

**Defiance County Health Department
2015 Food Service Inspections**

DATE	NAME	VIOLATIONS
12/01/2015	Arby's Inc.	No Violations
12/01/2015	Community Memorial Hospital	No Violations
12/01/2015	Defiance Area YMCA	No Violations
12/01/2015	Aldis #67	No Violations
12/01/2015	Dari-De-Lite	No Violations
12/04/2015	Hampton Inn	No Violations
12/04/2015	Subway – Walmart	No Violations
12/08/2015	Mercy Hospital of Defiance	No Violations
12/08/2015	Kroger Company	No Violations
12/10/2015	NZR Retail of Toledo	No Violations
12/10/2015	Biggby Coffee Store	No Violations
12/14/2015	Defiance Pancake House	No Violations
12/14/2015	Defiance Party Mart	No Violations
12/14/2015	Cougar Station	No Violations
12/14/2015	Yoder's Restaurant	No Violations
12/16/2015	Meijer Store #189	No Violations
12/18/2015	Comfort Inn	No Violations
12/18/2015	Newman's Carry Out	No Violations
12/28/2015	Sherwood Marathon	No Violations
12/28/2015	Sherwood Subway	No Violations
12/01/2015	Glenn Park of Defiance	Non-Critical Violation: Menu offered eggs of any stile for breakfast which is not acceptable for "high risk" clientele
12/01/2015	Hickory Creek of Hicksville	Non-Critical Violation: Microwave is dining hall observed with an accumulation of debris.
12/01/2015	Subway Sandwiches	Non-Critical Violation: Ice machine drip tray observed with an accumulation of debris.
12/04/2015	Club 111 on the Auglaize	Re-inspection from 11/13/2015: No flying insects observed Personal items have been removed from the bar area.

		Freezer observed organized Bar cooler drained of water, cause has not been identified. Insects removed from the fryer – oil still present. Follow-up inspection in 2 month.
12/04/2015	Defiance Dairy Queen Grill & Chill	Critical Violations: Beverage air prep cooler observed with a temperature of 45°F. Observed personal items on storage racks. Non-Critical Violations: Walk-in freezer observed with boxes stored on floor. Frozen items in self-serve freezer observed without labels. Cabinet door under soda fountain machine and microwave in prep area broken/missing. Hand-wash sink in prep area had inadequate pressure.
12/04/2015	Holiday Inn Express	Critical Violation: Food worker did not know that the pancake batter needed to be marked with a discard time. Non-Critical Violation: Hand-wash sink is inaccessible in its present location.
12/07/2015	The Alley Youth & Community	Non-Critical Violation: Freezer needs cleaned. Need to label food items and check dates in cooler.
12/09/2015	Defiance Elks Lodge	Critical Violations: TCS foods were found without a discard date. The inside of the dishwasher was heavily soiled. Non-Critical Violations: A home style refrigerator was added to main kitchen. Freezer door is held closed with screwdriver.
12/09/2015	Clubhouse Pizza	Critical Violation: Temperature on prep cooler items was at 47°F.

		<p>Non-Critical Violation: Grids on prep cooler were soiled. Doors and seals on prep cooler are in very bad shape. Flooring in kitchen is in poor condition.</p>
12/09/2015	Westwood Saloon	<p>Critical Violation: Ice machine showed visible signs of mildew on ice dam.</p>
12/10/2015	Dos Amigos Mexican Restaurant	<p>Non-Critical Violation: No hot water in hand sink in kitchen Food needs to be from an approved source.</p>
12/14/2015	Sailer's	<p>Critical Violation: Observed cut melon stored in refrigeration unit that was only maintaining a temperature of 56°F.</p>
12/14/2015	Fort Defiance Meats	<p>Critical Violation: Not all raw meat ROP products were properly labeled.</p>
12/15/2015	Sherwood VFW Post #5665	<p>Critical Violation: Ice machine showed evidence of mold and mildew on inside.</p>
12/21/2015	American Food Mart	<p>Facility is being modified to include a pizza line and deli sandwich line. No change is being made to electrical, plumbing or structural facilities.</p> <p>Observed the back room had been modified to be one half dry storage and one half living quarters. Clothing, cooking and sleeping items were observed and management explained that he sleeps there because he frequently travels back and forth to Toledo. Management told all clothing items must be removed along with non-commercial cooking units. This will be rechecked within 2 weeks. Also, lock to bathroom is broken and needs to be repaired or replaced.</p>
12/21/2015	Fricker's	<p>Non-Critical Violations: Need to removed fly trap in dry storage room. Foods found being stored on floor of walk-in cooler. Cheese sauce machine observed in poor shape, needs to be discarded/replaced.</p>

		Prep coolers at the fryer locations need to have thermometers. Meat slicer found soiled.
12/21/2015	El Milagro Mexican Food	Non-Critical Violations: Cookies observed without an ingredient statement. Food in coolers need to be dated as to when they were made. Thermometers are needed for refrigerator in kitchen. Food items were found stored on the floor of walk-in cooler.
12/28/2015	Village Food Emporium	Non-Critical Violation: Observed baby foods past date.
12/28/2015	Sherwood Pizza & Subs	Critical Violation: Equipment and soda dispenser nozzles observed with an accumulation of debris. Non-Critical Violations: Three-compartment sink faucet observed missing. Dry wall found bare in dining room addition.
12/28/2015	Close to Home	Non-Critical Violation: Not all food workers are wearing hair covering.
12/28/2015	Tom's Donuts	Non-Critical Violations: Floor was soiled. Carpet mats used in kitchen were not washable.
12/29/2015	Barney's Bar & Grill	Non-Critical Violations: Potato salad had exceeded the marked discard date. Pickled eggs are being prepared on site without discard date.
12/29/2015	Yamato Steakhouse of Japan	Non-Critical Violation: Tempura batter – once water is added – becomes a TES food and needs to be discarded after 4 hours. Need to develop record keeping system similar to system used for rice.
12/30/2015	Pizza Hut	Complaint: Received complaint that customers were not receiving new/clean plates at the buffet line. Complainant stated that customers were reusing

		<p>plates at the buffet line. Manager confirmed stating that they were “slammed”. Upon inspection, management was told the practice was never acceptable for customers due to potential to contaminate the buffet – considered a critical violation. At time of inspection observed clean plate at the buffet line and clean dishes stored on several storage racks.</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