

**Defiance County Health Department
August 2015 Food Service Inspections**

DATE	NAME	VIOLATIONS
08/01/15	Sherwood Subway	No Violations
08/06/15	UAW	No Violations
08/06/15	Super 8 Motel	No Violations
08/14/15	Magpies	No Violations
08/18/15	Sherwood VFW Post 5665	No Violations
08/21/15	Pizza Palace	No Violations
08/24/15	Papa John's Pizza	No Violations
08/25/15	Apache Dairy Bar	No Violations
08/25/15	Cabin Fever Coffee	No Violations
08/27/15	A Little Slice of Heaven	No Violations
08/27/15	Komfort Tea Spot	No Violations
08/27/15	Rafife's Mediterranean Bistro	No Violations
08/27/15	Eagle's Lodge #327	No Violations
08/27/15	Little Italy	No Violations
08/28/15	Tom's Donuts	No Violations
08/28/15	Kim's Classic Catering	No Violations
08/03/15	Holiday Inn Express	<p>Critical Violations: Hot foods did not meet minimum temperature requirements. Cold foods did not meet minimum temperature requirements. Facility does not have a written plan for the use of time as public health control.</p> <p>Non-Critical Violation: Hand washing sink is inaccessible.</p>
08/04/15	Village Food Emporium	<p>Non-Critical Violation: Both coolers for milk and sandwiches were not at proper temperature of 41°F or below.</p>
08/11/15	Ryno's	<p>Non-Critical Violations: Floor throughout kitchen needs repaired. Food contact surfaces need to be cleaned. Dishwasher chemical needs to show residual of 50ppm.</p>

08/14/15	Taco Bell	<p>Critical Violations: Mugs Root Beer syrup bag observed with a tear being stored in large tote bin. Syrup leaking out of bag filling bin. Cold hold bins on prep line above 41°F.</p> <p>Non-Critical Violations: Leaks observed at three compartment sink and hand wash prep sink. Light shield above reach-in freezer observed missing. General cleaning is required on floors, walls, and exterior of equipment.</p>
08/17/15	Wal-Mart	<p>Non-Critical Violations: An accumulation of ice debris found in deli meat and frozen goods freezer. Mop bucket observed with stagnant water in meat department. Maintenance tools stored on floor with no order.</p>
08/19/15	Get-N-Go Party Mart	<p>Non-Critical Violations: Grease trap under three compartment sink drain rusted at base with towels around base. Backflow prevention device observed leaking at mop sink.</p>
08/19/15	Padrone's Pizza	<p>Critical Violation: Pizza prep cooler observed with a temperature of 48.1°F.</p> <p>Non-Critical Violations: Door seals on equipment torn on cooler units and water pooling in salad prep cooler. General cleaning required on equipment non-food contact surfaces and storage racks. Valves and hose connection observed leaking at three compartment sink. General cleaning required throughout kitchen on walls and floors.</p>
08/19/15	Keck's Market	<p>Non-Critical Violation: Display cooler with broken seals/gaskets.</p>

08/19/15	McDonald's – N. Clinton St.	Non-Critical Violation: Container of sweet tea stored on floor of walk-in cooler.
08/20/15	Promedica Defiance Regional Hospital	Non-Critical Violation: Handles to door of grill coolers and freezers had an accumulation of debris.
08/21/15	Jigg's Drive Inn	Critical Violation: Shredded cheese held at room temperature.
08/25/15	Bud's Restaurant	Non-Critical Violations: Hood filters above grill need to be cleaned. Floor in walk-in cooler is in need of repair.
08/26/15	VFW	Non-Critical Violation: Cupboard door hinges need tightened or replaced.
08/27/15	Clubhouse Pizza	Non-Critical Violation: Sneeze guard needed for salad bar. Kitchen floors need to be repaired.
08/27/15	Kissner's Restaurant	Non-Critical Violation: Foods are being stored on the floor of walk-in freezer.
08/28/15	Chief Market Square	Non-Critical Violation: Ingredient statement did not include declaration of contents or allergens in the deli tossed garden salad or the cubed cheese snack tray. Swivel head faucet leaking and sink not operation at cheese/olive Monger station. Flying insects observed in donut case outside of deli.
08/28/15	Amvets	Non-Critical Violation: Dishwasher temp was at 120°F.
08/28/15	Burger King	Received complaint that burgers had ice crystals and that when cooked, burgers had been observed discolored with an unusual odor. General Manager made aware of complaint. Manager stated that ice crystals are normally occurring on all burgers received from distributor. Manager stated that ground beef patties are stored in walk-in freezer for a maximum of four days prior to being cooked. Manager also stated that temperatures are taken when food is received to confirm whether food has

		thawed. The presence of freezer burn is not a violation of the food code, however, if cooked and the meat is discolored or has an unusual odor would be considered unwholesome and must be discarded.
08/28/15	Hot Rice	Non-Critical Violation: Dishwasher final rinse needs to be at 50ppm for chlorine.

*Critical Items

Personnel - supervision, health, cleanliness and hygiene

Food - approved source, identity, labeling, contamination, adulteration, time/temperature control, ready-to-eat date marking, cooking raw animal foods, consumer advisory

Equipment - toxic materials, clean ability, cleaning and sanitation of contact surfaces, reuse of single use articles

Plumbing - plumbing cross-connections, back-flow hazards, inadequate hand washing and toilet facilities

Poisonous or toxic materials - labeling, storage, use in variance to manufacturer's instructions

*Non-Critical Items

Personnel - hair restraints, jewelry, fingernails, outer clothing

Food - labeling storage containers, use of gloves, sneeze guards, thawing and cooling methods

Equipment - thermometers, clean ability, ventilation, cleaning frequency, cleaning methods, laundry, dry goods storage

Plumbing - capacity, water testing, condition of plumbing, refuse, recyclables, plugged drains, leaking water lines