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<th>Number of Violations</th>
<th>Number of Violations That Were Critical</th>
<th>Specific Violations (* = critical violations)</th>
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<tr>
<td>ALDI # 67</td>
<td>950 N. CLINTON STREET</td>
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<tr>
<td>AYERSVILLE CARRY-OUT</td>
<td>27986 AYERSVILLE ROAD</td>
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<tr>
<td>BIG LOTS # 5292</td>
<td>1516 N CLINTON ST</td>
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<tr>
<td>BROOKVIEW HEALTHCARE CENTER</td>
<td>214 HARDING STREET</td>
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<tr>
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<td>DEE &amp; GEE'S DAIRY BAR</td>
<td>27951 AYERSVILLE-PLEASANT BND ROAD</td>
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<td>1100 NORTH CLINTON</td>
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<td>DEFIANCE HIGH SCHOOL/MIDDLE SCHOOL</td>
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<td>HEATHER'S DAY CARE, LLC</td>
<td>1700 S. JEFFERSON AVE</td>
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<td>HICKSVILLE VILLAGE SCHOOLS</td>
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<td>LEFTY'S PIZZA</td>
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<tr>
<td>LITTLE ITALY</td>
<td>1249 E. SECOND STREET</td>
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<tr>
<td>MARSHALLS #1261</td>
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<tr>
<td>MR. PBA, LLC</td>
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<td>ST. JOHN LUTHERAN SCHOOL</td>
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<td>WALGREENS #9483</td>
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</table>
**State of Ohio**

**Standard Inspection Report**

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

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<thead>
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<th>Date</th>
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<th>Travel Time (min)</th>
<th>Other</th>
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<th>Sample date/result(if required)</th>
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<tr>
<td>[ ] Standard</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td>[ ] Follow Up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Foodborne</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] 30 Day</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Foodborne Complaint</td>
<td></td>
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<tr>
<td>[ ] Prelicensing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Consultation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Other</td>
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</tbody>
</table>

### 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

### Food

- **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** 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

### Administration

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

### 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

<table>
<thead>
<tr>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>No violations at time of inspection.</td>
</tr>
<tr>
<td>All temperatures checked satisfactory.</td>
</tr>
<tr>
<td>Facility does have written procedures that meet 2.4(C)(16) requirements.</td>
</tr>
<tr>
<td>Make sure mops when not in use are returned to area for proper drying.</td>
</tr>
</tbody>
</table>

---

**Inspected by**

<table>
<thead>
<tr>
<th>MIKE PRIGGE</th>
</tr>
</thead>
</table>

**R.S./SIT #**

**Licensor**

Defiance County General Health District

**Received by**

<table>
<thead>
<tr>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1-419-782-6089</td>
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</table>

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

**AYERSVILLE CARRY-OUT**

### Address

27986 AYERSVILLE ROAD, DEFIANCE, OH 43512

### License holder

**MONTI ZACHRICH**

### License number

8002

### Date

03/28/2018

### Category/Descriptive

COMMERCIAL CLASS 1 < 25,000 SQ. FT.

### Inspection Time (min)

30

### Travel Time (min)

0

### Follow-up date (if required)

/ / 

### Sample date/result (if required)

/ / 

---

### Management and Personnel

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

### Food

- **X** **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

### Violations/Comment(s)

#### 2.4(C) Written procedure for response to vomit or diarrheal events.

2.4(C) Written procedure for response to vomit or diarrheal events. No written procedure was on hand. Person in charge should have a written procedure to responding to and cleaning up a vomit or diarrheal event. Gave example procedure at time of inspection.

#### 4.4(A) Equipment repair.

4.4(A) Equipment repair. Observed 7-up cooler with a broken seal. Equipment shall be maintained and in good working order. Replace seal on 7-up cooler.

#### 6.2(C) Hand drying provision at hand was sinks.

6.2(C) Hand drying provision at hand was sinks. Employee restroom does not have disposable towels for drying hands after hand washing. Provide disposable towels, or other approved method for hand drying at hand wash sink.

Cooler temperatures ok.

---

### Inspected by

**BRIAN HEIL**

### R.S./SIT #

3713

### Licensor

Defiance County General Health District

### Title

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

### Phone

1-419-395-1001
Name of facility: BIG LOTS # 5292

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>Category/Descriptive</th>
<th>License number</th>
<th>Date</th>
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<tbody>
<tr>
<td>BIG LOTS # 5292</td>
<td></td>
<td>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</td>
<td>8003</td>
<td>03/19/2018</td>
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</table>

Address: 1516 N CLINTON ST DEFAENCE, OH 43512

License holder: CS ROSS COMPANY

Inspection Time (min) 30
Travel Time (min) 0

Type of visit (check)
- [x] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify

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

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

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
10. Existing facilities and equipment

Food

- 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 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

- 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

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)

No violations at time of inspection.

All temperatures checked satisfactory.

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

Received by
Title

Phone 1-419-782-1934

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:** BROOKVIEW HEALTHCARE CENTER  
**Address:** 214 HARDING STREET, DEFANCE, OH 43512  
**License number:** 9067  
**Date:** 03/27/2018

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Complaint</th>
<th>Prelicensing</th>
<th>Consultation</th>
<th>Other specify</th>
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<tbody>
<tr>
<td><strong>Follow-up date (if required)</strong></td>
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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 |

### 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 |

### 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 |

### 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 |

### Administration

| 901.3-4 OAC | |
| 3701-21 OAC | |

---

### Violations/Comment(s)

2.2(C)(8) - Observed an employee remove their gloves after handling ready-to-eat food, change task (clean-up), and then put a new pair of gloves on before working with food. Per code, an employee after changing tasks must wash hands prior to putting new gloves on. The PIC had a discussion with the employee to correct the issue. *CRITICAL VIOLATION*

5.1(I) The PIC stated that the mop water from the kitchen area is being dumped outside on the ground. Per code, the mop water needs to be disposed of in a utility sink. The facility has one but if it is not being used it may not be conveniently located per code. PIC stated the practice will be changed starting today and the utility sink will be utilized.

6.4(B) - Observed an accumulation of dust on the top wire-shelf in the walk-in freezer. Per code, the physical facility shall be cleaned as often as necessary to keep them clean.
State of Ohio  
Standard Inspection Report  
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility:  CIRCLE K #5658

<table>
<thead>
<tr>
<th>License number</th>
<th>Date</th>
<th>Category/Descriptive</th>
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<td>03/26/2018</td>
<td>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</td>
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Address:  117 NORTH CLIFTON STREET  
DEFANCE, OH 43512

License holder:  MAC'S CONVENIENCE STORES, LLC

License number:  17

Date:  03/26/2018

Type of visit (check):  
- Standard
- Follow Up
- Foodborne
- 30 Day
- Other specify

Follow-up date (if required):  / /

Sample date/result(if required):  / /

Management and Personnel

<table>
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<tr>
<th>Section</th>
<th>Violation/Comment(s)</th>
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<tbody>
<tr>
<td>2.4(C)</td>
<td>Written procedures for vomit/diarrheal event. Must have written procedure for responding to a vomit/diarrheal event. Visit defiancecohealth.or/f/food-safety for an example policy. The procedure shall address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surface to vomit and fecal matter.</td>
</tr>
<tr>
<td>4.1(Y)</td>
<td>Temperature measuring device. Found reach-in cooler without thermometer. All mechanically cooled equipment must have a thermometer to monitor temperature. Provide thermometer.</td>
</tr>
<tr>
<td>4.5(D)</td>
<td>Cleaning frequency of non-food contact surfaces. Observed inside of reach-in freezer dirty. Non-food contact surfaces shall be cleaned as often as necessary to keep them clean.</td>
</tr>
</tbody>
</table>

Food

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

Poisonous or Toxic Materials

- Labeling and identification  
- Operational supplies and applications  
- Storage and display separation  

Special Requirements

- Fresh juice production  
- Heat treatment dispensing freezers  
- Custom processing  
- Acidified white rice preparation criteria  
- Facility layout and equipment specifications  
- Existing facilities and equipment  

Physical Facilities

- Materials for construction and repair  
- Design, construction and installation  
- Numbers and capacities  
- Location and placement  
- Maintenance and operation  

Equipment, Utensils and Linens

- Materials for construction and repair  
- Design and construction  
- Numbers and capacities  
- Location and installation

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

Received by  Title  
Phone  1-419-782-0034

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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<th>License number</th>
<th>Date</th>
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<tbody>
<tr>
<td>DEE &amp; GEE’S DAIRY BAR</td>
<td>X FSO RFE</td>
<td>9027</td>
<td>03/28/2018</td>
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| Address: | 27951 AYERSVILLE PLEASANT BND ROAD  
DEFANCE, OH 43512 |

<table>
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<th>Travel Time (min)</th>
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<td>10</td>
<td>Follow-up date (if required)</td>
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<table>
<thead>
<tr>
<th>Sample date/result (if required)</th>
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<tbody>
<tr>
<td>/ /</td>
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| Category/Descriptive | COMMERCIAL CLASS 3 < 25,000 SQ. FT. |

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**3717-1 OAC Violation Checked**

**Management and Personnel**

<table>
<thead>
<tr>
<th>Management and Personnel</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1 Employee health</td>
</tr>
<tr>
<td>2.2 Personal cleanliness</td>
</tr>
<tr>
<td>2.3 Hygienic practices</td>
</tr>
<tr>
<td>2.4 Supervision</td>
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**Food**

<table>
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<tr>
<th>Food</th>
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<tbody>
<tr>
<td>3.0 Safe, unsalted and honestly presented</td>
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<tr>
<td>3.1 Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2 Protection from contamination after receiving</td>
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<td>3.3 Destruction of organisms</td>
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<td>3.7 Special requirements for highly susceptible populations</td>
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**Physical Facilities**

<table>
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<th>Physical Facilities</th>
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<tbody>
<tr>
<td>4.0 Materials for construction and repair</td>
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<tr>
<td>4.1 Design and construction</td>
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<td>4.2 Numbers and capacities</td>
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<td>4.3 Location and installation</td>
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<table>
<thead>
<tr>
<th>Maintenance and operation</th>
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<tr>
<td>4.4 Maintenance and operation</td>
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<tr>
<td>4.5 Cleaning of equipment and utensils</td>
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<td>4.6 Sanitizing of equipment and utensils</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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<tbody>
<tr>
<td>5.0 Water</td>
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<tr>
<td>5.1 Plumbing system</td>
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<td>5.2 Mobile water tanks</td>
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<td>5.3 Sewage, other liquid waste and rainwater</td>
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<td>5.4 Refuse, recyclables, and returnables</td>
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<tr>
<td>5.5 Potable water, plumbing systems, and waste systems</td>
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<td>5.6 Addressing deficiencies in water, plumbing systems, and waste systems</td>
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<tr>
<td>5.7 Protection of water, plumbing systems, and waste systems from contamination</td>
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<tr>
<td>5.8 Compliance with standards for water, plumbing systems, and waste systems</td>
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**Equipment, Utensils and Linens**

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<td>4.2 Numbers and capacities</td>
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<td>4.3 Location and installation</td>
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**Poisonous or Toxic Materials**

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<td>7.1 Operational supplies and applications</td>
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<td>7.2 Storage and display separation</td>
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**Special Requirements**

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<tr>
<td>8.0 Fresh juice production</td>
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<tr>
<td>9.0 Facility layout and equipment specifications</td>
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<tr>
<td>20 Existing facilities and equipment</td>
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**Administration**

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<td>901.3-4 OAC</td>
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<td>3701-21 OAC</td>
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**Violations/Comment(s)**

*Denotes critical violation

2.4(C) Written procedure for responding to vomit and diarrheal event. Person in charge must have a written procedure explaining do to handle and clean-up after a vomit or diarrheal incident. Gave person in charge an example policy during inspection.

3.4(G) Date-marking. Food that is kept for more than 24 hours and is time and temperature controlled for safety must be date marked. Food must be marked to indicate the day it is to be sold, consumed, or discarded, cannot exceed 7 days. Observed applesauce and coleslaw not date marked. Food was marked during inspection - violation corrected.

---

**Inspected by**

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

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<tr>
<th>Received by</th>
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<td>1-419-395-1922</td>
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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

Name of facility
DEFIANCE BEVERAGE CENTER

Address: 1100 NORTH CLINTON
DEFIANCE, OH 43512

License holder
SHERRIE L. CHOI

Check one
☐ FSO
☐ RFE

License number
8064

Date
03/13/2018

Category/Descriptive
COMMERCIAL CLASS 1 < 25,000 SQ. FT.

Type of visit (check)
☐ Standard
☐ Follow Up
☐ Foodborne
☐ 30 Day
☐ Other

Travel Time (min)
5

Inspection Time (min)
30

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

2.2.1 Employee health

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

Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
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3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

3.7.1 of obligations

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

6.0.1 Materials for construction and repair
6.1.1 Design, construction and installation
6.2.1 Numbers and capacities
6.3.1 Location and placement
6.4.1 Maintenance and operation

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

6.0.4 Materials for construction and repair
6.1.4 Design, construction and installation
6.2.4 Numbers and capacities
6.3.4 Location and placement
6.4.4 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

Equipment, Utensils, and Linens

4.0.1 Materials for construction and repair
4.1.1 Design and construction
4.2.1 Numbers and capacities
4.3.1 Location and installation

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

Facility clean and well maintained.

No apparent violations at time of inspection.

Inspected by
BRIAN HEIL

R.S./SIT #
3713

Licensor
Defiance County General Health District

Received by

Title

Phone
1-419-784-1888

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:** DEFIANE ELEMENTARY SCHOOL

**Address:** 400 CARTER ROAD, DEFIANCE, OH 43512

**License holder:** DEFIANCE CITY SCHOOL DISTRICT

**Type of visit (check):**
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other

**Inspection Time (min):** 90

**Travel Time (min):** 0

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

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

**License number:** 7001

**Date:** 03/08/2018

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

### 3717-1 OAC Violation Checked

#### 2.4(C)(16)
- During the inspection the PIC was asked to review the facility’s written procedures for a vomit or diarrheal event. The facility has procedures on handle such an event, but they are not written for review. Per code, a food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

#### 3.4(H)
- Observed a container of salsa in the walk-in cooler in a working container. The date on the container was 2/27/18. This would exceed the 7-day limit as found in 3.4(G). The product was discarded during inspection. *CRITICAL VIOLATION*

**Poisonous or Toxic Materials**
- [X] Poisonous or toxic materials

### Management and Personnel

| 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 | 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 |

### Food

| 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

| 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 |

### 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 |

### 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 |

**Labeling and identification**
- [X] Poisonous or toxic materials

**Operational supplies and applications**
- [X] Poisonous or toxic materials

**Storage and display separation**
- [X] Poisonous or toxic materials

**Special Requirements**
- [X] Poisonous or toxic materials

### 901:3-4 OAC

#### 3701-21 OAC

**Administration**

### Inspected by

**MIKE PRIGGE**

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

**Licensor**

**Defiance County General Health District**

**Title:**

**License number:** 7001

**Date:** 03/08/2018

**Defiance, OH 43512**

400 CARTER ROAD

**Phone:** 1-419-782-6382

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: DEFIANCE HIGH SCHOOL/MIDDLE SCHOOL

Address: 1755 PALMER DR
DEFIANCE, OH 43512

License holder: DEFIANCE CITY SCHOOL DISTRICT
License number: 7010
Date: 03/13/2018

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

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

No violations at time of inspection.

All temperatures checked satisfactory.
Facility clean at time of inspection.

Discussion only on the requirements of 3.3(H), specifically when dealing with reheating of RTE foods that come in that way. Per code:

Ready-to-eat time/temperature controlled for safety food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least one hundred thirty-five degrees Fahrenheit when being reheated for hot holding.

Inspected by MIKE PRIGGE

Received by

R.S./SIT #
Licensor Defiance County General Health District

Title Phone 1-419-784-2777

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

**DOLLAR GENERAL # 9704**

**Address:** 08846 STATE ROUTE 66

**DE FANCE, OH 43512**

**License holder:** DOLGEN MIDWEST LLC

**Inspection Time (min):** 45

**Travel Time (min):** 5

**Type of visit:** 30 Day

**Follow-up date:** / / 

**License number:** 8073

**Date:** 03/26/2018

**Category/Descriptive:** LIMITED COMMERCIAL CLASS 1 < 25,000 SQ. FT.

---

## Violations/Comment(s)

2.4(C) Written procedures for vomit and diarrheal incidents. Facility shall have written procedures for responding to a vomiting or diarrheal event. Visit defiancecohealth.org/food-safety-nav/foodsafety Click on Norovirus Cleanup. The procedure shall address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surface to vomit and fecal matter.

5.4(H) Covered trash can in women's restroom. Women's restroom must have a covered receptacle for the disposal of feminine products. Trash can placed in restroom during inspection - violation corrected.

6.4(A) Physical facility repair. Observed ceiling tiles in disrepair along south wall of building. Person in charge said they are aware of issue. Roof is getting repaired and ceiling tiles will be replaced.

---

### Administration

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

**Licensor:** Defiance County General Health District

**Inspectors:**

**BRIAN HEIL**

**Title:**

**Phone:** 1-419-782-9200

---

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:** HEATHER'S DAY CARE, LLC  
**Address:** 1700 S. JEFFERSON AVE, DEFANCE, OH 43512  
**License holder:** HEATHER MCMONIGAL  
**Category/Descriptive:** COMMERCIAL CLASS 3 < 25,000 SQ. FT.

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

### Violations/Comment(s)

Today a 30-day inspection was conducted.

There were no violations noted during the inspection.

A discussion with the PIC was had about identifying area in the cooler and freezer for personal use.

---

### 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 Maintenance and operation
- 4.1 Cleaning of equipment and utensils
- 4.2 Sanitizing of equipment and utensils
- 4.3 Laundering
- 4.4 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

---

### 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

---

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

---

### Poisonous or Toxic Materials
- 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

---

### Special Requirements
1. Existing facilities and equipment

---

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

---

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

**Received by**  
**Title**  
**Defiance County General Health District**  
**Phone** 1-419-784-9600

---

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: HICKSVILLE VILLAGE SCHOOLS
License number: 7017
Date: 03/15/2018

Name of facility: HICKSVILLE VILLAGE SCHOOLS
Address: 958 EAST HGH STREET
H CKSM LLE, OH 43526
License holder: HICKSVILLE EX VILLAGE SCHOOL DISTRICT
Licensor: Defiance County General Health District

Inspected by
MIKE PRIGGE
Received by

R.S./SIT #
Phone
Licensor
Defiance County General Health District
1-419-542-7665

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

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

Violations/Comment(s)

2.4(C)(16) - In discussion with the PIC it was determined that the facility does not have written procedures for responding to a diarrhea or fecal incident. There are procedures in place, but not documented. Per code, the food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

3.2(C) - Observed a cardboard box containing juice drinks stored directly above a tray of fruit that was uncovered. To protect food during storage, exposed food needs to be covered. *CRITICAL VIOLATION* Issue was corrected during inspection.

3.2(K) - Observed a metal scoop stored inside a bulk sugar bin with the handle in direct contact of the food. Per code, the handle needs to be above the food level. Corrected during inspection.

Discussed with PIC about having the wooden storage racks in the walk-in and dry storage area painted.
All temperatures were fine during inspection.
Overall sanitation was very good.

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
2.4(C)(16) - The facility has procedures in place for handling a diarrhea or vomit incident according to the PIC. However, during the inspection these procedures were not available for review. Per code, the food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Everything else was good. Temperatures were proper. PIC was able to answer all food safety questions. Did review with the PIC the following issues: Storage of utensils between use. Code allows utensils to be stored: 1. In the food with their handles above the top of the food and the container; (2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar; 3. 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 per code; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. 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 6. In a container of water if the water is maintained at a temperature of at least 135 Fahrenheit and the container is cleaned at a frequency per code.

Also reviewed employee jewelry issues: Per code, while preparing food, food employees may not wear jewelry on their arms or hands. The exceptions are a medical alert bracelet is permitted when a reasonable accommodation is made, such as wearing the bracelet high on the arm or secured in a manner that does not pose a risk to the food but provides emergency medical information if it is needed; A plain ring such as a wedding band may be worn.
2.4(C)(16) Facility needs to have a written procedure on how to handle a diarrhea or vomit incident. Per code, an establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. An example of a program can be reviewed at the Defiance County General Health District’s website at: http://defiancecohealth.org/ (go to food safety and click on link for norovirus).

Everything else looked good. The shelves and pot and pan holder have been painted since the last inspection. Sanitizing level found acceptable.
2.4(C)(16) - The facility has a procedure according to the PIC in the event of a vomit or diarrheal event but it is not written and available for review. Per code, the retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

3.0 - Observed three packages of Rolaids that were being offered for sale pass the manufacture’s expiration date. The items were voluntarily removed from the sale area.

3.5(C)(3) - The facility has bulk bakery items for consumer self-serve (donuts). When requested to see an ingredient statement for the items the facility could not produce one. The manufacture provided a sign that states "may contain" and then lists known allergens. Per code, at a minimum there needs to be a statement with a full ingredient statement accessible to the consumer in plain view.
No apparent violations at time of inspection.
All buffet holding temperatures good.
Facility clean and well maintained.
Conducted inspection prior to issuing license, the following violations have been corrected:

3.4(I) Time as a public health control. Procedure on file for review.
4.1(H) Non-food contact surfaces cleanability. Cardboard has been removed, shelves lined with vinyl.
4.1(Y) Temperature measuring device - thermometer placed in coke cooler.
5.1(S) Plumbing repair. 3 bay sink is no longer leaking.
6.0(A) Indoor surface characteristics - bare wood and shelving has been painted/sealed.
6.1(I) Light shielding. The fluorescent lighting is now shielded in kitchen.
6.2(E) Handwash signage. Handwash sign is posted in restrooms.
6.4(A) Physical facility repair. Screen replaced on back door.

Thank you! Ok to license, ok to operate.

---

**Violations/Comment(s)**

**Management and Personnel**
- Employee health
- Personal cleanliness
- Hygienic practices
- Supervision

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

**Physical Facilities**
- Indoor surface characteristics
- Light shielding
- Handwash signage
- Physical facility repair

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

**Special Requirements**
- Fresh juice production
- Heat treatment dispensing freezers
- Custom processing
- Acidified white rice preparation criteria
- Facility layout and equipment specifications
- Existing facilities and equipment

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

**Water, Plumbing, and Waste**
- Water
- Plumbing system
- Mobile water tanks
- Sewage, other liquid waste and rainwater
- Refuse, recyclables, and returnables

---

**Inspected by**

**Name of facility: LITTLE ITALY**

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
Conducted inspection to verify operation - observed facility operating without a food license.

- Delivered letter from prosecutor
- Has not corrected violations from 1-19-18
- Construction has taken place, must conduct plan review, must correct violations and conduct pre-opening inspection prior to opening
- Must close doors and stop selling food immediately
- Cannot re-open until approval granted from Defiance County General Health District

### Violations/Comment(s)

**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, or 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

**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

---

**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

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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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARSHALLS #1261</td>
<td>RFE</td>
<td>158</td>
<td>03/18/2018</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1500 N. CLINTON STREET</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DEFANCE, OH 43512</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</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>
</tr>
</thead>
<tbody>
<tr>
<td>MARSHALLS OF MA, INC</td>
<td>30</td>
<td>5</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Follow Up</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foodborne</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30 Day</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other</td>
<td></td>
<td></td>
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</table>

| 3717-1 OAC Violation Checked |                       |                   |                           |                               |
| 2.1 Employee health         | Maintenance and operation |                   |                           |                               |
| 2.2 Personal cleanliness    | Cleaning of equipment and utensils |                   |                           |                               |
| 2.3 Hygienic practices      | Sanitizing of equipment and utensils |                   |                           |                               |
| 2.4 Supervision             | Laundering              |                   |                           |                               |
| 4.4 Maintenance and operation |                        |                   |                           |                               |
| 4.5 Cleaning of equipment and utensils |                   |                   |                           |                               |
| 4.6 Hygienic practices      | Sanitizing of equipment and utensils |                   |                           |                               |
| 4.7 Supervision             | Laundering              |                   |                           |                               |
| 4.8 Maintenance and operation |                        |                   |                           |                               |
| 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 |                        |                   |                           |                               |

| Physical Facilities        |                        |                   |                           |                               |
| 7.0 Labeling and identification |                   |                   |                           |                               |
| 7.1 Operational supplies and applications |                   |                   |                           |                               |
| 7.2 Water purification and treatment |                   |                   |                           |                               |
| 8.0 Poisonous or Toxic Materials |                   |                   |                           |                               |
| 8.1 Fresh juice production |                        |                   |                           |                               |
| 8.2 Heat treatment dispensing freezers |                   |                   |                           |                               |
| 8.3 Water purification and treatment |                   |                   |                           |                               |
| 8.4 Acidified white rice preparation criteria |                   |                   |                           |                               |
| 8.5 Water purification and treatment |                   |                   |                           |                               |
| 9.0 Special Requirements   |                        |                   |                           |                               |
| 9.1 Facility layout and equipment specifications |                   |                   |                           |                               |
| 9.2 Pregnancy and baby room |                        |                   |                           |                               |
| 9.3 Special requirements for highly susceptible populations |                   |                   |                           |                               |
| 9.4 Special requirements for highly susceptible populations |                   |                   |                           |                               |
| 9.5 Special requirements for highly susceptible populations |                   |                   |                           |                               |

| Violations/Comment(s)      |                       |                   |                           |                               |
| No apparent violations at time of inspection. |                   |                   |                           |                               |
| All pre-packaged foods within sell by date. |                   |                   |                           |                               |
| Good food storage, facility clean and well maintained. |                   |                   |                           |                               |

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRIAN HEIL</td>
<td>3713</td>
<td>Defiance County General Health District</td>
<td>1-419-782-2490</td>
</tr>
</tbody>
</table>

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

Name of facility: MR. PBA, LLC

Address: 1924 E. SECOND STREET
DEFANCE, OH 43512

License holder: DANIEL D. GRIMES

License number: 9013

Date: 03/28/2018

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

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

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

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

Equipment, Utensils and Linens
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

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

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 Facility layout and equipment specifications
901:3-4 OAC
3701-21 OAC

On this date a joint inspection was conducted by Ron Clinger, Environmental Health Director, Mike Prigge, Sanitarian, and Daniel Grimes, license holder. The joint inspection is being conducted as a result of a repeat noncritical violation that dates back to 2013. Specifically, the facility's bar counter top where food is served is made of bare, exposed wood. Code requires this surface to be corrosion resistant, nonabsorbent, and smooth for cleaning purposes. Also, the facility does not have a working hand wash sink.

During the most recent inspection, February 22, 2018, the facility was again found to be noncompliant with these requirements. Following the Defiance County General Health District's enhanced inspection standard operating guide, a letter requesting a joint inspection was mailed to the facility.

During today's joint inspection the following was observed: The top was installed on the bar. However, the edges were still unfinished. Also, the facility still did not have an operational hand wash sink. Also observed during the joint inspection was the ceiling tiles are showing signs of moisture damage and need replaced. This issue will not be part of the administrative conference but needs to be addressed before the next standard inspection.

Having found the facility is still noncompliant, the next step in the enhanced enforcement standard operating guide is an administrative conference. This will include all the people listed above in addition to the Health Commissioner. A letter will be sent to the license holder regarding this matter. If the violation still has not been resolved at that time, an administrative hearing will be set to go before the Board of Health. At this hearing the Board may act to suspend or revoke the operation's food license.

Inspected by
MIKE PRIGGE

R.S./SIT #

Licensor
Defiance County General Health District

Received by

Title

Phone
1-419-782-0881

Page 20

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
<table>
<thead>
<tr>
<th>Violations/Comment(s)</th>
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<tbody>
<tr>
<td>2.4(C)(16) - The facility did not have written procedures on the event of a diarrhea or vomit incident. Per code, the food</td>
</tr>
<tr>
<td>service operation or retail food establishment shall have written procedures for employees to follow when responding to</td>
</tr>
<tr>
<td>vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment.</td>
</tr>
<tr>
<td>The procedures shall address the specific actions employees must take to minimize the spread of contamination and the</td>
</tr>
<tr>
<td>exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.</td>
</tr>
<tr>
<td>3.2(K) - Observed a scoop used to dispense mash potatoes being stored in stagnate water with a temperature of 70</td>
</tr>
<tr>
<td>Fahrenheit in-between uses. Per code the acceptable method to store this utensil in water is either in running water of</td>
</tr>
<tr>
<td>sufficient velocity to flush particulates to the drain, or in a container of water if the water is maintained at a temperature</td>
</tr>
<tr>
<td>of at least 135 Fahrenheit and the container is cleaned at a frequency specified per code. The facility changed they water</td>
</tr>
<tr>
<td>and heated it to over 135 during inspection.</td>
</tr>
<tr>
<td>3.4(H) - Observed two containers holding TCS foods (sliced ham and diced tomatoes) in the walk-in cooler that were date</td>
</tr>
<tr>
<td>marked for 3/22/18. This exceeds the 7-day limit as found in 3.4(G). Per code the food needs to be discarded. *CRITICAL</td>
</tr>
<tr>
<td>VIOLATION* Facility voluntarily disposed of the food.</td>
</tr>
</tbody>
</table>

### Administration

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

### License number

- **8071**

### Name of facility

- **SHERWOOD PIZZA & SUBS**

### Address

- **09915 U.S. ROUTE 127 SHERWOOD, OH 43556**

### License holder

- **TED BROWN**

### Inspection Time (min)

- **60**

### Travel Time (min)

- **0**

### Category/Descriptive

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

### Check one

- **☐ FSO**
- **☒ RFE**

### Date

- **03/23/2018**

### Section 3.2(K)

- **3.2(K) - Observed a scoop used to dispense mash potatoes being stored in stagnate water with a temperature of 70 Fahrenheit in-between uses.**

### Section 3.4(H)

- **3.4(H) - Observed two containers holding TCS foods (sliced ham and diced tomatoes) in the walk-in cooler that were date marked for 3/22/18. This exceeds the 7-day limit as found in 3.4(G). Per code the food needs to be discarded. *CRITICAL VIOLATION* Facility voluntarily disposed of the food.**
# Standard Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHERWOOD SUBWAY</td>
<td>☑ FSO</td>
<td>9102</td>
<td>03/23/2018</td>
</tr>
</tbody>
</table>

**Address:**  
14023 STATE ROUTE 18  
SHERWOOD, OH 43556

**License holder**  
**SUBWAY OPERATIONS INC.**  
**Inspection Time (min):** 60  
**Travel Time (min):** 0  
**Type of visit (check):**  
☑ Standard  ☐ Follow Up  ☐ Foodborne  ☐ 30 Day  ☐ Other (specify)

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

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

## 3717-1 OAC Violation Checked

**Management and Personnel**

<table>
<thead>
<tr>
<th>Violation/Comment(s)</th>
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<tbody>
<tr>
<td>3.2(D) - Observed a spray bottle used for holding water to spray on food. During the inspection there was no mark of identification on the bottle. To assure no cross-contamination occurs, food working containers need to be labeled. Corrected during inspection.</td>
</tr>
<tr>
<td>4.4(A) - Observed the plastic piece on the door handle of a cooler door is broken and peeling off, exposing a surface with crevasses. To assist in cleaning, the equipment shall be maintained in a state of repair. PIC stated management will be contacted to fix the handle.</td>
</tr>
<tr>
<td>4.4(I) - Observed the water in the wash solution of the manual warewashing equipment was 106F. Per code, the water must be a minimum of 110. &quot;CRITICAL VIOLATION&quot; Corrected during inspection by adding more hot water.</td>
</tr>
</tbody>
</table>

## Poisonous or Toxic Materials

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

## Special Requirements

<table>
<thead>
<tr>
<th>Violation/Comment(s)</th>
</tr>
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<tbody>
<tr>
<td>5.0 - Water</td>
</tr>
<tr>
<td>5.1 - Plumbing system</td>
</tr>
<tr>
<td>5.2 - Mobile water tanks</td>
</tr>
<tr>
<td>5.3 - Sewage, other liquid waste and rainwater</td>
</tr>
<tr>
<td>5.4 - Refuse, recyclables, and returnables</td>
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</table>

## Water, Plumbing, and Waste

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

### Equipment, Utensils and Linens

<table>
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<th>Violation/Comment(s)</th>
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<tr>
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<td>3701-21 OAC</td>
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**Inspected by**  
MIKE PRIGGE  
As per HEA 5302 4/10 The Baldwin Group, Inc.

**Licensor**  
Defiance County General Health District  
As per AGR 1268 4/10 The Baldwin Group, Inc.

**Phone**  
1-419-899-3999
Name of facility: SOUTH CLINTON PARTY MART

Date: 03/21/2018

License number: 8061

Inventory report:

**Type of visit (check):**
- [X] Standard
- [ ] Prelicensing
- [ ] Follow Up
- [ ] Foodborne
- [X] 30 Day
- [ ] Consultation
- [ ] Other specify

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

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### Violations/Comment(s)

#### 3.1(A)
The facility was offering for sale packages of string cheese. The product had a statement on the package that stated not labeled for individual sale. Facility needs to make sure product is properly labeled before being offered for sale. Corrected during inspection.

#### 4.2(I)
The facility did not have test strips for the three bay sink during inspection. Per code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

#### 6.4(B)
Observed an accumulation of dust on the inside over the hood vent above the pizza oven. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

---

### Administration

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<td>Defiance County General Health District</td>
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---

### Inspected by

MIKE PRIGGE

---

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

**As per AGR 1268 4/10 The Baldwin Group, Inc.**
Name of facility: **ST. JOHN LUTHERAN SCHOOL**

Address: **635 WAYNE AVENUE
DEFANCE, OH 43512**

License holder: **ST. JOHN LUTHERAN CHURCH & CHRIST. DAYSCHOOL**

Type of visit (check)
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Other specify

Travel Time (min) 0

Follow-up date (if required) / / 

Sample date/result(if required) / / 

3717-1 OAC Violation Checked

**Management and Personnel**

<table>
<thead>
<tr>
<th>Violation</th>
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</tr>
</thead>
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<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>
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**Food**

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<th>Comment</th>
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<td>Sources, specification and original containers</td>
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**Physical Facilities**

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**Water, Plumbing, and Waste**

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<td>Sewage, other liquid waste and rainwater</td>
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<td>5.4</td>
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**Equipment, Utensils and Linens**

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<tr>
<td>6.0</td>
<td>Materials for construction and repair</td>
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**Poisonous or Toxic Materials**

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<tbody>
<tr>
<td>7.0</td>
<td>Labeling and identification</td>
</tr>
<tr>
<td>7.1</td>
<td>Operational supplies and applications</td>
</tr>
<tr>
<td>7.2</td>
<td>Storage and display separation</td>
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**Special Requirements**

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<tr>
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<td>Heat treatment dispensing freezers</td>
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<td>Acidified white rice preparation criteria</td>
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<tr>
<td>9.0</td>
<td>Facility layout and equipment specifications</td>
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<td>9.1</td>
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</tr>
<tr>
<td>9.4</td>
<td>Maintenance and operation</td>
</tr>
</tbody>
</table>

No violations at time of inspection.

All temperatures checked satisfactory.

Facility clean at time of inspection.

Facility has a written procedure for a vomit or diarrhea incident.

**Reviewer**

MIKE PRIGGE

**Date**

03/12/2018

**License number**

7026

**Inspector**

Defiance County General Health District

**Phone**

1-419-782-1751
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: WALGREENS #9483
Address: 1829 NORTH CLINTON STREET
DEFAENCE, OH 43512
License holder: WALGREENS

Type of visit (check)
X Standard  Follow Up  Prelicensing  Consultation
Complaint  Other

Inspection Time (min)  35
Travel Time (min)  0
Follow-up (if required)  / /  
Sample date/result (if required)  / /  

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

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

Management and Personnel
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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

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 returns

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

No violations at time of inspection.

All temperatures checked satisfactory.
Facility clean at time of inspection.

Facility has outside firm that handles a diarrhea or vomit incident. Have list of sanitizer and procedures for review at next inspection.

Inspected by
MIKE PRIGGE

Received by

Licensor
Defiance County General Health District

R.S./SIT #

Title

Phone
1-419-782-8233

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