## DEFiance COUNTY HEALTH DEPARTMENT
### Critical and Non Critical Violations Report
**11/01/2017 - 11/30/2017**

<table>
<thead>
<tr>
<th>FSO/RFE</th>
<th>Street</th>
<th>Number of Violations</th>
<th>Number of Violations That Were Critical</th>
<th>Specific Violations (* = critical violations)</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMERICAN FOOD MART</td>
<td>675 CLEVELAND AVENUE</td>
<td>4</td>
<td>0</td>
<td>3.1, 4.5, 5.3, 6.4,</td>
</tr>
<tr>
<td>ASIAN GRILL BUFFET</td>
<td>8959 STATE ROUTE 66 NORTH</td>
<td>0</td>
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</tr>
<tr>
<td>BIG BOY FAMILY RESTAURANT # 16</td>
<td>1830 N. CLINTON STREET</td>
<td>2</td>
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<td>4.4, 4.5*,</td>
</tr>
<tr>
<td>BUFFALO WILD WINGS</td>
<td>1120 HOTEL DRIVE</td>
<td>3</td>
<td>0</td>
<td>4.1, 6.1, 6.4,</td>
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<tr>
<td>CASA GRANDE/JUSTIN KUHN</td>
<td>520 W. HIGH ST.</td>
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</tr>
<tr>
<td>CHARLIE'S PLACE</td>
<td>300 DEFiance AVENUE</td>
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<td>1</td>
<td>3.2*, 4.2, 4.5, 5.4, 6.4,</td>
</tr>
<tr>
<td>DEFiance ELKS LODGE # 147</td>
<td>1760 S. JEFFERSON AVENUE</td>
<td>5</td>
<td>1</td>
<td>2.4, 3.4*, 4.4, 4.5, 6.4,</td>
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<tr>
<td>EAGLE ROCK GOLF CLUB</td>
<td>211 CARPENTER ROAD</td>
<td>5</td>
<td>1</td>
<td>2.4, 3.2, 4.4, 4.5*, 6.2,</td>
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<tr>
<td>ERIC'S ICE CREAM FACTORY</td>
<td>1225 CLINTON STREET</td>
<td>1</td>
<td>1</td>
<td>4.5*,</td>
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<tr>
<td>ERIC'S ICE CREAM FACTORY</td>
<td>1830 E. SECOND STREET</td>
<td>1</td>
<td>1</td>
<td>4.5*,</td>
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<tr>
<td>FAMILY RESOURCE CENTER - HEAD START</td>
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<tr>
<td>FORT DEFiance MEATS</td>
<td>1214 S. CLINTON STREET</td>
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<tr>
<td>FRICKER'S</td>
<td>1005 N. CLINTON STREET, SUITE 1</td>
<td>5</td>
<td>3</td>
<td>3.2, 3.4*, 4.5*, 6.4, 7.0*,</td>
</tr>
<tr>
<td>GOLDEN CHINA</td>
<td>102 E. HIGH STREET</td>
<td>3</td>
<td>1</td>
<td>3.2*, 4.1, 4.5,</td>
</tr>
<tr>
<td>GRACE UNITED METHODIST CHURCH</td>
<td>121 W. HIGH STREET</td>
<td>0</td>
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<tr>
<td>HEATHER'S DAYCARE, LLC</td>
<td>121 HOPKINS ST</td>
<td>2</td>
<td>1</td>
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</tr>
<tr>
<td>HICKSVILLE SHELL #3250</td>
<td>200 W. HIGH STREET</td>
<td>2</td>
<td>1</td>
<td>4.5, 5.1*,</td>
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<tr>
<td>JERSEY'S</td>
<td>1995 N. CLINTON STREET</td>
<td>4</td>
<td>2</td>
<td>3.2, 3.4*, 4.1*, 4.4,</td>
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<tr>
<td>KENTUCKY FRIED CHICKEN OF DEFiance INC.</td>
<td>948 S.CLINTON STREET</td>
<td>3</td>
<td>1</td>
<td>4.4, 4.5*, 6.4,</td>
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<tr>
<td>KNIGHTS OF COLUMBUS COUNCIL 1039</td>
<td>111 ELLIOTT ROAD</td>
<td>1</td>
<td>0</td>
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<tr>
<td>LAURELS OF DEFiance</td>
<td>1701 S. JEFFERSON AVENUE</td>
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<tr>
<td>LEAPING &amp; LEARNING</td>
<td>150 GRAND AVENUE</td>
<td>6</td>
<td>2</td>
<td>2.4, 3.4*, 4.2, 4.4, 5.1*, 5.4,</td>
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<tr>
<td>MARTY'S</td>
<td>180 E. MAIN STREET</td>
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<tr>
<td>MCDONALD'S (DEFiance - NORTH)</td>
<td>1111 N. CLINTON STREET</td>
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<td>2</td>
<td>3.4*, 4.5*,</td>
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<tr>
<td>MERCY HOSPITAL OF DEFiance</td>
<td>1404 EAST SECOND STREET</td>
<td>0</td>
<td>0</td>
<td></td>
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</tbody>
</table>

12/01/2017  Page 1
<table>
<thead>
<tr>
<th>Business Name</th>
<th>Address</th>
<th>Units</th>
<th>Cars</th>
<th>Notes</th>
</tr>
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<tbody>
<tr>
<td>NEY SUPER MART</td>
<td>130 E. MAIN STREET</td>
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<td>2.4, 4.1, 6.4,</td>
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<tr>
<td>PROMEDICA DEFIANCE REGIONAL HOSPITAL</td>
<td>1200 RALSTON AVENUE</td>
<td>4</td>
<td>1</td>
<td>2.2*, 3.5, 4.4, 4.5,</td>
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<tr>
<td>RAINBOW PROMISE DAY CARE CENTER</td>
<td>561 CARTER ROAD</td>
<td>1</td>
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<tr>
<td>RED ANGEL PIZZA</td>
<td>126 E. HIGH STREET</td>
<td>4</td>
<td>0</td>
<td>3.2, 4.0, 4.5, 4.8,</td>
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<tr>
<td>ST. JOHN CHILD CARE CENTER</td>
<td>812 E. HIGH STREET</td>
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<td>STOP AND SHOP</td>
<td>1910 EAST SECOND STREET</td>
<td>3</td>
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<tr>
<td>THE HIVE</td>
<td>103 COLLEGE PLACE</td>
<td>2</td>
<td>1</td>
<td>3.4*, 3.5,</td>
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<tr>
<td>TIM HORTONS</td>
<td>524 N. CLINTON STREET</td>
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<tr>
<td>TWIN RIVERS CENTER</td>
<td>395 HARDING STREET</td>
<td>1</td>
<td>0</td>
<td>6.4,</td>
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<tr>
<td>YAMATO STEAKHOUSE OF JAPAN</td>
<td>900 N CLINTON ST</td>
<td>1</td>
<td>0</td>
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</tr>
</tbody>
</table>

**Grand Totals**  
85  25
1. **Name of facility**: AMERICAN FOOD MART  
2. **Address**: 675 CLEVELAND AVENUE, DEFANCE, OH 43512  
3. **License holder**: JAY GAYATRI, LLC  
4. **Type of visit (check)**: Follow Up  
5. **Sample date/result (if required)**:  
6. **Follow-up date (if required)**:  
7. **3717-1 OAC Violation Checked**:  
   - **4.4** Maintenance and operation  
   - **4.5** Cleaning of equipment and utensils  
   - **4.6** Sanitizing of equipment and utensils  
   - **4.7** Laundering  
   - **4.8** Protection of clean items  
8. **Poisonous or Toxic Materials**:  
   - **7.0** Labeling and identification  
   - **7.1** Operational supplies and applications  
   - **7.2** Storage and display separation  
9. **Special Requirements**:  
   - **8.0** Fresh juice production  
   - **8.1** Heat treatment dispensing freezers  
   - **8.2** Custom processing  
   - **8.3** Bulk water machine criteria  
   - **8.4** Acidified white rice preparation criteria  
   - **8.5** Facility layout and equipment specifications  
   - **20** Existing facilities and equipment  
10. **Physical Facilities**:  
    - **6.0** Materials for construction and repair  
    - **6.1** Design, construction and installation  
    - **6.2** Numbers and capacities  
    - **6.3** Location and placement  
11. **Violations/Comment(s)**:  
   1. **3.1(A)(3)** - Observed food items removed from original container and offered for sale as individual items. These food products then do not meet the requirements that packaged food be labeled per code. Corrected during inspection.  
   2. **4.5(A)(3)** - Observed the non-food contact part of the pizza oven is soiled with food residue. To protect food from possible contamination, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.  
   3. **6.4(B)** - Observed the shelves in the walk-in cooler and the fan guards on the cooler unit have dust build-up on them. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.  
   4. **6.4(A)** - The seal on the walk-in cooler is torn. Also, there is a leak in the roof, allowing water to drip onto the floor in the retail area. Per code, the physical facilities shall be maintained in good repair.  
   5. **5.3(I)** - Observed that the water from the cooler unit is being drained into the sanitizer basin of the three-bay sink. Per code, condensate drainage shall be drained from point of discharge to proper disposal. Remove the added pipe and have water drain to the floor drain.  

**Inspected by** MIKE PRIGGE  
**R.S./SIT #**  
**Licensor** Defiance County General Health District  
**Received by**  
**Title**  
**Phone** 1-419-782-2990  

As per HEA 5302 4/10 The Baldwin Group, Inc.  
As per AGR 1268 4/10 The Baldwin Group, Inc.
Investigated complaint received on 11/6/17.
Complainant ate at establishment on 11/5/17 and found some foods in buffet to be "cold" in temperature.

At time of inspection, person in charge told me heating element was going out on one side of the steam table. The person in charge showed me the replacement part. Person in charge said sometimes it will hold temperature fine, but sometimes it does not, which is why the part is being replaced the evening of 11/6/17.

Checked temperatures at time of inspection on the steam table in disrepair - all temperatures checked satisfactory at time of inspection.

Person in charge is going to call our office when part has been replaced.
Name of facility: **BIG BOY FAMILY RESTAURANT #16**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**

**BIG BOY FAMILY RESTAURANT #16**

**Address:** 1830 N. CLINTON STREET, DEFIANCE, OH 43512

**License holder**

BENNETT ENTERPRISES LLC

**Inspection Time (min):** 60

**Travel Time (min):** 5

**Type of visit:** Standard

**Date:** 11/01/2017

**Category/Descriptive**

COMMERCIAL CLASS 4 = <25,000 SQ. FT.

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**Violations/Comment(s)**

*Denotes critical violation

4.4(A) Equipment repair. Observed seal of stand up freezer door to be broken. Equipment shall be maintained and in good repair. Replace door seal.

*4.5(A) Cleaning food contact surfaces. Food contact surfaces must be clean to sight and touch. Observed meat slicer dirty at time of inspection. Cleaned at time of inspection - violation corrected. Be sure to check and clean crevices of equipment after each use.

4.5(D) Cleaning frequency nonfood-contact surfaces. Observed front of microwaves, and cooler and handles of microwaves and coolers with a build-up of food residue. Nonfood-contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

All temperatures ok at time of inspection.

Mechanical Dishwasher: 156°F wash cycle, 184°F rinse cycle - okay

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**Inspected by**

BRIAN HEIL

**R.S./SIT #**

3713

**License**

Defiance County General Health District

---

**Received by**

Title

**Phone**

1-419-784-3421

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

---

**Name of facility:** BIG BOY FAMILY RESTAURANT #16
<table>
<thead>
<tr>
<th>Section</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td></td>
</tr>
<tr>
<td>4.1(H)</td>
<td>Cleanability non food-contact surfaces. Observed utensils which handles were in disrepair. Handles rugged/cracked from extended use. Non food-contact surfaces shall be smooth and easily cleanable. Replace deteriorating utensils.</td>
</tr>
<tr>
<td>6.1(C)</td>
<td>Floor and wall junctures. Coving missing in back room &quot;soda&quot; area. Floor and wall junctures shall be coved and closed to no larger than 1/32 of an inch. Replace coving.</td>
</tr>
<tr>
<td>6.4(A)</td>
<td>Physical facility repair. Tiles missing/broken in back room &quot;soda&quot; area. Physical facilities shall be maintained and in good repair. Replace broken/missing tiles.</td>
</tr>
<tr>
<td></td>
<td>All temperatures ok.</td>
</tr>
<tr>
<td></td>
<td>Good date marking observed.</td>
</tr>
</tbody>
</table>
### State of Ohio Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of facility:** CASA GRANDE/JUSTIN KUHN

**Address:**

**License holder:** PASO DEL SOL III, LLC

**Inspection Time (min):** 60

**License number:** 198

**Date:** 11/14/2017

**Category/Descriptive:** COMMERCIAL CLASS 4= <25,000 SQ. FT.

### 3717-1 OAC Violation Checked

| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |
| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specification and original containers |
| 3.2 | Destruction of organisms |
| 3.3 | Limitation of growth of organisms |
| 3.4 | Identity, presentation, on premises labeling |
| 3.5 | Discarding or reconditioning unsafe, adulterated |
| 3.6 | Special requirements for highly susceptible populations |
| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |
| 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundering |
| 4.8 | Protection of clean items |
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| 6.4 | Maintenance and operation |
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |
| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

### Violations/Comment(s)

On this date a follow-up inspection was conducted at the facility as a result of multiple critical and non-critical violations noted during the standard inspection on 10/25/17. The following corrections were observed during follow up inspection: All employees working around exposed food had hair restraints. The person in charge was able to answer food safety questions. It was suggested that a cheat sheet noting proper cooking temperatures, cool down time and temperatures, hot hold and cold hold temperatures be made and posted in an area that is accessible to all managers and employees. All food containers in storage were observed covered during follow-up inspection. All working containers of food were observed to be identified with common name of the food. PIC was able to describe the proper thawing procedures for frozen product. Observed all time/temperature foods properly date marked in storage and to be within the 7-day limit. All refrigeration units were observed to have working thermometers in them. The prep coolers were observed clean, the pop dispenser was clean, as was the stand-up freezer. Observed all working containers for chemical solutions are properly identified. The facility attempted to fix the cooler prep door that was cracked by placing duct tape over the cracks. However, the tape does not allow for easy cleaning, is not smooth and is not non-absorbent. Remove tape and fix door that will meet those 3 requirements.

**Inspected by:** MIKE PRIGGE

**Received by:**

**License:**

**Defiance County General Health District**

**R.S./SIT #**

**Licensor**

**Title**

**Phone**

1-419-542-8226

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: CHARLIE'S PLACE

Address: 300 DEFIANCE AVENUE
HICKSVILLE, OH 43526

License holder: GLEN EMENHISER

License number: 9016

Date: 11/27/2017

Type of visit (check)
X Standard
Follow Up
Foodborne
30 Day
Prelicensing
Consultation
Other specify

Inspection Time (min): 60
Travel Time (min): 30

Category/Descriptive
COMMERCIAL CLASS 3 <=25,000 SQ. FT.

Follow-up date (if required): / /
Sample date/result(if required): / /

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health

2.2 Personal cleanliness

2.3 Hygienic practices

2.4 Supervision

Food

3.0 Safe, unadulterated and honestly presented

3.1 Sources, specification and original containers

3.2 Protection from contamination after receiving

3.3 Destruction of organisms

3.4 Limitation of growth of organisms

3.5 Identity, presentation, on premises labeling

3.6 Discarding or reconditioning unsafe, adulterated

3.7 Special requirements for highly susceptible populations

Poisonous or Toxic Materials

7.0 Labeling and identification

7.1 Operational supplies and applications

7.2 Storage and display separation

Special Requirements

8.0 Fresh juice production

8.1 Heat treatment dispensing freezers

8.2 Custom processing

8.3 Bulk water machine criteria

8.4 Acidified white rice preparation criteria

9.0 Facility layout and equipment specifications

20 Existing facilities and equipment

Equipment, Utensils and Linens

4.0 Materials for construction and repair

4.1 Design and construction

4.2 Numbers and capacities

4.3 Location and installation

4.4 Maintenance and operation

4.5 Cleaning of equipment and utensils

4.6 Sanitizing of equipment and utensils

4.7 Laundering

4.8 Protection of clean items

Physical Facilities

5.0 Water

5.1 Plumbing system

5.2 Mobile water tanks

5.3 Sewage, other liquid waste and rainwater

5.4 Refuse, recyclables, and returnables

5.5 Acidified white rice production

5.6 Materials for construction and repair

5.7 Design, construction and installation

5.8 Numbers and capacities

5.9 Location and placement

5.10 Maintenance and operation

Water, Plumbing, and Waste

6.0 Materials for construction and repair

6.1 Design, construction and installation

6.2 Numbers and capacities

6.3 Location and placement

6.4 Maintenance and operation

Facility layout and equipment specifications

Physical Facilities

20 Existing facilities and equipment

5.4(H) Covered receptacle in restroom. Kitchen restroom must have a covered trash can to dispose of sanitary napkins.

6.4(A) Repair of physical facilities. The ceiling in the kitchen restroom is in disrepair. Physical facilities shall be maintained and in good repair, fix ceiling.

All temperatures ok at time of inspection.

Inspected by
BRIAN HEIL

R.S./SIT #: 3713

Licensor
Defiance County General Health District

Received by
Title

Phone
1-419-542-9692

As per AGR 1268 4/10 The Baldwin Group, Inc.
As per HEA 5302 4/10 The Baldwin Group, Inc.
# Standard Inspection Report

## Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
DEFIANCE ELKS LODGE # 147

### Address:
1760 S. J EFFERSON AVENUE
DEFIANCE, OH 43512

### License holder
THOMAS L. KENT

### Inspection Time (min)
60

### Travel Time (min)
5

### Type of visit (check)
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other

### Category/Descriptive
COMMERCIAL CLASS 3 <=25,000 SQ. FT.

### License number
9032

### Date
11/22/2017

## Violations/Comment(s)

*Denotes Critical Violation

### 2.4(A) Level 2 manager’s training in food safety. Spoke to person in charge. They are scheduled to take the exam for the Level 2 food safety training in December, 2017. - Will check for certificate at next standard inspection.

*3.4(G) Date marking. Observed several foods that were not date marked. Foods kept past 24 hours shall be marked to indicate when they must be used, sold, or discarded. Cannot exceed 7 days from preparation and the day of preparation counts as day one. Some foods had dates, but many foods are still not being date marked. This is a repeat violation.

### 4.4(A) Equipment repair. Residential fridge is in disrepair. Handle is being held together by electrical tape. This piece of equipment must be replaced.

### 4.5(D) Cleaning equipment non-food contact surfaces. Microwave dirty to sight and touch, many shelves used to store equipment are dirty. Non-food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris. Clean all surfaces.

### 6.4(B) Cleaning frequency of physical facilities. Floor underneath equipment and dishwashing area is very dirty. These areas must be cleaned as often as necessary to keep them clean.

### Mechanical Dishwasher: 100 ppm cl - ok

<table>
<thead>
<tr>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.4(A)</strong> Level 2 manager’s training in food safety. Spoke to person in charge. They are scheduled to take the exam for the Level 2 food safety training in December, 2017. - Will check for certificate at next standard inspection.</td>
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<tr>
<td><strong>3.4(G)</strong> Date marking. Observed several foods that were not date marked. Foods kept past 24 hours shall be marked to indicate when they must be used, sold, or discarded. Cannot exceed 7 days from preparation and the day of preparation counts as day one. Some foods had dates, but many foods are still not being date marked. This is a repeat violation.</td>
</tr>
<tr>
<td><strong>4.4(A)</strong> Equipment repair. Residential fridge is in disrepair. Handle is being held together by electrical tape. This piece of equipment must be replaced.</td>
</tr>
<tr>
<td><strong>4.5(D)</strong> Cleaning equipment non-food contact surfaces. Microwave dirty to sight and touch, many shelves used to store equipment are dirty. Non-food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris. Clean all surfaces.</td>
</tr>
<tr>
<td><strong>6.4(B)</strong> Cleaning frequency of physical facilities. Floor underneath equipment and dishwashing area is very dirty. These areas must be cleaned as often as necessary to keep them clean.</td>
</tr>
</tbody>
</table>

### Inspected by
BRIAN HEIL

### R.S./SIT #
3713

### Licensor
Defiance County General Health District

### Phone
1-419-782-5126

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As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
### State of Ohio
### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**

EAGLE ROCK GOLF CLUB

**Location**

211 CARPENTER ROAD
DEFANCE, OH 43512

**License holder**

KCC INVESTMENT PROPERTIES LLC

**Check one**

- FSO
- RFE

**License number**

9058

**Date**

11/03/2017

**Category/Descriptive**

COMMERCIAL CLASS 4= <25,000 SQ. FT.

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### Sample date/result(if required)

3717-1 OAC Violation Checked

### Management and Personnel

- **2.1 Employee health**
- **2.2 Personal cleanliness**
- **2.3 Hygienic practices**
- **2.4 Supervision**

### Food

- **3.0 Safe, unadulterated and honestly presented**
- **3.1 Sources, specification and original containers**
- **3.2 Protection from contamination after receiving**
- **3.3 Destruction of organisms**
- **3.4 Limitation of growth of organisms**
- **3.5 Identity, presentation, on premises labeling**
- **3.6 Discarding or reconditioning unsafe, adulterated**
- **3.7 Special requirements for highly susceptible populations**

### Equipment, Utensils and Linens

- **4.0 Materials for construction and repair**
- **4.1 Design and construction**
- **4.2 Numbers and capacities**
- **4.3 Location and installation**

### Water, Plumbing, and Waste

- **5.0 Water**
- **5.1 Plumbing system**
- **5.2 Mobile water tanks**
- **5.3 Sewage, other liquid waste and rainwater**
- **5.4 Refuse, recyclables, and returnables**

### Physical Facilities

- **6.0 Materials for construction and repair**
- **6.1 Design, construction and installation**
- **6.2 Numbers and capacities**
- **6.3 Location and placement**
- **6.4 Maintenance and operation**

### Poisonous or Toxic Materials

- **7.0 Labeling and identification**
- **7.1 Operational supplies and applications**
- **7.2 Storage and display separation**

### Special Requirements

- **8.0 Fresh juice production**
- **8.1 Heat treatment dispensing freezers**
- **8.2 Custom processing**
- **8.3 Bulk water machine criteria**
- **8.4 Acidified white rice preparation criteria**
- **8.5 Facility layout and equipment specifications**
- **9.0 Existing facilities and equipment**

### Administration

- **901:3-4 OAC**
- **3701-21 OAC**

---

### Violations/Comment(s)

*Denotes Critical Violation

2.4(A) Person in charge training. At least one person from the establishment must obtain an approved Level 2 Food Safety Training certification. Must be completed by a person that has supervisor/manager responsibilities.

3.2(Q) Protection from contamination. Observed tortilla chip containers, and containers of prepped food in walk-in cooler that were on the group. Food must be kept at least 6” off the ground to protect from contamination. - Violation Corrected at time of inspection

4.4(A) Equipment repair. Seals broken on "dessert cooler". Equipment shall be in good repair and proper adjustment. Seals are on site and will be replaced per person in charge. - Violation Corrected at time of inspection

*4.5(A) Cleaning of food contact surface. Observed can opener with accumulation of food debris. Food contact surfaces shall be clean to sight and touch. Clean as often as necessary to prevent accumulation of food debris. - Violation Corrected at time of inspection

6.2(E) Handwash signage. Restroom in 4KD Brewery needs a handwash sign. - Violation Corrected at time of inspection

---

All temperatures ok at time of inspection.

---

**Inspected by**

BRIAN HEIL

**R.S./SIT #**

3713

**Licensor**

Defiance County General Health District

**Phone**

1-419-782-2101

---

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

---

**Name of facility:** EAGLE ROCK GOLF CLUB
### 3717-1 OAC Violation Checked

**Management and Personnel**

- 2.1 Employee Health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unsalted and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

**Physical Facilities**

- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid waste and rainwater
- 5.4 Refuse, recyclables, and returnables

**Poisonous or Toxic Materials**

- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

**Special Requirements**

- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 8.5 Facility layout and equipment specifications
- 20 Existing facilities and equipment

**Administration**

- 901:3-4 OAC
- 3701-21 OAC

### Violations/Comment(s)

*Denotes Critical Violation

*4.5(A) Cleaning frequency food-contact surfaces. Observed can opener with build-up of food debris. Food-contact surfaces shall be cleaned as often as necessary to prevent build-up of dirt and food debris. - Cleaned during inspection - Violation corrected at time of inspection.

Everything else looks good.
All temperatures ok at time of inspection.

E. 2nd and S. Clinton closing for the season 11/19/17

---

**Inspected by**

**BRIAN HEIL**

**Licensed**

**Defiance County General Health District**

**Phone**

1-419-770-2422

---

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
# Standard Inspection Report

**State of Ohio**

**Name of facility:** ERI ER'S ICE CREAM FACTORY

**Address:** 1225 CLI NTON STREET

**Defiance, OH 43512**

**License number:** 64

**Date:** 11/17/2017

---

### Type of visit (check)

- [X] Standard
- [ ] Prelicensing
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other

### Inspection Time (min): 30

### Travel Time (min): 5

### Follow-up date (if required): / / 

### Sample date/result (if required): / / 

---

### 3717-1 OAC Violation Checked

#### Violations/Comment(s)

*Denotes Critical Violation

4.5(A) Cleaning food contact surface. Observed spindle in flurry mixing machine dirty. Equipment food contact surfaces shall be cleaned to sight and touch. Spindle did not get thoroughly cleaned from previous night. Cleaned at time of inspection, violation corrected.

All temperatures ok at time of inspection.

---

### Inspected by

**BRIAN HEIL**

**R.S./SIT #** 3713

**Licensor** Defiance County General Health District

**Received by**

**Title**

**Phone** 1-419-784-2422

---

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

---

**Name of facility: ERI ER'S ICE CREAM FACTORY**

Page 10
### State of Ohio
### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

---

**Name of facility:** FAMILY RESOURCE CENTER - HEAD START  
**License holder:** NOCAC INC. - HEAD START  
**Address:** 648 CLINTON STREET  
**License number:** 7012  
**Date:** 11/08/2017

<table>
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<tr>
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<th>Follow Up</th>
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<th>Prelicensing</th>
<th>Complaint</th>
<th>Other</th>
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**Follow-up date (if required):** / /  
**Sample date/result (if required):** / /  

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#### 3717-1 OAC Violation Checked

**Management and Personnel**
- **2.1 Employee health**
- **2.2 Personal cleanliness**
- **2.3 Hygienic practices**
- **2.4 Supervision**

**Food**
- **3.0 Safe, unadulterated and honestly presented**
- **3.1 Sources, specification and original containers**
- **3.2 Protection from contamination after receiving**
- **3.3 Destruction of organisms**
- **3.4 Limitation of growth of organisms**
- **3.5 Identity, presentation, on premises labeling**
- **3.6 Discarding or reconditioning unsafe, adulterated**
- **3.7 Special requirements for highly susceptible populations**

**Equipment, Utensils and Linens**
- **4.0 Materials for construction and repair**
- **4.1 Design and construction**
- **4.2 Numbers and capacities**
- **4.3 Location and installation**

**Physical Facilities**
- **5.0 Water**
- **5.1 Plumbing system**
- **5.2 Mobile water tanks**
- **5.3 Sewage, other liquid waste and rainwater**
- **5.4 Refuse, recyclables, and returnables**

**Water, Plumbing, and Waste**
- **6.0 Materials for construction and repair**
- **6.1 Design, construction and installation**
- **6.2 Numbers and capacities**
- **6.3 Location and placement**
- **6.4 Maintenance and operation**

**Poisonous or Toxic Materials**
- **7.0 Labeling and identification**
- **7.1 Operational supplies and applications**
- **7.2 Storage and display separation**

**Special Requirements**
- **8.0 Fresh juice production**
- **8.1 Heat treatment dispensing freezers**
- **8.2 Custom processing**
- **8.3 Bulk water machine criteria**
- **8.4 Acidified white rice preparation criteria**
- **8.5 Facility layout and equipment specifications**
- **8.6 Existing facilities and equipment**

**Administration**
- **901:3-4 OAC**
- **3701-21 OAC**

---

**Violations/Comment(s)**

- **6.4(A) - There are cracks in the tile floor, near the dishwasher that can make cleaning difficult. Per code, physical facility shall be maintained in good repair.**

  Keep an eye on the can opener. If you are seeing metal shavings, then the blade needs replaced. Temperature on hot hold and cold hold were acceptable.

  Everything else looks good.

---

**Inspected by:** MIKE PRIGGE  
**R.S./SIT #**  
**Licensor:** Defiance County General Health District

**Received by:**  
**Title**

**Phone:** 1-419-784-2152

---

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
# Standard Inspection Report

**State of Ohio**  
**Standard Inspection Report**  
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
FORT DEFIANCE MEATS

### Address
1214 S. CLINTON STREET  
DEFIANCE, OH 43512

### License holder
SCOTT HELLER  
**Type of visit (check):**  
[X] Standard  
[ ] Follow Up  
[ ] Foodborne  
[ ] Food Complaint  
[ ] Prelicensing  
[ ] Consultation  
[ ] Other

### License number
8026  
**Date:** 11/28/2017

### Inspection Time (min)
454  
**Travel Time (min):** 5

### Category/Descriptive
COMMERCIAL CLASS 4= <25,000 SQ. FT.

### Violations/Comment(s)

*Denotes critical violation

**3.4(G) Date Marking. Observed ROP packaged food that did not have a date mark on it. After food is removed from original packaging it must be labeled to indicate the day it is to be sold, consumed, or discarded. Cannot exceed 7 days. - Repeat violation.***

All temperatures ok at time of inspection.

No new records on water activity have until 3-1-18 to send for testing. Will conduct variance review at a later date to check for new results.

### Violations/Comment(s)

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
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<td>2.1 Employee health</td>
<td>Supervision</td>
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<td>2.2 Personal cleanliness</td>
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<tr>
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<tr>
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<td>4.3 Location and installation</td>
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<tr>
<td>4.4 Maintenance and operation</td>
<td>Physical Facilities</td>
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<td>4.5 Cleaning of equipment and utensils</td>
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<td>4.6 Sanitizing of equipment and utensils</td>
<td>Physical Facilities</td>
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<td>4.7 Laundering</td>
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<td>4.8 Protection of clean items</td>
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<td>4.16 Existing facilities and equipment</td>
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<td>5.0 Water</td>
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</table>

### Administration

<table>
<thead>
<tr>
<th>Category</th>
<th>OAC</th>
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</thead>
<tbody>
<tr>
<td>901:3-4 OAC</td>
<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

### Name of facility:
FORT DEFIANCE MEATS

### Inspected by
BRIAN HEIL  
**R.S./SIT #:** 3713

### Received by
Title

### Phone
1-419-784-2982

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
### FRICKER'S

**State of Ohio**  
**Standard Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

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<th>Date</th>
<th>Category/Descriptive</th>
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<td>ALL SPORTS FOODS TWO, LLC</td>
<td>FSO</td>
<td>108</td>
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<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
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#### 3717-1 OAC Violation Checked

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<tr>
<td>3.1 Sources, specification and original containers</td>
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<td>3.2 Protection from contamination after receiving</td>
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</table>

### Violations/Comment(s)

3.2(C)(8) - Observed multiple containers of food in storage that were not covered. To protect food from possible contamination, food in storage shall be stored in packages, covered containers, or wrappings. *CRITICAL VIOLATION* Corrected during inspection.

3.2(D) - Observed a working container for flour in the kitchen area with no identification on it. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name.

3.4(H) - Observed a container of hot dogs being stored in refrigeration with a date mark of 10/28/17. This is past the seven days hold time as found in 3.4(G). *CRITICAL VIOLATION* Product was discarded by store manager - corrected during inspection.

4.5(A) - The tray used to store tooth picks that are placed into food was soiled with food residue. Also, there were multiple ladles that were wash, rinsed and sanitized and being stored for use that still had food residue on them. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. *CRITICAL VIOLATION* Corrected during inspection.

4.5(D) - Observed multiple nonfood contact surfaces unclean during inspection. They include the wire racks were packaged sauce is stored; the shelf units in the ware wash area; the trays used to place dirty dishes on; the underside of the heat lamp. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(A) - There are cracked tiles in the utility/mop sink area. To assist in cleaning, the physical facility shall be maintained in a state of repair.

7.0(B) - Observed two bottles of chemical solution with no identification on them. Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. *CRITICAL VIOLATION* Corrected during inspection.
### State of Ohio
### Standard Inspection Report
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
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<tbody>
<tr>
<td>MIKE PRIGGE</td>
<td></td>
<td>Defiance County General Health District</td>
<td>1-419-782-9464</td>
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**Received by**

**Title**

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
Name of facility: GOLDEN CHINA

Address: 102 E. HIGH STREET
H CKSM LLE, OH 43526

License holder: AI ZHU DONG

Inspection Time (min): 60
Travel Time (min): 0

Type of visit (check):
- Standard
- Follow Up
- Foodborne
- 30 Day
- Follow-up date (if required): / / 
- Sample date/result (if required): / / 

Food

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Management and Personnel

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Physical Facilities

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<tr>
<td>6.3</td>
<td>Location and placement</td>
</tr>
<tr>
<td>6.4</td>
<td>Maintenance and operation</td>
</tr>
</tbody>
</table>

Poisonous or Toxic Materials

<table>
<thead>
<tr>
<th>7.0</th>
<th>Labeling and identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.1</td>
<td>Operational supplies and applications</td>
</tr>
<tr>
<td>7.2</td>
<td>Storage and display separation</td>
</tr>
</tbody>
</table>

Special Requirements

<table>
<thead>
<tr>
<th>8.0</th>
<th>Fresh juice production</th>
</tr>
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<tbody>
<tr>
<td>8.1</td>
<td>Heat treatment dispensing freezers</td>
</tr>
<tr>
<td>8.2</td>
<td>Custom processing</td>
</tr>
<tr>
<td>8.3</td>
<td>Bulk water machine criteria</td>
</tr>
</tbody>
</table>

Water, Plumbing, and Waste

<table>
<thead>
<tr>
<th>5.0</th>
<th>Water</th>
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<thead>
<tr>
<th>5.1</th>
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<tr>
<td>5.2</td>
<td>Mobile water tanks</td>
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<tr>
<td>5.3</td>
<td>Sewage, other liquid waste and rainwater</td>
</tr>
<tr>
<td>5.4</td>
<td>Refuse, recyclables, and returnables</td>
</tr>
</tbody>
</table>

Facility layout and equipment specifications

All temperatures ok at time of inspection.

Violations/Comment(s)

*Denotes Critical Violation

*3.2(C) Protecting from contamination, covering foods. Observed prepped meat that was uncovered in walk-in cooler. The shelf above the meat was dirty. Food must be protected from contamination by covered containers or wrappings. Cover food in cooler.

4.1(H) Cleanability nonfood contact surfaces. Cardboard on shelving, chest freezer and countertop. Nonfood contact surfaces shall be designed and constructed to allow easy cleaning and to facilitate maintenance.

4.5(D) Nonfood contact surfaces unclean. Shelving in walk in cooler very unclean. Needs to be cleaned as often as necessary to prevent build up of food debris and dirt.

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
Name of facility: GRACE UNITED METHODIST CHURCH

Address: 121 W HGH STREET H CKSW LLE, OH 43526

License holder: CHERYL A. MILLER

Inspection Time (min): 30

Travel Time (min): 0

Type of visit (check):
- Standard
- Follow Up
- Foodborne
- 30 Day
- Follow-up date (if required): 11/14/2017

License number: 7015

Date: 11/14/2017

Category/Descriptive: NON-COMMERCIAL CLASS 3 <=25,000 SQ. FT.

### 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>#</th>
<th>Category/Descriptive</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td>Employee health</td>
<td></td>
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<tr>
<td>2.2</td>
<td>Personal cleanliness</td>
<td></td>
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<td>2.3</td>
<td>Hygienic practices</td>
<td></td>
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<tr>
<td>2.4</td>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>3.0</td>
<td>Safe, unadulterated and honestly presented</td>
<td></td>
</tr>
<tr>
<td>3.1</td>
<td>Sources, specification and original containers</td>
<td></td>
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<tr>
<td>3.2</td>
<td>Protection from contamination after receiving</td>
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<tr>
<td>3.3</td>
<td>Destruction of organisms</td>
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<td>3.4</td>
<td>Limitation of growth of organisms</td>
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<td>3.7</td>
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</tbody>
</table>
| 4.0 | Materials for construction and repair | Physical Facilities
| 4.1 | Design and construction | |
| 4.2 | Numbers and capacities | |
| 4.3 | Location and installation | |
| 4.4 | Maintenance and operation | |
| 4.5 | Cleaning of equipment and utensils | |
| 4.6 | Sanitizing of equipment and utensils | |
| 4.7 | Laundering | |
| 4.8 | Protection of clean items | |
| 5.0 | Water | Water, Plumbing, and Waste
| 5.1 | Plumbing system | |
| 5.2 | Mobile water tanks | |
| 5.3 | Sewage, other liquid waste and rainwater | |
| 5.4 | Refuse, recyclables, and returnables | |
| 6.0 | Materials for construction and repair | |
| 6.1 | Design, construction and installation | |
| 6.2 | Numbers and capacities | |
| 6.3 | Location and placement | |
| 6.4 | Maintenance and operation | |
| 7.0 | Labeling and identification | Poisonous or Toxic Materials
| 7.1 | Operational supplies and applications | |
| 7.2 | Storage and display separation | |
| 8.0 | Fresh juice production | Special Requirements
| 8.1 | Heat treatment dispensing freezers | |
| 8.2 | Custom processing | |
| 8.3 | Bulk water machine criteria | |
| 8.4 | Acidified white rice preparation criteria | |
| 9.0 | Facility layout and equipment specifications | |
| 9.1 | Existing facilities and equipment | |

### Violations/Comment(s)

No violations noted during inspection

Food comes from approved source. Temperature of meat loaf meets code. Left overs are used by staff. Dish washing sanitizing concentration meets code. Observed utensils used to prevent bare hand contact with ready to eat food.
### 3717-1 OAC Violation Checked

#### Management and Personnel

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<tr>
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#### Food

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<tbody>
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#### Water, Plumbing, and Waste

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#### Physical Facilities

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<tbody>
<tr>
<td>5.0</td>
<td>Materials for construction and repair</td>
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#### Supervision

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<tbody>
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<td>6.0</td>
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<tr>
<td>6.1</td>
<td>Special Requirements</td>
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<td>6.2</td>
<td>Poisonous or Toxic Materials</td>
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<tr>
<td>6.3</td>
<td>Administration</td>
</tr>
</tbody>
</table>

Violations/Comment(s)

3.4(H) - Observed a package of cooked sausage under refrigeration that was properly date marked, but the 7 day maximum limit had expired. Per code this food is to be discarded, which management did. Corrected during inspection. *CRITICAL VIOLATION*

3.2(C) Observed a package of raw meat stored on the top shelf with exposed items (toothing toys) stored on a shelf below. To prevent possible contamination, store the meat on the bottom shelf. Corrected during inspection. *CRITICAL VIOLATION*

Everything else looked good.
# State of Ohio
## Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
HICKSVILLE SHELL #3250

### Address
200 W HIGH STREET
H CKSM LLE, OH 43526

### License holder
ALIGHT PETROLEUM, INC

### License number
8032

### Date
11/20/2017

### Type of visit (check)
- Follow Up
- Foodborne
- 30 Day

### Follow-up date (if required)
/

### Sample date/result(if required)
/

## 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.1(E) - The f'real machine does not have a backflow device on it. Per ODH, a ASSE 1022 backflow is required.</td>
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<tr>
<td>4.5(D) - The prep cooler tracks need cleaned. Nonfood contact surfaces shall be clean as often as necessary to preclude build-up of dust and debris.</td>
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## Management and Personnel

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## Food

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## Equipment, Utensils, and Linens

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<th>4.2 Numbers and capacities</th>
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## Physical Facilities

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<tr>
<th>6.4 Maintenance and operation</th>
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## Water, Plumbing, and Waste

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## Poisonous or Toxic Materials

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<tr>
<th>9.0 Facility layout and equipment specifications</th>
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<tr>
<th>20 Existing facilities and equipment</th>
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## Administration

<table>
<thead>
<tr>
<th>901:3-4 OAC</th>
<th>3701-21 OAC</th>
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</thead>
</table>

As per AGR 1268 4/10 The Baldwin Group, Inc.
As per HEA 5302 4/10 The Baldwin Group, Inc.
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: JERSEY'S

Address: 1995 N. CLINTON STREET
DEFANCE, OH 43512

License holder

License number 98

Date 11/01/2017

Category/Descriptive
COMMERCIAL CLASS 4= <25,000 SQ. FT.

Type of visit (check)

Standard Follow Up Foodborne 30 Day
Complaint Prelicensing Consultation Other

Follow-up date (if required)

Sample date/result(if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health

2.2 Personal cleanliness

2.3 Hygienic practices

2.4 Supervision

Food

3.0 Safe, unadulterated and honestly presented

3.1 Sources, specification and original containers

3.2 Protection from contamination after receiving

3.3 Destruction of organisms

3.4 Limitation of growth of organisms

3.5 Identity, presentation, on premises labeling

3.6 Discarding or reconditioning unsafe, adulterated

3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0 Materials for construction and repair

4.1 Design and construction

4.2 Numbers and capacities

4.3 Location and installation

Physical Facilities

5.0 Water

5.1 Plumbing system

5.2 Mobile water tanks

5.3 Sewage, other liquid waste and rainwater

5.4 Refuse, recyclables, and returnables

5.5 Acidified white rice preparation criteria

5.6 Materials for construction and repair

5.7 Design, construction and installation

5.8 Numbers and capacities

5.9 Location and placement

5.10 Maintenance and operation

Water, Plumbing, and Waste

Physical Facilities

Poisonous or Toxic Materials

7.0 Labeling and identification

7.1 Operational supplies and applications

7.2 Storage and display separation

Special Requirements

8.0 Fresh juice production

8.1 Heat treatment dispensing freezers

8.2 Custom processing

8.3 Bulk water machine criteria

8.4 Acidified white rice preparation criteria

8.5 Facility layout and equipment specifications

8.6 Existing facilities and equipment

Administration

901:3-4 OAC

3701-21 OAC

Violations/Comment(s)

*Denotes critical violation

3.2(K) In-between use storage of utensils. Serving spoon for pizza sauce was stored on table top. Utensils shall be stored in the food with their handles above the top of the food and the container.


4.1(C) Multi-use food contact surface cleanability. Found plastic serving spoon used for pizza sauce that was broken. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. Spoon disposed of - violation corrected at time of inspection.

4.1(KK) Equipment shall be commercial grade and approved by a certified testing agency. Crock-pot is being used for pizza sauce. Crock-pot lid is broken, pizza sauce is not hot held at a consistent internal temperature. Must replace crock-pot with a commercial hot-holding unit.

4.4(A) Equipment repair and adjustment. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 and 3717-1-04.1. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer’s specifications. Found prep coolers with the lids unattached, bolts loose or missing, held together with tape. Seals broken on "Jersey’s" cooler and on prep cooler adjacent to fryers.

Inspected by
BRIAN HEIL

R.S./SIT # 3713

Defiance County General Health District

Issued by

Received by

Title

Phone

1-419-956-0925

As per AGR 1268 4/10 The Baldwin Group, Inc.
As per HEA 5302 4/10 The Baldwin Group, Inc.

Name of facility: JERSEY'S

Page 19
# Standard Inspection Report

**State of Ohio**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

---

**Name of facility:** KENTUCKY FRIED CHICKEN OF DEFIANCE INC.

**Check one**

- [X] FSO
- [ ] RFE

**License number**

- 9057

**Date**

- 11/09/2017

**Address:**

- 948 S. CLINTON STREET
- DEFIANCE, OH 43512

**License holder**

- LINDA L. DEMPSEY

**Inspection Time (min)**

- 110

**Travel Time (min)**

- 0

**Type of visit (check)**

- [X] Standard
- [X] Follow Up
- [X] Foodborne
- [ ] 30 Day
- [ ] Follow-up date (if required)
- [ ] Sample date/result (if required)

**Category/Descriptive**

- COMMERCIAL CLASS 4 = <25,000 SQ. FT.

---

**Management and Personnel**

| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

**Food**

| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specification and original containers |
| 3.2 | Protection from contamination after receiving |
| 3.3 | Destruction of organisms |
| 3.4 | Limitation of growth of organisms |
| 3.5 | Identity, presentation, on premises labeling |
| 3.6 | Discarding or reconditioning unsafe, adulterated |
| 3.7 | Special requirements for highly susceptible populations |

**Equipment, Utensils and Linens**

| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

**Maintenance and operation**

- 4.4 - Observed the plastic container used to transport potato wedges from the fryer to the hot hold unit, cracked and missing a piece. Also, there are two cooling units that do not shut completely. To protect food, equipment needs to be maintained in a state of repair.

**Physical Facilities**

| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |

---

**Poisonous or Toxic Materials**

- 7.0 - Labeling and identification
- 7.1 - Operational supplies and applications
- 7.2 - Storage and display separation

**Special Requirements**

- 8.0 - Fresh juice production
- 8.1 - Heat treatment dispensing freezers
- 8.2 - Custom processing
- 8.3 - Bulk water machine criteria
- 8.4 - Acidified white rice preparation criteria
- 9.0 - Facility layout and equipment specifications
- 20 - Existing facilities and equipment

**Administration**

- 901.3-4 OAC
- 3701-21 OAC

---

**Violations/Comment(s)**

4.4(A) - Observed the plastic container used to transport potato wedges from the fryer to the hot hold unit, cracked and missing a piece. Also, there are two cooling units that do not shut completely. To protect food, equipment needs to be maintained in a state of repair.

4.5(A) - The following food-contact equipment was found unclean during inspection: The pop dispenser in the drive-thru area had dark residue build-up on it; the mixer had food particles on it from previous use; the inside of the microwave had food particles on it from previous use. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. *CRITICAL VIOLATION*  

4.5(D) - The facility had multiple areas of nonfood contact surfaces of equipment that were soiled during inspection. This included: dust on top of the food warmer cabinet, dust on the electrical and computer equipment over the food warmer cabinet; multiple cooler units had residue on the rubber seals as well as the bottom shelf; multiple cooking units and warmers had food residue on the outside of the units, as well as the handles; the napkin dispenser had a tan residue on it; multiple wire racks used for storing food and utensils were soiled. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. PIC needs to adjust cleaning schedule for these items, to assure that this does not become an on-going issue.

6.4(B) The following areas were found to be unclean during inspection: The walk-in cooler had a black residue build-up on the wall and ceiling; and the wall behind the mixer. Per code the physical facility shall be cleaned as frequent as necessary to keep them clean.

6.4(M) - Observed maintenance tools being stored on top of an oven in the kitchen area. Per code, tools need to be properly stored.

---

**Inspected by**

MIKE PRIGGE

**R.S./SIT #**

**Licensor**

Defiance County General Health District

**Received by**

**Title**

**Phone**

1-419-784-2050

---

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
## Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility

KNIGHTS OF COLUMBUS COUNCIL 1039

### Address

111 ELLIOTT ROAD
DEFANCE, OH 43512

### License holder

TERRANCE A. MURNANE, FINANCIAL SECY.

### License number

9062

### Date

11/03/2017

### Category/Descriptive

COMMERCIAL CLASS 3 <=25,000 SQ. FT.

### Type of visit (check)

- Standard
- Prelicensing
- Follow Up
- Foodborne
- 30 Day
- Consultation
- Other specify

### Inspection Time (min)

45

### Travel Time (min)

0

### Follow-up date (if required)

/ /

### Sample date/result (if required)

/ /

## 3717-1 OAC Violation Checked

### Management and Personnel

2.1 Employee health

2.2 Personal cleanliness

2.3 Hygienic practices

2.4 Supervision

### Food

3.0 Safe, unadulterated and honestly presented

3.1 Sources, specification and original containers

3.2 Protection from contamination after receiving

3.3 Destruction of organisms

3.4 Limitation of growth of organisms

3.5 Identity, presentation, on premises labeling

3.6 Discarding or reconditioning unsafe, adulterated

3.7 Special requirements for highly susceptible populations

### Water, Plumbing, and Waste

4.0 Clean water

4.1 Plumbing system

4.2 Mobile water tanks

4.3 Sewage, other liquid waste and rainwater

4.4 Refuse, recyclables, and returnables

### Physical Facilities

5.0 Maintenance and operation

5.1 Cleaning of equipment and utensils

5.2 Sanitizing of equipment and utensils

5.3 Acidified white rice preparation criteria

### Equipment, Utensils, and Linens

6.0 Materials for construction and repair

6.1 Design, construction and installation

6.2 Numbers and capacities

6.3 Location and placement

6.4 Maintenance and operation

### Poisonous or Toxic Materials

7.0 Labeling and identification

7.1 Operational supplies and applications

7.2 Storage and display separation

### Special Requirements

8.0 Fresh juice production

8.1 Heat treatment dispensing freezers

8.2 Custom processing

8.3 Bulk water machine criteria

8.4 Acidified white rice preparation criteria

8.5 Facility layout and equipment specifications

8.6 Existing facilities and equipment

### Administration

9.0 901:3-4 OAC

3701-21 OAC

---

**Violations/Comment(s)**

2.3(C) - Food employees shall effectively restrain hair or wear hair restraints. This applies to people working around exposed food.

All temps were good.

All employees using gloves.

Looks good.

---

**Inspected by**

MIKE PRIGGE

**R.S./SIT #**

**Licensor**

Defiance County General Health District

**Received by**

**Title**

**Phone**

1-419-782-3536

---

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
Name of facility: LAURELS OF DEFIANCE

Authority: Chapters 3717 and 3715 Ohio Revised Code

State of Ohio

Standard Inspection Report

Name of facility: LAURELS OF DEFIANCE

Authority: Chapters 3717 and 3715 Ohio Revised Code

LAURELS OF DEFIANCE

Address: 1701 S JEFFERSON AVENUE

DEFIANCE, OH 43512

License holder: STEVEN MEYER

License number: 9065

Date: 11/03/2017

Category/Descriptive: COMMERCIAL CLASS 4= <25,000 SQ. FT.

Travel Time (min): 0

Type of visit (check)

- Standard: X
- Follow Up: 
- Foodborne: 
- 30 Day: 
- Complaint: 
- Prelicensing: 
- Consultation: 
- Other: 

Inspection Time (min): 75

Other specify: 

Follow-up date (if required): / /

Sample date/result (if required): / /

3717-1 OAC Violation Checked

Violations/Comment(s)

3.2(L) - Observed a cloth being stored on top of food (fish). Per code, cloth napkins, may not be used in contact with food unless they are used in the dough raising process or to line a container for the service of foods, and the linens and napkins are replaced each time the container is refilled for a new consumer. The violation was corrected during inspection.

4.0(I) - The spice shelf in the kitchen has exposed wood ends. To assist with cleaning nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

4.5(A)(3) - Observed the can opener bar and frame soiled. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. The violation was corrected during inspection. The cappuccino machine has recently stopped working. If it is no longer needed in the kitchen it needs to be removed.

Inspected by

MIKE PRIGGE

R.S./SIT #

License

Defiance County General Health District

Received by

Title

Phone

1-419-782-7879

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**State of Ohio**

**Name of facility:** LEAPING & LEARNING

<table>
<thead>
<tr>
<th>Address: 150 GRAND AVENUE&lt;br&gt;DEFAINE, OH 43512</th>
<th>License number</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>9066</td>
<td>11/21/2017</td>
</tr>
</tbody>
</table>

**License holder:** ADILAE BERGALOWSKI

**Inspection Time (min):** 60

**Travel Time (min):** 5

**Type of visit (check):**

- [x] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Consultation
- [ ] Other specify

**Follow-up date (if required):** / / 

**Sample date/result(if required):** / / 

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### 3717-1 OAC Violation Checked

#### Management and Personnel

<table>
<thead>
<tr>
<th>Violation/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.4(A) Level 2 Manager’s training in food safety. At least one person with supervisor responsibility must complete an approved Level 2 food safety training.</td>
</tr>
</tbody>
</table>

#### Food

<table>
<thead>
<tr>
<th>4.4</th>
<th>Maintenance and operation</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.5</td>
<td>Cleaning of equipment and utensils</td>
</tr>
<tr>
<td>4.6</td>
<td>Sanitizing of equipment and utensils</td>
</tr>
</tbody>
</table>

#### Physical Facilities

<table>
<thead>
<tr>
<th>6.0</th>
<th>Materials for construction and repair</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.1</td>
<td>Design, construction and installation</td>
</tr>
<tr>
<td>6.2</td>
<td>Numbers and capacities</td>
</tr>
<tr>
<td>6.3</td>
<td>Location and placement</td>
</tr>
<tr>
<td>6.4</td>
<td>Maintenance and operation</td>
</tr>
</tbody>
</table>

#### Equipment, Utensils, and Linens

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### Poisonous or Toxic Materials

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<tr>
<th>7.0</th>
<th>Labeling and identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.1</td>
<td>Operational supplies and applications</td>
</tr>
<tr>
<td>7.2</td>
<td>Storage and display separation</td>
</tr>
</tbody>
</table>

### Special Requirements

<table>
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<tr>
<th>8.0</th>
<th>Fresh juice production</th>
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<tbody>
<tr>
<td>8.1</td>
<td>Heat treatment dispensing freezers</td>
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<tr>
<td>8.2</td>
<td>Custom processing</td>
</tr>
<tr>
<td>8.3</td>
<td>Bulk water machine criteria</td>
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<tr>
<td>8.4</td>
<td>Acidified white rice preparation criteria</td>
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<tr>
<td>9.0</td>
<td>Facility layout and equipment specifications</td>
</tr>
<tr>
<td>20</td>
<td>Existing facilities and equipment</td>
</tr>
</tbody>
</table>

### Administration

| 901:3-4 OAC | 3701-21 OAC |

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**DEFIANCE, OH 43512**

**Name of facility:** LEAPING & LEARNING

---

*Denotes Critical Violation*
3 bay sink sanitizer - 50 ppm - ok
On this date a follow-up inspection was conducted as a result of a complaint inspection performed on 11/13/17. The facility voluntarily closed its doors on Tuesday due to issues of rodents and insects present in the facility - which presented a clear and present danger to the public health.

I confirmed with Buckeye Exterminating that a treatment was conducted around 9 a.m. on this date. In addition to the treatment, bate stations and traps were placed to catch any rodents. In speaking with a company representative, it was noted that the chemicals used are designed for a food processing environment. It was there recommendation that all exposed surfaces be wiped down and all food contact surfaces be washed and sanitized.

Since no additional insects or signs of rodent activity were noted during this follow-up inspection, the owner may re-open his establishment to the facility under the following conditions: 1. All surfaces are rinsed and all food contact surfaces are washed and sanitized. 2. The kitchen and storage area meet sanitation requirements - all food contact surfaces clean to sight and touch. 3. The frying oil needs to be discarded since it was exposed to the spray. If more time is needed to meet these requirements then the facility should remain closed or only pre-packaged food and beverages should be served.

The issue of physical facility violations noted on supplemental report, have begun to be addressed by facility owner. I observed holes in walls being closed up, and non-essential items removed. However, there are still several areas of gaps, and holes in walls that need addressed, along with making sure all items are easily cleanable. A standard inspection will be conducted within the next 20 days to assure all items have been corrected. If there are still outstanding issues at that time, the DCGHD will put the facility into its enhanced enforcement guidelines.
### 3717-1 OAC Violation Checked

**Management and Personnel**

- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

**Water, Plumbing, and Waste**

- 5.0 Water
- 5.1 Plumbing system
- 5.2 Mobile water tanks
- 5.3 Sewage, other liquid waste and rainwater
- 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

- 6.0 Materials for construction and repair
- 6.1 Design, construction and installation
- 6.2 Numbers and capacities
- 6.3 Location and placement
- 6.4 Maintenance and operation

**Violations/Comment(s)**

On this date a complaint inspection was conducted as a result of two calls concerning mice and insects. Based on the findings of the inspection (a typed report with pictures) will be included and given to the owner, the facility voluntarily closed the doors to the operation at 2:10 p.m. Marty was advised not to violate this closing until he obtains approval from the Defiance County General Health District. When you believe the issues noted have been corrected call our office at (419) 784-3818.

---

**Inspected by**

MIKE PRIGGE  
**R.S./SIT #**  
**Licensor**

Defiance County General Health District

**Received by**

Title

**Phone**

1-419-658-2779

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
The following is a supplemental report to the complaint inspection conducted on 11/13/17 at Marty’s. During the inspection numerous insects (appeared to be cockroaches) both live and dead were observed throughout the facility. Also, there were several areas in the facility where mouse droppings were observed. As a result of the conditions, the facility voluntarily closed its doors to the public to address these issues. See attached pictures for further support.

5.4(K) - Observed two black garbage bags being used to store aluminum cans to be recycled on the floor in the storage area. The cans were leaking content and formed a sticky substance on the floor. There was a dead insect found in this substance. Per code, refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

5.4(R) Observed two black garbage bags being used to store aluminum cans to be recycled on the floor in the storage area. The cans were leaking content and formed a sticky substance on the floor. There was a dead insect found in this substance. Per code, refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

6.1(M)(a) - Observed several holes and gaps along the floor in the storage room at the facility. Per code, outer openings of a food service operation or retail food establishment shall be protected against the entry of insects and rodents by, filling or closing holes and other gaps along floors, walls, and ceilings.

6.1(N) - Observed holes in the perimeter wall of the storage room. There was a noticeable air flow coming from this opening. Per code, perimeter walls and roofs of a food service operation shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

6.4(A) - There are multiple areas within the facility where wall paneling or floor coving is pulling away from the wall, leaving gaps for insects and rodents to live. Per code, the physical facilities shall be maintained in good repair.

6.4(B) - Observed dirt, food residue, and dust behind and on top of multiple pieces of equipment throughout the kitchen area. Also, there was a lot of dust and debris in the storage area, and under the bar area. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.
6.4(K) - During inspection, numerous dead and live insects (appeared to be cockroaches) were observed in the kitchen, the storage area, and the bar area. Also, with the amount of clutter in the facility, there are multiple areas that are harborage areas for insects and rodents. Per code, the presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; eliminating harborage conditions. *CRITICAL VIOLATION*

6.4(L) - Observed several dead insects throughout the kitchen, the storage room, and bar area. Per code, dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

6.4(N)(1) - Observed multiple items throughout the facility that are not being used in the operation of the facility, leading to areas of harborage of insects and rodents. Per code, items that are unnecessary to the operation or maintenance of the food service operation such as equipment that is nonfunctional or no longer used shall be removed.

7.1(C) - Observed the owner spray commercial insecticide in the kitchen area. According to the labeling on the bottle the product is approved for use in a kitchen setting, but it states all food must be put away and all equipment covered. When the product was used by the owner, these conditions were not met. Per code, poisonous or toxic materials shall be used according to manufacturer's use. *CRITICAL VIOLATION*
## Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**State of Ohio**

**Name of facility:** MCDONALD’S (DEFIANCE - NORTH)

### Address:
1111 N. CLINTON STREET
DEFIANCE, OH 43512

**License holder:** JAMES RIVELLO

**Inspection Time (min):** 100

**Travel Time (min):** 0

**Type of visit (check):** Standard

**License number:** 9074

**Date:** 11/27/2017

### Category/Descriptive

**COMMERCIAL CLASS 4= <25,000 SQ. FT.**

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Supervision</th>
<th>Physical Facilities</th>
<th>Equipment, Utensils and Linens</th>
<th>Food</th>
<th>Water, Plumbing, and Waste</th>
<th>Poisonous or Toxic Materials</th>
<th>Special Requirements</th>
<th>Administration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>3.4(I)</td>
<td>4.4 Maintenance and operation</td>
<td>4.0 Materials for construction and repair</td>
<td>3.0 Safe, unadulterated and honestly presented</td>
<td>5.0 Water</td>
<td>7.0 Labeling and identification</td>
<td>8.0 Fresh juice production</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>Follow Up</td>
<td>3.4(H)</td>
<td>4.5 Cleaning of equipment and utensils</td>
<td>4.1 Design and construction</td>
<td>3.2 Protection from contamination after receiving</td>
<td>5.1 Plumbing system</td>
<td>7.1 Operational supplies and applications</td>
<td>8.1 Heat treatment dispensing freezers</td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>Foodborne</td>
<td>3.4</td>
<td>4.6 Sanitizing of equipment and utensils</td>
<td>4.2 Numbers and capacities</td>
<td>3.3 Destruction of organisms</td>
<td>5.2 Mobile water tanks</td>
<td>7.2 Storage and display separation</td>
<td>8.2 Custom processing</td>
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<tr>
<td>Complaint</td>
<td>3.4</td>
<td>4.7 Laundering</td>
<td>4.3 Location and installation</td>
<td>3.4 Limitation of growth of organisms</td>
<td>5.3 Sewage, other liquid waste and rainwater</td>
<td>8.3 Acidified white rice preparation criteria</td>
<td>8.3 Bulk water machine criteria</td>
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<tr>
<td>Freelicensing</td>
<td>3.4</td>
<td>4.8 Protection of clean items</td>
<td>5.4 Refuse, recyclables, and returnables</td>
<td>3.5 Identity, presentation, on premises labeling</td>
<td>5.4 Refuse, recyclables, and returnables</td>
<td>8.4 Facility layout and equipment specifications</td>
<td>9.0 Facility layout and equipment specifications</td>
<td></td>
</tr>
<tr>
<td>Consultation</td>
<td>Other</td>
<td></td>
<td>3.6 Discarding or reconditioning unsafe, adulterated</td>
<td>3.7 Special requirements for highly susceptible populations</td>
<td>5.5 Plumbering and fixtures</td>
<td>9.0 Facility layout and equipment specifications</td>
<td>20 Existing facilities and equipment</td>
<td></td>
</tr>
</tbody>
</table>

### Violations/Comment(s)

3.4(I) - Observed an employee changing out shredded cheese as part of the facility’s time as a public health procedure. The employee turned the container over and tapped the container of expired cheese into the new container of cheese. Per code, when using time as a public health control, after the time has expired, any product left must be discarded. Corrected during inspection. *CRITICAL INSPECTION*

3.4(H) - Observed two containers of vegetables chili time marked still on the serving line that were past the expiration time. The product was discarded by PIC, corrected during inspection. *CRITICAL VIOLATION*

4.5(A) - Observed dirty spoons used for stirring hot chocolate placed into a bin containing clean spoons. Also, there was a black residue on the inside of the ice machine. Observed three tubs used for storing clean utensils in them, soiled with food particles. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. *CRITICAL VIOLATION* Corrected during inspection.

4.5(D) - Observed the following non-food contact surfaces unclean during inspection: Containers holding pre-packaged dipping sauces had dust and debris in them; there was a build-up of food residue on the non-food contact surfaces of the prep-line table. Observed food residue build-up on the shelves of multiple coolers and freezers. Per code, non-food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: MERCY HOSPITAL OF DEFIANCE
Address: 1404 EAST SECOND STREET, DEFIANCE, OH 43512
License holder

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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<tbody>
<tr>
<td>Standard</td>
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<tr>
<td>Follow Up</td>
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<tr>
<td>30 Day</td>
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<tr>
<td>Other</td>
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3717-1 OAC Violation Checked

Management and Personnel

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<tr>
<th>2.1 Employee health</th>
<th>2.2</th>
<th>2.3</th>
<th>2.4 Supervision</th>
<th>4.4</th>
<th>4.5</th>
<th>4.6</th>
<th>4.7</th>
<th>4.8</th>
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</table>

Food

<table>
<thead>
<tr>
<th>3.0 Safe, unadulterated and honestly presented</th>
<th>3.1 Sources, specification and original containers</th>
<th>3.2 Protection from contamination after receiving</th>
<th>3.3 Destruction of organisms</th>
<th>3.4 Limitation of growth of organisms</th>
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Physical Facilities

<table>
<thead>
<tr>
<th>4.0 Materials for construction and repair</th>
<th>4.1 Design and construction</th>
<th>4.2 Numbers and capacities</th>
<th>4.3 Location and installation</th>
<th>5.0 Water</th>
<th>5.1 Plumbing system</th>
<th>5.2 Mobile water tanks</th>
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Water, Plumbing, and Waste

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<th>6.4 Maintenance and operation</th>
<th>6.5 Sanitation of equipment and utensils</th>
<th>6.6 Sanitizing of equipment and utensils</th>
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Equipment, Utensils, and Linens

<table>
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<tr>
<th>7.0 Labeling and identification</th>
<th>7.1 Operational supplies and applications</th>
<th>7.2 Storage and display separation</th>
<th>7.3 Acidified white rice preparation criteria</th>
<th>7.4 Facility layout and equipment specifications</th>
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Poisonous or Toxic Materials

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Special Requirements

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<tr>
<th>9.0 Facility layout and equipment specifications</th>
<th>10.0 Existing facilities and equipment</th>
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<tr>
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</table>

Violations/Comment(s)
No apparent violations at time of inspection.
All temperatures okay.

Inspected by
BRIAN HEIL
R.S./SIT #: 3713
Licensor: Defiance County General Health District

Received by
Title

Phone 1-419-782-8444

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Name of facility: MERCY HOSPITAL OF DEFIANCE
# Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**State of Ohio**

## Name of facility

NEY SUPER MART

## Address

130 E. MAIN STREET  
NEY, OH 43549

## License holder

DENNY KNOTT

## License number

8048

## Date

11/27/2017

## Type of visit (check)

- [X] Standard  
- [ ] Follow Up  
- [ ] Foodborne Complaint  
- [ ] Prelicensing Consultation  
- [ ] 30 Day  
- [ ] Other specify

## Follow-up date (if required)

/ /

### 3717-1 OAC Violation Checked

<table>
<thead>
<tr>
<th>Violation</th>
<th>Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.4(A) Level 2 Food Safety Manager’s training.</td>
<td>At least one person from the establishment must complete an ODH approved Level 2 Food Safety Training - this was to be obtained by 3-1-2017. Will send follow-up letter, repeat violation.</td>
</tr>
<tr>
<td>4.1(Y) Temperature measuring devices.</td>
<td>All mechanical cold hold equipment must have a temperature measuring device to accurately measure the ambient air temperature. No thermometer in the pizza prep cooler. Provide thermometer for prep cooler. - Repeat violation.</td>
</tr>
</tbody>
</table>
| 6.4(A) Repair physical facilities. | Tiles missing/cracked throughout kitchen area. Repair/replace tiles that are in disrepair. Physical facilities must maintained and in good repair.  
All temperatures ok at time of inspection. |

## Name of facility:

NEY SUPER MART

As per HEA 5302/10 The Baldwin Group, Inc.

As per AGR 1268/10 The Baldwin Group, Inc.
### Standard Inspection Report

**Name of facility:** PROMEDICA DEFIANCE REGIONAL HOSPITAL

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Date:** 11/17/2017

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

#### Food

- **2.1** Employee health
- **2.2** Personal cleanliness
- **2.3** Hygienic practices
- **2.4** Supervision

- **2.2** (C)(7) - Observed an employee go from working with raw food (hamburger) to working with ready to eat food without washing hands and changing gloves. The employee was advised by the PIC to stop before any food could have been contaminated. *CRITICAL VIOLATION* Corrected during inspection.

- **3.5** (B) - Observed food packages that are packed in-house that did not have labels with ingredient statements on them. Also, the small salads were labeled with the improper label (label for pudding was placed on them). PIC removed product from sale. Per code, food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

- **4.4** (A) - Observed a build-up of condensation in the walk-in freezer. There was a build-up of ice on packaged product. Facility is working on the issue. Food packages should be moved from the are affected. Per code, equipment shall be maintained in a state of repair.

- **4.5** (A)(3) - Observed the splash guard of the mixer soiled with food residue from previous use. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

### Violations/Comment(s)

2.2(C)(7) - Observed an employee go from working with raw food (hamburger) to working with ready to eat food without washing hands and changing gloves. The employee was advised by the PIC to stop before any food could have been contaminated. *CRITICAL VIOLATION* Corrected during inspection.

3.5(B) - Observed food packages that are packed in-house that did not have labels with ingredient statements on them. Also, the small salads were labeled with the improper label (label for pudding was placed on them). PIC removed product from sale. Per code, food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

4.4(A) - Observed a build-up of condensation in the walk-in freezer. There was a build-up of ice on packaged product. Facility is working on the issue. Food packages should be moved from the are affected. Per code, equipment shall be maintained in a state of repair.

4.5(A)(3) - Observed the splash guard of the mixer soiled with food residue from previous use. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
RAINBOW PROMISE DAY CARE CENTER

Name of facility: RAINBOW PROMISE DAY CARE CENTER

Address: 561 CARTER ROAD
        DEFIANCE, OH 43512

License holder

Inspection Time (min) 45

Travel Time (min) 0

Type of visit (check) Standard Follow Up Foodborne 30 Day
Complaint Prelicensing Consultation Other specify

Follow-up date (if required) / /
Sample date/result(if required) / /

3717-1 OAC Violation Checked

4.4(A) - There is condensation build-up in the stand-up freezer. To protect food in storage equipment shall be maintained in a state of repair. Facility will need to manually defrost the unit.

Everything else looked good.

Facility is obtaining food from approved source. Using disposable products for serving.
### 3717-1 OAC Violation Checked

#### Management and Personnel

<table>
<thead>
<tr>
<th>Description</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.2(K) - Observed handles of utensils in bulk containers for dry ingredients with the handles being in contact with the food. To prevent possible contamination, dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers.</td>
<td></td>
</tr>
<tr>
<td>4.0(I) - Observed duct tape being used on the corner of a prep table. The tape makes the surface harder to clean because it is not smooth. Also, the facility is using a piece of cardboard as a back stop on a prepping table. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.</td>
<td></td>
</tr>
<tr>
<td>4.5(D) - Observed there was food residue on the outside of the nacho cheese dispenser. Per code, nonfood contact surfaces shall be clean as frequency as necessary to prevent the accumulation of food residue.</td>
<td></td>
</tr>
<tr>
<td>4.8(E)(2) - Observed spoons and other utensils being stored in a container with the food-contact surface pointed up. To prevent possible contamination utensils shall be stored covered or inverted.</td>
<td></td>
</tr>
</tbody>
</table>

#### Physical Facilities

<table>
<thead>
<tr>
<th>Description</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.4 Maintenance and operation</td>
<td></td>
</tr>
<tr>
<td>4.5 Cleaning of equipment and utensils</td>
<td></td>
</tr>
<tr>
<td>4.6 Sanitizing of equipment and utensils</td>
<td></td>
</tr>
<tr>
<td>4.7 Laundering</td>
<td></td>
</tr>
<tr>
<td>4.8 Protection of clean items</td>
<td></td>
</tr>
</tbody>
</table>

#### Equipment, Utensils and Linens

<table>
<thead>
<tr>
<th>Description</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0 Materials for construction and repair</td>
<td></td>
</tr>
<tr>
<td>4.1 Design and construction</td>
<td></td>
</tr>
<tr>
<td>4.2 Numbers and capacities</td>
<td></td>
</tr>
<tr>
<td>4.3 Location and installation</td>
<td></td>
</tr>
</tbody>
</table>

### Poisonous or Toxic Materials

<table>
<thead>
<tr>
<th>Description</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.0 Labeling and identification</td>
<td></td>
</tr>
<tr>
<td>7.1 Operational supplies and applications</td>
<td></td>
</tr>
<tr>
<td>7.2 Storage and display separation</td>
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</table>

### Special Requirements

<table>
<thead>
<tr>
<th>Description</th>
<th>Violations/Comment(s)</th>
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</thead>
<tbody>
<tr>
<td>8.0 Fresh juice production</td>
<td></td>
</tr>
<tr>
<td>8.1 Heat treatment dispensing freezers</td>
<td></td>
</tr>
<tr>
<td>8.2 Custom processing</td>
<td></td>
</tr>
<tr>
<td>8.3 Bulk water machine criteria</td>
<td></td>
</tr>
<tr>
<td>8.4 Acidified white rice preparation criteria</td>
<td></td>
</tr>
<tr>
<td>9.0 Facility layout and equipment specifications</td>
<td></td>
</tr>
<tr>
<td>20 Existing facilities and equipment</td>
<td></td>
</tr>
</tbody>
</table>

### Administration

<table>
<thead>
<tr>
<th>Description</th>
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<tbody>
<tr>
<td>901:3-4 OAC</td>
<td></td>
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<tr>
<td>3701-21 OAC</td>
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**Inspected by**

<table>
<thead>
<tr>
<th>Name</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIKE PRIGGE</td>
<td></td>
<td>Defiance County General Health District</td>
</tr>
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**Received by**

<table>
<thead>
<tr>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1-419-542-5555</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
### Standard Inspection Report

**Name of facility:** ST. JOHN CHILD CARE CENTER  
**Address:** 812 E. H GH STREET *H CKSW LLE, OH 43526  
**License holder:** ST. JOHN LUTHERAN CHURCH  
**Category/Descriptive:** NON-COMMERCIAL CLASS 2 = <25,000 SQ. FT.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td>Employee health</td>
</tr>
<tr>
<td>2.2</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>2.3</td>
<td>Hygienic practices</td>
</tr>
<tr>
<td>2.4</td>
<td>Supervision</td>
</tr>
<tr>
<td>3.0</td>
<td>Safe, unadulterated and honestly presented</td>
</tr>
<tr>
<td>3.1</td>
<td>Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2</td>
<td>Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3</td>
<td>Destruction of organisms</td>
</tr>
<tr>
<td>3.4</td>
<td>Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5</td>
<td>Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6</td>
<td>Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td>3.7</td>
<td>Special requirements for highly susceptible populations</td>
</tr>
<tr>
<td>4.0</td>
<td>Materials for construction and repair</td>
</tr>
<tr>
<td>4.1</td>
<td>Design and construction</td>
</tr>
<tr>
<td>4.2</td>
<td>Numbers and capacities</td>
</tr>
<tr>
<td>4.3</td>
<td>Location and installation</td>
</tr>
<tr>
<td>4.4</td>
<td>Maintenance and operation</td>
</tr>
<tr>
<td>4.5</td>
<td>Cleaning of equipment and utensils</td>
</tr>
<tr>
<td>4.6</td>
<td>Sanitizing of equipment and utensils</td>
</tr>
<tr>
<td>4.7</td>
<td>Laundering</td>
</tr>
<tr>
<td>4.8</td>
<td>Protection of clean items</td>
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<tr>
<td>5.0</td>
<td>Water</td>
</tr>
<tr>
<td>5.1</td>
<td>Plumbing system</td>
</tr>
<tr>
<td>5.2</td>
<td>Mobile water tanks</td>
</tr>
<tr>
<td>5.3</td>
<td>Sewage, other liquid waste and rainwater</td>
</tr>
<tr>
<td>5.4</td>
<td>Refuse, recyclables, and returnables</td>
</tr>
<tr>
<td>6.0</td>
<td>Materials for construction and repair</td>
</tr>
<tr>
<td>6.1</td>
<td>Design, construction and installation</td>
</tr>
<tr>
<td>6.2</td>
<td>Numbers and capacities</td>
</tr>
<tr>
<td>6.3</td>
<td>Location and placement</td>
</tr>
<tr>
<td>6.4</td>
<td>Maintenance and operation</td>
</tr>
</tbody>
</table>

**No violations**

Serves pre-packaged items.  
Has unit for milk - proper temp  
Using single use items (plates, cups, etc)
STOP AND SHOP
1910 EAST SECOND STREET
DEFANCE, OH 43512

License holder
Inspection Time (min)
Travel Time (min)
Type of visit (check)

Check one

Standard
Follow Up
Foodborne
30 Day
Complaint
Prelicensing
Consultation
Other specify

Follow-up date (if required)
Sample date/result (if required)

STOP AND SHOP
GLOBAL PARTNERS
COMMERCIAL CLASS 3 <=25,000 SQ. FT.

Name of facility:

Date:
November 30, 2017

R.F.E. 11/30/2017

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.


As per AGR 1268 4/10 The Baldwin Group, Inc.


3.5(C) - The facility is baking daily Dave’s Cookies and packaging them on-site for consumer self-serve. It was noted on inspection that an ingredient statement is not being placed on the product. Print labels off and apply them to the product. Per code the following information is needed on the label. 1. The common name of the food, or absent a common name, an adequately descriptive identity statement; 2. If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; 3. An accurate declaration of the quantity of contents; 4. The name and place of business of the manufacturer, packer, or distributor; and 5. The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

4.5(A) - The inside of the ice machine was observed to have a residue build-up in it. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. *CRITICAL VIOLATION* Machine will be washed and sanitized later today according to PIC.

6.4(B) Observed dust and debris accumulation behind the GE freezer. Also, the side of the freezer needs cleaned and the top replaced or paint so it is easily cleanable. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

6.4(N) - The facility has a Beverage-Air cooler unit and an AutoFry unit that are no longer being used in the operation and there are no plans to use them. Per code, the premises shall be free of items that are unnecessary to the operation or maintenance of the retail food establishment such as equipment that is nonfunctional or no longer used.

Inspected by
MIKE PRIGGE

Received by

Title

Defiance County General Health District

Phone
1-419-724-0005

State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: STOP AND SHOP

Inspection Time (min) 60
Travel Time (min) 0
Type of visit (check) 

Check one

Standard
Follow Up
Foodborne
30 Day
Complaint
Prelicensing
Consultation
Other specify

Follow-up date (if required) / / 
Sample date/result (if required) / / 

3717-1 OAC Violation Checked

Food

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Foodborne

2.5 HACCP
2.6 Processing or handling
2.7 Arkansas

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

Equipment, Utensils and Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Violations/Comment(s)

4.4 Maintenance and operation
4.5 Cleaning of equipment and utensils
4.6 Sanitizing of equipment and utensils
4.7 Laundering
4.8 Protection of clean items

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Water, Plumbing, and Waste

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

Special Requirements

8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Defiance County General Health District

License number
56

Date
11/30/2017

Other
3.4(G) - Observed a container of sauce that is tomato base and is a TCS food that has been held under refrigeration for more than 24 hours with no date mark on it. Per code, these items shall be marked with a date and either sold, or discarded within 7 days, with day one being the day it was made, or opened. *CRITICAL VIOLATION* Corrected during inspection.

3.5(C) - Observed packages of sliced cheesecake that were packaged at the facility and offered for customer self service that did not have an ingredient statement or a net weight statement on them. The items were removed from sale to be properly labeled. Per code the following items are required on food packaged in-plant:

(a) The common name of the food, or absent a common name, an adequately descriptive identity statement;
(b) If made from two or more ingredients and sub-ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food;
(c) An accurate declaration of the quantity of contents;
(d) The name and place of business of the manufacturer, packer, or distributor; and
(e) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.
### State of Ohio
#### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

---

**Name of facility:** TIM HORTONS

**Address:** 524 N. CLINTON STREET
DEFAINE, OH 43512

**License holder:** ELIAS SAMAH

**Type of visit (check):**
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] Prelicensing
- [ ] Consultation
- [ ] Complaint
- [ ] Sample date/result (if required)

**Inspection Time (min):** 105

**Travel Time (min):** 0

**Follow-up date (if required):**

**Sample date/result (if required):**

---

#### 3717-1 OAC Violation Checked

**Management and Personnel**

- [X] 2.1 Employee health
- [X] 2.2 Personal cleanliness
- [X] 2.3 Hygienic practices
- [X] 2.4 Supervision

**Food**

- [X] 3.0 Safe, unadulterated and honestly presented
- [X] 3.1 Sources, specification and original containers
- [X] 3.2 Protection from contamination after receiving
- [X] 3.3 Destruction of organisms
- [X] 3.4 Limitation of growth of organisms
- [X] 3.5 Identity, presentation, on premises labeling
- [X] 3.6 Discarding or reconditioning unsafe, adulterated
- [X] 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

- [X] 4.0 Materials for construction and repair
- [X] 4.1 Design and construction
- [X] 4.2 Numbers and capacities
- [X] 4.3 Location and installation
- [X] 4.4 Maintenance and operation

**Water, Plumbing, and Waste**

- [X] 5.0 Water
- [X] 5.1 Plumbing system
- [X] 5.2 Mobile water tanks
- [X] 5.3 Sewage, other liquid waste and rainwater
- [X] 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

- [X] 6.0 Materials for construction and repair
- [X] 6.1 Design, construction and installation
- [X] 6.2 Numbers and capacities
- [X] 6.3 Location and placement
- [X] 6.4 Maintenance and operation

---

**Violations/Comment(s):**

3.2(K) - Observed several food utensils (spoons) being stored in non-flushing ice water, in-between uses. Per code these utensils need to be stored in one of the following manners between uses: 1. Stored in the food with their handles above the top of the food and the container; 2 On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified; 3 In running water of sufficient velocity to flush particulates to the drain; 4 In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code. The facility will utilize water at least 135F from now on. Corrected during inspection.

4.5(A)(3) - Observed the following areas unclean during inspection: The lid/cup holder near the drive thru window; the underside of the metal shelf above the food prep cooler; the cup holding unit near the front counter; and multiple wire racks used for storage throughout the facility. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

6.4(A) - Observed the wall coving is coming away from the side of the cooler, as well as the lid of the sugar bin is cracked. To assist in cleaning, the physical facility needs to be maintained in good repair.

6.4(M) - Observed maintenance tools being stored in a drawer that had clean food utensils in it. To protect food utensils, tools need to be properly stored. Utilize separate location for tools. Corrected during inspection.

---

**Inspected by:** MIKE PRIGGE

**R.S./SIT #:**

**Licensor:** Defiance County General Health District

**Received by:**

**Title:**

**Phone:** 1-419-782-3500

---

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

---

**Name of facility:** TIM HORTONS

---

Page 38
State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

TWIN RIVERS CENTER

Name of facility

Address: 395 HARDING STREET
DEFIANCE, OH 43512

License holder

Inspection Time (min) 60
Travel Time (min) 5

Type of visit (check)

Standard Follow Up Foodborne 30 Day Follow-up date (if required) / / Other specify

Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
3.3 Destruction of organisms
3.4 Limitation of growth of organisms
3.5 Identity, presentation, on premises labeling
3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Special Requirements

8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Equipment, Utensils and Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Water, Plumbing, and Waste

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

6.4(A) Physical facilities repair. Observed broken tiles on wall adjacent to dish wash machine area. Wall needs to be repaired to prevent water intrusion. Along same wall, a board has been screwed to wall because wall is in disrepair. Must repair wall so that all surfaces are smooth, easily cleanable, and non-absorbent.

All temperatures ok at time of inspection.

Quat Sanitizer - 200 ppm - OK
Dishwasher- wash cycle: 160°F rinse cycle: 180°F - OK

Inspected by
BRIAN HEIL

R.S./SIT #
3713

Licensor
Defiance County General Health District

Received by

Title

Phone
1-419-784-1450

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
**State of Ohio**  
**Standard Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of facility:** YAMATO STEAKHOUSE OF JAPAN  
**Address:** 900 N CLINTON ST, DEFIANCE, OH 43512  
**License holder:** REN MIN XU  
**License number:** 140  
**Date:** 11/22/2017

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Check one</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Other specify</th>
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<tbody>
<tr>
<td>Standard</td>
<td>☑</td>
<td>60</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Follow Up</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Foodborne</td>
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<tr>
<td>Compliant</td>
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<tr>
<td>Prelicensing</td>
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<tr>
<td>Consultation</td>
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<tr>
<td>30 Day</td>
<td></td>
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</tbody>
</table>

- **Follow-up date (if required):** / /  
- **Sample date/result (if required):** / /  

**3717-1 OAC Violation Checked**

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Code</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0(I) Non-food contact surface materials. Found cardboard on shelf and in cooler. Can not have cardboard on shelves. Cardboard removed during inspection, to make easier to clean. Violation corrected.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Person in charge took Level 2 test. Waiting on test results. Will check at next inspection.

**Inspected by:** BRIAN HEIL  
**R.S./SIT #:** 3713  
**Licensor:** Defiance County General Health District

**Title:** Phone  
**1-419-784-0083**

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**As per HEA 5302 4/10 The Baldwin Group, Inc.**  
**As per AGR 1268 4/10 The Baldwin Group, Inc.**