

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
06/07/2017	Rainbow Promise	No Violations
06/14/2017	Comfort Inn	No Violations
06/15/2017	Putt-Putt Golf	No Violations
06/21/2017	Sherwood Park Sherwood	No Violations
06/21/2017	Hicksville Baseball Concessions	No Violations
06/21/2017	Hicksville Girls' Softball Association	No Violations
06/29/2017	Meijer Gas Station	No Violations
06/02/2017	Fricker's	Follow-up inspection: Most of the violations listed from the 05/16/2017 inspection were corrected. However, the facility still had a black substance in the ice bin. Also, there was residue on the wash-ware machine.
06/08/2017	Defiance Baseball – Diehl Park	Non-Critical Violations: Packaged popcorn and bags of cheese sauce were stored on the ground. 06/28/2017 – Previous violations corrected.
06/08/2017	Kingsbury Concession	Non-Critical Violations: Packaged popcorn was stored on the ground. The hand-wash sink was blocked by cases of pop. The top of the microwave was soiled.
06/08/2017	Sherwood Park Concession	Non-Critical Violations: Facility did not have test strips for testing sanitizer.
06/08/2017	Fort Defiance Meats	Critical Violations: Foods that had been removed from original packaging did not have a date mark. Observed raw eggs and chorizo stored above the ready-to-eat foods. Cheesecake sold by the slice did not have ingredient statement on each slice.
06/13/2017	Kingsbury Place	Critical Violations: Observed uncovered chef salads stored in the cooler with product stored above it.

		<p>Containers of sour cream and cottage cheese were observed opened without a date mark. A bag of sliced turkey had been opened but was not date marked.</p> <p>Non-Critical Violations: The lid to the blender was cracked and chipped. Spilled food observed on the bottom of the freezer. The back entry door was observed with a gap at the bottom.</p>
06/14/2017	Super 8 Motel	<p>Critical Violation: Observed a milk jug sitting out at room temperature.</p> <p>Non-Critical Violations: The facility did not have thermometers in the refrigerators. The inside of the microwave was soiled.</p>
06/14/2017	Power Dam Express	<p>Non-Critical Violations: Manager needs to complete Level 2 Food Safety training. Observed ice scoop stored directly on the ice. Observed duct tape being used on the outside part of popcorn machine.</p>
06/14/2017	Defiance Pancake House	<p>Critical Violations: Observed food in coolers and freezer uncovered. Observed two cartons of raw eggs being stored outside of refrigeration. Observed two bottles with blue solution in them with no identification.</p> <p>Non-Critical Violations: Manager needs to complete Level 2 Food Safety training. Single-use containers were being used for food storage. Cardboard was being used as a shelf liner in the freezer. The deep freezers had an accumulation of condensation in them.</p>

		Observed several floor tiles broken/missing. Observed dust accumulation of exterior fan guard. The rack above the sink had an accumulation of debris.
06/19/2017	Jersey's	Critical Violation: Observed cut lemon slices being partially cooled by ice but tempted at 67°F.  Non-Critical Violations: Employees were not using proper hair restraints. Facility did not have thermometers in the refrigerators. Observed broken seal on the "Jersey's" cooler used for sauce. Repeat violation. Microwave was heavily soiled with food debris. Wall behind equipment was heavily soiled from dirt and debris from fryers. Repeat violation. Hand-wash signs were not present in the men's restroom.
06/19/2017	Eric's Ice Cream Factory – East Second St.	Critical Violation: Observed hotdogs being hot-held at 122°F.
06/19/2017	Defiance County Senior Center	Critical Violation: Observed packaged fruits prepped three days prior without a date mark.
06/20/2017	Domino's Pizza	Critical Violation: Observed spray bottles used as working containers with no identification.  Non-Critical Violations: The thermometer in the Coke unit is not working. The receptacle in the women's restroom was not covered. Repeat violation. The back door had a gap at the bottom.
06/20/2017	Cougar Station	Non-Critical Violations: Observed soiled linens left on the counter. Found medicine that was past expiration date, disposed of during inspection.
06/21/2017	Pizza Palace	Non-Critical Violations: Manager needs to complete Level 2 Food Safety training.

06/21/2017	Camp Lakota	<p>Critical Violation: Observed a black substance inside ice machine.</p> <p>Non-Critical Violations: Observed working containers of food not identified. Observed food items held under refrigeration that were not date marked.</p>
06/23/2017	Stop and Shop	<p>Critical Violations: Observed several packages of TCS food in a cooler that was tempted at 64.F° Bags of creamer were observed without a date mark.</p> <p>Non-Critical Violations: Boxes of food were stored directly on the floor in walk cooler. Observed loose paper towels that had fallen behind/beside hand-wash sink were not being cleaned up.</p>
06/26/2017	Wendy's Old Fashion Hamburger	<p>Critical Violations: PIC was not aware of proper cold hold temps and making sure the facility is in a clean condition. Observed a pan of bacon in walk-in cooler stored uncovered with product above it. Observed a sanitizing cloth bag stored on prep table.</p> <p>Non-Critical Violations: The Bunn Brewing machine, inside of ice bin, and the inside of the oven were soiled. The vents above the grill and prepping tables were heavily soiled. The back door leading into the kitchen was propped open. The hand-wash sink at the front counter did not have hand soap. The walls behind the chili hot-hold unit was heavily splashed from previous cooks; dust webs were found on the east wall of walk-in cooler; the</p>

		<p>floor throughout the kitchen and wash area was heavily soiled.</p> <p>06/30/2017 – Follow-up inspection conducted. Several violations from previous inspection were not corrected. Inspector completed a walk-through with the Manager and discussed the issues that need to be addressed.</p>
06/28/2017	Slammin' Sammies LLC	<p>Critical Violations:</p> <p>Observed raw animal foods stored above ready-to-eat foods.</p> <p>Observed chicken and macaroni hot-held at 101F°.</p> <p>Observed foods that were being date marked for 8 days instead of 7 days.</p>
06/28/2017	Spanky's Café	<p>Critical Violation:</p> <p>Observed hamburger in the cold holding that was not date marked.</p> <p>Non-Critical Violation:</p> <p>The restrooms did not have hand-wash signs.</p>
06/28/2017	Marty's	<p>Critical Violation:</p> <p>Observed food employee touch ready-to-eat food with bare hands.</p> <p>Observed several containers of TCS foods that did not have date mark.</p> <p>Non-Critical Violations:</p> <p>Facility uses single-use containers for food storage.</p> <p>Facility was not using the proper sanitizing test strips.</p> <p>Several non-food contact surfaces of equipment were found unclean.</p> <p>Observed a gap at the bottom of the door in the back storage room.</p> <p>The shelves used for storing towels were soiled.</p>
06/28/2017	Defiance Baseball K of C Hall	<p>Non-Critical Violations:</p> <p>Volunteers were not using proper hair restraints.</p> <p>Boxes of food were being stored the floor.</p>
06/28/2017	Defiance Girl's' Softball	<p>Non-Critical Violation:</p> <p>Microwave was soiled.</p>

06/58/2017	Kroger Company	<p>Critical Violation: Observed meat slicer with food debris from previous night.</p> <p>Non-Critical Violations: Observed some freezer shelving with food debris. Mops were not being hung up on drying rack after use.</p>
06/28/2017	Village Food Emporium	<p>Critical Violations: The facility is ROP (Reduce Oxygen Processing) without a written HACCP plan. The meat slicer was observed with food particles on it.</p> <p>Non-Critical Violations: Found 20 packages of baby food that were past the expiration date. Observed individual packages of food for sale removed from original packaging without ingredient statement. Also, packages had no product name on them. The pizza freezer and ice cream freezer were both soiled with food debris.</p>
06/29/2017	Dos Amigos Mexican Restaurant LLC	<p>Critical Violations: Observed steak in the reach-in cooler that was tempted at 59°F. Foods kept passed 24 hours were not date marked.</p> <p>Non-Critical Violations: Tortilla chips were stored in a garbage can. Observed containers in back hall that are not labeled with common food name i.e. sugar, salt, white rice, etc. Found foods stored on the floor in walk-in freezer. Observed chicken in the cooler that was not being properly cooled. Observed air condensing unit in the walk-in cooler was dripping. Drip tray was in disrepair. Shelving in walk-in cooler was heavily soiled.</p>

		Water at the hand-washing sink was tempted at 68°F.
06/29/2017	Northtowne Cinema 9	<p>Critical Violations:</p> <p>Observed a package of soft pretzel in the freezer that was not completely covered.</p> <p>Observed cheese for nachos being hot-held at 130°F.</p> <p>Observed plastic red scoop with a large crack in it.</p> <p>Non-Critical Violations:</p> <p>Manager needs Level 2 Food Safety Training.</p> <p>Facility is using three-bay sink for handwashing.</p>
06/29/2017	Eric's Ice Cream Factory – S. Clinton St.	<p>Critical Violations:</p> <p>Observed eggs stored above ready-to-eat foods.</p> <p>Can opener was observed unclean.</p>
06/30/2017	Sinners	<p>Non-Critical Violation:</p> <p>Men's restroom did not have hand-wash sign.</p>
06/30/2017	Westwood Saloon	<p>Non-Critical Violations:</p> <p>A thermometer is needed for the reach-in cooler.</p> <p>The men's restroom needs hand-wash signage.</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