



**HAMILTON COUNTY  
PUBLIC HEALTH**

PREVENT. PROMOTE. PROTECT.

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## **NEWS**

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### **Check Out Where You Eat**

#### **This Holiday Season**

**Hamilton County, OH.....**Holiday season is among the busiest of the year in the restaurant industry. Office parties, entertaining, visiting family and friends are popular occasions for eating out. Before heading out to dine, a quick check of your chosen dining spot can keep your guests comfortable and safe.

“We inspect more than 2,300 restaurant and food service facilities throughout the County,” says Jeremy Hessel, Hamilton County Public Health Director of Environmental Services. “Inspection reports are loaded onto our web site – [www.hcph.org](http://www.hcph.org) -- for public access,” he adds.

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## NEWS

“Comprehensive inspections help our restaurants comply with health regulations and make eating out a safe alternative,” Hessel says. “We work closely with our food service providers to make sure they’re following the plan for maximum food safety.”

A complete restaurant inspection covers hand-washing, food preparation and storage, proper equipment and utensil cleansing, and maintaining a clean food service environment. “It’s important to remember that our inspection reports detail what we see on the particular day we’re in the facility,” Hessel explains. “It’s always a good idea to look over several inspection reports to see if there are trends or consistent issues with a particular location.”

Restaurants and food service facilities are eligible to apply for the Hamilton County Public Health Clean Kitchen Award. “The award recognizes the best-of-the-best that exemplify what sanitary food service conditions should be,” Hessel says. “Winners are listed on our Web site next to inspection reports. We encourage people to look for those awards and congratulate proprietors for winning. Clean Kitchen Awards are not easy to get.”

For more information on restaurant and food service inspections, visit [www.hcph.org](http://www.hcph.org). In addition, there is a short video demonstrating the food service inspection process and what goes into a successful inspection. View the video at [www.youtube.com/HamCoHealth](http://www.youtube.com/HamCoHealth).

*Hamilton County Public Health works to assure the 460,000 citizens living outside the cities of Cincinnati, Norwood, Sharonville and Springdale are safe from disease, injury and contamination.*