

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

DATE	NAME	VIOLATIONS
1/5/2015	El Milagro Mexican Foods	No Violations
1/5/2015	Meijer Gas Station	No Violations
1/5/2015	We're Rolling Pretzel Company	No Violations
1/7/2015	Pizza Pallace	No Violations
1/7/2015	Sherwood VFW Post 5665	No Violations
1/14/2015	GM Powertrain Plant #1	No Violations
1/16/2015	Speedway #1182	No Violations
1/16/2015	Knights of Columbus	No Violations
1/20/2015	Eagles Lodge	No Violations
1/21/2015	McDonald's of Defiance – East Second St.	No Violations
1/26/2015	Subway Sandwiches – Hicksville	No Violations
1/26/2015	Hickory Creek at Hicksville	No Violations
1/27/2015	Promedica Defiance Regional Hospital	No Violations
1/28/2015	Sailers	No Violations
01/29/2015	Mr. PBA	No Violations
01/29/2015	Family Resource Center – Head Start	No Violations
1/5/2015	Taco Bell	Non-Critical Violation: Need to remove cardboard boxes from pop storage area.
1/5/2015	Northtown Cinema 9	Non-Critical Violation: Light shields needed in food prep area.
1/6/2015	Cougar Station	Non-Critical Violation: Facility does not have sanitizer test strips.
1/6/2015	Community Memorial Hospital	Non-Critical Violation: Faucet in dishwashing area has a steady leak.
1/7/2015	Cline's Super Valu	Received a complaint that the backroom and dairy area are contaminated with mold and that it is affecting the health of employees and shoppers. No testing of mold species was conducted. No mold observed on exterior of the building at time of

		inspection. Possible mold observed outside of the walk-in freezer door in a very minimum accumulation. Rear exterior doors did not adequately seal, however, no standing water observed, some minor snow accumulation. Effervescence observed on cinder block wall, no water intrusion observed. Minor mold accumulation observed in walk-in cooler for meat storage behind beef racks. Some ceiling tiles are stained from previous leaks with a black and brown discoloration. No active leaks observed.
1/7/2015	Brickhaus	Non-Critical Violations: Food storage observed on floor of walk-in cooler. Cook line equipment observed unclean with an accumulation of debris. Floor surfaces and wall surfaces are in a state of disrepair.
1/8/2015	Mike's	Non-Critical Violation: Ice machine observed with an accumulation of black debris on drip tray.
1/12/2015	Bob Evans Farms LLC	Non-Critical Violation: Salad case cooler under the pie cooler is not keeping the proper temperature.
1/13/2015	Fort Defiance Meats	Critical Violations: Containers of Beef and Noodle soup and potato salad did not have date mark. Ham salad date mark exceeded the refrigerated hold time specified in code.
1/15/2015	Kissner's Restaurant	Non-Critical Violation: Three compartment sink observed with a leak at the drain.
1/16/2015	Captain D's	Non-Critical Violations: Floor in front of fryer needs repaired. Prep coolers did not have thermometer.
1/16/2015	Golden China	Non-Critical Violation: Dead cockroach found on premises.
1/21/2015	Meek's Pastry Shop	Non-Critical Violation: Shelves in walk-in refrigeration unit have an accumulation of dust.

1/22/2015	Moose Lodge	<p>Non-Critical Violations:</p> <p>Milk at conference room bar passed expiration date.</p> <p>Pickled eggs, "McMillen" home canned.</p> <p>Hood filter at fryer behind bar area need to be cleaned.</p>
01/23/2015	Defiance Recreation, Inc.	<p>Critical Violation:</p> <p>Salami found without a date mark.</p> <p>Non-Critical Violations:</p> <p>Refrigerator next to grill and microwave both heavily soiled.</p> <p>Hand-washing sink found blocked</p> <p>Freezers have a build-up of frost.</p>
1/27/2015	Padrone's Pizza	<p>Non-Critical Violations:</p> <p>Floor in walk-in cooler is worn and middle door of prep cooler observed off hinges.</p> <p>White vinyl board on walls of walk-in cooler and interior of prep cooler observed with an accumulation of debris.</p>
1/27/2015	Little Italy	<p>Non-Critical Violations:</p> <p>Ceiling in Kitchen needs to be smooth and easily cleanable.</p> <p>Light shields are needed in the kitchen.</p> <p>Employees were not wearing hair restraints.</p>
1/28/2015	Wendy's Old Fashioned Hamburgers	<p>Non-Critical Violations:</p> <p>Foods observed on floor of walk-in cooler.</p> <p>Floors observed with an accumulation of debris between tiles where grout is located.</p>
1/29/2015	Defiance Dairy Queen Grill	<p>Non-Critical Violations:</p> <p>Foods in refrigerator in grill area were 44°F.</p> <p>Cakes and cupcakes were not completely labeled for retail sale.</p>
1/29/2015	Kentucky Fried Chicken	<p>Non-Critical Violations:</p> <p>Three-compartment sink did not have required amount of sanitizer.</p> <p>Door on refrigerator at drive thru door does not seal tight to frame.</p> <p>Drink dispenser at drive thru was not cleaned from the previous day.</p>

1/29/2015	Home Town Pizza	Non-Critical Violations: Vents about grill need to be cleaned. Floor in several areas around walk-in cooler needs to be repaired.
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*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