper concentration of 100ppm chlorine. Food prep surfaces kept clean at time of inspection. Hot water adequate. Thermometer and single use gloves available.

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

(F) Time/temperature controlled for safety food - hot and cold holding.
Cold food on buffet holding between 44°F and 46°F and in temperature danger zone. Manager noted buffet may have not be turned on and cooled down to proper temperature prior to placing food onto buffet. Monitor to ensure food is held below 41°F . Repair or adjust if needed. Cold tcs food shall be held below 41°F to limit growth of microorganisms that may cause illness.

(Critical) 04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.
Dishmachine sanitizer at 0ppm chlorine. Sanitizer solution supply empty. Manager refilled sanitizer during inspection. Monitor dishmachine daily to ensure sanitizer concentration is above 25ppm for proper sanitizing of dishes.

04.1 Equipment, Utensils, and Linens: Design and Construction

(A) Equipment and utensils - durability and strength.
Observed several cracked lids and food containers. Discard any damaged or cracked container 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.

****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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(Critical) 04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

Inside of dish machine, dish racks, and inside of ice machine observed dirty with an accumulation of debris. Clean routinely to prevent such accumulation that may contaminate food contact surfaces or food. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Non food contact surfaces of make table, beverage table and cabinets, dish tank areas, and hard to reach areas of hoods observed dirty with debris. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

A small portion of the wall has been removed behind dish tank to repair plumbing. Manager noted repair company will be completing repair of wall in next few days.

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