

Ross County Health District Food Service Inspection Summary



Name of Establishment: Wal-Mart Supercenter
Address: 85 River Trace Lane, Chillicothe
Date of Inspection: February 12, 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 in proper temperature of 41°F or below. Hot food appeared to be cooked to proper temperature and held above 135°F. Hot water adequate. Food prep areas kept clean to sight and touch. Sanitizer in proper concentration.

(Critical) 04.6 Equipment, Utensils, and Linens: Sanitizing of Equipment and Utensils

(C) Hot water and chemical sanitizing - methods.

Dish machine did not reach proper hot water sanitation temperature of 160°F on surface of the dish. Repair or adjust unit to provide proper hot water so the surface of the dish reaches a minimum of 160°F to properly sanitize dishes. Until unit is repaired, ensure all dishes are cleaned and sanitized in the three compartment sink. It is recommended to obtain temperature indicating strips or other device to routinely check surface temperature of dishes to ensure unit is working properly.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Hard to reach areas of deli deep fryer dirty with grease. Inside of freezer display cases, poultry case, and dairy case beginning to accumulate debris. Clean routinely to prevent such accumulation. The physical facilities shall be cleaned as often as necessary to keep them clean.

****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.