

# Ross County Health District Food Service Inspection Summary



**Name of Establishment: Dairy Queen**  
**Address: 543 East Main Street**  
**Date of Inspection: May 20, 2010**  
**Reason for Inspection: Standard & Critical Control Point Inspections**  
**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 door tracks of the True upright cooler in the rear storage room. Observed food debris build-up in the bottom of the Delfield upright freezer in the rear storage room. Observed food debris build-up in the bottom of the upright freezer across from the deep fryers. Observed grease build-up on the deep fryers. Observed debris build-up on the prep cooler (across from the hot holding unit) door seals. ALL 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 Utensils**

(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.

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2) The floor in the food prep area is in poor repair. The floor must be repaired or replaced so all parts of the floor are non-absorbent, smooth and easily cleanable.

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

(A) Repairing.

The physical facilities shall be maintained in good repair.

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3) Observed the mop sink in poor repair and wrapped with duct tape. The mop sink must be replaced. All equipment must remain in good repair.

**3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation**

(A) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

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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) Observed the light bulb in the walk-in cooler not shielded. The light bulb must be shielded or shatter resistant to prevent possible contamination of the food if the light bulb were to 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. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

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5) **\*CRITICAL VIOLATION\*** Observed debris build-up in the booster oven. Food contact surfaces be cleaned at a frequency to prevent debris build-up and remain clean to sight and touch to prevent possible contamination of the food.

**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**

Cold holding temperatures appear to be in the proper range of below 41 degrees F. Hot holding temperatures appear to be in the proper range of above 135 degrees F. The hot water appears to be adequate in all sinks. The wiping cloth sanitizer appears to be at the proper concentration. Hair restraints and single use gloves appear to be worn properly at the time of inspection.

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