

# Ross County Health District Food Service Inspection Summary



**Name of Establishment: Ponderosa**  
**Address: 800 North Bridge Street, Chillicothe**  
**Date of Inspection: July 22, 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 appeared below 41°F and in proper temperature. Hot food appeared to be cooked to proper temperature. Sanitizer for wiping cloths and dish machine in proper concentration. Hot water adequate. Food prep surfaces kept clean during inspection. Food thermometer, single use gloves, and restraints in use. Employees and management were cooperative in correcting violations at time of inspection.

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

**(F) Time/temperature controlled for safety food - hot and cold holding.**

Taco hot bar observed holding taco meat and cheese between 115°F and 130°F and in temperature danger zone. Hot hold all tcs food above 135°F to limit growth of microorganisms that may cause illness. Employee increased thermostat on hot bar to hold above 135°F.

-----  
**(critical) 03.2 Food: Protection from Contamination after Receiving**

**(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.**

Observed a rack of raw steaks stored next to rack of cooked pies and possible chance of cross contamination. Observed a pan of raw meat on third shelf above produce and cooked food. Store all raw food separate or below ready-to-eat food to protect from cross contamination that may cause illness. Violation corrected 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 line equipment and dish machine dirty from splash, spills, or food debris. Clean routinely to prevent accumulation of food debris on equipment. 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.

# Ross County Health District Food Service Inspection Summary



**Name of Establishment: Ponderosa**  
**Address: 800 North Bridge Street, Chillicothe**  
**Date of Inspection: July 22, 2010**  
**Reason for Inspection: Standard Inspection**  
**Sanitarian Performing Inspection: Kelly Dennis, R.S.**

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

## 06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Hard to reach areas of floor under line and behind shelves in walkin cooler dirty with food debris.  
Clean routinely to prevent such accumulation. The physical facilities shall be cleaned as often as necessary to keep them clean.

-----

PAGE 2 of 2

**\*\*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.