

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
10/14/2016	Leaping and Learning	No Violations (was not listed on October report)
11/01/2016	Lefty's Pizza	No Violations
11/01/2016	Subway – N. Clinton St.	No Violations
11/02/2016	Parker Hydraulic	No Violations
11/03/2016	Speedy Hicksville DBA McDonald's	No Violations
11/09/2016	Laurels of Defiance	No Violations
11/22/2016	Mercy Hospital of Defiance	No Violations
11/29/2016	St. John's Child Care	No Violations
11/04/2016	China Garden	<p>Critical Violations: Observed bowl of lemons stored in the ice served with beverages. Can opener had an accumulation of food debris.</p> <p>Non-Critical Violations: Cans were being re-used to store food items in. Observed a build-up of food debris in the bottom of the reach-in coolers.</p>
11/07/2016	Burger King	<p>Critical Violation: Ice machine was observed with dirt on the lid and on top.</p> <p>Non-Critical Violation: Reach-in coolers did not have thermometers.</p>
11/08/2016	McDonald's – N. Clinton St.	<p>Non-Critical Violations: Food/grease buildup was found the rack that holds sandwich boxes. The main water pipe in storage room had a small leak.</p>
11/08/2016	Heather's Day Care	<p>Critical Violation: Inside of microwave was found with build-up of food debris.</p> <p>Non-Critical Violations:</p>

		<p>Test strips were not available for Chlorine Sanitizer.</p> <p>Plastic ware was being reused.</p> <p>Soap and detergent was being stored improperly.</p>
11/10/2016	Mr. PBA, LLC	<p>Non-Critical Violations:</p> <p>Raw eggs were observed stored above beer bottles in bar area.</p> <p>A wooden shelf above the three compartment sink showed signs of absorbing moisture.</p>
11/14/2016	Kentucky Fried Chicken	<p>Critical Violations:</p> <p>Observed a container of pickles, a tray of pot-pies, and a tray of raw breaded chicken tenders being stored uncovered.</p> <p>Several pieces of equipment were observed with food or black residue on them.</p> <p>Non-Critical Violations:</p> <p>Food residue found on microwave handle, wire rack in walk-in cooler, several hot-hold units, and the carts that hold trays in the walk-in cooler.</p> <p>Observed a steady drip from the hot water tank.</p> <p>The floor of the walk-in cooler and walk-in freezer was observed with debris.</p>
11/15/2016	Cosmos Family Restaurant	<p>Critical Violations:</p> <p>Can opener was observed with debris.</p> <p>Food was stored uncovered in the walk-in cooler.</p> <p>Observed spoons being stored in containers of food in prep-cooler and in walk-in cooler.</p> <p>Seal on the walk-in freezer door is cracked and in disrepair.</p> <p>Man areas of the kitchen unclean.</p>
11/17/2016	Jersey's	<p>Critical Violation:</p> <p>The inside of microwave was observed soiled.</p> <p>Non-Critical Violations:</p> <p>Grill was being used to thaw meat.</p> <p>The seal was broken on the reach-in cooler.</p>

		Ceiling above sauces and walls behind equipment were unclean.
11/17/2016	Fricker's	<p>Critical Violations: Salsa and chips found in walk-in coolers uncovered. Food residue observed in the microwave and on black cart.</p> <p>Non-Critical Violations: Uncovered drinks were being stored on the salad prep table. Observed wet-wipe buckets stored on the floor. Mop was stored in bucket of water while not in use.</p>
11/18/2016	American Food Mart	<p>Non-Critical Violations: Observed individual packages of string cheese removed from bulk and offered for sale. Coke cooler with TCS did not have a thermometer. Pizza sauce was being stored opened in galvanized metal containers. Spilled soup observed in microwave used by consumers.</p>
11/21/2016	Defiance Area YMCA	<p>Non-Critical Violation: Several ceiling tiles were observed with water damage.</p>
11/28/2016	Promedica Defiance Regional Hospital	<p>Non-Critical Violation: Observed condensation in the walk-in freezer.</p>
11/29/2016	Grace United Methodist	<p>Non-Critical Violation: Employees were not wearing hair restraints.</p>
11/29/2016	Ney Super Mart	<p>Non-Critical Violations: Observed donuts for sale without ingredient label. Sanitizer test strips were not available. The top of the cappuccino machine had dust build-up. The inside had a layer of residue.</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