

**Defiance County Health Department  
November 2014 Food Service Inspections**

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
11/04/2014	Subway N. Clinton St.	No Violations
11/05/2014	Charlie Place	No Violations
11/05/2014	Sherwood Locker	No Violations
11/06/2014	China Garden	No Violations
11/06/2014	Heather's Day Care	No Violations
11/06/2014	The Summit	No Violations
11/06/2014	Rainbow Promise Day Care	No Violations
11/13/2014	Big Boy Family Restaurant	No Violations
11/13/2014	Jewell Café	No Violations
11/14/2014	Domino's Pizza	No Violations
11/18/2014	Hicksville Shell #3250	No Violations
11/18/2014	Like Peas & Carrots	No Violations
11/20/2014	Second St. Inc.	No Violations
11/20/2014	Defiance Co Sr. Center	No Violations
11/12/14	Asian Grill Buffet	<p>Critical Violations: Eggs improperly stored above vegetables. Chicken Teriyaki and chicken wings were not at proper temperature. Can opener, storage racks, and ice machine found unclean. Fly strips need to be removed from food prep area.</p> <p>Non-Critical Violations: Foods stored in tin cans in refrigerator. Refrigerator in prep area by ice machine does not have a thermometer. Cardboard from shelf above hand sink needs to be removed. Hood filters found unclean.</p>
11/24/14	Jersey's	<p>Critical Violations: Employee observed eating food at prep cooler near walk-in cooler for alcohol. Prep cooler across from fryers observed with a</p>

		<p>temp of 45°f.  Can opener had an accumulation of debris and ice scoop was placed inside ice bin.</p> <p>Non-critical Violations:  Door seals broken/torn on multiple units.  Hand wash sink faucet leaking and three-compartment sink drain, wand, and faucet leaking.  No hand soap at the hand wash station in kitchen prep area.  An accumulation of grease observed under fryers.</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