

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

DATE	NAME	VIOLATIONS
01/06/2017	Meijer Store Gas Station	No violations
01/09/2017	Subway – S. Clinton St.	No Violations
01/10/2017	Keck's Market	No Violations
01/17/2017	Speedway	No Violations
01/17/2017	Cold Stone Creamery	No Violations
01/20/2017	Ensign's Pub	No Violations
01/27/2017	Community Memorial Hospital	No Violations
01/27/2017	Pizza Palace	No Violations
01/03/2017	Dos Amigos	Follow-up from 12/27/2016 All Critical items corrected
01/04/2017	Stefano's	Critical Violations: Food being kept more than 24 hours was not date marked. The inside of ice machine was dirty. Non-Critical Violation: Ice accumulation observed in walk-in freezer.
01/06/2017	Hot Rice!	Critical Violations: Uncovered product in the freezer had a box stored above it. Observed two pans of chicken being hot held below 135°F. Observed black residue inside ice machine. Non-Critical Violations: Facility did not have thermometers for monitoring appropriate food temperature. Facility did not have sanitizing test strips. Cardboard being used as a floor covering in the walk-in cooler. Follow-up inspection conducted on 01/24/2017: All violations were corrected except for the flooring in the walk-in cooler. The Health

		Department is working with the owners to resolve this issue.
01/06/2017	Defiance Dairy Queen Grill & Chill	<p>Critical Violations: Date marking was missing from TCS foods in the reach-in cooler. Observed food debris in the handwashing sink.</p> <p>Non-Critical Violation: Boxes were being stored on the floor in walk-in freezer.</p>
01/06/2017	Defiance Elks Lodge	<p>Critical Violations: Observed food in the prep cooler not being date marked. Ready-to-eat foods observed past their date mark. (Discarded during inspection)</p> <p>Non-Critical Violation: Observed chicken and deli meats being thawed at room temperature. Thermometers were missing from the stand up coolers and the prep cooler units.</p>
01/09/2017	Defiance Party Mart	<p>Critical Violations: Observed hand-wash sink was inaccessible due to beer cans in the sink.</p> <p>Non-Critical Violations: Observed top of cappuccino machines with an accumulation of dust. Receptacle in the women's restroom was not covered. The facility did not have hand-washing signs posted.</p>
01/09/2017	Northtowne Cinema 9	<p>Critical Violation: Nacho cheese and chili meat sauce was being hot held below required 135°F.</p> <p>Non-Critical Violations: Cardboard was being used on the broken equipment holding cup lids.</p>

		Lights in the serving area were uncovered. Repeat violation.
01/10/2017	Get-N-Go Party Mart	<p>Critical Violations: Observed packages of deli ham and turkey removed from original container without a date mark. In addition, boxes of opened foods held under refrigeration without a date mark. Observed a tub of chicken salad past the date mark.</p> <p>Non-Critical Violations: A cloth towel was being used as a shelf liner. Test strips were not available. Food residue was observed on the seal of the pizza prep cooler.</p>
01/10/2017	Meek's Pastry Shop	<p>Critical Violation: Sandwiches were observed without an ingredient statement.</p> <p>Non-Critical Violation: Floor tiles were missing.</p>
01/10/2017	Bud's Restaurant	<p>Critical Violations: Employee did not reheat foods to proper temperatures. Several hot food items were held below the 135°F required temperature. Food items in the walk-in cooler had no date mark.</p> <p>Non-Critical Violations: Boxes of food items were being stored on the floor in the walk-in cooler/freezer. Non-Commercial grade equipment (Crockpot) being used for hot-hold food items. Sanitizer was not being used in the three-bay sink. Receptacle in the women's restroom was not covered.</p>
01/11/2017	Hampton Inn	<p>Critical Violation: Need written procedure available for discard time.</p>

		Non-Critical Violation: Broken seal observed on the reach-in cooler.
01/11/2017	Meijer Store	Non-Critical Violation: Food debris build up was observed in the hot & cold hold units in the deli area and meat department.
01/12/2017	Barney's Bar & Grill	Non-Critical Violations: A pot of BBQ wings in the walk in beer cooler was stored directly on the floor. The thermometer in the refrigerator behind the bar was not displaying the correct air temperature.
01/13/2017	Hometown Pizza	Non-Critical Violations: Boxes of food observed stored directly on the floor in walk-in cooler. The front pizza prep cooler was not equipped with a thermometer. Duct tape was being used to fix the nacho/chili sauce-dispensing machine. The bottom shelves of prep coolers were soiled. The women's restroom receptacle did not have the cover in place.
01/17/2017	Bob Evans Farms	Non-Critical Violation: Shelving near the hand-wash sink was lined with cardboard.
01/17/2017	Captain D's	Non-Critical Violation: Thermometers were not available in prep coolers. The facility did not have test strips. Two coolers were observed with broken handles.
01/19/2017	Holiday Inn Express	Critical Violation: TCS foods were observed without a date mark. Non-Critical Violation: Single use paper towels were not available at the facility.
01/19/2017	McDonald's of Defiance – East Second St.	Critical Violation: McFlurry mixer was observed with a build-up of food residue.

		<p>Non-Critical Violation: Several unnecessary items cluttered kitchen and backroom.</p>
01/19/2017	Eagles Lodge	<p>Critical Violations: Observed a package of raw chicken stored in the walk-in cooler directly above a box of vegetables.</p> <p>Non-Critical Violations: Observed food debris in drawers containing cleaned utensils. Food was store directly on the floor of the walk-in freezer.</p>
01/19/2017	Walmart	<p>Critical Violation: Three boxes of food in the walk-in freezer were not closed exposing food to the environment.</p> <p>Non-Critical Violation: Observed packages of cooked chicken wings offered for sale with no ingredient statement.</p>
01/20/2017	Glen Park of Defiance	<p>Critical Violation: Can opener had a build-up of food debris.</p> <p>Non-Critical Violation: Observed soup being cooled improperly.</p>
01/20/2017	Defiance Recreation, Inc.	<p>Critical Violation: Handwashing sink was cluttered and unable to access for handwashing.</p> <p>Non-Critical Violation: Many surfaces have build-up of dust. Unnecessary items clutter the facility making it impossible to keep clean. Repeat violation – follow-up inspection will be conducted.</p>
01/23/2017	Defiance College	<p>Critical Violations: Two coolers with TCS foods were tempted above 41F°. Observed several fruit flies in the mop sink area and in the food service area. Working container of chemicals were found without proper labeling.</p>

		<p>Non-Critical Violations:</p> <p>The plastic lining inside the ice machine is cracked.</p> <p>Multiple hand-wash sinks did not have the required hand-washing signs for employees.</p> <p>Observed a dark residue on the plastic light shield in walk-in cooler.</p> <p>A mop was being stored in stagnant water.</p>
01/20/2017	Speedy Hicksville – DBA McDonald’s	<p>Critical Violations:</p> <p>Observed an opened box of hamburger patties in the walk-in freezer, uncovered.</p> <p>Chemical bottle used for cleaning the grill was stored on top of the grill.</p> <p>Non-Critical Violations:</p> <p>The cooler in the kitchen prep area did not have a thermometer.</p> <p>Wet sanitizing cloths were stored on the countertop.</p>
01/20/2017	Westwood Saloon	<p>Non-Critical Violations:</p> <p>The shelving in the reach-in cooler is made of wood and chicken wire making it difficult to keep clean.</p> <p>A light shield is needed in the walk-in cooler.</p>
01/24/2017	Fort Defiance Meats	<p>Critical Violations:</p> <p>Products removed for the original packaging were not date marked.</p> <p>Summer sausage has an expiration date of 60 days but should only be for 14 days.</p> <p>A bottle of oil was not labeled.</p> <p>Non-Critical Violations:</p> <p>Observed a box of casings stored on the floor.</p> <p>Retail cooler handle was broken and needs to be replaced.</p>
01/25/2017	Sweet Pea’s Pizza	<p>Critical Violations:</p> <p>Labeling issues: Meats for sale from Pettisville and Hillsdale have labels that have been altered so net weight is unreadable; single slice pizza missing net</p>

		weight, address, and full ingredient lists; donuts do not have ingredient list.
01/26/2017	Little Italy	Critical Violation: Ice scoop stored in the ice bin. Non-Critical Violation: Prep cooler does not have a thermometer.
01/26/2017	Newman's Carryout	Critical Violation: Labels are on all multi-ingredient products but the sub-ingredients are not listed. Non-Critical Violations: The receptacle in women's restroom was not covered. A black residue on the outside door of a storage cabinet in the kitchen was observed.
01/27/2017	Marco's Pizza	Critical Violation: Observed a container of salami that was seven days past the dark mark.
01/27/2017	We're Rolling Pretzel Co	Critical Violation: Packages of hot dogs were opened and stored in the prep cooler without a date mark. Non-Critical Violations: The facility did not have a food thermometer readily accessible. The hot water knob on hand wash sink was not working properly. Doors to the cabinet in the front serving area were observed peeling, cracked, and coming off the hinges. Several tiles behind the smoothie and ice machine were soiled with food residue. Observed mop being stored in stagnant water.
01/30/2017	Chief Market Square	Critical Violation: Observed packages of cubed cheese and snack sticks that did not have all sub-ingredients listed on the label. Dairy was omitted from this list.

		<p>Non-Critical Violation: Observed duct tape on the pork grinder as well as on a plastic door handle in the produce area. Standup cooler in the deli area did not have a thermometer. Observed condensation build-up in the meat walk-in freezer.</p>
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*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