

Ross County Health District

Food Service Inspection Summary



Name of Establishment: 1st Stop
Address: 35414 U.S. 50
Date of Inspection: June 9, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

Violation(s) / Comment(s) (Chapter 3717-1 OAC violations checked)

1) ***CRITICAL VIOLATION*** Observed hot dogs and sandwiches holding in the temperature danger zone in a range of 112-126 degrees F. All time/temperature controlled for safety (TCS) food must be held at 135 degrees F. or above during hot holding to prevent the growth of harmful bacteria. The food was reheated and appeared to be holding above 135 degrees F. or above at the completion of the inspection.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

(1) Time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above.

SUMMARY

Cold holding temperatures appear to be in the proper range of below 41 degrees F. The hot water appears to be adequate in all sinks. Hair restraints and single use gloves appear to be worn properly. Test strips, sanitizer and thermometers available at the time of inspection.

****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.