

**Defiance County Health Department
July Food Service Inspections**

DATE	NAME	VIOLATIONS
07/13/2017	Defiance Party Mart	No Violations
07/25/2017	Sweet Peas Pizza	No Violations
07/28/2017	Dollar General Store – Sherwood	No Violations
07/07/2017	Keck's Market	Non-Critical Violations: Manager needs Level 2 Food Safety Training. Observed stand-up freezer and pizza prep cooler with debris build-up.
07/07/2017	Hot Rice!	Critical Violation: Several containers of food were being stored under refrigeration uncovered. Non-Critical Violations: Manager needs Level 2 Food Safety Training. Observed spoon used for serving rice being stored in water that was room temperature and with food particles in the water. Observed sanitizing cloths being stored on the counters. Observed sanitizing buckets stored on the floor. Facility did not have test strips for measuring concentration of sanitizing solution. The frame of mixer was soiled with food residue. Observed an uncovered receptacle in the women's restroom. The cooler door had a hole in it and was being repaired with duct tape. Tiles were either missing or broken in the ware-wash area. Observed mop being stored in dirty mop water.
07/10/2017	Wendy's Old Fashion Hamburgers	Follow-up inspection from 06/30/2017 visit was conducted. As a result of the conditions of the facility, restaurant management was asked to address the many issues before serving food. The

		<p>facility voluntarily closed its doors until the issues were addressed.</p> <p>Areas of concern were discussed with management and a telephone conversation was had with the district manager.</p> <p>Critical Violations: Several areas of food contact surfaces and utensils were soiled. Sliced lettuce and a bucket of pickles were stored in the walk-in coolers uncovered.</p> <p>Non-Critical Violation: Several nonfood contact surfaces of equipment were soiled.</p>
07/11/2017	Get-N-Go Party Mart	<p>Critical Violations: Observed a package of ham slices that were opened from original packaging without a date mark. Observed packages of salami and turkey past the 7 day limit. Observed the drain from the F'Real machine is plumbed directly into sewage line of the three-bay sink.</p> <p>Non-Critical Violations: Manager needs Level 2 Food Safety training. Observed F'Real milkshake machine unclean. Observed the ingredient statement for the ham and cheese sandwich made at the facility was not accurate with stating sub ingredients. The prep cooler shelf and black refrigerator had food particle build-up. The facility did not have a thermometer to ensure proper food temperatures are being met. The facility's hand-wash sink did not have hand wash signage. Employees stated the ice machine in the kitchen has been broken for years.</p>

07/11/2017	Subway Defiance – South Clinton	<p>Non-Critical Violations:</p> <p>The holding cooler unit behind front counter did not have a thermometer.</p> <p>Observed dust build-up on cooler door.</p>
07/12/2017	Speedway	<p>Critical Violation:</p> <p>Observed tong used to dispense pizza slices by customers was soiled.</p> <p>Non-Critical Violations:</p> <p>Food residue was observed on the prep cooler seals and bottom shelf.</p> <p>The fountain pop cabinets, the floor in the pop syrup room, and the fan guard in the walk-in cooler were all soiled.</p>
07/12/2017	Meijer Store	<p>Critical Violation:</p> <p>Observed packages of Gourmet Cheesy Chipotle patty that did not list the sub ingredients of the product, one of which is a known allergen.</p> <p>Non-Critical Violations:</p> <p>Observed the thermometer in the rib meat display unit was not accurate.</p> <p>Observed several areas soiled during inspection including the bottom shelf of Delfield refrigerator, under side of scale in deli area, cold hold display case, and the shelf of the lettuce display cooler. Condensation buildup was observed in the bakery walk-in freezer.</p>
07/13/2017	McDonald's – E. Second St.	<p>Critical Violation:</p> <p>McFlurry machine had a build-up of food debris.</p> <p>Non-Critical Violation:</p> <p>Observed chemical sprays, drill, and other unnecessary items stored in kitchen area.</p>
07/13/2017	Power Dam Express	<p>Inspection was conducted due to a complaint called into the office. It was noted that the gas had been shut off causing the hot water heater not to work. The issue of hot water needs to be addressed by July 31, 2017.</p>

07/13/2017	Camp Libbey	<p>Critical Violation: Observed pans of food being stored in cooler, uncovered.</p> <p>Non-Critical Violations: The facility did not have sanitizer test strips. The thermometer in the walk-in cooler was not reading accurately. Observed non prewrapped utensils in a container with the food contact portion up. The lining on the cabinets that the pots and pans are stored on is flaking.</p>
07/13/2017	Captain Ds	<p>Non-Critical Violations: Observed reach-in cooler with broken handles. The fronts of the counters, counters, and table tops were unclean. The floors and areas under the equipment were unclean.</p>
07/14/2017	Defiance Dairy Queen Grill & Chill	<p>Critical Violation: Observed foods that were not date marked.</p> <p>Non-Critical Violations: Observed scoop stored in pulled pork. Observed cardboard lining the shelves. The surface of cutting board had deep grooves and burn marks on it. The trash can in the woman's restroom did not have a cover on it.</p>
07/18/2017	Bob Evan's	<p>Non-Critical Violation: Observed the tracks in the pull-out cooler drawers had a build-up of food debris.</p>
07/24/2017	Casa Grande	<p>Follow-up inspection from 07/13/2017 was conducted and all issues were addressed/corrected.</p>
07/25/2017	Glenn Park of Defiance	<p>Non-Critical Violation: Containers with bulk-food items were not labeled.</p>
07/25/2017	Hampton Inn	<p>Critical Violations: Observed cut melon, milk, and waffle batter all above 41°F. Need written procedure regarding Cold-holding foods. Repeat violation.</p>

07/25/2017	Holiday Inn Express	<p>Critical Violation: Observed pork sausage links at 123°F.</p> <p>Non-Critical Violations: The hand-wash sink did not have soap available. The hand-wash sink did not have disposable towels. Repeat violation.</p>
07/26/2017	Marco's Pizza	<p>Critical Violation: Observed a container of salami past the date mark.</p> <p>Non-Critical Violation: Observed a working container of corn meal with no identification on container.</p>
07/26/2017	Walmart	<p>Non-Critical Violations: Observed packages of deli meats, packaged in store that does not list the ingredients and sub-ingredients in predominate order. Corrected. Observed a build-up of condensation in the bakery freezer as well as the ice cream freezer. A build-up of food residue on the surface of a slicer in the deli area. Observed a mop being stored in dirty water.</p>
07/27/2017	Bud's Restaurant	<p>Critical Violations: Raw animal foods were stored above ready-to-eat items. Ice scoop was stored in the ice with the handle touching the ice. Observed food items that were not date marked. Observed the can opener was soiled.</p> <p>Non-Critical Violations: Packaged food was stored on the floor in the walk-in cooler/freezer. Observed an employee grabbing toast with bare hands. The seal on the walk-in freezer was bad, causing a large accumulation of ice. The sanitizer was not working on the mechanical dishwasher. Observed a heavy build-up of dust on the fans.</p>

		<p>The bathroom door opens into the kitchen area – need to attach a spring so the door will automatically close.</p> <p>Manager needs Level 2 Food Safety training.</p>
07/28/2017	Newman's Carry-out	<p>Critical Violations:</p> <p>TCS foods were not date marked.</p> <p>Pulled pork, used for sandwiches, was not being hot-held at the proper temperature.</p> <p>Observed multiple packages of sandwiches, macaroni salad, and potato salad that were not properly labeled.</p> <p>Non-Critical Violations:</p> <p>Observed dust on the top of coffee machine.</p> <p>The garage door to the room where food is stored in freezers was left open.</p> <p>Observed several areas of the facility that was unclean.</p>
07/28/2017	Speedy Hicksville – DBA McDonald's	<p>Critical Violation:</p> <p>Observed a container of shredded cheese in the reach in cooler that was uncovered.</p> <p>Non-Critical Violation:</p> <p>Observed an accumulation of food and paper refuse on the floor of the walk-in cooler/freezer.</p>
07/31/2017	Subway (Walmart)	<p>Non-Critical Violations:</p> <p>Food employee observed not washing hands in between tasks.</p> <p>Observed the mop sink is leaking. Repeat violation.</p>
07/28/2017	Hometown Pizza	<p>Critical Violations:</p> <p>Observed employee touch salad toppings with bare hands.</p> <p>Observed uncovered foods in storage.</p> <p>The inside of the microwave was heavily soiled.</p> <p>Non-Critical Violations:</p> <p>Manager needs to complete Level 2 Food Safety Training.</p> <p>The jig used to hold the onion slicer is made of wood.</p>

		<p>Observed multiple areas of the kitchen were unclean.</p> <p>The facility did not have paper towels available during inspection.</p> <p>The facility had several non-food contact surfaces that needed to be cleaned.</p> <p>The facility did not have sanitizing test strips available.</p>
07/31/2017	Papa John's Pizza	<p>Critical Violation:</p> <p>Observed sausage in the prep cooler that was not date marked.</p> <p>Non-Critical Violations:</p> <p>The manager needs to complete Level 2 Food Safety Training.</p> <p>The facility did not have sanitizing test strips available.</p> <p>The prep cooler had a broken seal.</p>

*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