

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

DATE	NAME	VIOLATIONS
07/01/15	Meijer Store #189	No Violations
07/06/15	We're Rolling Pretzel Co	No Violations
07/06/15	Meijer Gas Station #189	No Violations
07/07/15	Defiance Pancake House	No Violations
07/08/15	Sherwood Marathon	No Violations
07/09/15	Subway – S. Clinton St.	No Violations
07/10/15	Camp Libbey	No Violations
07/14/15	Rite Aid Pharmacy – E. Second St.	No Violations
07/15/15	Speedway	No Violations
07/15/15	Moose Lodge	No Violations
07/21/15	Camp Libbey	No Violations
07/21/15	El Mezcal	No Violations
07/22/15	Bob Evans Farms LLC	No Violations
07/23/15	Putt-Putt Golf	No Violations
07/23/15	Spanky's Café	No Violations
07/23/15	Dad's Dairy Depot	No Violations
07/01/15	Newman's Carry-Out	Non-Critical Violations: Cardboard being used as shelving. Floor and ceiling in walk-in cooler needs repaired.
07/02/15	Short Stop	Non-Critical Violations: Facility does not currently have hot water due to leak in hot water tank. Refrigeration units have an accumulation of soil.
07/06/15	Northtowne Cinema 9	Non-Critical Violation: Lights need to be shielded.
07/07/15	GM Powertrain Plant #1	Non-Critical Violations: Sausage and gravy not at proper holding temps. Equipment not sufficient for keeping foods at proper temps.
07/07/15	Kentucky Fried Chicken	Critical Violation: Soda nozzles have accumulation of soil. Non-Critical Violations: Door to underwater cooler at drive-thru window

		<p>does not seal.</p> <p>Door handles and storage racks in walk-in cooler observed with an accumulation of debris.</p> <p>Hand wash sink at chicken prep area and utility sink leaking.</p> <p>Walls to chicken walk-in cooler are corroding on east side.</p> <p>Floor tiles in chicken prep area unsecured.</p> <p>Walls and floor throughout chicken prep area, dish was area, and walk-in coolers have an accumulation of debris.</p> <p>Tools observed being stored in utility spray sink.</p>
07/09/15	Mike's	<p>Non-Critical Violations:</p> <p>Soda dispensing nozzles have an accumulation of debris.</p> <p>No light available in walk-in freezer.</p>
07/09/15	McDonald's of Defiance	<p>Non-Critical Violation:</p> <p>Roof leaks in dry storage and walk-in cooler.</p>
07/16/15	Hometown Pizza	<p>Non-Critical Violation:</p> <p>Microwave and Prep cooler needs to be cleaned.</p> <p>Floor in walk-in cooler needs repaired.</p>
07/23/15	Jacob's Meats	<p>Critical Violations:</p> <p>Observed several food products being packaged using reduced oxygen packaging.</p> <p>Cheese observed above display case at room temperature.</p> <p>Ready-to-eat deli foods are being stored beside raw animal foods.</p> <p>Observed the sale of pork snack sticks within the display case that have not been inspected by the Ohio Department of Agriculture or been granted a variance under food safety.</p>
07/23/15	Eric's All American Ice Cream Factory – S. Clinton	<p>Critical Violations:</p> <p>Shredded cheese used on hot dogs was stored at room temperature.</p> <p>Observed slimy substance in ice chute on Coke machine.</p> <p>Observed hot dogs and other foods stored on floor in walk-ins.</p>

07/28/15	Kroger Company	Non-Critical Violations: Sink unit in deli did not dispense correct amount of sanitizer. Ingredient statements for donuts and muffins were or available. Packages of beef products did not have species identity in main product label.
07/29/15	Miami & Eric Bar & Grill	Non-Critical Violations: Several refrigerators did not have thermometers. Floor in outdoor bar area does not meet code.
07/30/15	Hampton Inn	Non-Critical Violation: Need to have written procedure for use of waffle mix.

*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