

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

<b>DATE</b>	<b>NAME</b>	<b>VIOLATIONS</b>
10/31/2017	Hickory Creek at Hicksville	No Violations
10/02/2017	Inpatient Hospice Facility	<p>Critical Violation: Observed two packages of deli turkey slices that were removed from their original containers without a date mark.</p> <p>Non-Critical Violations: Observed bulk bins of flour, brown sugar and white sugar with the scoops stored in the containers. The scoop handles were touching the food. Observed a wet mop stored on the floor.</p>
10/02/2017	Brookview Healthcare Center	<p>Critical Violation: Observed the tip of the can opener was soiled.</p> <p>Non-Critical Violations: Observed residue build-up on the top of the mechanical wash-ware machine. Several non-food contact items were observed soiled. Observed paint chipping on the oven hood.</p>
10/02/2017	South Clinton Party Mart	<p>Follow-up inspection was conducted as a result of multiple critical violations noted on the 09/22/17 inspection. All critical violations have been corrected except for the improper ingredients statement issue. This has been a repeat violation. As a result of the products having known allergens undeclared, there is clear and present danger to the general public. Therefore, the product with improper labels were embargoed by the Health Department. They will be released from embargo if proper labels are generated.</p>

10/04/2017	Close to Home	<p>Non-Critical Violations:</p> <p>Observed plastic utensils, considered single-service, were being washed and re-used.</p> <p>Observed bottom of freezer and bottom shelf of freezer with an accumulation of debris.</p>
10/05/2017	St. Mike's Golf	<p>Non-Critical Violations:</p> <p>Manager needs to complete Level 2 Food Safety training.</p> <p>Observed shelving in the kitchen and bottoms of coolers were dirty.</p> <p>Ceiling tile showed signs of rain/water damage.</p>
10/05/2017	UAW Local 211	<p>Non-Critical Violation:</p> <p>Manager needs to complete Level 2 Food Safety training.</p>
10/05/2017	Kissner's Restaurant	<p>Critical Violations:</p> <p>Observed an employee handling food with bare hands.</p> <p>Observed containers of taco meat being stored in the walk-in cooler, uncovered.</p> <p>Non-Critical Violations:</p> <p>Observed the facility utilizing single-use plastic containers for food storage.</p> <p>Observed a build-up of food particles on the wire rack, under the toaster unit and food particles in the seals of the condiment prep cooler.</p> <p>Observed part of the rubber coving coming off the wall near the stove.</p> <p>Follow-up inspection 10/19/17:</p> <p>Both critical violations corrected.</p>
10/10/2017	Ayersville Local School	<p>Non-Critical Violations:</p> <p>Observed dust on the top of the doors of stand-up refrigerator unit.</p> <p>Observed raw shelled-eggs being stored on a shelf directly above other foods.</p>
10/13/2017	Ensign's Pub	<p>Non-Critical Violations:</p> <p>Observed sliced carrots, green peppers, and celery that were past discard date. Violation was corrected at time of inspection.</p>

		<p>Observed water from discarded food was disposed of in the hand-wash sink instead of dump sink.</p> <p>Observed many unnecessary items cluttering the back storage area.</p>
10/13/2017	Burger King	<p>Critical Violation: Slushy machine had an accumulation of dust on the fan cover and on top of machine.</p> <p>Non-Critical Violation: Observed cardboard on shelving of back room. Refrigerator was missing a working thermometer. Observed food debris and dirt below shelving in back room.</p>
10/13/2017	Defiance Junior & Middle School	<p>Non-Critical Violations: Observed working containers containing food ingredients with no identification on them. Observed a build-up of dust on the shelf above the dishwasher line.</p>
10/20/2017	Sherwood Marathon	<p>Non-Critical Violations: Observed the thermometer in the Pepsi cooler was not accurately reading the temperature. Observed a build-up of dust on the seals of the pizza hot-hold unit.</p>
10/20/2017	Village Food Emporium	<p>An inspection was conducted due to a complaint made to our office regarding insects in the produce and moldy cheese. Nothing was found to support the claims.</p>
10/23/2017	Arby's Inc.	<p>Critical Violation: Observed a container of onion rings stored in a stand-up freezer, uncovered.</p> <p>Non-Critical Violations: Observed multiple boxes of food stored on the floor in the walk-in freezer. Observed several nonfood-contact surfaces of equipment soiled. Observed a broken tile along the wall in the kitchen, next to the walk-in cooler.</p>

10/24/2017	Subway Defiance – Northside	<p>Non-Critical Violations:</p> <p>Observed several scoops stored in bins of food that is time/temperature controlled with the handle in contact with the food.</p> <p>Observed the thermometer in the front cooler was not displaying a proper temperature.</p> <p>Observed the following items unclean: the lip of the ice machine had a black residue on it (corrected during inspection); several storage cabinets had a build-up of dust and debris in the door track; the underside of the shelf above the prep table; the fan guards in the walk-in freezer; and the yellow floor fan.</p> <p>Observed both hand washing sinks in the kitchen area do not have the proper signage posted near them.</p>
10/25/2017	Little Caesars Pizza	<p>Non-Critical Violations:</p> <p>Manager needs Level 2 Food Safety training.</p> <p>Observed different non-food contact surfaces such as the stand-up freezer and dough mixer were soiled with food debris.</p>
10/25/2017	China Garden	<p>Non-Critical Violations:</p> <p>Observed cardboard on shelving.</p> <p>An accumulation of dirt and food debris was observed in the cooler shelving and tracks.</p> <p>The outside trash receptacles were not covered.</p> <p>Observed the screen door to the outside was constructed of wood and cardboard instead of a non-absorbent surface for ease of cleaning.</p>
10/25/2017	Casa Grande	<p>Critical Violations:</p> <p>The PIC (Person in charge) was unable to answer questions in regards to what proper hot hold temperatures are as well as proper reheating temperature.</p> <p>Observed multiple containers of food in storage that were stored uncovered.</p> <p>Observed multiple containers of salsa being stored in refrigeration with no date mark.</p> <p>Observed multiple containers of TCS foods that were past the 7-day date mark. Corrected during inspection.</p>

		<p>Observed a working container of chemical solution in the bar area with no identification.</p> <p>Non-Critical Violations:  Observed an employee working around exposed food in the kitchen area with no hair restraint.  Observed containers of food that have been removed from the original container and placed into a working container with no identification on it.  Observed crab meat being thawed incorrectly.  A table made of exposed wood was being used in the kitchen for storing plates. Needs to be constructed of a corrosion-resistant, nonabsorbent, and smooth material.  Observed one of the prep refrigerator units did not have working thermometer in it.  Observed the following nonfood contact surfaces of equipment unclean: Multiple prep cooler doors, bottom shelf of stand-up freezer; spilled blood from thawing meat in the freezer along the west wall; and pop dispenser had residue on it.  Observed the plastic cover in the pre cooler has three cracks in it making cleaning difficult.</p>
10/25/2017	La Jaliscience	<p>Critical Violations:  Observed several packaged foods that are not labeled. Items pulled from the shelf until labels made.  Observed two cartons of eggs that were past their sell-by date.  Observed salsa and tamales made in house, available to consumers, but did not have labels.</p> <p>Non-Critical Violation:  Observed boxes of tortillas and other food product on the ground.</p>
10/27/2017	Pizza Hut	<p>Critical Violations:  Observed sliced lemons used in drinks were tempted at 60°F.</p>

		<p>Observed the bread stick oven was soiled with food particles from previous use.</p> <p>Non-Critical Violations:  Observed the outside of the ware-washing machine to be heavily soiled from previous use. Several non-food contact surfaces of equipment were found unclean: the side of the pop dispenser unit; the pizza dough proofer machine; the pizza dough cooler; the pump for the pop dispensing machine; and the outside of the ice machine.  Observed several multiple, three-tier wire racks for multiple uses throughout the kitchen area with food or dust build-up on them.  Observed plastic spoon used for the buffet stored in a container with the food contact portion sticking up.  Observed wooden-shelf near the hand-washing sink had exposed bare wood.</p>
10/30/2017	El Milagro Mexican Food	<p>Non-Critical Violation:  Manager needs to have Level 2 Food Safety Training.</p>
10/30/2017	Jewell Café LLC	<p>Critical Violations:  Observed an employee touch the bun of a sandwich with their bare-hands.  Observed food in containers being stored in the freezer, uncovered.</p> <p>Non-Critical Violations:  Manager needs Level 2 Food Safety Training (Repeat violation).  Observed a container of beef base stored in a working container with no identification.  Observed handles of utensils stored inside the food bins with the handles touching the food.  Observed a buildup of residue on the metal can holder rack.  Observed silverware being stored with the food-contact surface up.  Observed a piece of white-board in the walk-in cooler is coming away from the ceiling. Also, the</p>

		paint on the metal support bar in the cooler is beginning to peel.
10/31/2017	Taco Bell of Defiance	Observed a build-up of residue on the nonfood contact surface of the pop dispensing machine in the drive-thru area.

\*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