

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
03/01/2016	Dollar General – N. Rt. 66	No Violations
03/01/2016	Tinora Elementary	No Violations
03/01/2016	Defiance Beverage Center	No Violations
03/01/2016	Tinora High School	No Violations
03/02/2016	Hicksville Village School	No Violations
03/03/2016	Defiance Senior High School	No Violations
03/02/2016	H2O to Go	No Violations
03/04/2016	Inpatient Hospice	No Violations
03/04/2016	Independent Education Center	No Violations
03/07/2016	Defiance Jr. High and Middle School	No Violations
03/09/2016	Eric's All American Ice Cream	No Violations
03/09/2016	Fairview Elementary	No Violations
03/09/2016	Fairview High School	No Violations
03/15/2016	Apache Dairy Bar	No Violations
03/15/2016	Lassus Handy Dandy	No Violations
03/16/2016	Ayersville Carryout	No Violations
03/16/2016	Family Video	No Violations
03/16/2016	Dee & Gee's Dairy Bar	No Violations
03/16/2016	St. John Child Care	No Violations
03/31/2016	The Village Square	No Violations
03/04/2016	Family Resource Center	<p>Critical Violation: Anti-freeze stored on top of freezer by back door near foods.</p> <p>Non-Critical Violation: Walls above 3-compartment sinks need to be painted and caulked to allow easy cleaning.</p>
03/07/2016	La Jaliscience	Non-Critical Violation: Need ingredient labels for pastries.

03/18/2016	Brookview Healthcare	Non-Critical Violation: Dishwasher, hand towel dispenser, and window sill above 3-compartment sink, and kitchen floors need to be cleaned.
03/25/2016	Hickory Hill Club Fore	Non-Critical Violations Food items found in walk-in cooler being stored on the floor. Food Advisory for undercooked foods needs to be added to menu. Storage in walk-in cooler, shelf above stove, and wall by deep fryer need to be cleaned. Kitchen floor needs repaired.
03/23/2016	Asian Grill Buffet	Non-Critical Violations: Non-food contact surfaces need to be cleaned and free of dust. Back door screens need to be fixed or replaced to prevent flies from entering building. Soap is not available at hand wash sink. Shelf under prep table had cardboard and bottom shelf in freezer was made of wood.
03/21/2016	Circle K	Non-Critical Violations: Backflow preventer has not been tested since 2010. Temperature on iced coffee was at 49°F.
03/29/2016	Lefty Pizza	Non-Critical Violation: Hair restraints were not being worn.
03/31/2016	South Clinton Party Mart	Non-Critical Violation: Temperature for sandwich prep cooler was 46°F.

\*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