

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

DATE	NAME	VIOLATIONS
09/01/2015	Smith's Pub & Grub	No Violations
09/02/2015	Fairview High School	No Violations
09/02/2015	Fairview Elementary School	No Violations
09/03/2015	Inpatient Hospice Facility	No Violations
09/09/2015	Noble Elementary School	No Violations
09/09/2015	St. John Lutheran School	No Violations
09/09/2015	Independence Education Center	No Violations
09/11/2015	Ayersville Local School	No Violations
09/11/2015	Defiance Elementary School	No Violations
09/14/2015	Holy Cross Catholic School	No Violations
09/14/2015	Subway – Walmart	No Violations
09/14/2015	Glenn Park	No Violations
09/15/2015	Miller's Corner Pizza	No Violations
09/21/2015	Dee & Gee's Dairy Bar	No Violations
09/01/2015	Wendy's Old Fashioned Hamburgers	<p>Critical Violation: Temperatures at chili station prep cooler and drive-thru prep line observed over 41°F.</p> <p>Non-Critical Violations: Bin used for lettuce observed stored in dry-storage with lettuce inside. Hand wash sink not secure at cashier's area and hand wash sink in prep area leaking. Extension cords being run from one outlet on one side of prep area to fountain machine pumps. General cleaning of floors, floors and walls in walk-in-cooler required.</p>
09/01/2015	Defiance College – the Hive	Manager stated The Hive closing effective 09/07/2015.
09/01/2105	Defiance College Cafeteria	Non-Critical Violation: Gauges to dishwasher final rinse temperature are not operating.

09/03/2015	Subway – N. Clinton St.	Critical Violation: Back prep table temps at 50°F.
09/09/2015	Meek's Pastry Shop	Non-Critical Violation: Floor under storage rack needs to be cleaned.
09/10/2015	Eric's Irresistible Ice Cream	Critical Violations: TCS foods removed from original packaging and stored in containers were not marked with a discard date. Some refrigeration units' temperature checked and found to be at 44°F. Non-Critical Violations: Refrigeration unit at front counter had a broken thermometer.
09/17/2015	St. Mike's Golf	Non-Critical Violation: Fish being thawed on counter. Need to label and date chicken and noodles.

*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