

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Stardust
Address: 3364 South Bridge Street
Date of Inspection: February 11, 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) ***CRITICAL VIOLATION*** Observed debris build-up on the meat slicer and the can opener blade. Food contact surfaces must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch. The meat slicer was cleaned at the time on inspection. The can opener blade was removed at the time of inspection.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

- (B) Equipment food-contact surfaces and utensils - cleaning frequency.
 - (1) Equipment food-contact surfaces and utensils shall be cleaned:
 - (e) At any time during the operation when contamination may have occurred.

2) ***CRITICAL VIOLATION*** Observed a cracked food storage container used in the facility. Once lids or containers become cracked or broken, they must be immediately discarded. The lid was discarded at the time of inspection.

3717-1-04 Equipment, Utensils, and Linens: Materials for Construction and Repair

- (A) Multiuse utensils and food contact surfaces - material characteristics.

Food-contact surfaces of equipment under normal use conditions shall be:

 - (5) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

3) Observed a residential style freezer used in the facility. Once this unit is removed, it must be replaced with a unit that is commercial grade.

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

- (KK) Food equipment - certification and classification.
 - (1) 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 appeared to be in the proper range of below 41 degrees F. No hot holding or food preparation at the time of inspection. The hot water appeared to be adequate at the time of inspection.

****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.