

Ross County Health District Food Service Inspection Summary



Name of Establishment: Baymont Inn & Suites
Address: 1003 East Main Street
Date of Inspection: July 15, 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 a residential style refrigerator, freezer, and microwave used in the facility. These units must be removed by March 1, 2010 or replaced with approved, commercial grade units.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

2) ***CRITICAL VIOLATION*** Observed food debris build-up on the inside of the microwave oven. Food contact surfaces must remain clean to sight and touch to prevent possible contamination of the food. The microwave was cleaned at the time of the inspection.

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

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

(1) Equipment food-contact surfaces and utensils shall be cleaned:

(e) At any time during the operation when contamination may have occurred.

3) ***CRITICAL VIOLATION*** Observed milk holding in the temperature danger zone at 56 degrees F. TCS food must be held at 41 degrees F. or below, during the cold holding process, to prevent the growth of harmful bacteria. The milk was discarded at the time of 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. Time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

SUMMARY

No hot holding or food preparation at the time of inspection. The hot water appeared to be adequate in all sinks. The critical violations were corrected 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.