

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Tumbleweed
Address: 1150 North Bridge Street, Chillicothe
Date of Inspection: August 26, 2008
Reason for Inspection: Standard/Complaint
Sanitarian Performing Inspection: Kelly Dennis, R.S.

VIOLATIONS NOTED

1. Walk-in freezer door does not close tightly.
2. The dish machine did not dispense sanitizer at the time of inspection.
3. Line equipment, inside of cooling units, inside of chip warmers, and food carts dirty to sight and touch.
4. Food contact surfaces of equipment appeared dirty. Items include cutting boards, skillets, knife, and clean stainless pans.
5. The dish sink spray hose in poor repair and creating a cross connection.
6. Two pesticide spray bottles stored on top of ice machine and next to utensils.

ACTIONS TAKEN OR ORDERED

1. Adjust freezer door to create a tight seal when closed.
2. Repair the dish machine to dispense sanitizer to properly sanitize dishes.
3. Clean line equipment daily to prevent accumulation of food debris and grease.
4. Clean cutting boards and knives at least once every 4 hours when in use. Clean skillets and pans of debris. Clean and rotate cold food storage containers daily.
5. Hang spray hose above the flood rim of the sink to prevent a cross connection and to protect the fresh water source. Repair if needed to hang above flood rim of sink.
6. Store toxic chemicals away from food or utensils to prevent cross contamination.
- 7.

SANITARIAN'S SUMMARY OF INSPECTION

Cold and hot food in proper temperature. A follow-up inspection will be conducted in 7 days to ensure the above violations have been corrected.

****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.