

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Super K-Mart
Address: 1470 North Bridge Street, Chillicothe
Date of Inspection: February 17, 2010
Reason for Inspection: Standard Inspection / Process Review
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Cold food sampled in proper temperature of 41°F or below. Hot food sampled in proper temperature of 135°F or above. Hot food appeared to be cooked to proper temperature. Hot water adequate. Sanitizer for deli in proper concentration. Operation has replaced dumpster and been repairing broken tiles, damaged post in meat room, and leaking freezers since last inspection. Continue routine maintenance of facilities. The following violations were noted during the inspection:

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

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

Hard to reach areas of equipment observed dirty with debris. Areas include inside of rotisserie oven, tops of meat saws, hard to reach areas of baker racks. Clean routinely to prevent such accumulation. Equipment shall be clean to sight and touch.

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

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

Quaternary ammonia sanitizer in meat room three compartment sink in a strong concentration greater than 500ppm. Detergent observed coming out of sanitizer pump and sanitizer observed coming out of detergent pump. Repair units so sanitizer is dispensed in proper concentration as recommended by manufacturer and so sanitizer and detergent are dispensed by proper pumps.

(Critical) 04.8 Equipment, Utensils, and Linens: Protection of Clean Items

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

Clean and sanitized utensils such as knives in meat room observed drying on a dirty mesh mat. Air dry utensils on a clean surface to prevent possible contamination of clean utensils. Surfaces used to air dry / store clean utensils shall be kept clean.

05.1 Water, Plumbing, and Waste: Plumbing System

(S) Plumbing system - maintained in good repair.

Plumbing for produce sinks in poor repair and leaking. Hand sink in produce room not operating. Repair both sinks to provide proper running water for hand washing and cleaning. Repair both sinks to prevent leaks. Plumbing shall be in good repair.

****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.