

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
09/01/2016	UAW	No Violations
09/07/2016	St. Mike's Golf	No Violations
09/08/2016	Independence Education Center	No Violations
09/08/2016	Inpatient Hospice Facility	No Violations
09/13/2016	Lassus Handy Dandy	No Violations
09/16/2016	Fairview Elementary	No Violations
09/16/2016	Fairview High school	No Violations
09/16/2016	Knights of Columbus	No Violations
09/19/2016	Defiance Senior High School	No Violations
09/20/2016	Noble Elementary	No Violations
09/21/2016	Hicksville Village School	No Violations
09/27/2016	St. John Lutheran School	No Violations
09/29/2016	Chief Market Square	No Violations
09/29/2016	Tinora High School	No Violations
09/01/2016	Miller's Korner Pizza	Non-Critical Violations: Observed TCS foods that were not date marked. Facility did not have sanitizer test strips.
09/06/2016	Circle K	Non-Critical Violations: The backflow preventer was last tested in 2010. An accumulation of dust was found on top of the donut display case and two coffee machines.
09/07/2016	Eagle Rock Golf Club	Non-Critical Violations: Floors need to be cleaned.
09/13/2016	Hickory Hill Club Fore	Non-Critical Violation: Food Advisory for undercooked foods needed for menu.
09/13/2016	Brookview HealthCare	Critical Violation: Observed pizza patties being hot-held at 119.8F°  Non-Critical Violation: The outside of ice machine had a dark residue on it.

09/22/2016	Defiance Jr. High & Middle School	Non-Critical Violation: Duct tape was being used to repair the yogurt/ice cream cooler.
09/28/2016	Ayersville Local School	Non-Critical Violations: Observed container of salsa stored under refrigeration 7 days past date mark. Observed screen door in kitchen was torn. Multiple containers with chemical solution found without identification.
09/30/2016	Hicksville Mennonite Church	Non-Critical Violations: Observed mop left in bucket of water instead of being placed in position for proper drying. Chemicals were being stored on a shelf above food in the dry pantry.
09/30/2016	Sherwood Marathon	Non-Critical Violations: Observed mop left in bucket of water instead of being placed in position for proper drying.

\*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