

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

DATE	NAME	VIOLATIONS
12/06/2016	Biggby Coffee Store	No Violations
12/06/2016	Close to Home	No Violations
12/09/2016	Power Dam Express	No Violations
12/12/2016	Red Angel Pizza	No Violations
12/13/2016	Defiance County Senior Center	No Violations
12/16/2016	Marshalls	No Violations
12/22/2016	Comfort Inn	No Violations
12/29/2016	Spanky's	No Violations
12/30/2016	Latin American Club	No Violations
12/02/2016	Twin Rivers Center	<p>Critical Violation: Observed mixed vegetable and vegetable puree that was not cooled to 41°F or below.</p> <p>Non-Critical Violation: Person in charge stated that the dirty mop water was dumped onto floor near drain instead of having a designated service sink/mop sink. Food residue was observed on the wall and floor near puree machine. Soiled mop was stored in mop water instead of being hung to dry.</p>
12/02/2016	Asian Grill Buffet	<p>Critical Violation: Ice machine had a build-up of residue on the inside.</p> <p>Non-Critical Violation: The receptacle in the women's restroom needs a cover. The floors need to be cleaned</p>
12/02/2016	Big Boy Family Restaurant	<p>Critical Violation: Hand washing sink being used as a prep/waste sink. Should be used for hand washing only.</p>

		<p>Non-Critical Violations: Inside of microwave was very dirty. Observed wet mop head on floor, not being hung to dry.</p>
12/05/2016	Wendy's Old Fashion Hamburger	<p>Critical Violations: Several cold hold items were tempted above 41°F. According to the PIC (Person in charge) it was noted that salads held for more than 24 hours are not being date marked. Several food contact surfaces of equipment were dirty at the time of inspection.</p> <p>Non-Critical Violations: Two prep coolers did not have thermometers. Observed chipped tiles in the walk-in coolers. Observed non-food contact surface of equipment with an accumulation of dust or food residue. Food residue observed on the floor throughout the kitchen prep area.</p>
12/19/2016	Follow-up	<p>Follow-up inspection conducted and all items from previous inspection were addressed and corrected except the Cold Hold items. Sliced tomatoes were found to be 46°F. Suggestion was made to management to bring fewer sliced tomatoes out of cooler during non-peak hours.</p>
12/05/2016	Kroger Company	<p>Non-Critical Violation: Observed box of cookies stored on floor in walk-in cooler.</p>
12/08/2016	Rainbow Promise	<p>Non-Critical Violation: Spray bottle was observed without being labeled.</p>
12/09/2016	Clubhouse Pizza	<p>Non-Critical Violation: Seal on reach-in cooler door was broken.</p>
12/12/2016	Defiance Pancake House	<p>Critical Violation: Containers of TCS foods held under refrigeration for more than 24 hours were not date marked.</p> <p>Non-Critical Violations: Employee was observed working with food without hair restraints.</p>

		Several pieces of equipment were observed soiled.
12/12/2016	Kingsbury Place	Non-Critical Violations: Countertop of food prep area is coming up in one spot and in other spots the edge is broken off. Yellow build-up was observed inside of ice machine.
12/14/2016	Domino's Pizza	Non-Critical Violations: Women's restroom receptacle did not have cover. Thermometers not available for pizza prep table. Observed a gap on top and bottom of back door.
12/14/2016	Buffalo Wild Wings	Non-Critical Violation: Observed an accumulation of sauce and food debris on shelving in the sing saucing area.
12/15/2016	Rafife's Mediterranean Bistro	Non-Critical Violations: Food items in the cooler and spice room were stored on the floor. Sanitizing test strips were not available during inspection. Observed the table top that pizza oven sits on was soiled with food residue.
12/16/2016	Casa Vieja Mexican Restaurant	Critical Violation: Temperature for sliced lemons and salsa in cold holding was 41°F. Corrected during inspection.
12/16/2016	Golden China	Non-Critical Violations: Hand washing sink was blocked. Unnecessary items were observed in back room where food is stored.
12/16/2016	Charlies Place	Critical Violations: Observed chicken noodle soup, sliced lemons and limes that were not date-marked. Non-Critical Violations: Sanitizing test strips were not available. Equipment and utensils were not being properly sanitized with approved sanitizer and hot water.
12/20/2016	El Milagro	Non-Critical Violation: Public restrooms do not have hand washing signs.
12/20/2016	Yamato Steak House of Japan	Non-Critical Violations: Sanitizer test strips were not available.

		Preset tableware was not wrapped or covered.
12/21/2016	Cougar Station	<p>Critical Violation: Pizza slicer was soiled.</p> <p>Non-Critical Violation: A build-up of soil was observed on the cooling condensers in walk-in cooler.</p>
12/22/2016	NZR Retail of Toledo (The Barn)	<p>Critical Violation: Dark residue was observed inside the ice machine.</p> <p>Non-Critical Violations: Self-serve donuts were missing an ingredient statement. Boxes of ice cream sandwiches were stored directly on floor in freezer.</p>
12/27/2016	Village Food Emporium	<p>Critical Violation: Several pieces of equipment were soiled with food residue.</p> <p>Non-Critical Violation: Observed a row of ice cream cakes stored directly on the floor in walk-in freezer. Ready-to-eat meals packaged without ingredient statement. Multiple containers of baby food past expiration date.</p>
12/27/2016	Marty's	<p>Critical Violations: Three packages of TCS foods were past the use-by date. Observed container of coleslaw, package of ham, and cooked pasta opened but not date marked.</p> <p>Non-Critical Violations: Facility did not have sanitizer test strips. Several non-food contact surfaces of equipment observed uncleaned/soiled. The shelf above dishwashing machine is cracking.</p>

12/27/2016	Dos Amigos	Non-Critical Violations: Ice scoop was being stored with handles touching ice. Food containers were on the floor in walk-in cooler and in the kitchen. Chicken was cooling at room temperature.
12/28/2016	Hicksville Shell	Non-Critical Violation: The facility did not have sanitizer test strips.

*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