

**Defiance County Health Department
January 2016 Food Service Inspections**

DATE	NAME	VIOLATIONS
01/06/2016	Captain D's	No Violations
01/07/2016	We're Rolling Pretzel Co	No Violations
01/07/2016	Northtowne Cinema 9	No Violations
01/11/2016	Community Memorial Hospital	No Violations
01/14/2016	Bud's Restaurant	No Violations
01/15/2016	McDonald's – E. 2 nd St.	No Violations
01/20/2016	Moose Lodge	No Violations
01/20/2016	Spanky's Café	No Violations
01/20/2016	GM Powertrain Plant #1	No Violations
01/28/2016	Latin American Club	No Violations
01/28/2016	Subway – S. Clinton St.	No Violations
01/28/2016	Rafife's Mediterranean Bistro	No Violations
01/07/2016	Bob Evans Farms LLC	Non-Critical Violation: Non-food contact surfaces observed with an accumulation of debris.
01/11/2016	Subway Sandwiches Hicksville	Non-Critical Violation: Dam and hinges on ice machine had an accumulation of soil.
01/27/2016	Little Italy	Non-Critical Violations: Light shields are needed in the kitchen. Hair nets or hats need to be worn by workers. Thermometers are needed in food coolers.
01/29/2016	Hometown Pizza	Non-Critical Violations: Microwave, nacho dispenser, and prep cooler handles all need cleaned. Seals on the prep cooler doors coming apart. Floor by freezer needs to be repaired. Hand sinks need to have individual disposable towels available. Bathroom door needs to be self-closing.

*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