

**Defiance County Health Department
March 2017 Food Service Inspections**

DATE	NAME	VIOLATIONS
03/01/2017	H2O to Go	No Violations
03/13/2017	Noble Elementary	No Violations
03/14/2017	Independence Education Center	No Violations
03/20/2017	Family Video	No Violations
03/20/2017	Aldi's	No Violations
03/21/2017	Defiance Beverage Center	No Violations
03/23/2017	Big Lots	No Violations
03/23/2017	Dollar General E. Second St.	No Violations
03/27/2017	Inpatient Hospice Facility	No Violations
03/29/2017	Close to Home	No Violations
03/29/2017	Poplar Ridge Training Station	No Violations
03/20/2017	Brookview Health Care	Non-Critical Violations: No individual with supervisory credentials and/or management responsibility has obtained level 2 certification in food protection. The tile on the floor in the wash room is pulling away from the wall.
03/20/2017	Walgreen's	Non-Critical Violation: Observed condensation build-up in the walk-in freezer.
03/21/2017	Dollar General – St. Rt. 66	Non-Critical Violation: The receptacle in the women's restroom did not have a lid.
03/22/2017	Lassus Handy Dandy #562	Non-Critical Violation: Observed a gap at the bottom of the door in the back storage area.
03/22/2017	Hicksville Village School	Critical Violation: The facility was serving assembled cold cut sandwiches with the meat tempted at 52.3°F Non-Critical Violations:

		Observed bags of frozen sloppy joe meat being defrosted at room temperature. Several original food containers being reused to store food.
03/23/2017	St. John Lutheran School	Non-Critical Violation: Observed single use containers being used to store left over food in walk-in freezer.
03/24/2017	Defiance Senior High School	Non-Critical Violation: Observed a box of food being stored directly on the floor in walk-in freezer.
03/27/2017	Circle K	Non-Critical Violation: Need ingredient list for self-serve donuts. Top of donut case and tops of coffee machines had an accumulation of dust.
03/27/2017	Lefty's Pizza	Non-Critical Violation: No individual with supervisory credentials and/or management responsibility has obtained level 2 certification in food protection. No handwashing signs in restrooms.
03/28/2017	DNL Architecture dba Cosmos	Critical Violations: Employees observed not washing hands in between taking out trash/dish washing and food preparation. Several foods in cold holding were uncovered. Several food items were not date marked. Mechanical dishwasher sanitizer concentration was too low. Non-Critical Violations: Observed broken handle on microwave. Hand-wash sink did not have hot water. Several light bulbs were out in dishwashing area. Floors throughout the facility were unclean. Observed many unnecessary items on the floor and in the area by the mop sink. Follow-up scheduled for 04/04/2017
03/29/2017	Sherwood Subway	Non-Critical Violation: There was no evidence that at least one person with supervisory and management responsibility

		has obtained a Level 2 certification in food safety training.
03/29/2017	Sherwood Pizza and Subs	<p>Critical Violations: Observed food residue from the previous day's production on the mixer. Observed a spray bottle with a blue solution that was not labeled.</p> <p>Non-Critical Violations: Several non-food contact surfaces of equipment were soiled with food residue. There was not one person with supervisory and management responsibility that has obtained Level 2 certification in food safety training.</p>
03/30/2017	South Clinton Party Mart	<p>Critical Violation: Observed items of TCS opened from original containers with no date mark on them.</p> <p>Non-Critical Violations: Food particles observed on the bottom shelf of prep cooler and dust buildup on fan guard in walk-in cooler. Observed sandwiches that did not list the sub-ingredients on all food items that comprise the sandwiches. The thermometer to hot hold unit was not reading accurately.</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