

# Ross County Health District

## Food Service Inspection Summary



Name of Establishment: Dakota's Roadhouse  
Address: 28 Stoneridge Drive  
Date of Inspection: July 16, 2010  
Reason for Inspection: Standard & Critical Control Point Inspection  
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

1) Observed food debris build-up under the bottom shelf of the walk in cooler where the steaks are stored. Observed food debris build-up on the bottom of the Delfield upright cooler by the walk-in cooler. Observed debris build-up on the door tracks of the steak display case. Observed food build-up on the tops of the lids on the steam table. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch. All the cleaning was completed at the time of inspection.

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) **\*CRITICAL VIOLATION\*** Observed sliced cucumbers and salad dressing holding in the temperature danger zone at 56 degrees F in the salad prep cooler. Time/temperature controlled for safety (TCS) food must be held at 41 degrees F. or below during cold holding to prevent the growth of harmful bacteria. All food was removed from the salad prep cooler and placed into a cooler that appeared to be holding below 41 degrees F.

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

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### SUMMARY

Hot holding appears to be in the proper range of above 135 degrees F. The hot water appears to be operating properly at the time of inspection. The dish machine appears to be operating properly. Hair restraints and single use gloves appear to be worn properly at the time of inspection. Thermometer and test strips available 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.