

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

DATE	NAME	VIOLATIONS
9/28/2015	Good Samaritan School	No Violations
9/28/2015	Leaping & Learning	No Violations
10/06/2015	La Jaliscience	No Violations
10/06/2015	Eric's All American Ice Cream Factory	No Violations
10/07/2015	Hickory Hills Club Fore LLC	No Violations
10/08/2015	Family Resources Center	No Violations
10/20/2015	Grace United Methodist	No Violations
10/21/2015	Lefty's Pizza	No Violations
10/27/2015	China Garden	No Violations
10/28/2015	Heather's Day Care	No Violations
10/29/2015	Tinora Elementary	No Violations
10/29/2015	Charlie's Place	No Violations
10/29/2015	Arby's	No Violations
10/29/2015	Golden China	No Violations
10/29/2015	Tinora High School	No Violations
10/30/2015	Defiance Jr High & Middle Schools	No Violations
10/30/2015	Defiance Senior High School	No Violations
10/30/2015	Brookview Healthcare Center	No Violations
9/28/2015	Circle K	Critical Violation: Food Temperature were checked in display cooler and found to be between 46 - 50°F.
10/07/2015	Brickhaus HV LLC	Non-Critical Violations: Floor in walk-in cooler needs to be repaired. Tiles in kitchen need repaired.
10/08/2015	South Clinton Party Mart	Non- Critical Violations: Ingredient labels missing from tuna salad sandwiches, chicken salad sandwiches, and egg salad. Refrigerator by walk-in cooler has outdated 2% milk and other items were not dated.

10/20/2015	Speedy Hicksville McDonald's	Non-Critical Violation: Walk-in freezer floor was soiled.
10/20/2015	Asian Grill Buffet	Non-Critical Violations: Ice machine was not clean. Galvanized metal being used for food-contact surfaces. Need working thermometers in all refrigerators.
10/26/2015	Pizza Hut	Non-Critical Violations: High chairs and storage racks need to be cleaned. Floor in walk-in cooler and in dishwashing room needs to be cleaned. Walls and ceilings throughout kitchen require general cleaning. Hand wash sink located in dish room observed with broken valve guard and men's restroom faucet observed leaking.
10/27/2015	Power Dam Express	Non-Critical Violation: Need to replace/repair missing or broken tiles in the kitchen.
10/27/2015	Burger King	Non-Critical Violation: Need to clean floor in walk-in freezer.
10/30/2015	Twin Rivers Center	Non-Critical Violation: Faucet leaking at three compartment sink. Coving along walk-in cooler pulling off wall.

*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