

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

DATE	NAME	VIOLATIONS
06/02/2016	Defiance Area YMCA	No Violations
06/06/2016	Dad's Dairy Deport	No Violations
06/07/2016	Hickory Acres Campground	No Violations
06/07/2016	Defiance Baseball K of C Hall	No Violations
06/07/2016	Putt-Putt Golf	No Violations
06/07/2016	Girls Softball – Diehl Park	No Violations
06/13/2016	Camp Lakota	No Violations
06/14/2016	Charlies Place	No Violations
06/15/2016	The Summit	No Violations
06/15/2016	Rainbow Promise	No Violations
06/15/2016	Laurels of Defiance	No Violations
06/17/2016	Defiance Co. Sr. Center	No Violations
06/17/2016	Cougar Station	No Violations
06/21/2016	Foods for Living	No Violations
06/23/2016	Spanky's Café	No Violations
06/23/2016	Defiance Girls' Softball	No Violations
06/28/2016	Biggby Coffee Store	No Violations
06/28/2016	Kingsbury Place	No Violations
06/28/2016	Domino's Pizza	No Violations
06/28/2016	Big Boy Family Restaurant	No Violations
06/30/2016	Comfort Inn	No Violations
06/02/2016	American Food Mart	<p>Critical Violation: Open box of frozen yogurt mix under refrigeration with no date mark.</p> <p>Non-Critical Violation: Self-serve sandwiches observed without ingredient label. Missing tiles and tiles with water damage observed in storage area. Accumulation of dust found on fan guards of walk-in-cooler.</p>

06/03/2016	Kroger's	<p>Non-Critical Violations;</p> <p>Unmarked yellow container observed in deli area.</p> <p>Thermometer in hot hold chicken display was not registering.</p> <p>Observed a large amount of condensation in walk-in freezer.</p> <p>Shelf below hot hold chicken had residue on it.</p>
06/07/2016	Subway – (Wal-Mart)	<p>Non-Critical Violations:</p> <p>Observed cloth used for wiping counters stored on counter next to bucket of sanitizer solution.</p> <p>Hand wash soap dispenser in kitchen prep area was empty.</p> <p>Blue bottle of cleaning solution observed in chemical storage area without label.</p>
06/08/2016	Casa Vieja Mexican Restaurant	<p>Non-Critical Violations:</p> <p>Employee's soft drinks found in kitchen prep areas.</p> <p>Employees were observed handling food without hair restraints.</p> <p>Observed uncovered sliced tomatoes being stored under a cardboard box in walk-in cooler.</p> <p>Spices found stored in bulk bins without identification.</p> <p>Employees observed wiping counter of prep table and then leaving it sit in between uses.</p> <p>Observed an open, used straw placed into a bucket of sliced tomatoes.</p> <p>Sliced tomatoes were being held at room temperature.</p> <p>TCS food found opened from original container and sliced tomatoes held under refrigeration for more than 24 hours with no date mark.</p> <p>Facility did not have sanitizer test strips.</p> <p>Observed condensation dripping from cooling unit in the walk-in coolers.</p> <p>Observed plates used for serving with cooked rice on them, spilled from the prepping area.</p> <p>The back door was not closed tightly.</p> <p>Hand-wash sinks have no signs or poster requiring employees to wash their hands.</p>

06/08/2016	Sherwood Park Concession	Non-Critical Violations: Sanitizer test strips were not on hand. Hand soap was not available at time of inspection.
06/10/2016	Fort Defiance Meats	Critical Violation: Observed multiple packages missing the proper wording. Non-Critical Violation: Cooked chicken found being stored uncovered and directly under a cardboard box on shelf in the walk-in cooler.
06/14/2016	Red Angel Pizza	Non-Critical Violation: Package of sliced ham was sliced the previous day and being held under refrigeration with no date mark.
06/14/2016	Rafife's Mediterranean Bistro	Non-Critical Violations: Observed food being stored directly on the floor of walk-in cooler. Facility did not have sanitizer test strips available. Multiple doors to the outside were left open. Observed a bottle of pink solution without a label. Observed personal medications being stored in the kitchen prep area.
06/16/2016	Power Dam Express	Non-Critical Violation: Thermometer is needed in refrigerator.
06/16/2016	Marty's	Non-Critical Violation: Observed 2 packages of product opened from original container and held under refrigeration with no date mark. Trash bags are being used to line pans used in breading products. Observed a cloth being used for shelf liner above stove. Ice scoops being used were broken or chipped at the end. Shelf above wash ware, top of microwave, and hood all contaminated with food and dust residue. The fryer and grill surfaces were soiled with food residue. Observed the back door being kept open.

		<p>Hand sink did not have a towel dispenser or other approved way to dry hands.</p> <p>Wet mop was being stored directly on the floor.</p> <p>Facility had a hog from unapproved source stored in the beer cooler. ODA will be notified.</p>
06/16/2016	Hicksville Girls' Softball Association	<p>Non-Critical Violation:</p> <p>Facility did not have sanitizer test strips.</p>
06/16/2016	Hicksville Baseball Concession	<p>Non-Critical Violation:</p> <p>Facility was using cooked taco meat that was cooked at a residence, not at a licensed facility.</p> <p>Sanitizer test strips were not available.</p>
06/20/2016	Short Stop	<p>Non-Critical Violations:</p> <p>The hand wash sink in the employee-only restroom has no supply of hot water.</p> <p>Observed dust and debris on the floor in both walk-in coolers as well as in the mop sink area.</p>
06/21/2016	El Milagros Mexican Food	<p>Non-Critical Violations:</p> <p>Observed uncovered tamales stored in a cardboard box with another cardboard box stored on top of the tamales.</p> <p>The refrigerator in the kitchen did not have a thermometer.</p> <p>Soap was not available in the public restroom.</p>
06/24/2016	Westwood Saloon	<p>Non-Critical Violations:</p> <p>Thermometer in front cooler was not reading accurately.</p> <p>The hinge on the ice machine was broken.</p> <p>Food prep food coolers were observed with residue on the outside.</p>
06/27/2016	Close to Home	<p>Non-Critical Violation:</p> <p>Observed employees handling food without hair restraints.</p>
06/27/2016	Club III on the Auglaize	<p>Non-Critical Violations:</p> <p>Observed unidentified product with no label on container.</p> <p>Freezer was soiled inside unit.</p> <p>Cracked/broken tiles observed on the floor of the kitchen.</p> <p>An accumulation of dust observed on exhaust fan guard in the kitchen.</p>

		The bottom of the door in the cooler/freezer room has a gap. The facility is cluttered with unused equipment and should be removed.
06/28/2016	Yamato Steak House of Japan	Non-Critical Violation: Observed uncovered batter mix in storage area.
06/29/2016	Defiance Recreation Inc.	Non-Critical Violations: Observed open packages of pork chops being stored above other food items in refrigerator. TCS foods temped at 47°F. Container of lettuce past 7 days. Front of stove top/fryer has grease build up on the drawers and ledge. Unnecessary items in the kitchen area need to be removed. Repeat violation.
06/30/2016	Defiance Pancake House	Non-Critical Violations: Food items found in the refrigerator without date labels. Hand sink in the kitchen has been removed. The exhaust fan to the outside needs to be cleaned. Light bulbs need to be replaced in the kitchen.

*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