

Ross County Health District Food Service Inspection Summary



Name of Establishment: Frankfort Dairy Cone
Address: 15 Springfield Street, Frankfort
Date of Inspection: June 15, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Kelly Dennis, R.S.

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

Cold food sampled in proper temperature of 41°F or below. Hot food appeared to be heated to proper temperature and held above 135°F. Sanitizer, test strips, gloves, hair restraints, and food thermometers available and in-use. Hot water adequate. Kitchen kept clean and orderly.

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(E) Cooling methods - temperature and time control.

Large portion of coney sauce had been cooled in a deep pot in walk-in cooler. When cooling bulk portions of food such as coney sauce, place into smaller portions or thin pans, stir frequently, and place into an ice bath to help food rapidly cool to prevent time and temperature abuse that may cause growth of microorganisms that may cause illness. **Note:** Operation currently prepares and cools coney sauce once a week. If made more than once a week, operation must upgrade to risk class IV.

(Critical) 03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

Observed opened packages of lunchmeat, bologna, and in-house prepared double decker sauce without a date marking. Date mark all tcs ready-to-eat food upon opening or preparation so the food can be used within 7 days to limit growth of microorganisms that may cause illness. Correct today.

****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.