

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Best Western / Adena Inn
Address: 1250 North Bridge Street, Chillicothe
Date of Inspection: February 8, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Cold food in proper temperature below 41°F. Hot held food in proper temperature of 135°F or above. Sanitizer available. Hot water adequate. Food prep, storage, and buffet area kept clean to sight and touch.

04.4 (P) Testing Sanitizer solutions with test kits:

Test strips not available during inspection. Use chlorine test strips to monitor sanitizer concentration so sanitizer is between 50 -100ppm and so utensils are properly sanitized.

***04.2 (G) Food temperature measuring devices.**

Could not locate probed food thermometer at time of inspection. Obtain and use to monitor internal temperature of both cold and hot food.

****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.