

**Defiance County Health Department
August Food Service Inspections**

DATE	NAME	VIOLATIONS
08/01/2017	Camp Lakota	No Violations
08/10/2017	Community Memorial Hospital	No Violations
08/17/2017	Cold Stone Creamery	No Violations
08/22/2017	Jigg's Drive Inn	No Violations
08/22/2017	Moose Lodge #2094	No Violations
08/28/2017	El Mezcal	No Violations
08/01/2017	Casa Vieja Mexican Restaurant	<p>Critical Violations: Observed a bucket of nacho chips stored without a lid on it. Also, package of hot dogs were opened but not covered. Observed sliced lemons and sliced tomatoes being cold-held above 41°F. Observed a trash bin stored in front of the hand wash sink.</p> <p>Non-Critical Violations: The cooler that stores the salsa did not have a working thermometer. Observed spice bins covered in food residue. Observed the back door to the kitchen was propped open. Paint was chipping on the door frame of the walk-in freezer.</p>
08/03/2017	Power Dam Express	Follow-up from the 07/13/2017 inspection was conducted. The issue of no hot water at this facility has been addressed. Hot water was restored to the facility.
08/02/2017	Mr. PBA LLC	<p>Critical Violations: Observed food product in the cooler being stored uncovered. Observed containers of food in the prep cooler past the 7-day limit.</p>

		<p>Non-Critical Violations:</p> <p>The manager needs to obtain Level 2 Food Safety training.</p> <p>The bar top has exposed wood.</p> <p>The prep cooler did not have a thermometer.</p> <p>The thermometer for the stand-up cooler was not accurate.</p> <p>Observed condensation build-up in stand-up freezer.</p> <p>Observed utensils being stored in a cardboard box on the floor.</p> <p>The light fixture in the kitchen was unshielded.</p> <p>The employees are using the three-compartment prep sink for handwashing.</p>
08/02/2017	Camp Libbey	<p>Non-Critical Violation:</p> <p>Observed two boxes of food stored on the floor in the walk-in freezer.</p>
08/03/2017	Meek's Pastry Shop	<p>Critical Violation:</p> <p>Food packaged for retail were not labeled.</p>
08/03/2017	Bud's Restaurant	<p>Follow-up from 07/27/2017 inspection was conducted and all critical violations were addressed and corrected.</p>
08/04/2017	Black Beard's Bay LLC	<p>Non-Critical Violations:</p> <p>While prepping or dispensing ice cream, the facility does not have running water of sufficient velocity to flush particles to the drain.</p> <p>Live bait (worms) were being stored in the cooler unit food was stored in.</p>
08/04/2017	Little Italy	<p>Critical Violations:</p> <p>There was no date marking on prepackaged Italian dressing, sliced meats, or prepackaged salads.</p> <p>Using Time as a Public Health Control without written procedure.</p> <p>Observed meat slicer was dirty.</p> <p>Non-Critical Violation:</p> <p>Observed prep cooler without a thermometer.</p>
08/07/2017	Chief Market Square	<p>Critical Violation:</p> <p>The facility's date marking system is not correctly tracking the 7-day limit.</p>

		<p>Non-Critical Violations:</p> <p>Observed multiple packages of food in the “Pick 5 for 5” deli case where there is no net weight declared on the packaging.</p> <p>The meat cuber still has residue from the duct tape on it making it harder to clean.</p> <p>There were three coolers in the facility where the thermometer was not accurate.</p> <p>Observed utensils being stored with the food contact surfaces facing up.</p> <p>The wall next to the three-bay sink has begun to crack causing the sink to pull away from the wall.</p>
08/07/2017	We’re Rolling Pretzel Co	<p>Critical Violation:</p> <p>Observed a bag of pepperoni stored in the coolers that was not completely covered.</p> <p>Non-Critical Violations:</p> <p>Observed utensil stored in the sugar bin with the handle touching the food.</p> <p>Observed cheese being stored in opened, galvanized container in the cooler.</p> <p>The back hand-wash sink is not working.</p>
08/08/2017	Newman’s Carry-out	<p>Follow-up from 07/28/2017 inspection. The facility has addressed and corrected all violations from previous inspection with the exception of packaged foods with known food allergens still do not list sub-ingredients.</p>
08/08/2017	Barney’s Bar & Grill	<p>Critical Violations:</p> <p>Observed container of sliced lemons without a date mark.</p> <p>The hand wash sink was not easily accessible.</p> <p>Non-Critical Violations:</p> <p>There was a gap at the bottom of the door in the storage area.</p> <p>The hand wash sink and ware wash sink did not have proper signage.</p>
08/09/2017	A Little Slice of Heaven	<p>Critical Violation:</p> <p>Observed an employee handling fruit with bare hands.</p>

		<p>Non-Critical Violation: The shelving unit in the pantry has exposed wood.</p>
08/09/2017	Defiance Main Stop	<p>Critical Violation: Observed black residue in the ice machine.</p> <p>Non-Critical Violations: There was a heavy condensation build-up in the freezer. Observed dust build-up on top of the creamer machine and the cappuccino machine. The hand wash sink did not have signage.</p>
08/09/2017	Applebee's Neighborhood Bar & Grill	<p>Critical Violation: Dirty steak knife observed in the clean wash-ware well.</p> <p>Non-Critical Violations: Observed bar items packaged and stored in ice. Dipper wells for scoops did not have running water. The prep drawer railing had an accumulation of food debris. The freezer floor was very dirty.</p>
08/09/2017	Padrone's Pizza	<p>Critical Violation: The microwave was soiled with food particles.</p> <p>Non-Critical Violation: Facility did not have sanitizer test strips. Food thermometer was broken and needs replaced. Several items were soiled including the rubber seals on several coolers, the outside portion of the pizza oven, and the shelves on the reach-in cooler. Observed tile missing on the ledge next to reach-in cooler, duct tape on multiple cooler doors, and a panel on the prep table was missing. The wire rack shelf above the prep table was heavily soiled as well as the wire rack used for holding pizza pans.</p>

		There were several items no longer being used by the facility in the kitchen area that need to be removed.
08/09/2017	Rafife's Mediterranean Bistro	Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed boxes of food being stored on the floor. One cooler did not have a thermometer. Facility did not have sanitizer test strips. The prep cooler had food build-up in the seals. Observed the back door in the kitchen was left open. The mop was being stored in dirty mop water.
08/10/2017	Subway Sandwiches – Hicksville	Critical Violation: Observed ice machine with build-up of residue over ice.
08/10/2017	Jacob's Meats	Critical Violation: The facility was hot-holding chicken and ribs below 135°F. Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed the wiping cloths not being returned to sanitizer buckets between uses. Labels for ROP product did not have statement to keep below 41°F. Observed heavy condensation in walk-in freezer and the glass in retail case is cracked.
08/11/2017	Kochel's Corner Pizza	Critical Violation: Observed sliced tomatoes, cut lettuce, sausage, hamburger, etc., that was not date marked. Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed bare wood being used for shelving. The microwave was not clean.
08/11/2017	Dee and Gee's Dairy Bar	Critical Violations: Observed sliced tomatoes held at 68°F. Observed employees handling ready-to-eat foods with bare hands.

		<p>Non-Critical Violation: Hot beef and chicken utensils were stored in the hot product in between use.</p>
08/11/2017	Cabin Fever Coffee	<p>Critical Violation: Observed an employee handle ready-to-eat foods with bare hands. The facility is storing its creamer outside of temperature control. Observed brown residue on the inside wall of the ice machine.</p> <p>Non-Critical Violation: Manager needs Level 2 Food Safety training. Observed working containers with food in them that were not identified. The facility did not have sanitizing test strips.</p>
08/15/2017	Eagles Lodge #327	<p>Critical Violation: Observed a black substance in the ice machine.</p> <p>Non-Critical Violation: Manager needs Level 2 Food Safety training. Observed wet sanitizing cloths being stored on a counter and on a cart. Facility did not have sanitizer test strips. Observed an accumulation of food residue on the nonfood contact surface of the bowl chopper. Observed an edge piece of lament counter top is missing on the prep counter, exposing the wood.</p>
08/17/2017	Dad's Dairy Depot	<p>Non-Critical Violation: Cooked chicken, pork, and beef were observed without a date mark.</p>
08/23/2017	Miami and Erie Bar and Grill	<p>Critical Violation: Observed raw product stored on the bottom shelf with ready-to-eat foods below.</p> <p>Non-Critical Violation: Manager needs Level 2 Food Safety training.</p>
08/24/2017	VFW Post #3360	<p>Non-Critical Violations: Manager needs Level 2 Food Safety training. Facility was reusing disposable containers to store foods in.</p>

		The refrigerator behind the bar had a broken seal.
08/24/2017	Dos Eppi's	Non-Critical Violations: Manger needs Level 2 Food Safety training. The restrooms need hand-wash signage.
08/25/2017	Wendy's Old Fashioned Hamburgers	An administrative inspection was conducted which included both a Sanitarian and the Director of Environmental Health as a result of the past two inspections. The violations from the past inspections have been addressed with the assistance of the District Manager and management team.
08/25/2017	Amvets Post 1991	Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed the ice scoop with the handle touching the ice. Observed cardboard in reach-in cooler.
08/28/2017	Latin American Club	Facility closed at time of inspection. An outside premise inspection was conducted with no violations observed.
08/29/2017	Defiance College	Critical Violation: Observed diced tomatoes that were past the 7-day limit marking. Non-Critical Violations: Observed containers of food removed from original packaging that were not identified by common name. Observed the scoop in the sugar bin stored with the handle contacting the product. A wet sanitizing cloth was stored on the cutting surface of the prep line in the deli area. The facility did not have sanitizer test strips. The microwave and can opener were soiled with food residue. The underside of the ice cream dispensing machine had a dark residue on it. The facility was using outside receptacles without tight fitting lids.

*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