

**Defiance County Health Department  
December 2014 Food Service Inspections**

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
12/10/2014	Biggby Coffee	No Violations
12/11/2014	Cold Stone Creamery	No Violations
12/11/2014	Marco's Pizza	No Violations
12/12/2014	Defiance Area YMCA	No Violations
12/12/2014	Mercy Hospital of Defiance	No Violations
12/12/2014	Boots BBQ	No Violations
12/15/2014	The Alley Youth & Community	No Violations
12/17/2014	Sherwood Subway	No Violations
12/17/2014	Sherwood Pizza & Subs	No Violations
12/17/2014	Sherwood Marathon	No Violations
12/18/2014	Komfort Tea Spot	No Violations
12/18/2014	Defiance Pancake House	No Violations
12/24/2014	Newman's Carryout	No Violations
12/29/2014	Red Angel Pizza (Hicksville)	No Violations
12/30/2014	Meijer Store #189	No Violations
12/01/2014	American Food Mart	Non-Critical Violation: Slush shake machine display indicated filter needed cleaning.
12/01/2014	Meijer Store	Fire occurred on 11/28/2014 & 11/29/2014 in the deli warmer unit and the electrical arced. All food that was exposed and potentially exposed was recorded and discarded. The warmer unit was discarded.
12/02/2014	Lu-Jo's Sherwood House	Non-Critical Violations: Need to seal countertops to sinks. Floors throughout kitchen observed broken or missing. Unused items observed in storage areas and outside ramp.
12/08/2014	Glen Park of Defiance	Critical Violation: Broth in walk-in had not reached a temperature of 41°F within 6 hours.

12/09/2014	Kingsbury House	Non-Critical Violations: Floors found unclean. Handle on Roaster lid and cupboard door under sink need repaired.
12/09/2014	Buffalo Wild Wings	Non-Critical Violations: Floors found unclean. Thermometer needed for all coolers.
12/10/2014	Latin American Club	No one present at scheduled time for inspection. Thorough inspection of exterior premises. Will attempt secondary inspection in February.
12/10/2014	Twin Rivers Care & Rehabilitation Center	Non-Critical Violations: Walk-in freezer door observed with frost around door seal. Three-compartment sink observed leaking at sanitizer basin.
12/10/2014	Fricker's	Critical Violation: Can opener blade and dock found unclean.  Non-Critical Violations: Fryer drain/hose connection dripping grease. Storage racks and door handles to equipment observed with an accumulation of debris. Utensils hanging above three-compartment sink and storage containers for chicken in walk-in cooler are unclean. Open beverage containers observed in kitchen for staff.
12/10/2014	Big Boy Family Restaurant	Received complaint that cooks were taking trashing out and returning to work without washing hands.
12/11/2014	El Mezcal	Non-Critical Violations: Margarita machine observed with debris on glass container. Ice machine observed with paper towels inside machine on drip tray surface.
12/11/2014	Defiance Party Mart	Non-Critical Violation: Pizza cutter and spatula not being cleaned between uses.
12/11/2014	DBA Dos Amigos	Critical Violation: Food items missing date labels.

		Non-Critical Violation: Meat is being stored in grocery bags.
12/12/2014	Close to Home Daycare	Critical Violation: Food worker observed not wearing gloves while having contact with ready to eat foods.  Non-Critical Violations: Need to obtain sanitizer test strips. Food worker not using hair restraints. Food worker observed eating food then handling the children's food without washing hands.
12/15/2014	Southern Belle Take-Out	Non-Critical Violation: Fryers are not commercial grade under the ventilation hood.
12/15/2014	Brookview Health Care	Non-Critical Violations: Floor of walk-in cooler is worn or rusted throughout cooler. Floor of walk-in cooler observed unstable when stepped on.
12/17/2014	Defiance Elks Club	Critical Violation: Observed foods held under refrigeration without being date marked.  Non-Critical Violations: Refrigerator and freezer had an accumulation of food particles on the inside and soil and grease on the outside. Ceiling tile in bar kitchen has water damage. Many of the ceiling panels in main kitchen are misaligned allowing surfaces to be exposed to insulation and dust from the roof area. Hand washing sink in kitchen did not have a supply of paper towels.
12/17/2014	Red Angel Drive-thru, LLC	Non-Critical Violations: Eggs observed on top shelf of reach-in cooler, above other foods. Reach-in prep cooler observed with an internal temperature greater than °F.
12/17/2014	Village Food Emporium	Non-Critical Violation: Dates on baby foods observed past expiration dates.

12/17/2014	Comfort Inn	<p>Non-Critical Violation: Sausage and eggs found in refrigerator without labels.</p>
12/17/2014	Kroger's	<p>Non-Critical Violations: Prepared pasta dishes missing ingredient information. Sanitizer station in deli did not dispense the correct amount of sanitizer.</p>
12/18/2014	Club 111 on the Auglaize	<p>Critical Violations: Coleslaw from original owner found in mechanical/maintenance room. Accumulation of foods in reach-in cooler with a temperature of 60°F that was molded. Eggs found stored above ready-to-eat foods in reach-in cooler. Reach-in cooler in pizza room had temperature of 58°F. Soiled linens observed of floor of pizza room and appeared to have been present for a long period of time. No water pressure in women's bathroom hand wash sink. Multiple containers/bags of garbage observed on floor/shelves of kitchen.</p> <p>Non-Critical Violations: Foods are being stored on floor in dry storage and walk-in cooler units. Coke reach-in cooler observed soiled on bottom level of unit. No light observed in walk-in cooler. Use of grocery bags used to store packaged foods in walk-in cooler/freezer and dry storage.</p>
12/18/2014	Arby's	<p>Critical Violation: Ice machine had an accumulation of debris.</p> <p>Non-Critical Violations: High chairs observed with an accumulation of debris. Foods are being stored on floor of walk-in cooler and freezer.</p>

		Three-compartment sink faucet leaking. Floor observed missing grout with cracked and loose floor tiles in front of fryers, fountain pop machine, and waiting line.
12/19/2014	Holiday Inn Express	Non-Critical Violations: Sanitizer concentration in sanitizing sink did not meet minimum requirements of 200 pm. Hand-washing sink is not accessible.
12/22/2014	Miami & Erie Bar & Grill	Non-Critical Violation: Buckets with wings and fries found uncovered in walk-in cooler.
12/23/2014	Hampton Inn	Critical Violation: Facility does not have a written procedure for preparing and discarding waffle batter.  Non-Critical Violation: Food worker did not have hair restraint.
12/23/2014	Golden China	Non-Critical Violations: Ventilation hood filters need to be cleaned. Three-compartment sink area needs to be cleaned.
12/29/2014	Cline's Super Valu	Non-Critical Violations: Food stored on ground/floor of produce walk-in cooler. Ingredient statement is incomplete on food labels. Door handles and door seals of freezer display case observed repaired with duct tape. Floor in walk-in freezer observed warping and exterior doors of meat dept. and chemical store room are in state of disrepair. Flytrap in break room observed with an accumulation of insect debris.
12/30/2014	Club 111 on the Auglaize	All critical and non-critical violations from 12/18/14 inspection corrected.
12/30/2014	Asian Grill Buffet	Complaint received and following violations found during inspection:  Non-Critical Violations: Food observed being stored on floor of walk-in freezer. Temperature of hibachi cold food and buffet cold food measured above 41°F.

		<p>Ice build-up observed in walk-in freezer on floor.  Ice scoop observed in ice bin of fountain pop.  An accumulation of flying insects found throughout the operation.</p>
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\*Critical Items

Personnel - supervision, health, cleanliness and hygiene

Food - approved source, identity, labeling, contamination, adulteration, time/temperature control, ready-to-eat date marking, cooking raw animal foods, consumer advisory

Equipment - toxic materials, clean ability, cleaning and sanitation of contact surfaces, reuse of single use articles

Plumbing - plumbing cross-connections, back-flow hazards, inadequate hand washing and toilet facilities

Poisonous or toxic materials - labeling, storage, use in variance to manufacturer's instructions

\*Non-Critical Items

Personnel - hair restraints, jewelry, fingernails, outer clothing

Food - labeling storage containers, use of gloves, sneeze guards, thawing and cooling methods

Equipment - thermometers, clean ability, ventilation, cleaning frequency, cleaning methods, laundry, dry goods storage

Plumbing - capacity, water testing, condition of plumbing, refuse, recyclables, plugged drains, leaking water lines