

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

DATE	NAME	VIOLATIONS
05/02/2017	Menards	No Violations
05/08/2017	Kroger Fuel Center	No Violations
05/08/2017	Rite Aid Pharmacy – E. 2 nd St.	No Violations
05/09/2017	Defiance Area YMCA	No Violations
05/11/2017	Family Resource Center – Head Start	No Violations
05/18/2017	Mercy Hospital of Defiance	No Violations
05/19/2017	Apache Dairy Bar	No Violations
05/23/2017	Hicksville Girls' Softball Association	No Violations
05/24/2017	Twin Rivers Center	No Violations
05/26/2017	Black Beard's Bay, LLC	No Violations
05/30/2017	Foods for Living	No Violations
05/30/2017	Short Stop	No Violations
05/30/2017	St. John Child Care Center	No Violations
05/30/2017	Grace United Methodist Church	No Violations
05/31/2017	Biggby Coffee Store	No Violations
05/02/2017	Subway Defiance – Northside	<p>Critical Violation: Observed a container of food that was not covered in the walk-in freezer.</p> <p>Non-Critical Violations: Observed ice scoop stored on top of the ice in unit near drive-thru window. Dust build up was observed on the coolers and freezer fan guards; dark residue on lip of ice machines: and dust build-up on inside lip of storage cabinets. Hand wash signs needed at the hand-wash sinks.</p>
05/04/2017	Big Boy Family Restaurant	<p>Critical Violations: Observed foods uncovered in the freezer and reach-in cooler.</p>

		Cooked meat loaf and ham loaf were observed without a date mark.
05/04/2017	Clubhouse Pizza	<p>Critical Violation: Salad bar did not have sneeze guard.</p> <p>Non-Critical Violations: Manager needs to complete Level 2 Food Safety training.</p>
05/04/2017	Ney Super Mart	<p>Non-Critical Violations: Manager needs to complete Level 2 Food Safety training. Prep coolers need working thermometers. Facility did not have sanitizer test strips available. The top of the cappuccino machine had an accumulation of dust on it. Hand-wash signs are needed in the restrooms.</p>
05/05/2017	Buffalo Wild Wings	<p>Non-Critical Violations: Observed containers of food being stored on the ground in the walk-in freezer. Many unnecessary items were observed cluttering the facility.</p>
05/08/2017	Defiance Elementary School	<p>Critical Violation: Packages of string cheese on the serving table were tempt above 41°F.</p>
05/08/2017	Rite Aid Pharmacy – N. Clinton St.	<p>Non-Critical Violation: Observed egg yolk spilled on the bottom shelf of the cooler display case.</p>
05/09/2017	Laurels of Defiance	<p>Critical Violation: Observed heavy residue build-up on the inside of the cappuccino machine. Also, there was food residue inside the bins that utensils and prepackaged condiments are stored.</p> <p>Non-Critical Violation: Observed cracks and a break in the puree machine lid. Observed a small gap at the bottom of the exit door in wash area. The hand wash sinks need signage for employees to wash hands.</p>

		<p>Observed dried food residue on the wall near purée machine.</p> <p>Observed toxic material containers stored over the wash ware line where clean utensils are located.</p>
05/15/2017	American Food Mart	<p>Critical Violation:</p> <p>Observed a container of garlic spread, a package of sliced ham and bags of coffee creamer held under refrigeration without proper date marking.</p> <p>Non-Critical:</p> <p>Air temperature measuring device in reach in cooler was not measuring temperature accurately.</p>
05/15/2017	Butt Hutt Express	<p>Non-Critical Violations:</p> <p>Observed a large amount of condensation in the self-serve ice cream freezer.</p> <p>A build-up of food debris was observed on the bottom shelf of the milk cooler.</p>
05/12/2017	Defiance Elks Lodge	<p>Critical Violations:</p> <p>Observed foods that were not date marked.</p> <p>Inside of the ice machine had a build-up of residue.</p> <p>Non-Critical Violations:</p> <p>Manager needs to complete Level 2 Food Safety Training.</p> <p>Ceiling tiles in the dry food storage closet are in disrepair.</p>
05/12/2017	Yamato Steakhouse of Japan	<p>Non-Critical Violations:</p> <p>Observed foods that had been removed from original packaging stored in containers without proper labeling.</p> <p>Manager needs to complete Level 2 Food Safety Training.</p>
05/16/2017	Fricker's	<p>Critical Violations:</p> <p>Observed a container of hot dogs held under refrigeration without date marking.</p> <p>Observed a container of baked beans that were two days past the 7 day maximum.</p>

		<p>Non-Critical Violations:</p> <p>An employee was observed drinking from a cup that was stored uncovered next to the food prep areas.</p> <p>Observed heavy soiled residue on the ware washing machine.</p>
05/16/2017	Defiance Baseball K of C Hall	<p>Non-Critical Violations:</p> <p>Manager needs to complete Level 2 Food Safety Training.</p> <p>A Thermometer is needed in the white refrigerator.</p> <p>Top of microwave was dirty.</p>
05/17/2017	Kentucky Fried Chicken	<p>Non-Critical Violations:</p> <p>Sanitizing buckets were stored on the floor.</p> <p>The plastic cup lid holder in the dining room is broken and fixed with tape.</p> <p>Observed a hole in the grease pan under the fryer allowing grease to spill onto the floor.</p> <p>Several non-food contact surfaces of equipment were observed soiled.</p> <p>The tile next to the door in the walk-in cooler is broken.</p>
05/18/2017	Leaping and Learning	<p>Non-Critical Violation:</p> <p>Manager needs Level 2 Food Safety Training.</p>
05/18/2017	Jigg's Drive Inn	<p>Critical Violation:</p> <p>Observed cheese being stored at room temperature.</p>
05/18/2017	Heather's Day Care	<p>Critical Violation:</p> <p>Observed a container of meat past the 7 day limit.</p> <p>Non-Critical Violation:</p> <p>The Manager needs Level 2 Food Safety Training.</p>
05/22/2017	Defiance Girls' Softball	<p>Critical Violation:</p> <p>Facility did not have person in charge with working knowledge of food safety.</p> <p>Non-Critical Violation:</p> <p>Hair restraints were not being used.</p> <p>Observed sloppy joe sauce being improperly thawed.</p>

05/23/2017	Dollar General	Non-Critical Violation: Observed a box of food stored directly on the floor of walk-in freezer.
05/23/2017	Red Angel Pizza	Critical Violation: Observed containers of coleslaw and cottage cheese past expiration date.
05/23/2017	Dari-De-Lite	Critical Violations: Observed several kinds of TCS foods being without date marks. Taco meat was being hot held below 135°F. Non-Critical Violations: Observed ice cream scoops stored in non-flushing heated water between uses. Spoons were stored with food contacts surfaces up.
05/23/2017	Hicksville Baseball Concessions	Non-Critical Violation: Observed peeling paint above exposed food.
05/25/2017	Hicksville Shell	Critical Violation: Observed containers of motor oil stored above beverage packages.
05/25/2017	Charlie's Place	Non-Critical Violations: Hair restraints were not being worn. There were no handwashing signs in the restrooms. Fan grate had an accumulation of dust.
05/25/2017	Golden China	Non-Critical Violations: Observed food packages being stored directly on the floor in the walk-in freezer. There were no handwashing signs in the restrooms.
05/30/2017	Uptown Café	Critical Violations: Observed containers of foods on the salad bar that were above 41F°. Non-Critical Violations: Observed hand wash sinks with no signage
05/31/2017	Promedica Defiance Regional Hospital	Critical Violation: Observed food residue on the underside of the mixer guard.

		Non-Critical Violation: The walk-in freezer had a build-up of condensation.
--	--	---

*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