

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
05/10/2016	Rite Aid Pharmacy – East 2 <sup>nd</sup> St.	No Violations
05/10/2016	Menards	No Violations
05/11/2016	Taco Bell of Defiance	No Violations
05/19/2016	Kroger Fuel Center	No Violations
05/19/2016	Dollar Tree Stores	No Violations
05/24/2016	Burger King	No Violations
05/25/2016	Mercy Hospital of Defiance	No Violations
05/31/2016	Dollar General - Hicksville	No Violations
05/09/2016	Heather's Day Care	Non-Critical Violation: Need to remove non-food items from shelf above kitchen sink.
05/10/2016	Kentucky Fried Chicken	Non-Critical Violations: Residue found on top of mixer and hot water dispenser used in production of food. Observed dust and food residue on ovens in frying area as well as on the hot holding equipment.
05/06/2016	Wendy's Old Fashioned Hamburger	Critical Violation: Observed a package of bacon opened and uncovered in the walk-in cooler stored directly above unprotected products.  Non-Critical Violations: Back door in the kitchen does not close completely at the top. Debris observed on the floor in the room soda syrup is stored. Dust observed on the fan guard in walk-in cooler as well as on the filter on stainless steel cooler in the kitchen.

05/13/2016	Promedica Defiance Regional Hospital	<p>Non-Critical Violations:</p> <p>Observed self-serve cheese cake and pudding packages stored in refrigerated unit with no ingredient label.</p> <p>Facility did not have sanitizer strips available.</p> <p>Observed debris on ice drip tray to pop dispensing machine as well as residue on top of the oven in kitchen area.</p>
05/18/2016	Eric's All American Ice Cream – S. Clinton St	<p>Critical Violations:</p> <p>Observed foot long hotdogs being hot held with temperature of 124.8°F.</p> <p>Packages of hot dogs and shredded chicken found removed from original containers with no date mark.</p> <p>Non-Critical Violations:</p> <p>Receptacle in employee's restroom does not have cover.</p> <p>An unmarked bottle of blue liquid found in the wash ware area.</p>
05/19/2016	Butt Hutt Express	<p>Non-Critical Violations:</p> <p>Found packages of raw eggs stored on the top shelf directly above containers of juice and water.</p> <p>Residue found in cooler where milk is being sold.</p>
05/20/2016	Twin Rivers Center	<p>Non-Critical Violations:</p> <p>Observed bag of food in walk-in cooler that had been removed from original package without identification.</p> <p>Box of hot dogs and bag of sliced meat stored on floor of walk-in freezer.</p> <p>Residue and build-up found on the floor in walk-in freezer.</p>
05/20/2016	Dari-De-Lite	<p>Non-Critical Violation:</p> <p>Facility did not have sanitizer test strips.</p> <p>Observed dust on plastic fan guard in walk-in cooler as well as corrosion of the plastic on fan guard. Also, dust residue found on fan guard of stand-up refrigerator in kitchen area.</p> <p>Refrigerator in kitchen was fixed with electric tape.</p>

05/23/2016	Jigg's Drive Inn	<p>Non-Critical Violation:</p> <p>Observed cheddar cheese stored outside of refrigeration.</p> <p>Observed ceiling tiles with chipped paint in the kitchen area.</p> <p>Container of bleach found removed from original container with no identification.</p>
05/24/2016	Cosmos Family Restaurant	<p>Non-Critical Violations:</p> <p>Microwave at grill found soiled.</p> <p>Floor tiles are missing in the walk-in cooler.</p> <p>Back screen door needs to close completely.</p> <p>Observed food items being stored on floor in walk-in cooler.</p>
05/24/2016	Jersey's	<p>Non-Critical Violations:</p> <p>Employees observed not wearing hair restraints.</p> <p>Several coolers found without working thermometers.</p> <p>Hinge to pizza prep cart is broken.</p> <p>Observed food residue on pizza over and under the rollers as well as in door seam and shelf of wall cooler and shelf in cooler.</p> <p>Standup freezer has spilled breading on shelf and door handles.</p> <p>Ice machine in wash room had residue on outside of machine.</p> <p>Rack for clean utensils soiled.</p> <p>The door to freezer and door leading to outside have gaps at the bottom.</p> <p>General cleaning needed throughout facility.</p>
05/25/2016	Fricker's	<p>Non-Critical Violations:</p> <p>Sliced tomatoes in prep cooler had temperature of 48.8F°</p> <p>Observed containers of baked beans past 7-day limit with no date mark.</p> <p>Leaking from plumbing on east wall sink observed.</p> <p>Back door was propped open.</p> <p>No signs or posters for washing hands at the kitchen sink.</p> <p>Spray bottle with blue solution in it had no identification label on it.</p>

05/25/2016	Ney Super Mart	<p>Non-Critical Violations:</p> <p>Observed muffins being offered for sale in retail area that did not bare product label.</p> <p>Facility did not have test strips for sanitizer solution.</p> <p>Restroom does not have cover for receptacle.</p> <p>Debris found on main floor cooler and in plastic racks where beverages are being offered for sale.</p>
05/26/2016	Kingsbury Concessions	<p>Non-Critical Violation:</p> <p>Sanitizer test strips not readily available to workers.</p>
05/26/2016	Clubhouse Pizza	<p>Non-Critical Violations:</p> <p>Salad bar needs a sneeze guard. Repeat violation.</p> <p>Observed several coolers found without thermometers.</p> <p>Sanitizer test strips were not available.</p> <p>Freezers and refrigerator needs to be defrosted.</p> <p>Sanitizer compartment at 3-bay sink had no sanitizing solution.</p> <p>Observed no covered receptacle in women's restroom.</p> <p>Ceiling fan and wall next to vented hood had debris on them.</p>
05/31/2016	Yoder's Restaurant	<p>Non-Critical Violations:</p> <p>Observed ice scoop used for customers' drinks stored directly in ice bin.</p> <p>Thermometer missing from cooler.</p> <p>No covered receptacle in women's restroom.</p> <p>Ceiling tile missing in kitchen area.</p> <p>Observed a gap in the back room door leading to outside.</p> <p>Residue found on the shelf of the reach-in cooler in kitchen; dust and debris on the shelf next to air conditioner in kitchen area; and dust on fan guards in walk-in coolers.</p> <p>Broken tiles found under the dishwasher.</p>

\*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