

# Ross County Health District

## Food Service Inspection Summary



**Name of Establishment:** Hi-Way Restaurant  
**Address:** 27104 Old U.S. Route 35 East  
**Date of Inspection:** July 21, 2008  
**Reason for Inspection:** Standard Inspection  
**Sanitarian Performing Inspection:** Andrew Gedeon, R.S.

### VIOLATIONS NOTED

1. Observed the dumpster lids open at the time of inspection.
2. The upright refrigerator was holding potentially hazardous food at 47-56 degrees F.
3. Observed debris build-up in the bottom of the upright freezer.
4. Observed grease build-up on the wall beside the deep fryer and on the filters above the grill.
5. Observed missing and cracked floor tiles throughout the facility.
- 6.
- 7.

### ACTIONS TAKEN OR ORDERED

1. The employees were directed to keep the dumpster lids closed at all times.
2. The potentially hazardous food that was in the upright refrigerator for more than four hours was immediately discarded.
3. The employees were directed to clean the upright freezer, the wall beside the deep fryer and the filters.
4. The employees were instructed that the missing and cracked floor tiles must be replaced.
- 5.
- 6.

### SANITARIAN'S SUMMARY OF INSPECTION

The hot holding temperatures appeared to be above 135 degrees F. The quaternary ammonia concentration was at the proper concentration in the three compartment sink. The employees attempted to immediately correct any violations that were brought to their attention. A company was scheduled to repair the upright refrigerator on July 21. A re-inspection will be conducted on July 22 to make certain that the refrigerator is holding potentially hazardous food at 41 degrees F. or below.

**\*\*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.