Defiance County General Health District
Monthly Food Inspection Report

Attached you will find the food inspection report for the selected month. The first two pages of this report provide a summary of each citation contained in the Ohio Uniform Food Safety Code.

Pages three and four of this report contain the specific citations for violations observed during each inspection.

The remainder of the report contains the full inspection report for each establishment.

If you would like more information on the Ohio Uniform Food Safety Code, please contact our office, or visit http://codes.ohio.gov/oac/3717.

Click the Bookmark tab (       or          ) to navigate the document.
### Ohio Administrative Food Code Citations

<table>
<thead>
<tr>
<th>Section</th>
<th>Title</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td><strong>Employee health</strong></td>
<td>Exclusion from work due to symptoms or illnesses</td>
</tr>
<tr>
<td>2.2</td>
<td><strong>Personal cleanliness</strong></td>
<td>Clean hands &amp; arms, Cleaning procedure for hands, When and where to wash hands, Hand antiseptics, Fingernail maintenance, Jewelry, Clothing</td>
</tr>
<tr>
<td>2.3</td>
<td><strong>Hygienic practices</strong></td>
<td>Eating, drinking or using tobacco, Discharges from the eyes, nose, &amp; mouth, using Hair restraints, Animals - handling prohibition</td>
</tr>
<tr>
<td>2.4</td>
<td><strong>Supervision</strong></td>
<td>Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties</td>
</tr>
<tr>
<td>3.0</td>
<td><strong>Source Safe</strong>, unadulterated, &amp; honestly presented</td>
<td></td>
</tr>
<tr>
<td>3.1</td>
<td><strong>Approved Source complies with food law</strong></td>
<td>Correct receiving temperature, Liquid eggs, ice-cream, cheese &amp; milk products pasteurized, Package integrity when receiving, Ice made from drinking water, Shucked shellfish (packaging &amp; identification),</td>
</tr>
<tr>
<td>3.2</td>
<td><strong>Protection from contamination</strong></td>
<td>after receiving Preventing contamination from hands and when tasting, Separation, packaging &amp; segregation of foods, Containers identified with common name; pasteurized eggs for certain recipes; Protection from unapproved additives; Washing fruits and vegetables; Prohibited as ingredient if ice used as exterior Coolant; Food cannot contact with water or ice; Food contact equipment &amp; utensils, utensil storage between use; Limited use for linens and napkins, wiping cloths and gloves, Clean tableware for 2nd portions &amp; refills; Cannot refill returnables; food storage; Vended food - original container; Food preparation, Food display, Condiments, protection, Consumer self-service operations, Returned food &amp; re-service of food</td>
</tr>
<tr>
<td>3.3</td>
<td><strong>Destruction of organisms</strong></td>
<td>of public health concern Cooking, Microwave cooking, Plant food cooking for hot holding, Non-continuous cooking, Freezing for parasite destruction, Reheating for immediate service, Reheating for hot holding Time as a public health control, Variance requirement, Criteria for reduced oxygen packaging</td>
</tr>
<tr>
<td>3.5</td>
<td><strong>Food identity</strong></td>
<td>presentation and on premises labeling Food properly packaged and labeled, Food honestly presented, Consumer advisory for raw or undercooked foods</td>
</tr>
<tr>
<td>3.6</td>
<td><strong>Discarding or reconditioning</strong></td>
<td>unsafe, adulterated or contaminated food Discard food if: Unsafe. From unapproved source; contaminated by restricted/excluded employee; contaminated by hands, bodily discharges</td>
</tr>
<tr>
<td>3.7</td>
<td><strong>Special requirements for highly susceptible populations</strong></td>
<td>Cannot use un-processed juice, must wear gloves when washing fruits or vegetables, may not be serve raw foods, Use pasteurized eggs, May not use time only for raw eggs, may not re-serve food from patients to others</td>
</tr>
<tr>
<td>4.0</td>
<td><strong>Materials equipment, utensils, linens Material characteristics</strong></td>
<td>Use limitation for cast iron, lead, copper, galvanized metal, sponges, wood, coatings, Nonfood-contact services must be smooth easily cleanable, non-absorbent, Single-service and single-use articles safe, clean, and may not break-down or contaminate</td>
</tr>
<tr>
<td>4.1</td>
<td><strong>Design &amp; construction equipment, utensils, linens</strong></td>
<td>Durability &amp; strength or equipment, food temperature measuring devices, Cleanability of equipment and surfaces, Accuracy food temperature measuring and pressure devices, Proper operation for equipment, beverage, and ice units, vending equipment maintained and in proper working order, dishwasher design, drainage, and measuring devices, Food equipment certification &amp; classification</td>
</tr>
<tr>
<td>4.2</td>
<td><strong>Equipment, utensils &amp; linens numbers &amp; capacities</strong></td>
<td>Capacity of equipment for Cooling, heating &amp; holding; Manual ware washing and sink compartment requirements, Adequacy ventilation hood systems, Clothes washers and dryers procedures, Utensils, available at salad bar and buffet, Food temperature measuring devices, Manual ware washing temp. measuring devices, Sanitizing solutions, testing devices</td>
</tr>
<tr>
<td>4.3</td>
<td><strong>Equipment, utensils &amp; linens location &amp; installation</strong></td>
<td>Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed equipment installation - elevation or sealing</td>
</tr>
<tr>
<td>4.4</td>
<td><strong>Equipment, utensils &amp; linens maintenance &amp; operation</strong></td>
<td>Equipment repair &amp; proper adjustment; Ware washing equipment cleaning, operation, and requirements; Required use single service &amp; single use articles; Single service item use and limitation</td>
</tr>
<tr>
<td>4.5</td>
<td><strong>Equipment, utensils &amp; linens cleaning of equipment &amp; utensils</strong></td>
<td>Cleaning frequency and methods for equipment, food-contact surfaces, nonfood-contact surfaces; Loading of soiled items in ware washing machines</td>
</tr>
<tr>
<td>4.6</td>
<td><strong>Equipment, utensils, &amp; linens sanitizing</strong></td>
<td>of equipment &amp; utensils Sanitizing frequency and requirements</td>
</tr>
<tr>
<td>4.7</td>
<td><strong>Equip., utensils, linens laundering</strong></td>
<td>Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities</td>
</tr>
</tbody>
</table>
### 4.8 Equipment, utensils, & linens protection of clean items
Air drying required, Wiping cloth locations; Equipment, utensils, linens, single-service articles, and single-use articles storage, Storage – prohibitions; Kitchenware and tableware; handling, Preset tableware; equipment and utensils – rinsing restrictions

### 5.0 Water, plumbing, and waste requirements
Water from approved source, drinking water system maintenance, Drinking water quality standards; Private water system sampling, adequate capacity and pressure, Alternative water requirements for mobile or temporary

### 5.1 Water, plumbing, and waste plumbing system
Approved materials for construction, Handwashing sink installation, placement, and proper use, Backflow prevention and air gap, Toilets, urinals, service sink, Prohibiting a cross connection, Plumbing system maintained in good repair

### 5.2 Mobile water tanks
Approved materials, design, construction, flushing, disinfection, proper hoses

### 5.3 Water, plumbing, and waste removal
- sewage, other liquid waste, and rainwater Capacity & drainage; Drainage system; Backflow prevention; Grease trap; Conveying sewage; Removing waste; Flushing a waste retention tank; Approved sewage disposal system; Other liquid wastes & rainwater

### 5.4 Water, plumbing & waste storage
- refuse, recyclables & returnables Indoor area and outdoor storage requirements, capacity and availability; Cover receptacle in toilet room; Cleaning implements & supplies; Location and placement; Cleaning and Removal frequency; Facilities for disposal & recycling - community or individual facility

### 6.0 Physical facilities
- materials for construction & repair Surface characteristics for indoor and outdoor areas

### 6.1 Physical facilities design, construction, and installation
Floors, walls & ceilings; Studs, joists, & rafters; Protective shielding light bulbs; Heating, ventilating, & air conditioning system vents; Design & installation insect control devices; Enclosed toilet room Use prohibition private homes & living or sleeping Quarters ; Separation living or sleeping quarters

### 6.2 Physical facilities #’s & capacities
- Minimum number handwashing sinks; handwash sink supplies and signs; Waste receptacle disposable towels; Minimum number toilets & urinals; Availability toilet tissue; Lighting intensity; Mechanical ventilation; Designation dressing areas & lockers; Availability service sinks

### 6.3 Physical facilities. location/placement
Conveniently located handwashing sinks; Convenience & accessibility toilet rooms; Designated areas employee accommodations; Segregation & location distressed merchandise; Receptacles, waste handling units, & designated storage areas

### 6.4 Physical facilities maintenance & operation
Repairing; Cleaning frequency & restrictions; Drying mops; Use limitation absorbent materials on floor; Cleaning plumbing; Closings toilet room doors; Controlling pests, Removing dead or trapped birds, insects, rodents, and other pests; Storing maintenance tools; Unnecessary items & liter

### 7.0 Poisonous or toxic materials labeling & identification
Original containers identifying information; Common name for working containers

### 7.1 Poisonous or toxic materials operational
- supplies & applications Storage separation; Restriction; Use of poisonous or toxic material containers; Sanitizers criteria; chemical use criteria; restricted use pesticides criteria; Rodent, pest control monitoring and control; Medicines restrictions & storage; Storage first aid supplies; Other personal care items storage

### 7.2 Poisonous or toxic materials storage & display separation; Location

### 8.0 Special requirements fresh juice production
Proper package and labeling

### 8.1 Special requirements heat treatment dispensing freezers
Requirements for freezer; Requirements to operate

### 8.2 Special requirements custom processing
Allowable times; Hide & head segregation; Wrapping or containerized and segregation; Cleaning/sanitizing utensils; Inspection tag required; Identify products as not for sale

### 8.3 Special requirements bulk water machine
- criteria Water quality standards; Connection to approved water supply; Approved by testing agency; Disinfected last treatment; Monitoring devices; clean & sanitary condition ;Location of machines

### 8.4 Special requirements acidified white rice preparation
- criteria Description of product; Recipe for product; Method to determine pH; Standard sanitary operation procedures; Describe training program

### 9.0 Criteria for reviewing facilities
Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements

### 20 3717-1-20 Existing facilities & equipment Grandfather clause
Replacement equipment & facilities
<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>
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</thead>
<tbody>
<tr>
<td>ARBY'S INC. # 217</td>
<td>1502 N. CLINTON STREET</td>
<td>2</td>
<td>1</td>
<td>3.2*, 4.5,</td>
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<tr>
<td>ASIAN GRILL BUFFET</td>
<td>8959 STATE ROUTE 66 NORTH</td>
<td>3</td>
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<tr>
<td>AYERSVILLE LOCAL SCHOOL</td>
<td>28046 WATSON ROAD</td>
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<td>CHINA GARDEN</td>
<td>109 GEORGE ISAAC PLACE</td>
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<td>801 S.CLINTON STREET</td>
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<td>FAIRVIEW ELEMENTARY</td>
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<td>FAMILY VIDEO</td>
<td>319 W. SECOND STREET</td>
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<td>GLENN PARK OF DEFIANCE</td>
<td>2429 WILLIAM A. DIEHL COURT</td>
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<td>GOOD SAMARITAN SCHOOL</td>
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<td>HICKSVILLE HARDWARE</td>
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<td>HICKSVILLE HEAD START</td>
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<td>HICKSVILLE VARSITY BASEBALL CONCESSION STAND</td>
<td>HICKSVILLE PARK-BRYAN STREET</td>
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<td>INPATIENT HOSPICE FACILITY</td>
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<td>LUPITAS MEXICAN STORE</td>
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<td>NOBLE ELEMENTARY</td>
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<td>PIZZA HUT # 010825</td>
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<td>Feet</td>
<td>Notes</td>
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<tr>
<td>POPLAR RIDGE TRAINING STATION</td>
<td>06970 DOMERSVILLE ROAD</td>
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<td>SHERWOOD MARATHON</td>
<td>542 N. HARRISON STREET</td>
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<td>SHERWOOD VFW POST 5665</td>
<td>115 CEDAR STREET</td>
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<td>SUBWAY DEFIANCE - NORTHSIDE</td>
<td>825 N. CLINTON STREET</td>
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<td>TINORA ELEMENTARY</td>
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<tr>
<td>TINORA HIGH SCHOOL</td>
<td>05921 DOMERSVILLE ROAD</td>
<td>0</td>
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<tr>
<td>TURNOVER CREATIONS</td>
<td>304 WENDELL AVENUE</td>
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</tbody>
</table>

Grand Totals 60 13
# 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>ARBY'S INC. # 217</td>
<td>[X] FSO</td>
<td>9004</td>
<td>04/09/2018</td>
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<table>
<thead>
<tr>
<th>Address</th>
<th></th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>1502 N. CLINTON STREET</td>
<td></td>
<td>COMMERCIAL CLASS 3 &lt;=25,000 SQ. FT.</td>
</tr>
<tr>
<td>DEFIANCE, OH 43512</td>
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<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>ARBY'S RESTAURANT GROUP</td>
<td>75</td>
<td>0</td>
<td>/</td>
<td>/</td>
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</table>

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th></th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>[X] Standard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Follow Up</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>[ ] Foodborne</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>[ ] Prelicensing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Consultation</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>[ ] Complaint</td>
<td></td>
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</table>

### 3717-1 OAC Violation Checked

#### Management and Personnel

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.2</td>
<td>(C)(8)</td>
</tr>
</tbody>
</table>

**Violations/Comment(s)**

3.2(C)(8) - Observed a container in the reach in freezer being stored uncovered, as well as a container in the reach in cooler. Per code, to protect food during storage, food shall be stored in packages, covered containers, or wrappings. **CRITICAL VIOLATION. Corrected during inspection.**

4.5(D) - Observed debris on top of the pop dispensing machine in the lobby. Also observed was debris build-up inside the plastic containers used to store pre-packaged condiments. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. The pop machine was cleaned during inspection.

All temperatures checked were satisfactory.

Facility has written vomit and fecal incident program, as well as an employee sick policy. PIC was able to answer all food safety questions during inspection.

### Poisonous or Toxic Materials

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.0</td>
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</table>

### Special Requirements

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.0</td>
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### Administration

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

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

As per AGR 1268 4/10 The Baldwin Group, Inc.
4.1(H) Non-food contact surfaces cleanability. Observed shelving in walk-in cooler corroded, making it difficult, if not impossible to clean. Non-food contact surfaces shall be easily cleanable. Person in charge said new shelving is being purchased to replace old shelving.

4.5(A) Food contact surfaces of equipment, cleaning frequency. Observed inside of ice machine with build-up of black mold. Food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt, debris, and food residue. Empty Ice machine and clean inside with chlorine (bleach) solution.

6.4(B) Physical facilities cleaning frequency. Walk-in cooler floor and walls dirty. Needs to be cleaned as often as necessary to keep it clean. Also a foul odor, possible from standing water. Cooler does not drain well, must get old water out after mopping and keep clean and dry.

All temperatures ok at time of inspection.
## Standard Inspection Report

**Name of facility:** ASIAN GRILL BUFFET  
**Address:** 8959 STATE ROUTE 66 NORTH   
DEFANCE, OH 43512  
**License holder:** EN XIN CHEN  
**License number:** 38  
**Date:** 04/30/2018  
**Category/Descriptive:** COMMERCIAL CLASS 4 < 25,000 SQ. FT.

### 3717-1 OAC Violation Checked

### Management and Personnel

<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>
</tbody>
</table>

### Food

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<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>Destruction of organisms</td>
</tr>
<tr>
<td>3.3</td>
<td>Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.4</td>
<td>Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.5</td>
<td>Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td>3.6</td>
<td>Special requirements for highly susceptible populations</td>
</tr>
</tbody>
</table>

### Equipment, Utensils and Linens

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

### Physical Facilities

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<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>
</tr>
</tbody>
</table>

### Water, Plumbing, and Waste

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

### Poisonous or Toxic Materials

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<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>
</tr>
</tbody>
</table>

### Special Requirements

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.0</td>
<td>Fresh juice production</td>
</tr>
<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>
<tr>
<td>8.4</td>
<td>Acidified white rice preparation criteria</td>
</tr>
<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

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

### Violations/Comment(s)

Follow-up to 4/23/2018 inspection.

- Ice maker had been cleaned - 4.5(A) corrected  
- Walk-in cooler floor cleaned - 6.4(B) corrected

Note - all new shelving has been purchased for walk-in cooler. New shelving should arrive at facility this week.

---

**Inspected by:** BRIAN HEIL  
**R.S./SIT #:** 3713  
**Licensor:** Defiance County General Health District  
**Title:**  
**Phone:** 1-419-782-8988

---

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
AYERSVILLE LOCAL SCHOOL

## License number
7002

## Date
04/24/2018

## Address
28046 WATSON ROAD
DEFIANCE, OH 43512

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

## Check one
- [ ] Standard
- [x] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Other specify
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation

### License holder
AYERSVILLE LOCAL SCHOOL DISTRICT

### Inspection Time (min)
65

### Travel Time (min)
0

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

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

## Presentation
- 3717-1 OAC Violation Checked

## Management and Personnel

### Supervision
3.0 Supervision
- 3.0.1 Safe, unadulterated and honestly presented
- 3.0.2 Sources, specification and original containers
- 3.0.3 Destruction of organisms
- 3.0.4 Limitation of growth of organisms
- 3.0.5 Identification, presentation, on premises labeling
- 3.0.6 Discarding or reconditioning unsafe, adulterated
- 3.0.7 Special requirements for highly susceptible populations

## Food

### Hygienic practices
2.3 Hygienic practices

### Personal cleanliness
2.2 Personal cleanliness

### Employee health
2.1 Employee health

## Equipment, Utensils and Linens

### Location and installation
4.3 Location and installation

### Numbers and capacities
4.2 Numbers and capacities

### Design and construction
4.1 Design and construction

### Materials for construction and repair
4.0 Materials for construction and repair

## Water, Plumbing, and Waste

### Sewage, other liquid waste and rainwater
5.3 Sewage, other liquid waste and rainwater

### Protection of clean items
4.8 Protection of clean items

### Sanitizing of equipment and utensils
4.6 Sanitizing of equipment and utensils

### Cleaning of equipment and utensils
4.5 Cleaning of equipment and utensils

### Maintenance and operation
4.4 Maintenance and operation

## Physical Facilities

### Maintenance and operation
6.4 Maintenance and operation

### Location and placement
6.3 Location and placement

### Numbers and capacities
6.2 Numbers and capacities

### Design, construction and installation
6.1 Design, construction and installation

### Materials for construction and repair
6.0 Materials for construction and repair

## Administration

### 901:3-4 OAC
- 901:3-4 OAC

### 3701-21 OAC
- 3701-21 OAC

## Violations/Comment(s)

### 2.2(G)
- Observed an employee working around exposed food with a watch on his wrist. Per code, except as provided in the exceptions of this rule, while preparing food, food employees may not wear jewelry on their arms or hands.

### 2.4(C)
- The facility has procedures in place on how to handle a vomit or fecal incident (the janitorial staff is called), but there were no written procedures to review and verify that an incident is being properly addressed during the inspection. 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. 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(K)
- Observed a scoop in the bulk flour bin stored with the handle in direct contact of the food. Per code, during pauses in food preparation or dispensing, food preparation and 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 or equipment that can be closed, such as bins of flour.

### 3.4(F)
- Observed chicken nuggets being hot held between servings under a heat lamp. When the food was temped it only reached 129.2F. Per code food being hot held needs to be kept at a minimum temperature of 135F. The food was returned to the heating unit. CRITICAL VIOLATION. Corrected during inspection.

### 7.0(B)
- Observed 2 spray bottles used to store cleaning solutions and a working container used to store laundry soap unidentified. 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

---

**Inspected by**
MIKE PRIGGE

**Title**

**R.S./SIT #**

**Licensor**
Defiance County General Health District

**Phone**
1-419-395-1111

**Received by**

---

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
4.5(D) Cleaning frequency non-food contact surfaces. Observed food debris and build-up of dust on top of hold holding area. Food debris found on shelving, and in between equipment. Non-food contact surfaces shall be cleaned as often as necessary to preclude an accumulation of dirt and food debris. Clean more frequently.

6.4(B) Physical facility cleaning frequency. Physical facilities shall be cleaned as often as necessary to keep them clean. Trash can holder/tray racks need cleaned in dining room. Wall with handwash sink/first aid kit needs cleaned.

All temperatures ok at time of inspection.
**3.2(D)** Containers identified with common name. Food removed from its original container and held in bulk containers must be labeled with common name. Observed flour and corn starch unlabeled, label containers.

*3.4(G) Date marking. Food kept longer than 24 hours must be labeled with date of preparation, cannot be kept longer than 7 days. Sweet and Sour sauce is made ahead of time and was not date-marked. Write date that sweet and sour sauce is made, dispose of if not used within 7 days.*

**4.0(A)** Material characteristics. Observed cardboard on can storage shelf. All surfaces must be smooth, easily cleanable, and non-absorbent. Dispose of cardboard.

*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 keep them clean.*

**4.5(D)** Cleaning frequency non-food contact surfaces. Observed prep-cooler lid and rims dirty with food debris. Non-food contact surfaces shall be cleaned as often as necessary to keep them clean.

**Dishwasher-** Wash cycle: 162°F Rinse cycle: 173°F - ok

---

**Violations/Comment(s)**

*Denotes Critical Violation*

| 3.2(D) | Containers identified with common name. Food removed from its original container and held in bulk containers must be labeled with common name. Observed flour and corn starch unlabeled, label containers. |
| 3.4(G) | Date marking. Food kept longer than 24 hours must be labeled with date of preparation, cannot be kept longer than 7 days. Sweet and Sour sauce is made ahead of time and was not date-marked. Write date that sweet and sour sauce is made, dispose of if not used within 7 days. |
| 4.0(A) | Material characteristics. Observed cardboard on can storage shelf. All surfaces must be smooth, easily cleanable, and non-absorbent. Dispose of cardboard. |
| 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 keep them clean. |
| 4.5(D) | Cleaning frequency non-food contact surfaces. Observed prep-cooler lid and rims dirty with food debris. Non-food contact surfaces shall be cleaned as often as necessary to keep them clean. |

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**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**

| 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 |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

---

**Administration**

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

---

**Inspected by**

BRIAN HEIL

**Licensed by**

Defiance County General Health District

---

**Defiance, OH 43512**

---

**License number**

92

**Date**

04/23/2018

---

**Category/Descriptive**

COMMERCIAL CLASS 3 <25,000 SQ. FT.
## Standard Inspection Report

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

**Name of facility:** CHINA GARDEN

**License number:** 92

**Date:** 04/30/2018

**Address:** 109 GEORGE ISAAC PLACE
DEFANCE, OH 43512

**License holder:** ERIC X ZHANG ENTERPRISES LLC

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

<table>
<thead>
<tr>
<th>Check one</th>
<th>FSO</th>
<th>RFE</th>
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</thead>
<tbody>
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<td>License number</td>
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</tbody>
</table>

<table>
<thead>
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<th>Inspection Time (min)</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Travel Time (min)</td>
<td>5</td>
</tr>
</tbody>
</table>

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

**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 | Destruction of organisms |
| 3.3 | Protection from contamination after receiving |
| 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 |

### 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 | 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)

Follow-up to 4/23/2018 inspection.

- Date marking looked good. Sweet and sour sauce made in large batch - labeled 4/28/18. Product will be used or disposed of 7 days from the day of preparation - 3.4(G) corrected
- Can opener and prep cooler cleaned - 4.5(A) and 4.5(D) corrected
- Dishwasher area has been cleaned, old caulk removed, will re-caulk/seal dishwasher equipment to wall.

### Received by

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

### Inspected by

- BRIAN HEIL
- Title

### R.S./SIT #

- 3713

### Licensor

- Defiance County General Health District

### Phone

- 1-419-782-3888
**Violations/Comment(s)**

*Denotes Critical Violation

2.4(C) Person in charge responsibilities - written procedure for vomit/diarrheal incident. Person in charge should have a written procedure for responding to a vomit/diarrheal incident. Procedure should address specific actions for employees to take to minimize the spread of contamination. Gave office an example procedure at time of inspection.

4.5(D) Cleaning frequency of non-food contact surfaces. Observed bottom of reach in cooler with accumulation of dirt/food debris. Non-food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris - repeat violation - clean out bottom of reach-in cooler.

Note: Re-usable, washable tableware has been purchased to replace washing single-use items - previous violation corrected. Thank you!

---

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: DEFIANCE JUNIOR HIGH & MIDDLE SCHOOL

<table>
<thead>
<tr>
<th>Food</th>
<th>2.1 Employee health</th>
<th>2.2 Personal cleanliness</th>
<th>2.3 Hygienic practices</th>
<th>2.4 Supervision</th>
</tr>
</thead>
<tbody>
<tr>
<td>Source</td>
<td>3.0 Safe, unadulterated and honestly presented</td>
<td>3.1 Sources, specification and original containers</td>
<td>3.2 Destruction of organisms</td>
<td>3.3 Limitation of growth of organisms</td>
</tr>
<tr>
<td>Source</td>
<td>3.5 Identity, presentation, on premises labeling</td>
<td>3.6 Discarding or reconditioning unsafe, adulterated</td>
<td>3.7 Special requirements for highly susceptible populations</td>
<td></td>
</tr>
<tr>
<td>Source</td>
<td>4.0 Materials for construction and repair</td>
<td>4.1 Design and construction</td>
<td>4.2 Numbers and capacities</td>
<td>4.3 Location and installation</td>
</tr>
</tbody>
</table>

Management and Personnel

<table>
<thead>
<tr>
<th>3717-1 OAC Violation Checked</th>
<th>4.4 Maintenance and operation</th>
<th>4.5 Cleaning of equipment and utensils</th>
<th>4.6 Sanitizing of equipment and utensils</th>
<th>4.7 Laundering</th>
<th>4.8 Protection of clean items</th>
</tr>
</thead>
</table>

Poisonous or Toxic Materials

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

Violations/Comment(s)

No violations at time of inspection.

The facility has shifted from serving 6th thru 8th grade kids to now serving pre-kindergarten children. The facility no longer receives deliveries other than milk. Items are brought over from the high school. The kitchen is no longer using mechanical wash ware, but utilizes the 3 bay sink system. Reviewed with the PIC the issue of cool down procedures as well as the wood in the freezer being painted this summer.

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**

**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>DNL ARCHITECTURE DBA COSMO’S</td>
<td>☑ FSO ☐ RFE</td>
<td>49</td>
<td>04/12/2018</td>
</tr>
</tbody>
</table>

| Category/Descriptive | COMMERICAL CLASS 4 < 25,000 SQ. FT. |

| Address | 1824 EAST SECOND STREET
DEFA NC, OH 43512 |
|——|——|

<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>
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<tbody>
<tr>
<td>ROGELIO HERNANDEZ</td>
<td>60</td>
<td>0</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

| Type of visit (check) | Standard ☑ | Follow Up ☐ | Foodborne ☐ | 30 Day ☑ | Other specify ☐ |
|——|——|——|——|——|——|

**Violations/Comment(s)**

3.2(D) Containers identified with common name. Observed flour in bulk container, removed from its original packaging. Food removed from its original packaging must have the common name written on the working holding container. Label container "Flour"

4.4(A) Equipment repair. Observed two prep coolers with lids that are not attached to prep unit. Equipment shall be in good repair according to the manufacturer recommendations. Repair lids so that they are secure when in use. This applies to the prep cooler in the kitchen, and the prep cooler in the waitress prep area.

4.4(M) Mechanical dishwasher chlorine concentration. Observed dishwasher sanitizer at 10 ppm with a water temperature of 115°F. Must achieve 25-49 ppm chlorine with a water temperature of 120°F or 50-99 ppm with a water temperature of 100°F or 100ppm with a water temperature of 55°F. Must have dishwasher looked at to obtain proper concentration of chlorine based on water temperature.

6.4(B) Physical facility cleaning frequency. Observed floor and wall under mechanical dishwasher dirty. Physical facilities must be cleaned at a frequency to preclude a build-up of dirt, debris, and food residue. Clean this area more often. Clean up food waste and dispose of food waste after washing dishes.

Note: Facility conditions have improved since last standard inspection. Bare wood in kitchen has been painted/coated to facilitate easy cleaning. Equipment being cleaned more frequently, maintenance and personal items organized. Thank you!

---

**Responsibility**

Inspected by

BRIAN HEIL

Received by

<table>
<thead>
<tr>
<th>R.S./SIT #</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>3713</td>
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<td>☑</td>
</tr>
</tbody>
</table>

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 # 8352

**Address:** 1020 S. CLINTON STREET

DEFIANCE, OH 43512

**License holder:** DOLGEN MIDWEST LLC

**License number:** 8019

**Date:** 04/02/2018

---

**Category/Descriptive**

COMMERCIAL CLASS 1 < 25,000 SQ. FT.

---

**Type of visit (check)**

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

**Check one**

- [X] FSO
- [ ] RFE

**Inspection Time (min):** 30

**Travel Time (min):** 0

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

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

---

**Violations/Comment(s)**

*Denotes critical violation

2.4(C) Person in charge responsibilities, written procedure for responding to vomit/diarrheal event. The person in charge should have a written procedure on hand for responding to a vomit or diarrheal event. The procedure should advise employees how to handle the event, to minimize potential contamination. Gave example procedure at time of inspection.

4.5(D) Cleaning non-food contact surfaces. Observed Pepsi and Coca-Cola reach-in coolers with black mold build-up on bottom of cooler and on shelving. Non-food contact surfaces should be cleaned as often as necessary to preclude an accumulation of dirt or food debris. Coolers need cleaned, wipe out with chlorine solution to kill black mold.

---

**Inscribed by:** BRIAN HEIL

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

**License holder:** Defiance County General Health District

**License number:** 8019

---

**Received by:**

**Title:**

**Phone:** 1-419-784-9100

---

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: DOLLAR GENERAL #12320

Address: 1861 EAST SECOND STREET
DEFIANCE, OH 43512

License number: 73
Date: 04/02/2018

DOLGEN MIDWEST LLC

License holder: DOLGEN MIDWEST LLC

Inspection Time (min): 20
Travel Time (min): 0

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

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

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

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 Destruction of organisms
3.3 Protection from contamination after receiving
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)

No violations at time of inspection.

All temperatures checked satisfactory.

Maintenance and operation
Cleaning of equipment and utensils
Sanitizing of equipment and utensils
Laundering
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

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

Administration

901:3-4 OAC
3701-21 OAC

Inspected by MIKE PRIGGE

Received by

License
Defiance County General Health District

R.S./SIT #

Title

Phone 1-419-782-1310

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
**DOLLAR TREE #00060**

## Address
8896 N. STATE RT 66  
DEFAINCE, OH 43512

## License holder
**DOLLAR TREE STORES INC**

## Inspection Time (min) 30  
**Travel Time (min) 5**  
**Follow-up date (if required) / /**  
**Sample date/result(if required) / /**

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

### License number 202  
**Date 04/02/2018**

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

## Violations/Comment(s)

*Denotes critical violation

**2.4(C) Person in charge responsibilities, written procedure for vomit/diarrheal incident.** Person in charge should have a written procedure for clean-up of a vomit or diarrheal event. The procedure should advise employees how to clean up in order to prevent potential contamination.

Everything else okay, cooler/freezer temperatures good.

### Management and Personnel

<table>
<thead>
<tr>
<th>Number</th>
<th>Description</th>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1</td>
<td>Employee health</td>
<td></td>
</tr>
<tr>
<td>2.2</td>
<td>Personal cleanliness</td>
<td></td>
</tr>
<tr>
<td>2.3</td>
<td>Hygienic practices</td>
<td></td>
</tr>
<tr>
<td>2.4</td>
<td>Supervision</td>
<td></td>
</tr>
</tbody>
</table>

### Food

- 2.1 Safe, unadulterated and honestly presented
- 2.2 Sources, specification and original containers
- 2.3 Destruction of organisms
- 2.4 Limitation of growth of organisms
- 2.5 Identity, presentation, on premises labeling
- 2.6 Discarding or reconditioning unsafe, adulterated
- 2.7 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

### 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

### Administration

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

---

**Inspected by**

**BRIAN HEIL**  
**R.S./SIT #**  
**Licensor**  
**Defiance County General Health District**  
**Received by**  
**Title**  
**Phone**  
**1-419-782-2028**

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

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

**Category/Descriptive**

NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.

---

**Name of facility:** FAIRVIEW ELEMENTARY

**Address:** 14060 BLOSSER ROAD

**License holder:** CENTRAL LOCAL SCHOOL DISTRICT

**License number:** 7021

**Date:** 04/03/2018

---

### Management and Personnel

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

### Food

- 3.0 Safe, unlabeled and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruion 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)

3.2(K) In use utensils, between use storage. Observed soup spoon stored outside of soup. Between use, utensils must be kept in food product with handle above food product - corrected at time of inspection.

3.4(E) Cooling methods. Observed potato soup in walk-in cooler with lid on. Food cooling shall be uncovered or loosely covered to allow heat transfer from food product - corrected at time of inspection.

4.4(A) Equipment Repair and Adjustment. Walk-in freezer had accumulation of ice on ceiling. All equipment must be in good repair and proper adjustment. Person in charge indicated it is being repaired after the school year finishes.

4.5(D) Cleaning frequency non-food contact surfaces. Observed steamer with a build-up of dust on top. Non-food contact surfaces must be cleaned at often as necessary to preclude an accumulation of dirt or food debris.

Note: Discussed cold-holding table, and methods for keeping items at 41°F or below. Cold table was on, may need to surround product with ice as well. If person in charge wishes to use Time as a Public Health Control, the kitchen must move to a Risk Level 4 establishment.

All temperatures ok, dishwasher: 165°F wash cycle, 175°F rinse cycle

---

**Inspected by:** BRIAN HEIL

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

**License** Defiance County General Health District

**Received by**

**Title**

**Phone** 1-419-658-2511

---

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
FAIRVIEW HIGH SCHOOL

### License number
7011

### Date
04/03/2018

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

### License holder
CENTRAL LOCAL SCHOOL DISTRICT

### Address
06289 U.S. 127 SHERWOOD, OH 43556

### Inspection Time (min)
454

### Travel Time (min)
20

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

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

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

---

### Violations/Comment(s)

4.4(A) Equipment repair and adjustment. Observed build-up of ice in walk in freezer. Equipment shall be in good repair and proper adjustment. Will be fixed at end of school year.

6.0(A) Indoor surface characteristics. Painting on the shelving in the dry storage area is peeling. Surface characteristics shall be smooth, easily cleanable, and non-absorbent. Person in charge said shelving may be replaced.

All temperatures ok at time of inspection.

---

### 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** Destruction of organisms
- **3.3** 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

- **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

---

### Administration

<table>
<thead>
<tr>
<th>R.S./SIT #</th>
<th>Title</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>3713</td>
<td></td>
<td>1-419-658-2331</td>
</tr>
</tbody>
</table>

---

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

As per AGR 1268 4/10 The Baldwin Group, Inc.
4.5(A)(3) - The ice cream freezer has residue on the sliding door tracks. These need to be cleaned. Per code, non-food contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue and other debris.

Everything else looks good.
**Violations/Comment(s)**

Conducted re-opening inspection after installation of dishwasher/floor repair.

- Low-temp mechanical dishwasher in proper working order - chlorine concentration 100 ppm - good
- Proper air gaps in place for sink

Note: install molding between 4-bay sink and seal with caulk to prevent water intrusion and facilitate easy cleaning.

Ok to operate in kitchen.
### Standard Inspection Report

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

**Name of facility:** GOOD SAMARITAN SCHOOL

**Address:** 195 ISLAND PARK AVENUE

**License holder:** DEFIANCE COUNTY BOARD OF DD

**License number:** 7014

**Date:** 04/09/2018

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

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>Prelicensing</th>
<th>Consultation</th>
<th>30 Day</th>
<th>Other specify</th>
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<tbody>
<tr>
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<tr>
<th>Inspection Time (min)</th>
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<tbody>
<tr>
<td>Travel Time (min)</td>
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</tr>
</tbody>
</table>
| 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** 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

#### 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

#### 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.

**4.4(A)** - Observed the rubber seal on the walk-in freezer door has begun to pull away from the door. It appears that duct tape has been used to try and fix it. Per code, equipment shall be maintained in a state of repair.

All temperatures checked satisfactory.

---

### Administration

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

---

**Inspected by:** MIKE PRIGGE

**R.S./SIT #**

**Licensor:** Defiance County General Health District

**Received by**

**Title**

**Phone:** 1-419-782-6621

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

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>HICKSVILLE HARDWARE</td>
<td>212</td>
<td>04/25/2018</td>
</tr>
</tbody>
</table>

**Address:** 520 1/2 WEST HIGH ST  
HICKSVILLE, OH 43526

**License holder:**  
JUSTIN KUHN

**Inspection Time (min):** 90  
**Travel Time (min):** 0  
**Type of visit (check):** Standard  
**Follow Up**

**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, untouched and honestly presented  
- **3.1** Sources, specification and original containers  
- **3.2** Destruction of organisms  
- **3.3** Destruction of organisms  
- **3.4** Limitation of growth of organisms  
- **3.5** Identity, presentation, on premises labeling

### 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)

3717-1-03.5 Food: food identity, presentation, and on premises labeling.  
(C) Food labels.  
(2) Label information shall include:  
(c) An accurate declaration of the quantity of contents;  
Packaged grapes did not bear information on weight or quantity as required under rule.

---

**Inspected by:**  
RONALD CLINGER  
TITLE: OWNER  
R.S./SIT # 2695

**Licensor:**  
Defiance County General Health District  
Phone: 1-419-547-8665

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

**HICKSVILLE HEAD START**

**Address:** 520 B W H CH ST. H CKSWL LLE, OH 43526

**License holder**

**NORTHWESTERN OHIO COMMUNITY ACTION COMMISSION**

---

### Check one

- [x] FSO
- [ ] RFE

---

### License number

**206**

---

### Date

**04/18/2018**

---

### Category/Descriptive

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

---

### Inspection Time (min)

**30**

---

### Travel Time (min)

**5**

---

### Type of visit (check)

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

---

### Sample date/result (if required)

/ / / /

---

### Follow-up date (if required)

/ / / /

---

### 3717-1 OAC Violation Checked

- [ ] Management and Personnel
- [ ] Food
- [ ] Physical Facilities
- [ ] Violations/Comment(s)
- [ ] Equipment, Utensils and Linens
- [X] Poissonous or Toxic Materials
- [X] Special Requirements
- [ ] Administration

---

### Violations/Comment(s)

Conducted “30-day” and standard inspection.

No apparent violations at time of inspection.
Facility is clean and well-maintained.

Person-in-charge has good working knowledge of food safety requirements.

---

**Inspected by**

**BRIAN HEIL**

**R.S./SIT #**

**3713**

**Licensor**

**Defiance County General Health District**

---

**Received by**

**Title**

**Phone**

1-419-542-9500

---

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 VARSITY BASEBALL CONCESSION STAND

**License holder:** ACES DIAMOND CLUB

**Address:** HICKSVILLE LLE PARK, BRYAN STREET, HICKSVILLE, OH 43526

**License number:** 23

**Date:** 04/27/2018

---

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

| 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 | 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 |

---

**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(A) - Facility does need one person with Level 2 training. Can check with the school to see if their person would serve as the PIC. Otherwise I will email information.

- Facility has been repainted.
- Facility has hot water

---

<table>
<thead>
<tr>
<th>Inspected by</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>
</tbody>
</table>

**Received by**

**Title**

**Phone**

1-419-542-6589

---

**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"
<table>
<thead>
<tr>
<th>Violations/Comment(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.2(D) - Observed three bulk bins of spices in the dry storage room with no identification on them. Also observed in one of the containers the handle was in direct contact with the non-TCS food. 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 of the food. Also per 3.2(K) of the food code, during pauses in food preparation or dispensing, food preparation and 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 or equipment that can be closed, such as bins of sugar, flour, or cinnamon. 3.4(H) - Observed a bag of cooked ham in the walk-in cooler with a date mark of 3-31-18. Per code, TCS foods are allowed to be held under refrigeration for no more than 7 days, with the day it was opened or prepared counting as day one. Critical Violation. The PIC discarded the product - Corrected during inspection.</td>
</tr>
</tbody>
</table>
## Standard Inspection Report

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

### Name of facility
JEWELL CAFE LLC

### Address
27983 J EVELL ROAD
DEFANCE, OH 43512

### License number
9055

### Date
04/26/2018

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

### Type of visit (check)
- [ ] Standard
- [ ] Prelicensing
- [ ] Follow Up
- [ ] Foodborne Complaint
- [ ] Premises Inspection
- [ ] Consultation

### Follow-up date (if required)

### Sample date/result (if required)

## 3717-1 OAC Violation Checked

### Management and Personnel

<table>
<thead>
<tr>
<th>2.1 Employee health</th>
<th>2.2 Personal cleanliness</th>
<th>2.3 Hygienic practices</th>
<th>2.4 Supervision</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 Destruction of organisms</th>
<th>3.3 Limitation of growth of organisms</th>
</tr>
</thead>
<tbody>
<tr>
<td>[X]</td>
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</tbody>
</table>

### Equipment, Utensils, and Linens

<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>
</tr>
</thead>
<tbody>
<tr>
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</table>

### Physical Facilities

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

### Water, Plumbing, and Waste

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

### Violations/Comment(s)

2.3(C) - Observed the head chef working around exposed food with no hair restraint. Per code, food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food.

3.2(A) - Observed an employee touch ready to eat food with their bare hands, while assembling a sandwich. Per code, except when washing fruits and vegetables as specified under this rule or as specified in paragraph (A)(4) of this rule, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CRITICAL VIOLATION.

3.2(C) - Observed food stored in the freezer in bins that do not completely cover the food to protect from possible contamination. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.

3.2(D) - Observed multiple bottles of food (beef base, water) in working containers with no identification. 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.

3.4(H) - Observed three containers of TCS foods (ham, turkey, and bologna) that were properly date marked, however, the product was pass the 7-day limit as found in 3.4(G) of the food code. CRITICAL VIOLATION. The product was discarded during inspection - Corrected during inspection.

3.5(E)(2) - Reviewed the menu and observed a proper consumer advisory on the menus used for breakfast, lunch and dinner, but per code, an asterisk or some other mark needs to be added to indicate which food this advisory applies to. CRITICAL VIOLATION

6.4(A) - The following issues were observed concerning the physical facility condition: There is a missing tile near the 3-bay sink; the white board in the freezer is pulling away leaving a gap (Repeat violation); the metal bracket holding up the cooling unit has peeling paint; and there is missing white board above the freezer door. Per code, the physical facilities shall be maintained in good repair.

---

### Poisonous or Toxic Materials

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

### Special Requirements

<table>
<thead>
<tr>
<th>8.0 Fresh juice production</th>
<th>8.1 Heat treatment dispensing freezers</th>
<th>8.2 Custom processing</th>
</tr>
</thead>
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<tr>
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### Administration

<table>
<thead>
<tr>
<th>9.0 Facility layout and equipment specifications</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>10 Existing facilities and equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 Existing facilities and equipment</td>
</tr>
</tbody>
</table>

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### Name of facility: JEWELL CAFE LLC
A follow-up inspection will be conducted within the next 10 days to assure all critical violations have been corrected.

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIKE PRIGGE</td>
<td></td>
<td>Defiance County General Health District</td>
<td>1-419-438-7779</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**  
*Authority: Chapters 3717 and 3715 Ohio Revised Code*

| Name of facility | Check one  | License number | Date        | Address:  
|-----|-----------|---------------|-------------|-------------------------------------------------|
| LA JALISCIENCE | [ ] FSO  | 107           | 04/30/2018 | 531 E. SECOND STREET  
DE ANCE, OH 43512 |

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

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

<table>
<thead>
<tr>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Other specify</th>
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</thead>
<tbody>
<tr>
<td>75</td>
<td>5</td>
<td>Follow-up date (if required)</td>
</tr>
</tbody>
</table>

**3717-1 OAC Violation Checked**

**Management and Personnel**

<table>
<thead>
<tr>
<th>2.1</th>
<th>Employee health</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

**Food**

<table>
<thead>
<tr>
<th>3.0</th>
<th>Safe, unadulterated and honestly presented</th>
</tr>
</thead>
<tbody>
<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>
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<tr>
<td>3.5</td>
<td>Identity, presentation, on premises labeling</td>
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<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>
</tbody>
</table>

**Equipment, Utensils and Linens**

<table>
<thead>
<tr>
<th>4.0</th>
<th>Materials for construction and repair</th>
</tr>
</thead>
<tbody>
<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>
</tbody>
</table>

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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<th>6.0</th>
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<tr>
<td>6.4</td>
<td>Maintenance and operation</td>
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</table>

**Visions/Comment(s)**

*Denotes Critical Violation*

2.4(C) Person in charge responsibilities - vomit/diarrheal incident clean-up procedures. Must have written procedure for responding to vomit or diarrheal incident - provided at time of inspection.

*3.5(C) Food labels. Observed salsa, tamales made in house available to consumers, dehydrated fruit that did not have labels. Labels are available for product, provided at time of inspection. Be sure not to put food out before it is labeled - corrected at time of inspection.

Discussed Plan Review application. Fill out application and submit with fee to Health Department for building remodel.

---

**Name of facility:** LA JALISCIENCE

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

**Licensor**  
Defiance County General Health District

**Received by**

Inspected by  
BRIAN HEIL

**Phone**  
1-419-782-1612

---

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

As per AGR 1268 4/10 The Baldwin Group, Inc.
3.2(Q) Prevention from contamination. Observed raw eggs stored on top shelf. Raw products should be stored on bottom shelf, below ready-to-eat foods to protect from contamination.

3.4(E) Cooling methods. Observed large stock pot of beans cooling. In order to facilitate heat transfer while cooling, cooked foods shall be broken down to small portions in shallow pans. Foods shall be left uncovered if protected from contamination, or loosely covered while cooling. May also cool rapidly in freezer, or use ice paddles to facilitate cooling process.

4.5(D) Cleaning frequency of non-food contact surfaces. Observed many surfaces that must be cleaned more frequently to prevent build-up of dirt and food debris - surfaces of equipment including prep-cooler, freezer, stove, and lids of containers in prep-cooler. Clean as often as necessary to keep these surfaces clean.
### 3717-1 OAC Violation Checked

#### Management and Personnel

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<tbody>
<tr>
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<td>Maintenance and operation</td>
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<td>4.5</td>
<td>Cleaning of equipment and utensils</td>
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<td>4.6</td>
<td>Sanitizing of equipment and utensils</td>
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<td>4.7</td>
<td>Laundering</td>
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<td>4.8</td>
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#### Special Requirements

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<td>Operational supplies and applications</td>
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<td>Storage and display separation</td>
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#### Administration

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<td>8.0</td>
<td>Fresh juice production</td>
</tr>
<tr>
<td>8.1</td>
<td>Heat treatment dispensing freezers</td>
</tr>
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<td>8.2</td>
<td>Custom processing</td>
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<tr>
<td>8.3</td>
<td>Bulk water machine criteria</td>
</tr>
<tr>
<td>8.4</td>
<td>Acidified white rice preparation criteria</td>
</tr>
<tr>
<td>9.0</td>
<td>Facility layout and equipment specifications</td>
</tr>
<tr>
<td>9.2</td>
<td>20 Existing facilities and equipment</td>
</tr>
</tbody>
</table>

### Violations/Comment(s)

3.2(D) - Observed two working containers containing spices that were not identified. 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 of the food. Corrected during inspection.

Had discussion with PIC about repainting the metal door tops near the sink as there is a build-up of rust on them. This can make cleaning the surface more difficult. Also the side of the sneeze guard at the front counter is starting to chip and peel. This should be repainted as well.

Everything else looked good.
All temperatures checked satisfactory.

---

**Inspected by**

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>MIKE PRIGGE</td>
<td></td>
<td>1-419-782-7941</td>
</tr>
</tbody>
</table>

**R.S/SIT #**

**Licensor**

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Defiance County General Health District</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
2.2(G) - Observed an employee working around food with a rubber bracelet on his hand. Per code, except as provided in the exceptions found in this rule, while preparing food, food employees may not wear jewelry on their arms or hands. Corrected during inspection.

4.4(A) - The knife rack was observed to be heavily scored and the right side of the plastic brace is broken. To assist with cleaning, equipment shall be maintained in a state of repair.

4.4(D) - Observed a build-up of debris on the mechanical wash ware machine. The machine had limited use prior to the inspection. Per code, a warewashing machine shall be cleaned: Before use; Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and If used, at least every twenty-four hours. REPEAT VIOLATION

4.5(D) - Observed multiple wire racks used throughout the kitchen area soiled with food residue and dust. These racks are used to store clean utensils as well as food packaging. REPEAT VIOLATION. Also, the pump used for the dispensing of soda had a build-up of food particles on it, as well as the top ledge of the deep fryer. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.5(D) - Observed a plastic tub used to store cleaned utensils in the kitchen as well as the dinning area, soiled with food residue. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.1(C) - The black, plastic wall coving near the ice machine is pulling away from the wall, allowing food particles to fall behind it. Per code, the floors in food service operations in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.

6.4(A) - The wooden shelf next to the mechanical ware wash machine still has bare wood exposed. Per code, the physical facility shall be maintained in a state of good repair. REPEAT VIOLATION
6.4(B) - Observed debris on top of the electrical box which is located above a food prep area. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Due to multiple repeat violations, a follow-up inspection will be completed in the next 30 days to assure these issues have been addressed.
**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><strong>POPLAR RIDGE TRAINING STATION</strong></td>
<td></td>
<td>118</td>
<td>04/11/2018</td>
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<table>
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<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Other</th>
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<tbody>
<tr>
<td><strong>POPLAR RIDGE CHURCH OF THE BRETHERN</strong></td>
<td>30</td>
<td>0</td>
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<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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<td>/ /</td>
<td>/ /</td>
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</table>

**3717-1 OAC Violation Checked**

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<tr>
<td>2.2 Personal cleanliness</td>
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**3717-1 OAC Violation Checked**

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</tr>
<tr>
<td>3.1 Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2 Destruction of organisms</td>
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**Poisonous or Toxic Materials**

<table>
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<tr>
<th>Special Requirements</th>
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<tbody>
<tr>
<td>7.0 Labeling and identification</td>
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<tr>
<td>7.1 Operational supplies and applications</td>
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<td>7.2 Storage and display separation</td>
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<tbody>
<tr>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

**Violations/Comment(s)**

No apparent violations at time of inspection.

All temperatures ok at the time of inspection.

Has written vomit/diarrheal incident procedures.

Person in charge has Level 2 Food Safety Training

---

**Inspected by**

**BRIAN HEIL**

**R.S./SIT #**

**DEFIANCE COUNTY GENERAL HEALTH DISTRICT**

**Received by**

**Title**

**Phone**

1-419-497-3312

---

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 could not produce written procedures on how to respond to a vomit or diarrhea incident. Per code, a 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.

4.1(L) - Observed the air thermometer in the Pepsi cooler which does have time controlled for safety food in it, was not properly displaying the ambient air temperature. Per code, ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5 degrees Celsius in the intended range of use. Replace thermometer.

Everything else looked fine.
### Name of facility
SHERWOOD VFW POST 5665

### Address
115 CEDAR STREET
SHERWOOD, OH 43556

### License holder
RONALD LUDERMAN

### License number
9094

### Date
04/27/2018

### Inspection Time (min)
35

### Travel Time (min)
0

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

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

---

**Violations/Comment(s)**

No violations at time of inspection.

- Facility now has a person with Level 2 certification
- All temps good
- Have test strips
- Discussed issue of cardboard

---

**Inspected by**
MIKE PRIGGE

**R.S./SIT #**

**Licensor**
Defiance County General Health District

**Received by**
Title

**Defiance County General Health District**

**Phone**
1-419-899-2775

---

### 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** Destruction of organisms
- **3.3** Protection from contamination after receiving
- **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** Cleaning of equipment and utensils
- **4.5** Sanitizing of equipment and utensils
- **4.6** Laundering
- **4.7** 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

**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

**Administration**

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

---

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

**Name of facility:** SUBWAY DEFIANCE - NORTHSIDE  
**Address:** 825 N. CLINTON STREET  
**DEFIANCE, OH 43512**

### License holder

**License number:** 9098  
**Date:** 04/11/2018  
**Type of visit (check):** Standard  
**Inspection Time (min):** 70  
**Travel Time (min):** 0  
**Follow-up date (if required):** Follow-up date (if required)  
**Sample date/result(if required):** Sample date/result(if required)

### Category/ Descriptive

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

### 3717-1 OAC Violation Checked

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</tr>
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</table>

#### Violations/Comment(s)

4.0(I) - Observed paper signs describing how to make a sandwich taped to the back side of the display case. Behind these signs is a buildup of food particles. 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.

4.5(D) - Observed the following items soiled during inspection. The door frame and bottom shelf of the reach-in cooler under the stove; there is a build-up of dust on the wire racks used to store clean utensils; there is dust build-up on the ceiling of walk-in cooler and compressor unit. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.2(E) - Observed both hand wash sinks in the kitchen area do not have the proper signage instructing employees to wash their hands. Per code, a sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Repeat violation.

6.4(F) - Observed a mop being stored in dirty water. Per code, after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Corrected during inspection.

### Physical Facilities

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### Equipment, Utensils, and Linens

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### 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:** TINORA ELEMENTARY  
**Address:** 05751 DOMERSVILLE ROAD  
DEFANCE, OH 43512

**License holder:** NORTHEASTERN LOCAL SCHOOL DISTRICT  
**License number:** 7030  
**Date:** 04/11/2018

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

**Travel Time (min):** 5

**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

**Existing facilities and equipment**

- 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

**Foodborne Complaint**

- 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
- 20 Existing facilities and equipment

**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

**Administration**

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

---

4.1(Y) Temperature measuring device. Reach in cooler for salads did not have a thermometer upon inspection. All mechanical cold holding equipment shall have a thermometer to monitor temperatures. Thermometer was provided at time of inspection - violation corrected.

All temperatures ok at time of inspection.

Vomit/Diarrheal incident clean-up policy was provided at time of inspection.
# Standard Inspection Report

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

## Name of facility
TINORA HIGH SCHOOL

## Address
05921 DOMERSVILLE ROAD  
DEFIANCE, OH 43512

## License holder
NORTHEASTERN LOCAL SCHOOL DISTRICT

## License number
7031

## Date
04/24/2018

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

### Inspected by
BRIAN HEIL  
Title  
Phone 1-419-497-3461

### Received by
Title

### R.S./SIT #
3713

### Licensor
Defiance County General Health District

## Violations/Comment(s)

No apparent violations at time of inspection.  
All temperatures ok at time of inspection.

Vomit/fecal incident clean-up procedure is on file for review.

Note: Mechanical dishwasher is no-longer in use. Facility uses disposable tableware. 3-bay sink is used for washing cooking utensils and equipment. Sanitizer measured 200 ppm quat at time of inspection.

Discussed Romaine lettuce recall. Currently, salads are not being offered due to the recall.

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### 3717-1 OAC Violation Checked

#### Management and Personnel

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<th>Section</th>
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#### Food

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

**Name of facility:** TURNOVER CREATIONS  
**Address:** 304 VENDELL AVENUE, HICKSVILLE, OH 43526  
**License number:** 208  
**Date:** 04/18/2018  
**Category/Descriptive:** LIMITED COMMERCIAL CLASS 1 < 25,000 SQ. FT.

<table>
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<tr>
<th>License holder</th>
<th>304 WENDELL AVENUE, HICKSVILLE, OH 43526</th>
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<tbody>
<tr>
<td>Inspection Time (min)</td>
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</tr>
<tr>
<td>Travel Time (min)</td>
<td>30</td>
</tr>
<tr>
<td>Type of visit (check)</td>
<td>Foodborne</td>
</tr>
<tr>
<td>Follow-up date (if required)</td>
<td>/ /</td>
</tr>
<tr>
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<th>Complaint</th>
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<th>Other specify</th>
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**Management and Personnel**

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

**Violations/Comment(s)**

No apparent violations at time of inspection.

- Labeling good
- Temperatures good

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**Physical Facilities**

- **4.0 Materials for construction and repair**
- **4.1 Design and construction**
- **4.2 Numbers and capacities**
- **4.3 Location and installation**
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- **5.1 Plumbing system**
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- **6.4 Maintenance and operation**

**Equipment, Utensils and Linens**

- **4.4 Maintenance and operation**
- **4.5 Cleaning of equipment and utensils**
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- **4.7 Laundering**
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- **901:3-4 OAC**
- **3701-21 OAC**

**Inspected by**  
**BRIAN HEIL**  
**R.S./SIT #** 3713  
**Licensor**  
Defiance County General Health District  
**Received by**  
**Title**  
**Phone**  1-260-868-7437  
**Date** 04/18/2018  
**Category/Descriptive** LIMITED COMMERCIAL CLASS 1 < 25,000 SQ. FT.