

**Defiance County Health Department
February 2017 Food Service Inspections**

DATE	NAME	VIOLATIONS
02/08/2017	Subway Sandwiches – Hicksville	No Violations
02/17/2017	Miller’s Korner Pizza	No Violations
02/21/2017	Hickory Creek at Hicksville	No Violations
02/02/2017	Defiance Main Stop	<p>Critical Violation: Black residue observed in the ice machine.</p> <p>Non-Critical Violations: Box of food was stored directly on the floor in walk-in freezer. Walk-in freezer has an accumulation of condensation. Observed mop stored in bucket with stagnant water. The hand washing sink was not easily accessible.</p>
02/03/2017	Subway – N. Clinton St.	<p>Critical Violation: Black olives were dumped into the hand wash sink in back room.</p> <p>Non-Critical Violations: Observed produce stored on a shelf lined with cardboard. Mop sink is in disrepair.</p>
02/03/2017	Papa John’s Pizza	<p>Non-Critical Violations: Cooler was observed without a thermometer. Sanitizer test strips were not available. Coving was missing from the floor/wall juncture.</p>
02/03/2017	Cabin Fever Coffee	<p>Non-Critical Violation: Facility does not have a food thermometer. Sanitizer test strips were not available.</p>

02/06/2017	Jacobs' Meats	<p>Critical Violation: Observed several items that are in reduced oxygen packaging but the facility does not have a variance or meet all of the proper requirements to do so.</p> <p>Non-Critical Violations: A wet rag was stored on a table top instead of being returned to container with sanitizer. A box of food was stored directly on the floor in walk-in cooler. Observed labels that were covered so that all sub-ingredients were not visible to the consumer. Heavy condensation observed in the walk-in freezer.</p>
02/07/2017	Padrone's Pizza	<p>Critical Violation: Food residue observed on the bottom ledge of reach-in cooler.</p> <p>Non-Critical Violations: Sanitizer test strips were not available. Duct tape was being used for repair in the stand-up freezer and broken seals in pizza prep cooler. Tile on the ledge of reach-in cooler is broken. Observed spray bottle without a label to identify substance.</p>
02/07/2017	Applebee's Neighborhood Bar & Grill	<p>Critical Violation: Observed pretzels stored without being covered.</p> <p>Non-Critical Violation: Observed handles of microwave, racks and shelving in reach-in cooler soiled. Floors in walk-in freezer and in the kitchen were unclean.</p>
02/08/2017	Sailor's	<p>Critical Violations: Observed raw meat product stored above and next to Ready-to-eat foods. Candies were observed without an ingredient label.</p>

02/08/2017	Magpies	<p>Critical Violation: Observed hot dogs in the freezer that were not covered.</p> <p>Non-Critical Violations: Observed handles of the reach-in freezer with a build-up of grease and food residue. Hand washing signs were not posted in the restrooms.</p>
02/08/2017	Hickory Hills Club Fore	<p>Non-Critical Violations: Observed food stored on the floor in the walk-in cooler. Shelves were lined with cardboard in the cooler and back storage room.</p>
02/09/2017	Defiance College	<p>Follow-up inspection from 01/23/2017 All issues were addressed and corrected.</p>
02/10/2017	Eagle Rock Golf Club	<p>Non-Critical Violation: The facility does not have a HACCP plan for Reduced Oxygen Packaging of chicken, steak, pork, and manufacturing beef jerky.</p> <p>Non-Critical Violation: Observed food product on the floor in the walk-in cooler and freezer. Microwave was observed unclean.</p>
02/10/2017	El Mezcal	<p>Critical Violation: Observed sliced lemons being stored outside of refrigeration.</p> <p>Non-Critical Violations: Several containers of food in prep cooler as well as in walk-in coolers were not covered. Plastic grocery bag was being used as a catch for the cheese grater machine. Facility did not have a food thermometer. Sanitizer test strips were not available.</p>
02/14/2017	Leaping & Learning	<p>Critical Violation: Sanitizer test strips were not used properly.</p>

02/14/2017	UAW 211	Non-Critical Violation: The facility does not have a thermometer for the reach-in cooler.
02/14/2017	VFW Post 3360	Critical Violation: Observed food dumped into the hand washing sink. Non-Critical Violations: Cardboard being used in the coolers, soiled with dirt and debris. The floor under the dish washing area was very dirty.
02/14/2017	Moose Lodge #2094	Critical Violations: Observed an employee touch ready-to-eat food with their bare hands. Observed containers of TCS foods being stored under refrigeration for more than 24 hours that were not date marked. Observed dark residue inside the ice machine. Observed bottles of chemicals stored on the microwave and above food prep area. Non-Critical Violations: Observed employee working with exposed food with no hair restraints. Observed multiple cooling units without thermometers. There was a build-up of dust on the ceiling fan in the kitchen. On 02/28/2017 a follow-up inspection was conducted and all violations were addressed and corrected.
02/17/2017	Amvets Post 1991	Non-Critical Violation: Mop sink and hand sink in women's restroom were leaking. The toilet in women's restroom was pulling away from the wall.
02/21/2017	APT Manufacturing	Non-Critical Violation: Could not verify auto-shut off on the cold food, could not access plug.

02/21/2017	Dos Eppi's	Non-Critical Violation: Observed cold-holding topping foods in serving line that were not covered. Repeat violation.
02/23/2017	Little Caesar's Pizza	Non-Critical Violations: Observed shelving in walk-in cooler was dirty.
02/23/2017	Kissner's Restaurant	Non-Critical Violations: Observed kitchen employee wash his hands in a three compartment sink used for ware washing. Observed a box of chicken breast meat stored on the floor of the walk-in freezer. There was an accumulation of condensation in the walk-in freezer.
02/23/2017	Miami Erie Bar & Grill	Critical Violation: Observed taco meat being reheated using a crockpot.
02/24/2017	Eric's Ice Cream Factory N. Clinton	Critical Violation: Observed food debris in the hand washing sink. Non-Critical Violation: There were no hand wash signs posted in the restrooms. Tiles at the register are still missing from last inspection. Need to be replaced or painted/sealed.

*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