

Ross County Health District Food Service Inspection Summary



Name of Establishment: Traditions of Chillicothe
Address: 142 University Drive
Date of Inspection: June 28, 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 residential style microwaves used in the facility. All residential style microwaves must be removed by March 1, 2011 or replaced with approved, commercial grade units.

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

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, 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.

2) Observed in-use utensils with visible food debris build-up sitting out on the steam table. In use utensils must be stored properly as stated below to prevent the growth of harmful bacteria on the utensils. The utensils were stored properly at the time of inspection.

3717-1-03.2 Food: Protection from Contamination after Receiving

(K) In-use utensils - between-use storage. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

(1) In the food with their handles above the top of the food and the container;

(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;

(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;

SUMMARY

Cold holding temperatures appeared to be in the proper range of below 41 degrees F. Hot holding temperatures appeared to be in the proper range of above 135 degrees F. The hot water appeared to be adequate in all sinks. The dish machines appeared to be operating properly. The sanitizer for wiping cloths appeared to be at the proper concentration. Hair restraints and single use gloves appeared to be worn properly at the time of inspection.

No critical violations observed 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.