

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>RED LOBSTER RESTAURANT #705</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>122</b>	Date <b>01/06/2012</b>
Address: <b>1079 NORTH BRIDGE STREET CHILLICOTHE, OH 45601</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>N&amp;D RESTAURANT INC</b>	Inspection Time (min) <b>20</b>	Travel Time (min) <b>5</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input 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 premise 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
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

**Administrative**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Follow-up inspection conducted. The following violations still need corrected:

06.4 (B) Cleaning: Hoods still need cleaned of debris. Clean routinely. Physical facilities shall be cleaned as often as necessary to keep them clean. Correct in 1 day.

04.4 (J) Wash temperature on dish machine not maintaining minimum of 160°F. Unit has been repaired but does not appear to be reaching temperature to properly sanitize dishes. Correct today.

Inspected by <b>KELLY DENNIS</b>	R.S./SIT #	Licensors <b>Ross County Health District</b>
Received by	Title	Phone <b>1-740-773-1431</b>