

Ross County Health District Food Service Inspection Summary



Name of Establishment: Kings Inn Tavern
Address: Main Street, Kingston
Date of Inspection: February 3, 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 below 41°F and in proper temperature. Hot water adequate. Sanitizer and test strips available. Single use gloves available.

***04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils**

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

Slicer observed dirty with residue. Keep clean. Food contact surfaces of slicer shall be cleaned after use or once every 4 hours when under continuous use to prevent contamination of food. Fryer baskets observed dirty with grease and residue. Clean at least once every 24 hours to prevent such accumulation.

.....

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(D) Nonfood-contact surfaces - cleaning frequency.

Non food contact surfaces of white residential style cooler, inside of reach freezer and wall around fryers dirty with debris. Clean routinely to prevent such accumulation.

.....

***04.2 Equipment, Utensils, and Linens: Numbers and Capacities**

(G) Food temperature measuring devices.

Operation has a meat thermometer but does not have a thermometer to check the internal temperature of cold food. Obtain a thin probe food thermometer to accurately monitor internal temperature of cold foods.

.....

****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.*