

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RED LOBSTER RESTAURANT #705	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 122	Date 01/03/2012
Address: 1079 NORTH BRIDGE STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder N&D RESTAURANT INC	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair	
6.1	Design, construction and installation	
6.2	Numbers and capacities	
6.3	Location and placement	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

Complaint reported that customer became sick after eating calamari and mushrooms. Inspection conducted. No violations noted in regard to complaint at time of inspection.

Standard inspection conducted. Cold food sampled observed in proper temperature of 41°. Hot food appeared to be cooked to proper temperature and held above 135°F. Hot water adequate. Sanitizer in proper concentration. Food prep surfaces kept clean. Food dated. Gloves, thermometers, test strips and hair restraints in use.

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(J)Mechanical warewashing equipment - wash solution temperature.

Wash solution temperature at 140°F and not maintaining 160°F minimum. Indicator strip used to determine hot water sanitation temperature of 160°F on surface of the dish did not reach proper temperature and may be because of wash cycle not reaching proper temperature. Have dish tank maintained to reach proper wash temperature of 160°F. correct in 1 day

06.4 Physical Facilities: Maintenance and Operation(B) Cleaning - frequency and restrictions.

Observed hard to reach areas of hoods, floor, walls, and some equipment dirty with debris. Clean routinely to prevent such accumulation. The physical facilities shall be cleaned as often as necessary to keep them clean. Correct in 1-3 days.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensor Ross County Health District
Received by	Title	Phone 1-740-773-1431

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.