

**Defiance County Health Department
February 2016 Food Service Inspections**

| DATE | NAME | VIOLATIONS |
|-------------|-----------------------------|---|
| 02/02/2016 | Red Angel Pizza | No Violations |
| 02/03/2016 | Laurels of Defiance | No Violations |
| 02/04/2016 | UAW | No Violations |
| 02/05/2016 | Taco Bell | No Violations |
| 02/09/2016 | Cold Stone Creamery | No Violations |
| 02/09/2016 | Get-N-Go Party Mart | No Violations |
| 02/10/2016 | Marco's Pizza | No Violations |
| 02/10/2016 | McDonald's – N. Clinton St. | No Violations |
| 02/23/2016 | Eagles | No Violations |
| 02/23/2016 | Promedica Defiance Regional | No Violations |
| 02/25/2016 | Jacob's Meats | No Violations |
| 02/25/2016 | Fort Defiance Meats | No Violations |
| 02/26/2016 | Kissner's Restaurant | No Violations |
| 02/26/2016 | Hickory Creek at Hicksville | No Violations |
| 02/26/2016 | Sailer's | No Violations |
| 02/26/2016 | Miller's Corner Pizza | No Violations |
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| 02/01/2016 | VFW | Non-Critical Violations: Cupboard doors are loose or hinges broken. Cupboard doors and door handles dirty. |
| 02/01/2016 | Hot Rice! | Non-Critical Violations: Insect control devices found near food prep area. Cardboard being used for floor covering and shelf liners. The wok area needs to be cleaned. The load filters need to be cleaned. |
| 02/01/2016 | Cabin Fever Coffee | Non-Critical Violation: Light bulbs above the coffee area are not shielded. |
| 02/02/2016 | Magpies | Non-Critical Violation: Thermometers needed for small refrigerator by grill. |

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| 02/02/2016 | Like Peas & Carrots | Non-Critical Violation: Restroom doors need to have a self-closing mechanism. |
| 02/04/2016 | Padrone's Pizza | Non-Critical Violations: Pizza oven racks need to be cleaned as well as the doors in reach-in cooler. Test kit strips are needed for sanitizer at the three-compartment sink. |
| 02/05/2016 | Marty's | Non-Critical Violations: Chemicals need to be stored away from food items on the counter. Pickle bucket in old walk-in cooler is moldy, lids for them were dirty. Mop bucket water needs to be changed and mop hung up after using. Unused, broken equipment need to be removed. Water in steam table needed to be changed. Microwave, meat slicer, potato peeler, ceiling fans and hood filters all found in need of being cleaned. |
| 02/05/2016 | Kentucky Fried Chicken | Non-Critical Violations: Floor and covering in broaster area are damaged. Light fixtures in chicken cooler were moldy. Tile in dish room needs grout replaced. Food debris found around the panini grills. Shelving in chicken cooler was soiled. |
| 02/09/2016 | Mike's | Non-Critical Violation: Light needed in walk-in freezer. |
| 02/09/2016 | Eagle Rock Golf Club | Non-Critical Violation: Microwave and door handles to reach-in refrigerator found crusty and sticky. Floors found soiled. |
| 02/09/2016 | Defiance College Cafeteria | Non-Critical Violation: Temperature for final rinse on dishwasher was only 116°F – needs to be at least 160°F. |
| 02/11/2016 | Ryno's | Non-Critical Violations: Ceiling tile in dishwashing room needs replaced. Floor in dishwashing room and pizza prep cooler needs replaced. Cove molding in kitchen needs replaced. Hand towels needed for hand sink by ice machine. |

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| | | Wall by grill should be smooth for easy cleaning. |
| 02/11/2016 | Wendy's | Non-Critical Violations: Hand sinks found without soap and disposable towels. Microwave observed soiled. Trash found on the floors under storage racks in the back and food on the floor in the pop closet. Floors throughout kitchen needs to be cleaned. |
| 02/16/2016 | Wal-Mart | Non-Critical Violation: General grocery coolers and ice cream cooler floors found with cardboard and used wrappers. |
| 02/16/2016 | El Mezcal | Non-Critical Violations: Top shelf in freezer needs to be cleared of empty boxes. Door on ice machine is broken. |
| 02/18/2016 | Club 111 on the Auglaize | Non-Critical Violations: Women's restroom did not have a covered wastebasket. Water on floor in walk-in cooler. Inside of walk-in cooler found dusty and moldy. Cut tomatoes did not have a discard date. |
| 02/19/2016 | Stefano's | Non-Critical Violations: Carpeting in dining room is soiled. Handwashing sinks did not have signage requiring employees to wash their hands. Women's restrooms did not have covered waste receptacles. Dish machine did not dispense correct amount of sanitizer. Facility does not have sanitizer test strips. Dish machine was soiled inside and out. Ice machine had mold on internal surfaces. Chemicals used for glass cleaning in bar area were unlabeled. Pizza oven, refrigeration equipment, and cooking equipment were heavily soiled. Floor in kitchen had soiled areas due to storage of boxes on floor. |
| 02/22/2016 | Mr. PBA | Non-Critical Violation: |

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| | | Freezer in kitchen needs cleaned cleared of non-essential items stored on top. |
| 02/23/2016 | Casa Vieja | Non-Critical Violation: Hair restraints are not being worn by kitchen workers. |
| 02/24/2106 | Chief Market Square | Non-Critical Violations: Refrigerator by two-compartment sink in deli needs a thermometer. Sliding door for display cooler in the deli observed soiled. Lights are needed at the meat cooler in the meat department. The shelves in walk-in cooler in the deli are rusty. |
| 02/26/2016 | Miami & Erie Bar & Grill | Non-Critical Violations: Unused equipment should be removed in basement and kitchen area to allow accessibility for cleaning. Each refrigeration unit needs an accurate thermometer. |

*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