

ROBERT A. VOGEL, M.D.  
HEALTH COMMISSIONER

MONTGOMERY COUNTY  
COMBINED GENERAL HEALTH DISTRICT

DEPARTMENT OF HEALTH  
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DIVISION OF ENVIRONMENTAL HEALTH  
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November 14, 1972

Mr. Harold Finkelman  
21 West Market Street  
Germantown, Ohio 45327

Re: Food Service Operation  
Florentine Hotel

Dear Mr. Finkelman:

On November 13, 1972, a representative of this department, Mr. Bill Wharton, Environmentalist, conducted a reinspection of the Florentine Hotel located at 21 West Market Street, Germantown, Ohio. The purpose of the inspection was to determine if the deficiencies listed on the past inspection report had been corrected, and to determine if any new deficiencies had occurred since the time of the last inspection. Many of the problems existing on past inspection reports are still existing.

It is extremely important that all employees realize what is expected of them in terms of cleaning and general maintenance. The adequacy of your sanitation program will depend upon the quality and frequency of the cleaning routine. This department realizes your establishment is located in an old building. This fact merely means that more cleaning will be required in order to meet minimum standards.

At this establishment, it has been noted in the past, that there is a direct correlation between the number of visits from the health department representatives and the overall quality of the food service operation; the greater the number of visits, the more acceptable the operation.

This correlation would lead one to believe that the operator of the establishment is more concerned about meeting requirements of the law as enforced by the health department than in protecting the welfare of the consumer he serves. We would certainly hope that this is not the case.

It is not the responsibility of this department to maintain overall cleaning activities. There is no moral or legal justification for this department to function as a maintenance supervisor for a few select establishments.

All inspections performed by this department are done with the primary objective of assuring that the consumer is adequately protected and safeguarded by providing food that is prepared in an acceptable manner with acceptable equipment.

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There are no shortcuts to maintaining an adequate cleaning program. It consumes both time and effort. It is for this reason that we strongly recommend the last half hour of each day's operation be devoted solely toward equipment and structural cleaning. Cleaning and maintenance must also be maintained by all employees at all times during customer hours.

The moral responsibility for maintaining a clean establishment belongs to all who work in the establishment, including the owner, the manager, the cooks, waiter or waitresses, dishwasher, and maintenance personnel. Whether this responsibility is met depends on the degree to which each individual fulfills his personal responsibility. The legal responsibility, however, falls squarely on the shoulders of the licensee of the food service operation.

It is of the utmost importance that all employees realize that if the establishment must either be asked or directed to close to the public because of inadequate cleaning, management is not the only one to suffer. Each individual's job depends on whether he performs his assigned duties. It is the responsibility of management to assure everyone understands his duties.

This department does not wish to take legal action against your establishment; but if all deficiencies listed on all inspection reports are not corrected, there will remain no alternative. This department will not tolerate the roller-coaster type maintenance program, which varies alternately from poor to not acceptable.

The past inspection reports hopefully will help you in determining where special emphasis in your sanitation program is currently required. We are enclosing a copy of the food service operation law, regulations and interpretative guide. If there is any question about any item on past inspection reports, or if this department can be of technical assistance to you, please call 225-4461.

Respectfully,

Bill Wharton  
Environmentalist

BW/njr

Enclosure