

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Long John Silvers
Address: 1071 North Bridge Street, Chillicothe
Date of Inspection: July 9, 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 cooked to proper temperature and held above 135°F. Sanitizer in proper concentration of 200ppm quaternary ammonia. Hot water adequate. Food prep areas kept clean to sight and touch. Repairs made to coving tiles since last inspection. No critical violations noted during inspection.

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

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

Hard to reach areas of fryer, hood, and inside reach freezer have a slight accumulation of debris. Clean such areas routinely to prevent such accumulation. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

****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.