

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
11/02/15	The Summit	No Violations
11/02/15	Rainbow Promise	No Violations
11/02/15	Hicksville Shell	No Violations
11/02/15	Hicksville Village Schools	No Violations
11/05/15	Big Boy Family Restaurant	No Violations
11/05/15	Jewell Café, LLC	No Violations
11/13/15	Domino's	No Violations
11/18/15	Tim Horton's	No Violations
11/20/15	Defiance Co Senior Center	No Violations
11/24/15	Buffalo Wild Wings	No Violations
11/24/15	Kingsbury Place	No Violations
11/05/15	Stefano's	Non-Critical Violations: Boxes of food being stored in the floor of walk-in cooler/freezer. General cleaning required on non-contact food surfaces of equipment.
11/05/15	Ney Super Mart	Non-Critical Violation: Observed spilled product build-up inside and dust and dead insects on top of cappuccino machines.
11/05/15	Mr. PBA LLC	Non-Critical Violation: Observed eggs being stored within the kitchen storage closet. The eggs are not inspected by the Ohio Dept. of Agriculture and are not graded.
11/06/15	Club 111 on the Auglaize	Critical Violations: Refuse observed being stored in the kitchen and pizza over room. Flying insects observed inside kitchen and pizza over room.  Non-Critical Violations: Food observed cluttered and on the floor of walk-in cooler in back room. General cleaning and removal of unnecessary items needed in kitchen and bar area.

11/13/15	Club 111 on the Auglaize	Re-inspection: All critical violations corrected. Follow-up inspection planned for 12/04/15 to check on non-critical violations.
11/20/15	Knights of Columbus	Non-Critical Violation: Sneeze guards needed for salad bar.
11/24/15	Little Caesar's Pizza	Non-Critical Violations: Storage racks, door handles and grates to fans in walk-in cooler observed with an accumulation of debris. Walls in walk-in cooler observed with an accumulation of debris.
11/24/15	Applebee's Neighborhood Grill & Bar	Non-Critical Violations: Door handles to microwaves and coolers observed with an accumulation of debris. Bottom of doors to McCall cooler do not create a tight seal. Floors within walk-in freezer and cook-line observed with an accumulation of debris.
11/24/15	Sinner	Non-Critical Violation: Shelves in cupboard under back bar is bare particle board.
11/24/15	Amvets Post 1991	Non-Critical Violations: Floor next to deep fryer has an accumulation of grease. Floor under bar is soiled.
11/25/15	Jersey's	Critical Violations: Temperature on par cooked hamburgers was checked at 114° - below the 135°F required. Temps for the wings in dump station were at 115° - 120°F. Ice machine showed evidence of mold.  Non-Critical Violation: Lids on prep coolers have broken hinges. Drain on hand-washing sink has a leak. Observed ice scoop laying on top of ice. Proper test strips for sanitizer used in bar sink could not be located.
11/30/2015	Asian Grill Buffet	Received complaint that cockroaches were found crawling by a utility door near the restrooms.

		<p>Complainant told waitress and host/hostess, but nothing was done.</p> <p>On inspection, brown banded cockroaches were observed in traps below steam tables. No live cockroaches or eggs were observed throughout the store, however. Recommendation was made to remove all unneeded or unused items from under the steam tables and throughout the restaurant as well. Also recommended cleaning areas that are dark and warm, equipment or hot water lines. Manager was contracting with Orkin and Orkin should be applying treatment next week.</p> <p>Revisit in one week.</p>
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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