

# Ross County Health District

## Food Service Inspection Summary



Name of Establishment: Corner Market  
Address: 633 Charleston Pike  
Date of Inspection: July 19, 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 light bulbs above the chicken fryer not shielded. All lighting above food prep areas must be properly shielded to prevent possible contamination of the food if the lights would shatter or break.

**3717-1-06.1 Physical Facilities: Design, Construction, and Installation**

(I) Light bulbs - protective shielding.

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

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2) Observed no hand soap at the meat department handwash sink. All handwash sinks must have soap provided to properly wash hands when needed. The soap was added at the time of inspection.

**3717-1-06.2 Physical Facilities: Numbers and Capacities**

(B) Handwashing cleanser - availability.

Each handwashing sink or group of two adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

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3) **\*CRITICAL VIOLATION\*** Observed debris build-up on the produce can opener. Food contact surfaces must remain clean to sight and touch to prevent possible contamination of the food. The can opener was cleaned at the time of 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.

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**SUMMARY IS LOCATED ON PAGE 2**

**\*\*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.

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4) **\*CRITICAL VIOLATION\*** Observed fried chicken, baked beans, and macaroni and cheese holding in the temperature danger zone at 130 degrees F. at the time of inspection. All time/temperature controlled for safety (TCS) food must be held at 135 degrees F. or above during hot holding to prevent the growth of harmful bacteria. The chicken, baked beans and macaroni and cheese 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.

(1) Time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above

5) **\*CRITICAL VIOLATION\*** Observed several containers of expired baby food on the store's shelf. Once baby food becomes outdated or expired, it must be discarded or removed from the shelves. The baby food was discarded at the time of inspection

**3717-1-03.6 Food: Discarding or Reconditioning Unsafe, Adulterated or Contaminated Food**

(A) A food that is unsafe, adulterated, or not honestly presented as specified under rule 3717-1-03 of the Administrative Code shall be discarded or reconditioned according to an approved procedure.

### SUMMARY

Cold holding temperatures appear to be in the proper range of below 41 degrees F. The hot water appears to be adequate in all sinks. The sanitizer for deli wiping cloths appears to be at the proper concentration. Test strips and thermometers available at the time of inspection. Hair restraints and single use gloves appear to be worn properly at the time of inspection.

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