

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Adena Regional Medical Center
Address: 272 Hospital Road, Chillicothe
Date of Inspection: February 26, 2010
Reason for Inspection: Critical Control Point Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Employees appeared knowledgeable in cooling procedures, reheating procedures, date marking, prevention of cross contamination, thawing, cooking, and general food safety. Observed employee using blast chiller to rapidly cool food. Employees appeared knowledgeable in personal hygiene and hand washing.

VII. Hot Holding:

Observed 3 pans of chili in hot holding (119°F-130°F) and on pan of chicken breasts (122°F—130°F) in temperature danger zone. Hot hold all cooked food above 135°F to limit growth of microorganisms that may cause illness. Employees reheated food during the 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.