

# Ross County Health District

## Food Service Inspection Summary



**Name of Establishment:** Renick's Family Restaurant  
**Address:** 47 South Paint Street  
**Date of Inspection:** May 25, 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 the floor in the kitchen and rear storage area in poor repair. The floors must be repaired so all parts are non-absorbent, smooth and easily cleanable. Observed several water stained ceiling tiles in the kitchen area. The water stained ceiling tiles must be replaced.

**3717-1-06.4 Physical Facilities: Maintenance and Operation**

(A) Repairing.

The physical facilities shall be maintained in good repair.

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2) The lighting in the rear storage and rear food prep area was inadequate. Lighting must be added in the rear food prep area so the lighting is a minimum of 50 food candles.

**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 above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(3) At least fifty foot candles at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

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3) Observed a residential style GE freezer used in the facility. This unit must be removed by March 1, 2011 or replaced with an approved, commercial grade freezer.

**3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction**

(KK) Food equipment - certification and classification

(1) 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.

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**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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- 4) Observed debris build-up on the side of the stove/oven. All equipment must be cleaned at a frequency to prevent debris build-up and 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.**

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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 sanitizer in the three compartment sink appears to be at the proper concentration. Probe thermometers were calibrated at the time of inspection. Hair restraints and single use gloves were worn properly at the time of inspection.**

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