

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
07/07/2016	The Alley	No Violations
07/10/2016	Auglaize Village	No Violations
07/11/2016	Camp Lakota	No Violations
07/11/2016	Camp Libbey	No Violations
07/12/2016	NZR Retail of Toledo	No Violations
07/12/2016	GM Powertrain	No Violations
07/22/2016	Meijer's Store Gas Station	No Violations
07/22/2016	Camp Libbey	No Violations
07/22/2016	Hicksville Girls' Softball Association	No Violations
07/25/2016	Wal-Mart	No Violations
07/29/2016	Hickory Creek at Hicksville	No Violations
07/01/2016	Eric's Irresistible Ice Cream	<p>Non-Critical Violations:</p> <p>Observed employee reaching into bin of toppings with bare hands after handling money.</p> <p>Ice scoop was stored directly in ice.</p> <p>Hot dogs, sliced onions and opened bags of ice cream mix held under refrigeration for more than 24 hours with no date mark.</p> <p>Several cooler units had accumulation of food residue.</p> <p>Missing tiles around cash register area.</p>
07/05/2016	Defiance Elks Lodge 147	<p>Non-Critical Violations:</p> <p>Observed sugar, batter and French fries uncovered in storage.</p> <p>Observed several containers of food removed from original containers not identified.</p> <p>Boxes of food product and bag of onions were being stored directly on the floor in walk-in cooler.</p> <p>Cooked hamburger meat was being cooled in a deep crockpot instead of shallow pans.</p> <p>Several containers of TCS food was being held under refrigeration for more than 24 hours with no date mark.</p>

		<p>Several coolers/refrigerators have no thermometers in them.</p> <p>Observed large amounts of condensation in walk-in freezer and standup freezer.</p> <p>The microwave in the back kitchen was observed with food residue.</p>
07/05/2016	Hot Rice	<p>Non-Critical Violations:</p> <p>An employee was observed cutting peppers without wearing gloves.</p> <p>Two containers of beef in the freezer found uncovered.</p> <p>Observed cardboard being used as a floor covering in walk-in cooler.</p> <p>Observed water dripping from condenser unit in walk-in cooler.</p> <p>Tile is missing from the floor in the kitchen area and ceiling tiles missing or showing signs of water damage.</p> <p>The facility is cooking chicken, placing it into deep containers and letting it cool in the back room without refrigeration.</p> <p>Chicken was being marinated from the day before but was not date marked.</p>
07/05/2016	Miami Erie Bar & Grill	<p>Non-Critical Violations:</p> <p>Observed two cooling units containing TCS foods without a thermometer.</p> <p>Residue/build-up on the floor of the walk in coolers.</p>
07/05/2016	Wendy's Old Fashioned Hamburger	<p>Complaint made regarding mouse droppings in the facility's condiment holding compartment. Upon inspection it was determined there were approximately 6 small black dead insects in the holding unit. The manager was notified and the unit was cleaned. Manager was advised to clean equipment more frequently.</p>
07/07/2016	Defiance Dairy Queen Grill & Chill	<p>Non-Critical Violations:</p> <p>Plastic cups were being used as an ice scoop in bin behind the register.</p> <p>Boxes of food were stored directly on the floor in the walk-in freezer.</p>

		<p>The frozen cakes and cupcakes in the self-serving freezer had no declaration of quantity of contents. The meat freezer next to the grill was cracked allowing an accumulation of food debris. Observed cardboard being used as shelf-liner in the freezer.</p> <p>The fan guards in the walk-in cooler and freezer had dust build-up on the them.</p>
07/07/2016	Sweet Pea's Pizza	<p>Non-Critical Violations:</p> <p>Observed sliced onions and jalapeños in containers in kitchen area with no date mark. Observed several meat items from Pettisville Meats where the net weight statements had been removed. Also, pizza being offered for sale by the slice in self-serve cooler as well as beef snack sticks have no ingredient statement.</p>
07/08/2016	Dos Eppi's	<p>Non-Critical Violations:</p> <p>Observed a serving of fried ice cream stored directly on a shelf in the freezer not covered. A cooler in the serving area was temped at 45°F. The freezer in back room had food residue on the handles.</p>
07/12/2016	Cline's Super Valu	<p>Non-Critical Violations:</p> <p>Several boxes of food in the walk-in cooler were stored directly on the floor.</p> <p>Observed sliced deli meats with a sell by date of more than 7 days.</p> <p>Several packages of foods were found with incomplete ingredient statements.</p> <p>The walk-in cooler was not equipped with a thermometer.</p> <p>In the meat cutting room duct tape was being used on the shield of cutter machine.</p> <p>Several items for food prep were found unclean or with food particles from previous use.</p>
07/12/2016	Hicksville Shell	<p>Non-Critical Violations:</p> <p>Boxes of ice cream solution were stored directly on the floor.</p> <p>Packages of Harlan Donuts had no net weight statement of place of business for manufacturer.</p>

		Brown sticky residue observed on two of the metal prongs of pop dispensing machine. Dust was observed on top of the slushy machine and cappuccino machine.
07/13/2016	Meek's Pastry Shop	Non-Critical Violations: Several tiles in the production room were observed with cracks or were missing. Debris on the floor observed in the walk-in freezer. A can of WD-40 was stored directly above a food production area.
07/15/2016	Village Food Emporium	Critical Violation: Observed cut cantaloupe, honey dew, and watermelon held under refrigeration with no sell by or discard by date.  Non-Critical Violation: Observed food residue under the donut self-serve unit.
07/15/2016	Hot Rice	Follow-up inspection from 07/05/2016 Facility is now using the proper cooling method for their foods. Cardboard being used to cover the floor in the walk-in has not been replaced as of this visit but will be in the coming days. Follow-up inspection at next standard inspection. Ceiling tiles are still being worked on but will be addressed shortly.
07/15/2016	Subway – S. Clinton St.	Non-Critical Violations: The wash solution was at 72°F but should be no less than 110°F.
07/22/2016	Meijer's Store	Non-Critical Violations: Incomplete ingredient labels found on some foods. The prep cooler by chicken fryer needs to be cleaned.
07/18/2016	Glenn Park of Defiance	Non-Critical Violations: Two containers of TCS foods in the walk-in cooler were not properly date marked.

07/18/2016	Cold Stone Creamery	<p>Non-Critical Violations:</p> <p>Ice cream scoops stored in water well with food particles.</p> <p>Observed a bottle containing unknown solution without identification label in chemical storage area.</p>
07/19/2016	Hampton Inn	<p>Non-Critical Violation:</p> <p>Time without temperature control procedure manual was not available for review. Cream cheese being stored without temperature control.</p>
07/19/2016	Holiday Inn Express	<p>Non-Critical Violations:</p> <p>Food items removed from original package being held for more than 24 hours with no date mark on containers.</p> <p>Cream cheese was being stored without temperature control.</p> <p>Employees were using ware washing machine as hand sink due to hand wash sink being inaccessible.</p> <p>Observed an accumulation of dust on top of the juice machine and milk refrigerator.</p> <p>Hand sink was blocked by refrigerator.</p>
07/19/2016	Golden China	<p>Non-Critical Violations:</p> <p>Three compartment sink needs wash sanitizer.</p> <p>Cardboard was being used as shelf liners or on the floor in walk-in cooler.</p> <p>Light shields are needed for the lights throughout the kitchen.</p>
07/20/2016	Latin American Club of Defiance	<p>Non-Critical Violations:</p> <p>Both refrigerator units need thermometers placed in them.</p> <p>Refrigerators need cleaned.</p> <p>The facility does not have sanitize test strips.</p>
07/20/2016	The Butcher Block	<p>Non-Critical Violations:</p> <p>Observed employee using a gloved hand to wipe sweat off of their forehead. Was asked to replace glove with new glove after washing their hands.</p> <p>Boxes of food stored directly on floor in coolers and freezer.</p> <p>No pressure measuring device on mechanical ware washing equipment.</p>

		Outside door was propped open which leads directly into kitchen.
07/21/2016	Barney's Bar & Grill	<p>Critical Violation: Observed a package of bologna held in the refrigerator for more than 24 hours with no date mark on it.</p> <p>Non-Critical Violations: Facility did not have a thermometer/probe for checking meat temperature. Several of the facilities coolers were soiled. Observed dust on the fan guard in walk-in cooler.</p>
07/21/2016	Community Memorial Hospital	<p>Non-Critical Violation: Observed two boxes of food stored directly on the floor in walk-in freezer.</p>
07/26/2016	Dollar General	<p>Non-Critical Violation: Observed trash receptacle in lady's restroom had no cover. Observed litter/trash stored on drinking fountain as well as several trash bags on the floor in back room. The water fountain was not working properly.</p>
07/27/2016	Stefano's	<p>Critical Violations: TCS foods were stored under refrigeration for more than 24 hours with no date mark. Several prep coolers and prep freezer heavily soiled with food residue.</p> <p>Non-Critical Violations: Observed boxes of food stored on the floor in the walk-in freezer. No thermometers available in prep coolers. The top of the washing machine was heavily soiled. Observed the back door that opens directly to the kitchen. The lady's room receptacle had no cover. Several areas in the kitchen was soiled with food debris.</p>
07/27/2016	Sinner's	<p>Critical Violation: Observed black, slimy residue in the ice machine</p>

		<p>Non-Critical Violations:</p> <p>The hinge on the ice machine was broken.</p> <p>Bottle caps and other debris were on the floor behind the bar.</p> <p>There were several pieces of equipment behind the bar that are not being used.</p> <p>Cleaning solution observed in unmarked spray bottles.</p>
07/28/2016	Defiance Party Mart	<p>Non-Critical Violations:</p> <p>The walk-in cooler was soiled.</p> <p>Pizzas in the hot display need to be marked as to times pulled.</p>
7/28/2016	Captain D's	<p>Non-Critical Violation:</p> <p>The floor in the kitchen had debris all over.</p>
07/28/2016	Buffalo Wild Wings	<p>Non-Critical Violation:</p> <p>There was 2 % milk stored in the beer cooler that was a month past expiration date.</p>
07/28/2016	Eagle Lodge	<p>Non-Critical Violation:</p> <p>Observed wet wash cloths stored on the counter.</p> <p>Boxes of food were stored on the floor in walk-in freezer.</p> <p>Observed three containers of TCS past the 7-day limit.</p> <p>The walk-in cooler and walk-in freezer had residue on the floor.</p>

\*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