Tucker Steen, a registered sanitarian for Hamilton County, looks inside a refrigerator during an inspection of a Subway restaurant in Newtown. Results of inspections like these will be online by August, the health district says.

Restaurant inspections by county to go online

Stone reports inspection results on his tablet computer, saving time and making it easier to keep health records.

What other places do

- The Northern Kentucky Health Department already posts its restaurant inspection results on its Website, www.nkyhealth.org.
- Cincinnati's Health Department does not post restaurant inspection results online, and does not have plans to, said spokeswoman Brenda Weikel.
- Columbus posts restaurant inspection results online at www.dem.ci.columbus.oh.us/health/inspection.cfm.
- Neither the Cleveland Department of Public Health nor the Cuyahoga County Board of Health provides inspection results online.

COREYVILLE — With the click of a mouse, an restaurant inspection report can be obtained by the public, and the result will be available by August, the Hamilton County Health Department said.

Thanks to new technology, the county's restaurant inspections have entered the digital age, said Health Commissioner Tim Ingram. Inspection results, which list health violations, will be available through the health district's Website, www.hamiltoncountyhealth.org, by August, Ingram said Monday.

Restaurant inspectors have started using hand-held tablet PCs instead of the traditional clipboard and paper form. Restaurant inspectors now type up the inspection results instantaneously — not possible with old technology, Ingram said — along with information on which sections of the state health code they might have violated.

Inspectors can download the information directly from the hand-held units into the county's database, said Jeremy Hoxsey, registered sanitarian program manager for the health district.

"It's going to eliminate a lot of paper and a lot of filing. It's going to eliminate the amount of time that we put into filing stuff and explaining stuff to the restaurant operators," he said.

"And from the industry is concerned food safety is uniform," said Mark Clapp, a spokesman for the Ohio Restaurant Association.

See RESTAURANTS, Page A5
ACROSS THE RIVER

Eatery scores easier to find
Diners now can sort inspections

"We wanted to provide the results to the consumer in a way that's a little bit easier to use," she said.

The Web site gets about 500 visitors a day, and the inspection results are the most popular page on the site, she said. Results are updated monthly, and restaurants are inspected twice a year.

Consumers can also get information about what the scores mean and how restaurant inspections are conducted, said Steve Divine, director of environmental health and safety.

Health department officials are working on posting inspection results for public swimming pools, hotels and other establishments as well, Gresham Wherle said.

In Hamilton County, restaurant inspection results have been available online at www.hamiltoncountyhealth.org since June.

The results get about 420 hits a day, according to Megan Hummel, a spokeswoman for Hamilton County Public Health. From Dec. 24 through Friday, inspection results garnered approximately 5,000 hits.
Salmonella has gained national attention lately due to contaminated tomatoes, jalapenos, and peanut butter products.

Salmonella is actually very common in many of the foods we eat. Every year, approximately 40,000 cases of salmonella are reported in the United States.

There are several simple steps you can take to keep yourself and your family safe from illness caused by salmonella bacteria.

**Wash your hands often**
- Always wash hands after using the bathroom, coughing and sneezing.
- Hands should also be washed before handling any food and between handling different food items.
- To clean hands effectively, use warm water and soap and work up a lather for 20 seconds before rinsing. Dry with a clean towel.

**Handle food properly**
- All produce, even those with skins, should be thoroughly washed before consuming.
- Keep uncooked meats separate from produce, cooked foods and ready-to-eat foods.
- Hands, cutting boards, counters, knives, and other utensils should be washed after contact with uncooked foods.
- Thoroughly cooking foods can prevent salmonella. Poultry should be cooked to an internal temperature of 165 degrees. Ground beef should be cooked to an internal temperature of 155 degrees. Steak should be cooked to 145 degrees.

**Avoid raw or unpasteurized eggs and milk**
- Raw or undercooked eggs or egg products may be a source of salmonella.
- Certain foods may contain raw eggs, including homemade hollandaise sauce, Caesar and other homemade salad dressings, tiramisu, homemade ice cream, homemade mayonnaise, cookie dough and frostings.
- Children under 5, the elderly, pregnant women and those with compromised immune systems should not consume raw or unpasteurized milk or other dairy products.

**Handle pets safely**
Salmonella usually spreads to humans by eating contaminated foods such as beef, poultry, milk, eggs or vegetables. However, salmonella can also be spread through contact with infected feces of pets. To avoid becoming infected, always wash your hands after contact with animal feces.

- Reptiles (snakes, lizards and turtles) are particularly likely to harbor salmonella and people should always wash their hands immediately after handling a reptile, even if the reptile is healthy.
- Reptiles (including small turtles) are not appropriate pets for small children and should not be in the same house as an infant.
- Adults should be careful that children wash their hands after handling a reptile.
- Many other kinds of animals, including baby chicks and ducklings, dogs, cats, birds, horses and other farm animals can also pass salmonella to people.

Practicing these tips will not only protect you from salmonella but also a host of other germs and infectious diseases. Remember, hand washing is the No. 1 thing you can do to prevent the spread of germs.
Special Report: Restaurant Safety

Cincinnati restaurant inspections: How safe is your supper?

The Courier counted 14,989 food service violations in Hamilton County in 2010

Premium content from Business Courier by Dan Monk, Courier Senior Staff Reporter

Date: Friday, January 14, 2011, 6:00am EST - Last Modified: Friday, January 14, 2011, 8:50am EST

Related:

Retailing & Restaurants

It was Nov. 16 at Kenwood Towne Centre, the dawn of the 2010 Christmas shopping season, when the Sbarro Italian Eatery location near Macy’s ran afoul of regulators.

“Contact Terminix immediately for treatment in this area,” a Hamilton County Public Health sanitarian wrote on one of seven violations issued against Sbarro that day. At a re-inspection two days later, the restaurant passed with no violations.

At the Red Squirrel restaurant on Dalton Street, a Cincinnati inspector observed “slimy growth inside ice machine” on April 19. At Teranga Restaurant at 8438 Vine St., a June 11 inspection led to a violation for “fish heads stored at 110 degrees,” not the required 135 degrees. And at the Beverage Cave in Kennedy Heights, company mascot Richard the Bulldog attracted the attention of a health inspector who wrote July 29 that dog droppings in the bushes and parking lot could attract rodents and insects. When the inspector returned to the Montgomery Road carry out a day later, Richard was still there. The store received nine more violations, mostly for cleanliness and maintenance issues, another for having “unapproved animals on the premises.”

And so it goes in the cat-and-mouse game of food safety in Cincinnati-area restaurants. Health inspectors for the city and Hamilton County both say the region is in relatively good shape when it comes to cleanliness and food-handling practices by food-service professionals. But that doesn’t mean inspectors can’t find trouble in the roughly 4,300 food-service establishments covered by two dozen city and county inspectors.
The Business Courier obtained records for 14,989 violations received by 2,851 food-service license holders in 2010. We put them in a database searchable by restaurant name or violation keywords (rodent, clean and temperature might yield interesting results). Licenses are issued to any establishment that prepares food for public consumption, including restaurants, hotels, sports stadiums, hospitals, schools and country clubs.

Cincinnati and Hamilton County make records available online, but not by violation frequency. The Courier found five establishments with at least 50 violations and 411 with 10 or more. We counted more than 2,700 violations involving the cleanliness of equipment or facilities. Nearly 1,200 violations involved food stored or prepared to improper temperature standards. Nearly 300 license holders were cited for not adequately controlling insects or rodents.

You can search the entire database at cincinnatibusinesscourier.com.

In 37 percent of the violations, or 5,600 cases, problems were corrected on-site or soon after the inspection. But the number of establishments with double-digit violation counts is an ominous sign for some. Our review of city and county records showed 295 locations with at least a dozen violations in 2010.

"That's too many. You're actually putting the public at risk," said Kathleen Ruppert, a Greater Cincinnati Restaurant Association board member who ran a food-safety consulting business until she joined Cincinnati State Technical and Community College in 2002. She ran the Midwest Culinary Institute's co-op program until taking a business-development post at Cincinnati State six months ago.

Ruppert is a believer in ServSafe, a training program developed by the National Restaurant Association. She said Florida and Illinois mandate such training for operators. And she views the local violation counts as evidence that Ohio should mandate training, too.

"We're getting our food from other countries," she said. "We're getting it in a form that's not as safe as it once was. It's up to the restaurant to make it safer. Foodborne illness is serious. If this happens to an elderly person, if it happens to a child, it can be fatal. It's our job as restaurateurs to protect the guests we serve."

The list of frequent violators includes the region's two major sports facilities: Great American Ball Park and Paul Brown Stadium, each with more than 100 violations.

Before the Cincinnati Bengals played the Pittsburgh Steelers on "Monday
Appendix R

Night Football" Nov. 8, for example, an inspector observed "heavy rodent droppings in the cabinet and counter top" of a full-service pizza stand. On the same day, the inspector observed an employee holding a pizza pan in a garbage can "for the purpose of spraying non-stick coating" on the pan.

Aramark, the Philadelphia-based company that holds concession rights at Paul Brown Stadium, said it isn’t fair to compare single restaurant locations to Paul Brown Stadium, which has 67 different food-service locations.

“We have rigorous processes in place and we take prompt action to investigate and remedy all concerns,” said an Aramark spokesman.

At Great American Ball Park, with 31 food-service locations, more than 40 different code sections were cited in three 2010 inspections. Reds spokesman Michael Anderson said food safety is a top priority for the team and its concession-stand operator, Sportservice. Like Aramark, Sportservice requires ServSafe training for chefs and managers and basic food-safety training for other employees.

“You cannot use number of violations as a barometer of the sanitary condition of a place,” said Dale Grigsby, a supervising sanitarian with the Cincinnati Health Department. "We cite a whole bunch of stuff. Some of our people are very picky, and they’re going to write everything they see. Others will just say, clean the floors a little better.”

'It could not grasp the fundamentals'

But sometimes, high violation counts do point to problems. The Cincinnati Health Department revoked the license of a Price Hill restaurant last year because its operator "could not grasp the fundamentals of food safety," Grigsby said. It was the first time in decades that the Health Board revoked a license. Julia’s Taqueria at 3618 Warsaw Ave. had 34 violations in 2010, according to city records.

In Hamilton County, seven of the 12 restaurants called in for "pre-administrative hearings" by health officials ranked in the top 50 in terms of total violations. That list included China City Buffet on Harrison Avenue in Green Township, written up 58 times on 12 different dates in 2010. Problems ranged from the temperature of stored and prepared food to cleanliness and pest control.

Hamilton County Public Health spokeswoman Megan Hummel said China City is improving its food-safety practices, after months of education and compliance work that began with the restaurant’s pre-administrative hearing in June. But one of the restaurant’s three owners said he isn’t sure why the Harrison buffet has come under such scrutiny.

“Nobody is complaining ‘the food is no good,’ and nobody is getting sick,” said David Yang, who owns the restaurant with his brother and mother. "I do have 15 years experience. We know how to do the restaurant right."
Appendix R

At Frisch’s Restaurants Inc., CEO Craig Maier said food-safety training and monthly mock inspections are among the tools his company employs to promote food safety. But he adds that any inspector can find violations in any restaurant on any day.

“They can’t keep operating rooms sterile. How the hell am I going to keep a restaurant sterile?” he said.

Ultimately, Maier said Frisch’s has one major reason for promoting food safety in its 116 Big Boy restaurants and 35 Golden Corral locations.

“I live by my reputation,” he said. “If I make somebody sick, I could lose my business.”

Get connected

To search the full Business Courier database detailing restaurant safety in Cincinnati and Hamilton County, click here.
Fees for restaurant operation lowered

Hamilton County Public Health is reducing fees for all food service operations and retail food establishments for the 2011 licensing year.

The Hamilton County Board of Health approved the regulation at a special meeting in January.

Online license renewal will also be available for the first time.

Fees are reduced from 15 to 20 percent depending on the type of facility—whether a full-service restaurant, a convenience store or even an ice cream truck.

"This fee reduction is a direct result of cost-cutting measures and increased efficiencies," said Tim Ingram, Hamilton County Health commissioner.

"We are able to directly relay these cost savings to the customer." Implementing digital inspections using handheld computers and portable printers has allowed public health sanitarians to more efficiently and effectively conduct inspections.

Completed inspection reports are printed on the spot for the business owner or manager. Hamilton County Public Health has also been judicious in regards to staff assignment areas so sanitarians spend more time inspecting facilities rather than traveling around the county.

"This fee reduction helps free up money that a lot of small businesses may not have," said Chris Ginaman, owner of Little Dutch Bakery in Mount Healthy.

"Everybody appreciates saving any money so this is absolutely a good thing."

Restaurant operators also have the ability to renew their license at www.hamiltoncountyhealth.org.

Hamilton County Public Health is the first health department in Ohio to make food service license renewals available online.
In every county across the Tri-State and beyond, health inspectors are visiting restaurants daily, giving each location more than just a once-over.

Ted Talley serves at the Environment Health Manager for the Northern Kentucky Health Department. It’s his job to make sure all the food eaten at restaurants in Northern Kentucky is perfectly safe. At least twice a year, he or another inspector pays a visit to each restaurant in their district.

It’s always unannounced. In Kentucky, each restaurant starts its inspection with a score of 100. Deductions are then made for various reasons. A cracked tile may be a non-critical offense. Food kept at a level not in compliance takes away more points and is considered a critical violation.

“We want to see food properly handled and temperatures being maintained properly,” said Talley. “What we don’t want to see is employees running around causing cross-contamination issues. Not washing their hands. Not holding food at a proper temperature.”

But inspectors are quick to point out that a violation doesn't equal a dirty restaurant.

Restaurant Inspection Databases

Ohio Violations
Food Service Establishment Inspections in NKY
Hamilton County Inspections
Cincinnati Health Department Health Food Safety Program

“It just means you have room for improvement,” said Greg Kesserman, the assistant health commissioner for Hamilton County in Ohio. Ohio scores its restaurants differently, although critical violations carry more weight than something that, in all likelihood, doesn’t have a potential to make you sick.

Both Northern Kentucky and Hamilton County, along with the City of Cincinnati and some counties in Indiana, have searchable databases. However, inspectors caution you before you look up your favorite eatery.

“Keep in mind, that an inspection is just a snapshot,” said Talley. “Conditions in a restaurant are going to change hour by hour and day by day, so it’s hard to say. Maybe they did have a bad day.”

That’s exactly what Suzanna Wong Burgess said happened at her family’s restaurant, Oriental Wok on Buttermilk Pike in Lakeside Park, Ky.

“It was one of those days that wasn't a great day to begin with,” she said, “And then, of course, the health inspector
Appendix R

The Wong's have been in business for 30 years and say they have never scored a low rating. But on the day the inspector showed up, Wong Burgess says a series of unfortunate problems happened and the restaurant scored a 59.

Construction crews were working in the kitchen. They apparently had open containers of coffee and the restaurant was cited for that as well although the health inspector came in before the restaurant's hours of operation.

"The dishwashing pump was scheduled to be repaired that day, so it wasn't up to par. One of our reach-in coolers, the Freon was low, so that wasn't working quite properly," she said.

When an employee arrived, the inspector went over what he had found.

"Before he left, we were already making improvements and within an hour, we were back up to a score of 82."

But that 82 isn't reflected on the district's website. Only the 59 and the follow up score from several days later, which gave the restaurant a very good score of 90.

Ted Talley said that follow up score is very important.

"What that does is really shows us their willingness and the effort they're making to make those improvements," he said.

In fact, the other two restaurants that are on the bottom of Northern Kentucky's list, Miyako Sushi and Steakhouse and Europa Bistro and Café, both originally scored in the 60's but managed excellent follow up scores in the 90's.

Miyako did not respond to our calls for comment. However, Europa's owner, Nick Palmieri, told 9 News, "We always have pretty good records on our inspections. Now we have four new employees who are certified in our restaurant, where most only have one."

Inspectors admit, full-service, big menu restaurants have a greater chance of having violations.

"It's absolutely true," said Kesserman. "There's a higher probability of things to go wrong. So the chance that they have a violation has increased."

Hamilton County compiled a list that shows restaurants with the greatest amount of violations over the past two years. The list shows Homer's Smorgasbord in Evendale, Ohio had the most violations. Despite multiple calls to the restaurant, we were routinely told no one was available to speak to us. China City Buffet in Green Township, Ohio and Brian's Fish and Chicken in Springfield Township, Ohio had the second and third most violations. China City did not make anyone available to comment, but Brian's owner, Brian Hamdan, told 9 News, "My No. 1 thing is to keep a nice clean restaurant and actually the beginning of the month she (the inspector) was telling the employees here that things are looking great."

When asked if we shouldn't eat at restaurants with violations, Greg Kesserman said to be aware of the violations, but also to realize that restaurants make mistakes, too.

"Just like speeding. You should never speed. But it does happen occasionally. And that doesn't mean you're a bad driver necessarily. But it means you have room to improve. The same here with our restaurants. You know, they should never have a violation, but it happens," Kesserman said.

Butler and Warren counties do not yet have a searchable database. Those counties are waiting for the state to create a database. Clermont County recently made the decision to create its own database. It should be operational in about a year.
Clean kitchens honored

We’ve all heard the adage: “clean enough to eat off of the floors.” Well, floor dining might not be the best idea, however, when it comes to clean, Hamilton County’s “Clean Kitchen Award” winners are the best-of-the-best in maintaining safe food service operations.

“We started the Clean Kitchen Award to recognize food service facilities in the county that are exemplary in maintaining clean, well-cared-for and ultimately, safe environments for serving food,” according to Greg Kesterman, Hamilton County Public Health assistant commissioner. “Since we began issuing the award in 2011, it has really become popular with the County’s food service operations and we are seeing applications increase nearly every month.”

The requirements for receiving a Clean Kitchen Award are stringent. To be considered, facilities must:

• have fewer than three violations in the previous two years prior to applying;
• have no “critical” or repeat violations in the previous two years;
• maintain at least two staff members with Level I Food Handler certification or at least one staff member with a current ServSafe certificate;
• submit applications along with corresponding documentation;
• have a minimum of two years of inspection data on file with Hamilton County Public Health.

“The award is a real honor for our operators,” Kesterman adds. “It’s not easy to come by and they are diligent in maintaining sanitary operations. If you are out and about and find one of our awards displayed in a restaurant or other food service facility, you can be sure that these operators take sanitation very seriously,” he said.

Inspection data for all food service facilities, as well as Clean Kitchen Award winners is available on the Hamilton County Public Health website at www.hamiltoncountyhealth.org. The Clean Kitchen Award reflects inspection data from the previous two years and is not necessarily indicative of current conditions.

Local winners:
• Loveland High School, 1 Tiger Trail, Loveland;
• Loveland Early Childhood Center, 6740 Loveland-Miamiville Road, Loveland
• Loveland Intermediate School, 757 S. Lebanon Road, Loveland;
• Loveland Primary School, 550 Loveland-Madeira Road, Loveland;
• Loveland Elementary School, 600 Loveland-Madeira Road, Loveland;
• The Veg Head, 920B Loveland-Madeira Road, Loveland.
We at BAG like to accentuate the positive whenever we can. We have been running quite a few stories about health and food safety and have more in the works. The Hamilton County Health Department gives out clean kitchen awards on a regular basis and many of the recipients are in the Greater Blue Ash area.

Here are the winners over the last six months:

**TACO BELL 7781 MONTGOMERY ROAD JULY 3, 2010 to JULY 3, 2012 07/10/2012**

**NOODLES & COMPANY 7800 MONTGOMERY ROAD APRIL 16, 2010 TO APRIL 16, 2012 04/19/2012**

**DREAM DINNERS 9715 KENWOOD RD APRIL 14, 2010 TO APRIL 14, 2012 04/14/2012**

**LA ROSA'S KENWOOD 7691 MONTGOMERY ROAD MARCH 26, 2010 TO MARCH 26, 2012 04/09/2012**

**DEER PARK HIGHSCHOOL 8351 PLAINFIELD ROAD MARCH 8, 2010 TO MARCH 8, 2012 03/08/2012**

**MADEIRA HIGH SCHOOL 7465 LOANNES DR MARCH 7, 2010 TO MARCH 7, 2012 03/07/2012**

**DREAM DINNERS 7500 BEECHMONT AVE MARCH 6, 2010 TO MARCH 6, 2012 03/06/2012**

**JEWISH HOSPITAL 4777 EAST GALBRAITH RD FEBRUARY 24, 2010 TO FEBRUARY 24, 2012 02/24/2012**

**MONTGOMERY CARE CENTER, LLC. 7777 COOPER ROAD FEBRUARY 22, 2010 TO FEBRUARY 22, 2012 02/23/2012**

**GERMANO'S RESTAURANT 9415 MONTGOMERY ROAD FEBRUARY 15, 2010 TO FEBRUARY 15, 2012 02/22/2012**

**ST. RITA SCHOOL FOR THE DEAF 1720 GLENDALE MILFORD ROAD FEBRUARY 15, 2010 TO FEBRUARY 15, 2012 02/22/2012**

**Related Links**

- Full List Of Winners

**URL:** http://www.zoomvillage.com/newsStory.cfm?newsID=9119
Two Hamilton County Public Health health inspectors received awards from the Ohio Environmental Health Association's Southwest District.

Mandy Bartel of Wyoming was recognized as the District's Sanitarian of the Year.

Scott Puthoff of Silverton was recognized for developing the Publication of the Year.

Bartel, a five-plus year veteran in Hamilton County Public Health's Environmental Health division, is a generalist working in food service, nuisance and housing, mobile home parks, campgrounds, swimming pools, schools and public accommodation facilities.

Her interest in working with hoarders led her to develop a partnership with mental health professionals, while completing extensive training to better understand hoarding behavior. The training and partnerships allow her to expand the role of sanitarian and work with hoarders to not only clean their properties, but to also access mental health providers to work on the core of the problem.

Puthoff, a supervisor in the Environmental Health division, has been with Hamilton County Public Health for five years. Puthoff's interest in farmers' markets and concern for the regulatory environment governing their operations led him to publish an extensive article on standard operating guidelines for food safety at the markets.

His publication was subsequently developed into an educational printed piece for market vendors, helping them to ensure public health and safety with their food offerings through guidelines for proper storage and handling.

"Mandy and Scott both exemplify the excellence we strive for everyday at Hamilton County Public Health," said Greg Kesterman, assistant health commissioner. "Their hard work and dedication to their profession has led us to innovative methods and programs to advance how we work with our communities and licensees, emphasizing education over enforcement."
Health department gives awards to clean lunch rooms

By Jennie Key
jkey@communitypress.com

Students who eat all their lunch may be members of the clean plate club, but a number of school cafeterias in the North- west Local School District are members of the Clean Kitchen club.

And they have the awards to prove it.

The Hamilton County Public Health Department started the Clean Kitchen Award in 2011 to recognize food service facilities in Hamilton County that maintain clean, well-cared-for and safe environments for serving food.

Mike Samat, a spokesman for the health department, said the criteria for receiving the award include fewer than three violations in the previous two years prior to application, no critical or repeat violations in the previous two years, and no food handlers who have received any food handler certification or one staff member with a current ServSafe certificate.

Applications are submitted with documentation. Applicants must have at least two years of inspection data on file with Hamilton County Public Health.

Monfort Heights Elementary School cafeteria manager Kim Wilkerson says the award criteria are things her team of workers were already doing.

"I think it's nice to be recognized and I think it makes everybody a little more aware of what needs to be done every day," she said. "This really is stuff we do all the time."

Wilkerson's team includes Robin Patrick, Cheryl Montag, Mary Bevan, Lori Brewer and George La Fleur. Dennis Sauer fills in as a sub. She said the volunteers who help in the lunch room are also important parts of her team.

The Monfort Heights cafeteria was given the award in 2011, the inaugural year. Wilkerson said her application for this year is ready to go. "You can apply every year," she said. "I think the team enjoys getting a pat on the back for the good work they do. My staff is the greatest."

Jeremy Hessel, director of health services for the county health department, said he hopes cafeteria managers will apply every year for the Clean Kitchen Award. "This rewards the facilities that do a good job with the health and safety aspect of food services," Hessel said.

Northwest food service supervisor Cheryl Romans said the majority of her cafeterias have or will seek the award. She said three of the cafeterias have personnel who must complete certification to be eligible.

Samat said as a consumer, he would feel comfortable eating in a place that has received the Clean Kitchen Award. "I know what we put them through to get it," he said.
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Cafeteria report card
Northwest district cafeterias that have received the Clean Kitchen Award from the Hamilton County Department of Public Health include Colerain, Struble, Welch, Pleasant Run and Monfort Heights elementary schools, Colerain and Pleasant Run middle schools and Colerain High School.
Other area schools recognized with the award in 2012 include Youthland Academy, St. James School, La Salle High School, and the ABC Learning Center.
Other kitchens in the community recognized with the Clean Kitchen Award include White Castle at 5404 North Bend Road, Gold Top Dairy Bar, Triple Creek, 2700 Buell Road.
Information about school cafeteria and restaurant inspections can be found on the health department’s web site at hamiltocountyhealth.org.

Purchase Image Zoom
Monfort Heights cafeteria worker Lori Brewer washes trays and dishes. / Jennie Key/The Community Press
Cincinnati, OH (FOX19) - People expect and deserve a clean and safe experience when dining in restaurants and food service facilities. The Hamilton County Public Health "Clean Kitchen Award" recognizes the best-of-the-best in maintaining safe food service operations.

Here is a list of winning operators on the Westside of Cincinnati for the second half of 2012:

- Bayley Place; 990 Payley Place
- Whitewater Valley Elementary; 10800 Campbell
- North College Hill Elementary; 6955 Grace Avenue
- Harrison high school; 9860 West Road
- Miamitown Elementary; 6578 State Rte 128
- Saint Ignatius School; 5222 N. Bend Road
- Taylor high school; 39 E. Harrison Avenue
Appendix R

- Winton Woods high school; 1231 W. Kemper Road
- Oak Hill high school Cafeteria; 3200 Ebenazer
- Monfort Heights Elementary; 3711 West Fork Road
- Subway 4153 St. Rte 128
- Bridgetown Middle School; 3900 Race Road
- Winton Woods Primary North; 73 Jane Field Avenue
- Winton Woods Primary South; 825 Lake ridge
- Winton Woods Intermediate; 825 Waycross Road
- Winton Woods Elementary; 1501 Kingsbury
- Taco Bell; 5060 Delhi Pike
- Creative Kids Learning Center; 3443 W. Northbend Road
- Skallys Old World Bakery Inc; 1933 W. Galbraith Road
- Liberty Nursing Center of Riverview; 5999 Bender Road
- Dream Dinners; 6507 Harrison Avenue
- City BBQ; 6475 Glenway Avenue
- City of Cheviot: Harvest Home Pool; 3961 North Bend Road
- Wendy's; 6505 Harrison Avenue
- Miami Whitewater Harbor Pavilion; 9802 Mount Hope Road
- St. Jude School; 5940 Bridgetown Road
- Youthland Academy of Colerain; 2941 West Galbraith Road
- White Castle (Green Township); 5404 Northbend Road
- Angelo's Pizza; 6953 Harrison Avenue
- Western Hills Retirement Village; 6210 Cleves Warsaw Pike
- Charles T. Young Elementary School; 401 M. Miami Avenue
- Three Rivers Middle School; 8575 Bridgetown Road
- White Castle; 5301 Delhi Pike
- Spils Field; 1300 W. Sharon Road
- Arby's (Green Township); 6271 Glenway Avenue
- Oak Hills Nursing and Rehab; 4307 Bridgetown Road
- St. John the Baptist School; 5375 Dry Ridge Road
- College of Mt. Saint Joseph - The Gallery; 5701 Delhi Pike
- LaRosa's Delhi Pike; 4289 Delhi Pike
- Burger King; 9427 Colerain Avenue
- Chipotle; 589 Ring Road
- McDonald's; 6451 Colerain Avenue

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- Submit applications along with corresponding documentation;
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The award is a real honor for our operators,” Kesterman adds. "It's not easy to receive one of these awards and our winners are diligent in maintaining sanitary operations. If you are out and about and find one of our awards displayed in a restaurant or other food service facility, you can be sure that these operators take sanitation very seriously," he says.

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Pack 682 2013 Pinewood Derby
(http://events?ct=ct&eid=200344739)
Jan 26, 10:00AM
St. Vivian Church (http://events/ct=ct&
eid=200344739)

Cincinnati Union Terminal
House Detective Agency
(http://events?ct=ct&eid=266216224)
Jan 26, 1:00PM
Cincinnati Museum Center at Union

Ford Theatre
Reunion (Lexington)
(http://events?ct=ct&
eid=267870754)

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Winton Woods schools receive Clean Kitchen Awards

Contributed By: Teresa Cleary | Winton Woods Schools Communications Department

Five schools in the Winton Woods District have received the Clean Kitchen Award given by the Hamilton County Public Health Department.

Winton Woods High School, Intermediate School, Elementary School, and Primary North and South received the award. While Winton Woods Middle School had zero violations this year, it was not eligible for the award.

To receive the Clean Kitchen award, a facility must:

- Have fewer than three violations in the previous two years prior to applying.
- Have no “critical” or repeat violations in the previous two years.
- Maintain at least two staff members with Level I Food Handler certification or at least one staff member with a current ServSafe certificate.
- Submit applications along with corresponding documentation.
- Have a minimum of two years of inspection data on file with Hamilton County Public Health.

Along with food service director Karen Homan, staff responsible for receiving the Clean Kitchen Awards are:


Winton Woods Primary North: Lead Worker Shan Spaw and Debbie Weber.

Winton Woods Primary South: Lead Worker Linda McKeehan and Mary Phillips.
The Hamilton County Public Health “Clean Kitchen Award” recognizes the best-of-the-best in maintaining safe food service operations.

“We started the Clean Kitchen Award to recognize food service facilities in the County that are exemplary in maintaining clean, well-cared-for and ultimately, safe environments for serving food,” Hamilton County Public Health assistant commissioner Greg Kesterman said.

“Since we began issuing the award in 2011, it has really become popular with the county’s food service operations and we are seeing applications increase nearly every month.”

The requirements for receiving a Clean Kitchen Award are stringent. To be considered, facilities must:

• have fewer than three violations in the previous two years prior to applying;

• have no “critical” or repeat violations in the previous two years;

• maintain at least two staff members with Level I Food Handler certification or at least one staff member with a current ServSafe certificate;

• submit applications along with corresponding documentation, and

• have a minimum of two years of inspection data on file with Hamilton County Public Health.

“The award is a real honor for our operators,” Kesterman said. “It’s not easy to receive one of these awards and our winners are diligent in maintaining sanitary operations. If you are out and about and find one of our awards displayed in a restaurant or other food service facility, you can be sure that these operators take sanitation very seriously.”

Inspection data for all food service facilities, as well as Clean Kitchen Award winners is available on the Hamilton County Public Health website at www.hamiltoncountyhealth.org. The Clean Kitchen Award reflects inspection data from the previous two years and is not necessarily indicative of current conditions.

Local winning operators for the second half of 2012:

Evendale Elementary, 3940 Glendale-Milford Road, Evendale

Lincoln Heights Elementary, 1113 Adams St., Lincoln Heights

Mt. Notre Dame Health Care Center, 699 E. Columbia Ave., Reading

Mount Notre Dame High School, 711 E. Columbia Ave., Reading
Southwest is keeping the kitchens clean

Written by Submitted
Tuesday, January 15, 2013 7:57 PM

Four schools in the Southwest Local School District have been named to the Clean Kitchen award category for the second half of 2012 by the Hamilton County Public Health Department.

Crosby Elementary, New Haven Road; Harrison High School, West Road; Miamitown Elementary, Ohio 128, and Whitewater Valley Elementary, Campbell Road, have cut the mustard for exemplary achievement in “maintaining clean, well-cared-for and ultimately, safe environments for serving food,” said Hamilton County Public Health Assistant Commissioner Greg Kesterman.

The Hamilton County Public Health “Clean Kitchen Award” recognizes the best-of-the-best in maintaining safe food service operations, he said.

“Since we began issuing the award in 2011, it has really become popular with the county’s food service operations, and we are seeing applications increase nearly every month,” said Kesterman.

Requirements for receiving a Clean Kitchen Award are stringent. Facilities must have fewer than three violations in the previous two years before applying; no “critical” or repeat violations in the previous two years; maintain at least two staff members with Level I Food Handler certification or at least one staff member with a current ServSafe certificate; submit applications along with corresponding documentation; and maintain a minimum two years of inspection data on file with Hamilton County Public Health, said Kesterman.

“The award is a real honor for our operators. It’s not easy to receive one of these awards, and our winners are diligent in maintaining sanitary operations,” he said.

All four schools posted no critical or non-critical violations.

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People expect and deserve a clean and safe experience when dining in restaurants and food service facilities. The Hamilton County Public Health Clean Kitchen Award recognizes the best-of-the-best in maintaining safe food service operations.

“We started the Clean Kitchen Award to recognize food service facilities in the county that are exemplary in maintaining clean, well-cared-for and ultimately, safe environments for serving food,” according to Greg Kesterman, Hamilton County Public Health assistant commissioner. “Since we began issuing the award in 2011, it has really become popular with the County’s food service operations and we are seeing applications increase nearly every month.” NEWS

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Following is the list of this area’s winning operators for the second half of 2012:
CINCINNATI - Shoppers at farmers markets may want to think twice before buying some of the food there.

An I-Team investigation found several local farmers market vendors in violation of state and local guidelines and some states with little to no inspections performed.

Vendors selling meats, eggs and other foods that require refrigeration were the most frequent violators. Many lacked proper permits or licenses and some didn't understand requirements for cooling eggs or dairy products.

The I-Team surveyed farmers markets all over the Tri-State after public records requests for inspection reports yielded few responses. Ohio, Indiana and Kentucky offer different levels of inspection, from none to rare. While some local health departments aspire to inspect markets several times a season, others inspect rarely.

Our inspections showed most vendors doing their best to comply to the rules, using tissue or utensils instead of bare hands to serve food, labeling foods properly and covering foods to protect from pests or spoilage.

But we also found violations.

Hamilton County Health Department inspector Tucker Stone shut or curtailed sales for several vendors at the Anderson Farmers Market. A pasta vendor operated without a license, no way to wash her hands and no ice in the cooler holding dairy pasta sauces, which were dangerously warm.

Stone shut the booth until the vendor could comply with regulations.

The majority of vendors in Anderson and at all the markets we visited were not violating rules. Most sold produce and other goods, which do no require licensing and have little to no regulation.

"[Produce] is kind of buyer beware, so check for the same kind of things you would check for at the local grocery store which is fresh produce, clean produce [and] produce that does not look rotten or damaged," Stone said.

Depending on where you shop in the Tri-State, your farmers market may have different guidelines.

In Indiana, state agriculture department officials told us the counties are responsible for inspections, while Dearborn County said state officials are responsible.

Several vendors at the Lawrenceburg Farmers Market said they had never seen any county or state inspectors at that market.

In Ohio, the Department of Agriculture inspects semi-regularly.

"There's over 400 markets in Ohio and most of them are on Saturdays and even if we were going to hit everyone on one Saturday, we don't have the staff," said Terri Gerhardt, assistant chief of the ODA Division of Food Safety.

We accompanied one state inspector as he surveyed the Wyoming Farmers Market. The manager there said it was her
first inspection in the six years the market had been open.

One reason for few inspections may be that there is no record of any food-borne illness in the Tri-State that could be traced to a farmers market.

“Most of the food items that are being sold at farmers markets are low-risk. There are not a whole lot of hazards involved there,” said Jason Channels, an inspector and food safety specialist for the Ohio Department of Agriculture. “Between the state inspectors and the local health department themselves coming out and just being visible, yes that would be enough [oversight].”

Local health departments inspect to check for vendors selling refrigerated products or preparing or serving food. Those vendors must get licenses. But the various counties vary in how often they inspect. Few reach the goal in Hamilton County.

“We are going to try to inspect every farmers market at least once or twice through the season,” Stone said.

Frequent inspections by both counties and the state make Kentucky appear to have the most proactive approach in the Tri-State.

Vendors at the Boone County Farmers Market in Burlington say the local extension agent visits almost daily. His office sits nearby.

“There have been a couple shifty little things tried to get by, but it was caught, dealt with and those people are here no longer,” said Fay Daughters, a vendor employee at the Boone County market.

“[The] market manager also goes to your farm and inspects your farm and makes sure you’re growing what you’re selling,” Daughters said.

Check your state’s farmers market-related food laws at http://cottagefoodlaws.com/.

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