

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

DATE	NAME	VIOLATIONS
10/04/2016	Dee & Gee Dairy Bar	No Violations
10/06/2016	Good Samaritan School	No Violations
10/14/2016	Leaping and Learning	No Violations
10/14/2016	Sherwood VFW	No Violations
10/24/2016	Poplar Ridge Training Station	No Violations
10/28/2016	Eric's All American Ice Cream – E. 2 nd St.	No Violations
10/28/2016	Taco Bell	No Violations
10/03/2016	Tinora Elementary	Non-Critical Violations: A student helper was observed serving food without hair restraint. A box of food was being stored directly on the floor in the freezer. Observed condensation build-up under condenser in walk-in freezer.
10/04/2016	Holy Cross Catholic School	Non-Critical Violations: Observed an accumulation of dust on top of ovens.
10/11/2016	South Clinton Party Mart	Critical Violation: Can opener had buildup of food debris. Non-Critical Violations: Observed sandwiches in cooler that did not have ingredients listed. Cardboard and towels were found in cooler. Reach-in cooler was leaking. Bottom shelf of reach-in cooler for beverages had dirt and debris buildup.
10/14/2016	Sherwood Subway	Non-Critical Violation: Observed residue on the plastic cover of food thermometer.
10/14/2016	Sherwood Pizza and Subs	Non-Critical Violation: Observed residue on can opener and electric burner used for making soup.

10/17/2016	Little Caesar's Pizza	<p>Non-Critical Violations:</p> <p>Bottle of breadstick spread was being stored on the floor.</p> <p>Prep cooler didn't have a thermometer.</p> <p>Single service items were being stored in the restroom.</p> <p>Sink in restroom was not working.</p>
10/17/2016	La Jaliscience	<p>Non-Critical Violations:</p> <p>Ingredient list was missing for pastries.</p> <p>Reach-in cooler was not holding proper temperature.</p>
10/17/2016	Tim Horton's	<p>Non-Critical Violations:</p> <p>Several boxes of food in the freezer were opened exposing food.</p>
10/19/2016	Arby's Inc.	<p>Non-Critical Violations:</p> <p>Food residue was observed on the outside of the ice machine and on storage container for the ice scoop.</p>
10/27/2016	Jewell Café, LLC	<p>Non-Critical Violations:</p> <p>Observed employee slicing tomatoes without gloves.</p> <p>Found cardboard being used as a shelf liner.</p> <p>Ham slices and apple pieces were being held past the 7-day date mark.</p> <p>Food residue found on the electric slicer, bottom shelf of standup freezer and on the fryer.</p> <p>Food items were being stored on the floor in the freezer.</p>
10/28/2016	Pizza Hut	<p>Non-Critical Violations:</p> <p>The temperature on the mechanical ware-washing machine did not reach the required temperature 128°F or higher.</p> <p>A wet mop was found resting along a wall instead of being hung to dry.</p> <p>Food residue observed on a bucket used to hold ice scoop, on the entry to bread proofer, on top of the oil dispensing pump, and on top of the mechanical ware-washing machine.</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