

Ross County Health District Food Service Inspection Summary



Name of Establishment: Gibson's General Store
Address: 2969 State Route 772
Date of Inspection: July 12, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

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

1) Observed a residential microwave used in the kitchen area. This unit must be removed by March 1, 2011 or replaced with an approved, commercial grade unit.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Food equipment that is acceptable for use in a retail food establishment shall be approved by a recognized food equipment testing agency.

2) Observed debris build-up in the door seals of the kitchen prep cooler. Equipment 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.

CRITICAL VIOLATION Observed sliced/cut lunchmeat not date marked in the deli case. Once lunchmeat is cut/sliced, it must be date marked and discarded after seven (7) days.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

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

(1) Refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit or less for more than twenty-four hours, shall be marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

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. Hair restraints appear to be worn properly. Single use gloves appear to be worn properly.

****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.