

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

DATE	NAME	VIOLATIONS
08/02/2016	Newman's Carryout	No Violations
08/04/2016	Magpie's	No Violations
08/05/2016	Black Beard's Bay, LLC	No Violations
08/09/2016	Pizza Palace	No Violations
08/10/2016	Papa John's Pizza	No Violations
08/12/2016	Super 8 Motel	No Violations
08/16/2016	Jigg's Drive-in	No Violations
08/18/2016	McDonald's E. Second St.	No Violations
08/31/2016	Hicksville Senior Center	No Violations
08/01/2016	Northtowne Cinema 9	Non-Critical Violations: Facility needs test strips for sanitizer. Broken tiles need to be repaired or replaced.
08/01/2016	We're Rolling Pretzel	Non-Critical Violation: Floors in front service area and at back storage area was soiled.
08/02/2016	Tom's Donuts	Critical Violation: Cooler had temperature of 52.4°F (should be 41°F or less). Non-Critical Violations: Some cooling units were without thermometers. Dust found on top of the cappuccino machine. Food residue observed on the donut display case and dark residue on several plastic storage bins. Residue observed on top of oven hood. Mop was being stored in dirty water.
08/02/2016	Bob Evan's Farms	Non-Critical Violations: Facility needs working thermometers for prep coolers and holding coolers. Equipment, food contact surfaces, non-food contact surfaces observed soiled.
08/02/2016	Applebee's Neighborhood Bar & Grill	Non-Critical Violations: Food residue observed on the prep cooler. Two bottles of liquid found with no label.

08/02/2016	Keck's Market	Non-Critical Violations: Multiple flavors of donuts for individual sale found with no ingredient statements.
08/04/2016	Hometown Pizza	Non-Critical Violations: Equipment and food contact surfaces were observed soiled. Hand-sink was not working and had no disposable towels. Bathroom door needs to be self-closing. Need light shield or cover for the light in kitchen. Vents in ceiling need to be cleaned and covered.
08/04/2016	Get-N-Go Party Mart	Non-Critical Violations: Several sandwiches were made on site but had no ingredient statement. Small upright fridge observed without thermometer. Black substance found near the dispensing nozzle of coffee machine and food residue found on the bottom shelf of pizza prep cooler. Two gnats observed in the donut display case.
08/05/2016	Chief Market Square	Non-Critical Violations: Cooler in deli area had no thermometer. Brush used in bread production area had tape on it. Food residue observed on shelving units as well as on the floor. Several flies observed in the deli area.
08/08/2016	Speedway	Non-Critical Violations: Equipment and food surfaces need to be cleaned. Several flies observed around hot dog roller.
08/08/2016	Cabin Fever Coffee	Non-Critical Violations: Hand towels are needed for the hand-sink behind the bar. All refrigeration units need thermometers.
08/09/2016	El Mezcal	Non-Critical Violations: Two containers of raw chicken stored uncovered in walk-in cooler. Boxes of meat were stored directly on the floor in walk-in freezer.

		<p>Bags of chicken tenders and French fries were being defrosted at room temperature.</p> <p>The cooler with milk and salsa was tempted at 47.4°F instead of 41°F or less.</p> <p>Several containers of TCS foods were not date marked.</p> <p>Observed condensation dripping onto a box of mushrooms in walk-in cooler.</p>
08/09/2016	Jacob's Meats	<p>Critical Violations:</p> <p>Employees were touching roast beef during slicing without wearing gloves.</p> <p>Cheese is being stored at room temperature.</p> <p>Multiple TCS items were opened and held under refrigeration without being date marked.</p> <p>Non-Critical Violations:</p> <p>Boxes of food were stored directly on the floor in walk-in cooler.</p> <p>Food residue observed on the bottom shelf of display freezer.</p> <p>08/16/2016 – Re-inspected and all items were corrected.</p>
08/09/2016	Dos Amigos	<p>Non-Critical Violations:</p> <p>A jar of canned peppers was observed but was not from an approved source. Discarded at time of inspection.</p> <p>Trash cans, lined with food grade bags, were being used to store tortilla chips.</p>
08/09/2016	Marco's Pizza	<p>Non-Critical Violation:</p> <p>Accumulation of food residue observed on the outside of prep cooler doors.</p>
08/09/2016	Subway Sandwiches	<p>Critical Violation:</p> <p>Black residue was observed in the ice machine.</p> <p>Non-Critical Violation:</p> <p>Boxes of food were stored directly on the floor of walk-in cooler.</p>
08/10/2016	Bud's Restaurant	<p>Non-Critical Violation:</p> <p>Refrigeration units need working thermometers.</p> <p>Seals for refrigeration doors need seals.</p>

08/11/2016	Defiance Main Stop	Non-Critical Violations: Coolers observed without thermometers. Facility had no sanitizer test strips. Residue observed on pop machine dispensing knobs.
08/12/2016	Padrone's Pizza	Critical Violation: Cooler had a temperature of 45.8°F instead of 41°F or less. Non-Critical Violations: Facility did not have sanitizer test kit. Observed prep cooler shelves and wire racks were soiled with food residue and dust. Red sauce stains were observed on the white board behind pizza prep area. Food debris observed on the floor behind equipment.
08/17/2016	A Little Slice of Heaven	Non-Critical Violations: Observed chef salad's and wraps being offered for self-serve with no ingredient statement or net weight statement. Multiple spray bottles observed without proper identification.
08/17/2016	Sailor's	Non-Critical Violations: Opened deli meat packages were found with no date mark. Black residue observed on the drip shield in deli case.
08/17/2016	Kissner's Restaurant	Non-Critical Violations: An employee was observed making a sandwich without wearing gloves.
08/18/2016	VFW Post 3360	Non-Critical Violation: Cupboard doors need to be repaired.
08/19/2016	AMVETS Post 991	Non-Critical Violation: The microwave and bottom shelf of freezer were soiled.
08/23/2016	Defiance College Cafeteria	Non-Critical Violations: Employees were observed working with food without wearing hair restraints. The stand-up cooler had an accumulation of food residue.

08/23/2016	Dad's Dairy Depot	Non-Critical Violations: Employees were observed working with food without wearing hair restraints. The outside of lid to ice machine had a white substance on it.
08/23/2016	Eric's All American Ice Cream	Non-Critical Violations: Ice cream scoops were being stored in non-flushing heated water. Sanitizer test strips were not available.
08/24/2016	Little Italy	Non-Critical Violations: Employees were not wearing hair restraints. Light shields are needed in the kitchen area.
08/24/2016	Dari-De-Lite	Critical Violation: TCS foods were found in the refrigerator without being properly date marked. Non-Critical Violations: Observed ice cream scoops stored in non-flushing heated water. Raw eggs were observed being stored on the top shelf of walk-in in cooler. Food was stored on the floor in the walk-in freezer.
08/25/2016	Moose Lodge	Non-Critical Violations: The coolers in the grill and bar areas need working thermometers. The hood filter above grill is soiled. Hand towels are needed for the hand-wash sink in the grill area.

*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