

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Speedway
Address: 10 N. Bridge Street, Chillicothe
Date of Inspection: June 23, 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 water adequate. Sanitizer in proper concentration of 200ppm quaternary ammonia. Test strips, sanitizer, gloves, and thermometer available.

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

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

Nacho cheese and chili sauce held in nacho dispenser holding at 124°F and in temperature danger zone. Hold all hot tcs food above 135°F to limit growth of microorganisms that may cause illness. Adjust unit or repair to hold food at proper temperature. Discontinue use of unit until food can hold at proper temperature of 135°F or above. Note: Sandwich display cold unit not operating and food removed from unit. Ensure cold unit holds below 41°F prior to storage of food.

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

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

Counters and cabinets around beverage line dirty from spills and splashes. Clean routinely throughout the day of spills or splashes. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(P) Maintaining refuse areas and enclosures.

Outdoor dumpster enclosure dirty with litter, trash and debris. Clean hard to reach areas of dumpster enclosure of litter and debris. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Hard to reach areas of walkin cooler and storage room dirty with debris. Clean hard to reach areas of walk-in cooler and storage room routinely to prevent such accumulation of debris. The physical facilities shall be cleaned as often as necessary to keep them clean.

****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.