

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

DATE	NAME	VIOLATIONS
04/03/2017	Good Samaritan School	No Violations
04/03/2017	Dollar Tree Stores	No Violations
04/03/2017	Marshall's	No Violations
04/03/2017	Dollar General – S. Clinton St.	No Violations
04/10/2017	Tinora High School	No Violations
04/10/2017	Holy Cross Catholic School	No Violations
04/12/2017	Defiance Elementary School	No Violations
04/20/2017	Sherwood Marathon	No Violations
04/27/2017	Ensign's Pub	No Violations
04/03/2017	Ayersville Carryout	Critical Violation: Raw eggs were stored above milk.
04/04/2017	La Jaliscience	Critical Violation: Facility needs ingredient lists on pastries and baked foods. Non-Critical Violations: Boxes of foods were being stored on the ground. Manager needs Level 2 Food Safety training completed.
04/05/2017	Fairview High School	Non-Critical Violation: Wooden pallets on floor in the walk-in cooler used to store food on.
04/05/2017	Fairview Elementary	Critical Violation: Observed salad ingredients that are not being held properly for cold holding.
04/05/2017	Defiance Jr. High/Middle School	Critical Violation: Observed prepackaged salads being stored on top of hot hold case, out of temperature. Non-Critical Violations: Observed boxes of food stored directly on the floor in the back walk-in freezer.

		Observed duct tape being used to fix crack on Plexiglas to ice cream freezer.
04/05/2017	Asian Grill Buffet	<p>Critical Violation: The inside of ice machine was dirty. Many foods were stored in coolers uncovered.</p> <p>Non-Critical Violations: Observed raw salmon being stored above vegetables. Containers with foods were not labeled. Observed boxes of foods thawing on the floor.</p>
04/05/2017	DNL Architecture/DBA Cosmos	Follow-up inspection from 03/28/2017: All violations were corrected.
04/06/2017	Tinora Elementary	<p>Critical Violation: Salad toppings were not being properly held for cold holding.</p>
04/10/2017	Ayersville Local School	<p>Non-Critical Violation: Observed a box of food stored directly on the floor in the walk-in freezer. Observed a small leak under the sanitizing sink.</p>
04/12/2017	Two Bandits Brewing Co	<p>Critical Violation: Observed sliced lemons at 62°F.</p> <p>Non-Critical Violations: Observed employees drinking from uncovered glasses in food prep area. Observed buckets of sanitizing solution stored on the floor in the kitchen. Observed black residue on stand-up freezer's seals.</p>
04/12/2017	Little Ceasar's Pizza	<p>Non-Critical Violations: Shelves in walk-in cooler were very dirty. Floors by three-bay sink were dirty. Managers need Level 2 Food Safety training completed.</p> <p>Inspection conducted in response to roach infestation complaint received on 04/07/2017. Report from Buckeye Exterminating was provided showing that an Exterminator treated the facility on 04/09/2017. Exterminator stated that the type</p>

		of roaches they encountered may come in on people or from items shipped to the store. No roaches have been seen at the facility since.
04/12/2017	Hicksville Varsity Baseball Concession Stand	<p>Non-Critical Violations:</p> <p>Facility needs test strips to measure sanitizing solution.</p> <p>The hot water temperature did not exceed 70°F. Several of the interior walls have chipping paint including areas next to food preparation.</p>
04/17/2017	Arby's Inc.	<p>Critical Violation:</p> <p>Observed an uncovered pan of potato cakes in the walk-in cooler.</p> <p>Non-Critical Violations:</p> <p>Observed an accumulation of food residue on the shelves and seals of both stand-up freezers.</p> <p>There was an accumulation of food residue on the floor of the walk-in cooler.</p>
04/19/2017	Hicksville Senior Center	<p>Non-Critical Violation:</p> <p>Facility does not have test strips to measure sanitizing solution.</p>
04/20/2017	Sherwood VFW	<p>Non-Critical Violation:</p> <p>Observed a garbage bag full of used cans sitting in the three-compartment sink.</p>
04/20/2017	Tim Horton's	<p>Critical Violation:</p> <p>Observed several containers of food in walk-in freezer that were not covered.</p> <p>Non-Critical Violations:</p> <p>There was condensation build-up in the walk-in freezer.</p> <p>Observed an accumulation of food residue on top of the stove as well as in a storage drawer.</p>
04/21/2017	El Milagros Mexican Food	<p>Critical Violation:</p> <p>Raw beef and eggs were stored above ready-to-eat foods.</p> <p>Non-Critical Violations:</p> <p>Baked items did not have label listing ingredients.</p> <p>Manager needs to complete Level 2 Food Safety training.</p>

04/24/2017	Burger King	Non-Critical Violation: Handwashing signs need to be placed in men's restroom.
04/24/2017	China Garden	Critical Violations: Foods in cold holding were not covered. The can opener had a build-up of food debris. Non-Critical Violation: The outside dumpster did not have a cover on it.
04/26/2017	Taco Bell of Defiance	Non-Critical Violations: Manager needs to complete Level 2 Food Safety training. Observed chip warmer with an accumulation of food residue.
04/26/2017	Jewell Café LLC	Critical Violation: Observed sliced lemons being stored out of refrigeration. Non-Critical Violations: Manager needs to complete Level 2 Food Safety training. Multiple containers with food were being stored in containers that were not designed to be sufficient in weight and thickness to withstand repeat ware-washing. Facility did not have sanitizer test strips. The screen door has begun to tear in the kitchen area. Observed kitchen utensils being stored with the food contact surface point up.
04/27/2017	Pizza Hut	Critical Violations: Observed several utensils that had been cleaned and sanitized place into storage that had food particles on them. Observed a container of sauce being stored uncovered. Non-Critical Violations: White board was coming off wall, exposing wall junction.

		<p>Food residue was observed on the ceiling and walls in the kitchen area.</p> <p>Facility had a non-working warmer sitting in the kitchen with dirty water in it.</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