

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
09/25/2014	Tinora Elementary School	No Violations
10/01/2014	Defiance Elementary School	No Violations
10/01/2014	Holy Cross Catholic School	No Violations
10/02/2014	Tinora High School	No Violations
10/03/2014	Sinners	No Violations
10/06/2014	Poplar Ridge Training Station	No Violations
10/07/2014	Defiance Jr. High School	No Violations
10/20/2014	Burger King	No Violations
10/23/2014	Speedy Hicksville McDonalds	No Violations
10/29/2014	Power Dam Express	No Violations
10/29/2014	Subway	No Violations
10/01/2014	Little Caesar's Pizza	Critical Violations: Person-In-Charge did not have knowledge of time as a public health control or operation of timers. Facility has fly infestation.  Non-Critical Violation: Shelving and storage containers were heavily soiled.
10/02/2014	Circle K	Non-Critical Violation: Display unwrapped donuts do not have ingredient information available.
10/02/2014	Applebee's Neighborhood Grill & Bar	Non-Critical Violation: Door seals on refrigerator units were soiled.
10/02/2014	Ayersville Local School	Critical Violation: Temperature on cheese reach-in cooler was temped at 42.8°F
10/03/2014	La Jaliscience	Non-Critical Violations: Ingredient labels missing on pastries. Labels needed for refried beans.
10/03/2014	Lefty's Pizza	Non-Critical Violations: Outer door needs a screen door when left open.

		Workers were not wearing hair restraints.
10/06/2014	Yoder's Restaurant	Non-Critical Violations: Shelving and floor in walk-in cooler needs to be cleaned. Deep fryer need to be cleaned.
10/07/2014	Defiance Sr. High School	Non-Critical Violations: Three-compartment sink and two-compartment sink observed with a leak. Wand observed leaking in cooking area.
10/17/2014	Tim Horton's	Non-Critical Violations: Floor tiles and wall tiles are cracked or missing throughout the kitchen.
10/17/2014	Laurel's of Defiance	Non-Critical Violations: Need to fix tile around mop sink.
10/20/214	South Clinton Party Mart	Non-Critical Violations: Ingredient labels missing from self-serve donuts. Need test strips for the sanitizer solution in the three-compartment sink.
10/23/2014	St. John's Child Care	Non-Critical Violations: Need thermometer for refrigerator to insure temp is 41°F or below
10/28/2014	Evansport Carryout	Non-Critical Violation: Food need to come from an approved source.
10/29/2014	Good Samaritan School	Non-Critical Violation: Floor behind 2-door refrigerator was soiled.
10/29/2014	Pizza Hut	Non-Critical Violations: Storage racks and equipment require a general cleaning. General cleaning needed on floors and walls.
10/29/2014	Cosmos Family Restaurant	Critical Violations: Need to label and date food items in walk-in cooler. Need to keep soups in walk-in cooler uncovered while cooling.  Non-Critical Violations: Hood filters above grill need to be cleaned. Light shields above grill need to be replaced. Thermometers missing for milk coolers and prep coolers in grill area. Potato found behind Ice machine.

		Plywood shelving at grill area needs to be replaced with a non-absorbent material.
10/30/2014	Miller's Korner Pizza	Non-Critical Violation: One thermometer was inaccurate and another thermometer missing from the refrigeration unit.

\*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