

Defiance County Health Department September Food Service Inspections

DATE	NAME	VIOLATIONS
09/25/2017	Tinora Elementary School	No Violations
09/27/2017	Independence Education Center	No Violations
09/27/2017	Sherwood Subway	No Violations
09/29/2017	Fairview High School	No Violations
09/05/2017	Sailors Store, LLC	Critical Violations: Observed food in the walk-in cooler that was not date marked. Facility using Time as a Public Health Control without having a written procedure policy in place.
09/05/2017	Noble Elementary	Non-Critical Violation: Observed a gap at the bottom of the screen door in the kitchen.
09/05/2017	Magpie's	Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed coving pulling away from the wall in the kitchen. Observed shelving for holding equipment with an accumulation of dirt and debris.
09/07/2017	Circle K	Non-Critical Violations: The receptacle in the women's restroom was not covered. Observed air conditioning unit was leaking causing an abundance of water on the floor in the back room. Observed soiled mop heads on the floor. Found medicine with an expiration date of 07/2017. Facility disposed of product during inspection.
09/07/2017	Lefty's Pizza	Non-Critical Violation: Manager needs Level 2 Food Safety training.

09/07/2017	Defiance Elementary School	Non-Critical Violation: Observed pizza being hot held in single-use pizza boxes from one day, then cooled and stored for reheating the next day.
09/08/2017	St. John Lutheran School	Non-Critical Violations: Observed a build-up of condensation in the walk-in freezer. Observed build-up of food residue inside the pot and pan holding cabinet as well as inside the drawer that holds serving utensils.
09/12/2017	Apache Dairy Bar	Non-Critical Violation: Observed some tears in the vinyl flooring which can make cleaning harder.
09/12/2017	Dari-De-LITE	Critical Violation: Observed raw ground beef stored above a box of tomatoes. Non-Critical Violations: Observed a cook working around exposed food with no hair restraints. Observed cleaned utensils being stored in a container with the food contact surface up.
09/12/2017	Hicksville Village Schools	Critical Violation: Observed chicken salad and hard boiled eggs being offered for sale on the salad bar that were above 41°F. Non-Critical Violation: Observed cleaned and sanitized tongs being stored in a drawer inside cardboard tubes. The cardboard tubes are in direct contact with cleaned utensils and are not designed and constructed to allow easy cleaning.
09/19/2017	DNL Architecture DBA Cosmo's	Critical Violations: Observed sliced water melon left uncovered directly next to raw chicken also left uncovered. Observed several sauces, gravies, roast beef, thawed pre-cooked sausage and other items with no date mark. Observed several foods that exceeded 41°F at time of inspection in the cold-holding: lemons,

		<p>sliced tomatoes, cut lettuce, sausage links, and roast beef.</p> <p>Observed can opener and inside ice machine was dirty.</p> <p>Observed the hand-wash sink in the kitchen could not be accessed with bagged bread being stored in it.</p> <p>Non-Critical Violations:</p> <p>Many containers in walk-in cooler and reach-coolers did not have the name of food contained within.</p> <p>Observed reach-in drawer cooler was in disrepair (Repeat violation).</p> <p>Microwave, handles on coolers, shelves of coolers, sides of equipment were all soiled with food debris.</p> <p>Observed outer door left open and the screen door in place is in extreme disrepair.</p> <p>Cleaning frequency of physical facility is needed. (Repeat violation).</p>
09/20/2017	The Hive	<p>Critical Violation:</p> <p>Observed metal containers of food being stored in the reach-in freezer without lids.</p>
09/22/2017	Defiance Senior High School	<p>Non-Critical Violations:</p> <p>Observed food particles in the door track of the cabinet under the serving line where utensils are stored.</p> <p>Observed the underside of the wooden cabinet above the manual ware-washing machine is flaking.</p> <p>Observed an open container of Decon mouse bait placed on the floor of the storage room under the shelving.</p>
09/22/2017	South Clinton Party Mart	<p>Critical Violations:</p> <p>Observed a package of meat being stored in the stand-up cooler that was open and not completely covered.</p> <p>Observed food being hot-held in a unit that was only 114°F.</p>

		<p>Observed product being held under refrigeration for more than 24 hours with no date mark on them (Repeat violation).</p> <p>Observed multiple packages of items produced and wrapped within the facility without a proper ingredient statement (Repeat violation).</p> <p>Non-Critical Violations: Facility did not have sanitizer test strips. Observed dust on top of cappuccino machine. Prep cooler did not have working thermometer.</p>
09/25/2017	Good Samaritan School	<p>Non-Critical Violation: Facility did not have sanitizer test strips.</p>
09/27/2017	Tinora High School	<p>Critical Violation: Three-bean salad was out of cold-holding. Corrected at time of inspection.</p>
09/27/2017	Sherwood Pizza & Subs	<p>Critical Violations: Observed an employee handle cash at the counter and then proceed to handle food without washing their hands. Observed employee touch ready-to-eat food with bare hands during preparation.</p> <p>Non-Critical Violation: Observed the seals of the stand-up freezer with a dark residue on them and an accumulation of debris on the top of the pizza oven.</p>
09/27/2017	Asian Grill Buffet	<p>Critical Violation: Observed Sushi that was kept out of refrigeration for more than four hours. Facility needs to use stickers to show when product was put out.</p> <p>Non-Critical Violations: Rice tables were wooden. Need to be painted so they're non-absorbent. Thermometers needed in Pepsi coolers. Observed seal gasket broken in Pepsi cooler. Observed outside trash can lids left open. Tiles were missing by prep sink.</p>

09/27/2017	Lassus Handy-Dandy	<p>Non-Critical Violations:</p> <p>Observed several containers of aspirin that were past the manufacturer's expiration date. All expired packages were removed from sale during inspection.</p> <p>Facility's only restroom receptacle was not covered/missing a lid.</p> <p>The door to the back room where food and ware-wash is stored was left open.</p> <p>Signage for handwashing was missing from the restroom. Corrected during inspection.</p>
09/28/2017	DNL Architecture DBA Cosmo's	<p>Follow-up inspection from 09/19/2017</p> <p>Most of the previous violations were corrected.</p> <p>The following need further attention:</p> <p>Non-food contact surfaces - equipment and shelving needs to be cleaned more frequently.</p> <p>The back door was replaced but has a gap at the top and needs painted so that it is not absorbent.</p> <p>Floors, under equipment, walls, behind equipment and floor covering need to be cleaned more frequently.</p>
09/29/2017	Two Bandits Brewing Company	<p>Critical Violations:</p> <p>Observed pulled pork in the cooler that was not date-marked.</p> <p>Observed tomato jam that was past the 7 day hold time requirement. Discarded during inspection.</p> <p>Observed two containers of chemicals with no identification. Corrected during inspection.</p> <p>Non-Critical Violations:</p> <p>Facility was using galvanized containers as a food contact utensil.</p> <p>Facility had taped a note to the top of the prep cooler lid, making it hard to clean. Removed during inspection.</p> <p>The plastic handle on the prep cooler was cracked.</p> <p>The top of the microwave, outside of the ice machine and the outside of the grinder were found unclean. Corrected during inspection.</p>

		Observed utensils being stored with their handles up making the food contact surface the part that would be touched by staff.
09/29/2017	Fairview Elementary	<p>Critical Violation: Observed food items in the walk-in cooler that were past 7 day expiration date. Food discarded at time of inspection.</p> <p>Non-Critical Violation: Observed foods being stored in direct contact with ice or water. Walk-in cooler had an excessive build-up of ice on the floor, shelving, and condenser unit.</p>
09/29/2017	Holy Cross Catholic School of Defiance	<p>Non-Critical Violations: Observed two employees working around food without hair restraints. The facility is utilizing the rinse bay of the three-bay sink as a food prep sink. Needs to be an air gap in the plumbing.</p>
09/29/2017	Sherwood VFW	<p>Non-Critical Violation: Manager needs Level 2 Food Safety Training.</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