

9/20/2019

Subject: CHD Consultation at Sky Galley Restaurant, 262 Wilmer Ave, Cincinnati, OH

To Whom it May Concern,

As was observed at the listed facility during a consultation on September 16th, 2019, the following items present a food safety risk for patrons, and would thus require correction:

- Floor throughout kitchen, storage areas, bar area, employee bath off kitchen, stairwell connecting kitchen and basement, and portion of basement housing ice machine – must be replaced or made smooth, durable, easily cleanable and moisture resistant. Painting a floor is not a long-term solution.
- Wall to floor junctures throughout facility (either current or present after replacing flooring) – must be covered and closed to less than 1 mm.
- Exposed pipes, conduit, HVAC equipment in kitchen area – must be covered or made easily cleanable.
- Walls and ceiling in kitchen, bar, storage areas, employee bath, stairwell, basement landings, and portion of basement housing ice machine – must be made smooth, durable, easily cleanable, and moisture resistant with no open cracks or crevices.
- Exterior doors – must be tight fitting, self-closing, and sealed to prevent entry of insects, rodents or other vermin. This includes entry doors, and back door at first basement stairwell landing.
- Walk-In Cooler – current walk-in is in poor condition, and operator stated it isn't working properly. Operator also indicated he had received quotes to replace this unit. This item needs to be repaired or replaced. This includes the storage shelves inside the unit. **[Added 9/20/19 – This was left off the original letter, as the operator indicated it was in the process of being replaced. Regardless, it should be part of this overall list of items to be addressed.]**
- Glass door merchandisers – discontinue using for potentially hazardous foods.
- Rusted, chipping/peeling equipment and storage shelving throughout kitchen, storage areas, and walk-in – must be replaced or made smooth, durable, easily cleanable, and moisture resistant.
- Rusted, chipping door to employee bathroom - must be replaced or made smooth, durable, easily cleanable, and moisture resistant.
- Cracked porcelain hand sink in kitchen – must be replaced with hand sink constructed of acceptable material.
- Insufficient water temperature at hand sink – should be minimum of 100 degrees at all hand sinks.
- Ill-equipped hand sinks – supply all hand sinks (including in restrooms used by employees) with a signage, soap, drying implements, and trash can.
- Additional hand sink needed in kitchen – ideally located near 3-compartment sink and dish machine.
- No barrier at entry to kitchen from unfinished stairwell/basement – add a door with sweep to kitchen entry at top of basement stairs.
- Wall and alcove above 3-compartment sink and dish-table – make smooth, durable, easily cleanable, and moisture resistant.
- Equipment with loose fitting or missing panels – repair or replace.
- Window behind dish machine – address to make smooth, durable, easily cleanable, and moisture resistant. NOTE: this area should not be collecting water and debris as it is currently. Consult with design professional and/or contractor to determine how to best address this.
- Open windows – add screens to all windows, or keep windows closed/locked.

- Missing or damaged ceiling panels – add and/or replace.
- Missing or damaged tile flooring – repair and/or replace.
- Radiator – make smooth and easily cleanable or remove if not being used.
- Shelves in dry storage area on 1st floor – replace with shelves made of acceptable material (smooth, durable, easily cleanable, and moisture resistant).
- Latex gloves – discontinue use.
- Pans, cutting boards, utensils non in good repair – discontinue use.
- Cleanliness - Thoroughly clean ALL equipment, inside and out, as well as floors/walls/ceilings in all areas of kitchen, bathroom, storage area, and bar. This includes exposed pipes, conduit, and HVAC equipment. Maintain cleanliness and implement a cleaning program that covers all areas of food facility operation.

Before any major renovations are done or even begun on a licensed food service operation, a food facility review application should be submitted (with required documentation as is listed in application) and approved. After work has been completed on the food service operation and before renovated space or new equipment is used, an inspection must be completed by the Cincinnati Health Department to ensure full completion of approved work and proper setup of equipment.

Please let me know if I can clarify any of the above items or assist in any other way.

Sincerely,

A handwritten signature in black ink that reads "Trisha Blake". The signature is written in a cursive, flowing style.

Trisha Blake

Senior Sanitarian

Cincinnati Health Department