

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

DATE	NAME	VIOLATIONS
1/29/2015	Rafife's Mediterranean Bistro	No Violations
2/3/2015	Papa John's Pizza	No Violations
2/4/2015	Get-N-Go	No Violations
2/4/2015	A Little Slice of Heaven	No Violations
2/5/2015	UAW	No Violations
2/9/2015	VFW Post #3360	No Violations
2/9/2015	Cabin Fever College	No Violations
2/9/2015	Defiance College Cafeteria	No Violations
2/10/2015	Classic Catering	No Violations
2/10/2015	Barney's Bar Grill	No Violations
2/10/2015	Magpies	No Violations
2/12/2015	Miller's Korner Pizza	No Violations
2/12/2015	Yamato's Steakhouse of Japan	No Violations
2/26/2015	Applebee's Neighborhood Grill & Bar	No Violations
2/4/2015	Defiance College – The Hive	Critical Violations: Drip tray observed with an accumulation of debris. Non-Critical Violations: Hot water valve observed leaking at prep sink. Ceiling leaks above reach-in freezer.
2/4/2015	Bud's Restaurant	Non-Critical Violations: Need to label and date food items in walk-in cooler. Floor in walk-in needs repaired.
2/5/2015	Clubhouse Pizza	Non-Critical Violations: Need sneeze guard for salad bar. Floor needs repaired in kitchen. Hood needs cleaned. Fryer baskets also need cleaned.
2/5/2015	Westwood Saloon	Non-Critical Violation: Thermometer in prep cooler was broken.
2/5/2015	Amvets Post 1991	Non-Critical Violations: Equipment and floor in grill area show a heavy

		<p>accumulation of grease.</p> <p>Food items in walk-in storage did not bear a date mark.</p> <p>Steam table was soiled from lunch shift.</p>
2/9/2015	Wal-Mart #5385	<p>Non-Critical Violation:</p> <p>Light shield needed in produce and dairy walk-in coolers.</p>
2/10/2015	McDonald's – N. Clinton	<p>Non-Critical Violations:</p> <p>Door handles of equipment and infant/child high chairs observed with an accumulation of debris.</p> <p>Multiple bags of garbage observed at rear door.</p> <p>Leak observed in manager office and above prep-line from ceiling.</p> <p>Floor tiles and grout in kitchen had an accumulation of debris.</p> <p>Floor mops observed soaked and resting on floor of mop/dishwashing room.</p>
2/11/2015	Marty's	<p>Critical Violations:</p> <p>Sanitizer concentration measured at 0 ppm chlorine. Corrected at time of inspection to be 50 ppm as needed.</p> <p>Non-Critical Violations:</p> <p>Equipment requires general cleaning in the kitchen.</p>
2/12/2015	Eagle Rock Golf Club	<p>Non-Critical Violations:</p> <p>Microwave found unclean.</p> <p>Wall and hood ventilation at the grill area needs to be cleaned.</p> <p>Floor under prep counters and grill area needs to be cleaned.</p>
2/12/2015	Casa Vieja Mexican Restaurant	<p>Non-Critical Violations:</p> <p>Foods stored in walk-in cooler or refrigeration units need to be covered.</p> <p>Foods observed at room temperature to thaw.</p> <p>Hand-wash sink in men's bathroom does not have hot water functioning.</p>
2/12/2015	Chief Market Square	<p>Critical Violation:</p> <p>Deli display case observed with a temperature of 44°F - 45°F where meat is stored.</p>

		<p>Non-Critical Violations:</p> <p>Door seals on frozen food display cases observed torn/in a state of disrepair.</p> <p>Hand-wash station at cheese monger station is not functioning.</p> <p>Storage racks in deli case and floor before storage racks observed unclean.</p>
2/12/2015	Subway @ WalMart	<p>Non-Critical Violation:</p> <p>Sanitizer concentration on three-compartment sink unsatisfactory.</p>
2/15/2015	Ryno's	<p>Non-Critical Violations:</p> <p>Thermometers needed in all coolers and refrigerators.</p> <p>Pizza slicer and knives need to be cleaned after use.</p> <p>Floor and cove molding in need of repair throughout kitchen.</p>
2/19/2015	Ney Super Mart	<p>Critical Violation:</p> <p>Observed container of sausage gravy in walk-in that did not bear discard date.</p> <p>Non-Critical Violation:</p> <p>Door seal on last door of walk-in cooler was severely damaged.</p> <p>Observed food containers stored on soiled floor in walk-in.</p>
2/23/2015	Jacob's Meats	<p>Non-Critical Violation:</p> <p>Candy observed without ingredient statement on labels.</p>
2/23/2015	Tom's Donut	<p>Non-Critical Violations:</p> <p>Donut cupboard was soiled with food debris.</p> <p>Light fixtures in kitchen did not have shields.</p>
2/26/2015	Stefano's	<p>Critical Violations:</p> <p>No chlorine sanitizer detected at dishwasher rinse cycle.</p> <p>Ice machine drip tray observed with an accumulation of debris.</p> <p>Non-Critical Violations:</p> <p>Boxes of food stored on floor of walk-in cooler and freezer.</p> <p>General cleaning of equipment required on door</p>

		handles and storage racks.
2/26/2015	The Black Lantern	<p>Critical Violation: Observed cups of salad in Breadstix cooler temped at 58°F. Foods in Breadstix kitchen were not date marked.</p> <p>Non-Critical Violations: In the Breadstix kitchen the following items were not properly cleaned at end of business day: Deep fryer, ovens, shelving next to deep fryer, butter roller, grill, cutting board, bread slicer, flour table. Condensation from walk-in freezer is directed to pan which sits above food. Floors and walls in Breadstix kitchen must be properly cleaned at end of shift. Facility HACCP Plan for cook chill does not meet food code requirements.</p>

*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