

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Amvets Post 4
Address: 317 East Main Street, Chillicothe
Date of Inspection: August 1, 2008
Reason for Inspection: Follow-up
Sanitarian Performing Inspection: Kelly Dennis, R.S.

VIOLATIONS NOTED

1. Dish machine did not reach proper hot water sanitizing temperature.
2. Other violations noted on July 24, 2008 inspection have been corrected.
- 3.
- 4.
- 5.
- 6.
- 7.

ACTIONS TAKEN OR ORDERED

1. Repair the dish machine so it reaches proper sanitizing temperature of 160° F.
2. Thermostats on cooling units have been adjusted to hold cold food at proper temperature.
3. Expired food has been discarded. Remaining food properly dated.
4. Kitchen equipment, cabinets, counters, cooling units, and walls have been cleaned.
5. Dry storage room has been cleaned and organized. Dry storage now appears to be easily cleanable.
- 6.
- 7.

SANITARIAN'S SUMMARY OF INSPECTION

Kitchen appeared to be kept clean and orderly. Food observed properly dated. Expired food has been discarded. Cooling units holding food at the proper temperature of 41°F. Manager was cooperative in correcting violations noted on July 24, 2008 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.