

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Frankfort Corner Restaurant
Address: 10 Main Street, Frankfort
Date of Inspection: August 28, 2008
Reason for Inspection: Standard
Sanitarian Performing Inspection: Kelly Dennis, R.S.

VIOLATIONS NOTED

1. Spaghetti sauce observed in the temperature danger zone. Sauce may have been cooled improperly.
2. Food sampled in the walk-in cooler between 42°F and 46°F and in the temperature danger zone.
3. Plate storage area and storage shelves above the three compartment sink dirty with dust and residue.
4. Both screen doors have large gaps that may enable entry of pests.
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ACTIONS TAKEN OR ORDERED

1. Cool bulks amount of food by portioning into small shallow containers and leave food loosely uncovered in cooling units to allow food to cool from 135°F to 41°F within 6 hours.
2. Adjust thermostat on walk-in cooler to hold food in proper temperature of 41°F or below.
3. Keep plate and utensil storage areas clean to prevent contamination of clean items.
4. Enclose gaps around screen doors to help prevent entry of pests.
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SANITARIAN'S SUMMARY OF INSPECTION

Food prep areas kept clean to sight and touch during the inspection. Hot food in proper temperature. The dish machine sanitizer in proper concentration. Hot water adequate. Sanitizer for wipe cloths in proper concentration.

****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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