

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

DATE	NAME	VIOLATIONS
04/01/2016	Noble Elementary	No Violations
04/05/2016	Holy Cross Catholic School	No Violations
04/05/2016	Big Lots	No Violations
04/13/2016	Dollar General – E. Second St.	No Violations
04/13/2016	Walgreen's	No Violations
04/19/2016	St. Mike's Golf	No Violations
04/29/2016	Sherwood VFW	No Violations
04/29/2016	Sherwood Subway	No Violations
04/04/2016	Defiance Elementary	Non-Critical Violation: Dust observed on fan guards as well as the ceiling to the fan guards in the east walk-in cooler.
04/04/2016	Cosmos Family Restaurant	Non-Critical Violation: Water at handwashing sink in men's restroom had temperature of 55.8°F - less than the 100°F or higher required.
04/08/2016	Re-inspected	Water temp reached 120°F
04/04/2016	China Garden	Non-Critical Violations: Handwashing sink found with temperatures less than 100°F. RTE products (hotdogs) found in cooler with no date as well as chicken RTE product held under refrigeration. Food containers were stored directly on floor. Several lugs that are not food grade being used as food containers including plastic bags from retail businesses. The hand to the cold prep table had electric tape around it. Back door observed opened with a brick keeping it from closing and screen door open as well.

		<p>Handwashing sink did not have a supply of hand soap.</p> <p>Staff did not know where test kit for sanitizing solution was located.</p> <p>Cardboard being used as shelf liners.</p> <p>Spilled cheese observed in cooler and debris on floor in dry storage area.</p>
04/05/2016	St. John Lutheran School	<p>Critical Violation:</p> <p>Observed a bag of meat removed from original container with no identification.</p>
04/07/2016	Aldi	<p>Non-Critical Violation:</p> <p>Walk-in freezer has two boxes of food items stored directly on floor.</p>
04/08/2016	Sherwood Marathon	<p>Non-Critical Violations:</p> <p>The establishment sells self-dispensing donuts without manufacturer's information.</p> <p>Observed two containers with food items in the walk-in coolers without identification labels.</p>
04/08/2016	Ayersville Local School	<p>Non-Critical Violations:</p> <p>Cheese and sliced RTE meat opened and stored in cooler with no date as to when they were opened.</p> <p>Gray dust build-up on the cooler unit and fans in the walk-in coolers.</p> <p>Ceiling panels in dry storage room observed with water damage.</p>
04/12/2016	Grace United Methodist	<p>Non-Critical Violation:</p> <p>Dishwasher final rinse temp only 140°F</p>
04/12/2016	Speedy Hicksville DBA McDonalds	<p>Non-Critical Violation:</p> <p>Floor next to ice cream machine needs cleaned.</p>
04/14/2016	Good Samaritan School	<p>Critical Violations:</p> <p>Observed four packages of refrigerated cheddar cheese that had been opened then re-wrapped with no date on product.</p> <p>Observed clear bottle with a solution in it but no identification on bottle.</p> <p>Cleaning chemicals stored on shelf directly above equipment and near food prep area.</p> <p>Non-Critical Violation:</p> <p>Facility did not have sanitize test kit available.</p>

04/15/2016	Arby's Inc.	Non-Critical Violation: Observed white plastic container with spices in it but no identification on container.
04/15/2016	China Garden – Follow-up	Non-critical violation: Restaurant is still using plastic commercial bags for storage. Products are now being date marked. Coolers were clean to sight and touch. All cardboard in coolers have been removed. Employees had test strips available. Tape on prep table has been removed. Back door was closed on follow-up visit. Soap is available at hand sink in kitchen.
04/18/2016	Tim Horton's	Non-Critical Violations: Observed cooler containing time/temperature controlled for safety food with no temperature measuring device. Dust on the metal racks in the kitchen area.
04/23/2016	Pizza Hut	Non-Critical Violation: Dust and debris observed on rack directly over the pizza prep area. Observed the wash ware unclean. Food debris found on the floor in the kitchen from previous day.
04/27/2016	Jewell Café, LLC	Critical Violation: Observed two packages of sliced cheese removed from original container with no date mark. Non-Critical Violation: Thermometer on the ware washing is not working. Test strips were not available. Observed a gap at bottom of door in kitchen.
04/29/2016	Sherwood Pizza and Subs	Critical Violation: Observed a bag of hotdogs opened and stored in refrigeration without date mark.

		<p>Non-Critical Violation: Observed employees working around food with no hair restraints. Bags of flour stored on floor in kitchen area as well as a box of food stored on the floor in the cooler. Observed a lug of unknown food being stored. The tip of ice tea dispenser had a brown residue built up on dispenser tip. Pizza oven and microwave both observed with an accumulation of food debris. Studs in the closet area were exposed.</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