

# Ross County Health District

## Food Service Inspection Summary



**Name of Establishment:** Bainbridge 1st Stop  
**Address:** 432 East Main Street  
**Date of Inspection:** February 4, 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) Observed debris build-up in the bottom of the deli prep cooler. Observed debris build-up on the white, plastic shelves where the bottled milk and pop are displayed in the reach in cooler. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

**3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensil**

- (A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed a wet mop drying directly on the floor. All wet mops must be allowed to air dry without soiling clean equipment or utensils.

**3717-1-06.4 Physical Facilities: Maintenance and Operation**

- (F) Drying mops.  
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

3) Observed a wet wiping cloth not stored in sanitizer. All wet wiping cloths used for sanitizing surfaces must be stored in sanitizer (of the proper concentration) when not in use to prevent the growth of harmful bacteria on the wiping cloths.

**3717-1-03.2 Food: Protection from Contamination after Receiving**

- (M) Wiping cloths - use limitation.
  - (2) Cloths that are in use for wiping counters and other equipment surfaces shall be:
    - (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and

**SUMMARY**

Cold holding temperatures appeared to be in the proper range of below 41 degrees F. Hot holding temperatures appeared to be in the proper range of above 135 degrees F. The hot water at all handwash sinks and in the 3 compartment sink appeared to be adequate.

**\*\*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.