

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Cozy Inn
Address: 339 Western Avenue, Chillicothe
Date of Inspection: July 29, 2008
Reason for Inspection: Critical Control Point Inspection
Sanitarian Performing Inspection: Andrew Gedeon, R.S.

VIOLATIONS NOTED

1. Observed sliced produce and lemons in the facility that were not properly date marked.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.

ACTIONS TAKEN OR ORDERED

1. The bartender was instructed that once vegetables or produce is sliced, they are considered potentially hazardous food and must be date marked on the day they were sliced and must be discarded after seven (7) days.
- 2.
- 3.
- 4.
- 5.
- 6.

SANITARIAN'S SUMMARY OF INSPECTION

A Critical Control Point inspection is required on Class 4 facilities. A sanitarian tracks the flow of potentially hazardous food in the facility and concentrates on critical aspects such as employee health, cooking, cooling, holding temperatures and person in charge demonstration of knowledge.

At the time of the inspection, the cold holding temperatures appeared to be below 41 degrees F. and the hot holding temperatures appeared to be above 135 degrees F. No other critical violations other than stated above at the time of the 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.