

DEFIANCE COUNTY HEALTH DEPARTMENT
Critical and Non Critical Violations Report
11/01/2017 - 11/30/2017

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
AMERICAN FOOD MART	675 CLEVELAND AVENUE	4	0	3.1, 4.5, 5.3, 6.4,
ASIAN GRILL BUFFET	8959 STATE ROUTE 66 NORTH	0	0	
BIG BOY FAMILY RESTAURANT # 16	1830 N. CLINTON STREET	2	1	4.4, 4.5*,
BUFFALO WILD WINGS	1120 HOTEL DRIVE	3	0	4.1, 6.1, 6.4,
CASA GRANDE/JUSTIN KUHN	520 W. HIGH ST.	0	0	
CHARLIE'S PLACE	300 DEFIANCE AVENUE	5	1	3.2*, 4.2, 4.5, 5.4, 6.4,
DEFIANCE ELKS LODGE # 147	1760 S. JEFFERSON AVENUE	5	1	2.4, 3.4*, 4.4, 4.5, 6.4,
EAGLE ROCK GOLF CLUB	211 CARPENTER ROAD	5	1	2.4, 3.2, 4.4, 4.5*, 6.2,
ERIC'S ICE CREAM FACTORY	1225 CLINTON STREET	1	1	4.5*,
ERIC'S ICE CREAM FACTORY	1830 E. SECOND STREET	1	1	4.5*,
FAMILY RESOURCE CENTER - HEAD START	648 CLINTON STREET	1	0	6.4,
FORT DEFIANCE MEATS	1214 S. CLINTON STREET	1	1	3.4*,
FRICKER'S	1005 N. CLINTON STREET, SUITE 1	5	3	3.2, 3.4*, 4.5*, 6.4, 7.0*,
GOLDEN CHINA	102 E. HIGH STREET	3	1	3.2*, 4.1, 4.5,
GRACE UNITED METHODIST CHURCH	121 W. HIGH STREET	0	0	
HEATHER'S DAYCARE, LLC	121 HOPKINS ST	2	1	3.2, 3.4*,
HICKSVILLE SHELL #3250	200 W. HIGH STREET	2	1	4.5, 5.1*,
JERSEY'S	1995 N. CLINTON STREET	4	2	3.2, 3.4*, 4.1*, 4.4,
KENTUCKY FRIED CHICKEN OF DEFIANCE INC.	948 S.CLINTON STREET	3	1	4.4, 4.5*, 6.4,
KNIGHTS OF COLUMBUS COUNCIL 1039	111 ELLIOTT ROAD	1	0	2.3,
LAURELS OF DEFIANCE	1701 S. JEFFERSON AVENUE	3	0	3.2, 4.0, 4.5,
LEAPING & LEARNING	150 GRAND AVENUE	6	2	2.4, 3.4*, 4.2, 4.4, 5.1*, 5.4,
MARTY'S	180 E. MAIN STREET	4	2	5.4, 6.1, 6.4*, 7.1*,
MCDONALD'S (DEFIANCE - NORTH)	1111 N. CLINTON STREET	2	2	3.4*, 4.5*,
MERCY HOSPITAL OF DEFIANCE	1404 EAST SECOND STREET	0	0	

NEY SUPER MART	130 E. MAIN STREET	3	0	2.4, 4.1, 6.4,
PROMEDICA DEFIANCE REGIONAL HOSPITAL	1200 RALSTON AVENUE	4	1	2.2*, 3.5, 4.4, 4.5,
RAINBOW PROMISE DAY CARE CENTER	561 CARTER ROAD	1	0	4.4,
RED ANGEL PIZZA	126 E. HIGH STREET	4	0	3.2, 4.0, 4.5, 4.8,
ST. JOHN CHILD CARE CENTER	812 E. HIGH STREET	0	0	
STOP AND SHOP	1910 EAST SECOND STREET	3	1	3.5, 4.5*, 6.4,
THE HIVE	103 COLLEGE PLACE	2	1	3.4*, 3.5,
TIM HORTONS	524 N. CLINTON STREET	3	0	3.2, 4.5, 6.4,
TWIN RIVERS CENTER	395 HARDING STREET	1	0	6.4,
YAMATO STEAKHOUSE OF JAPAN	900 N CLINTON ST	1	0	4.0,

Grand Totals

85

25

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AMERICAN FOOD MART	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8062	Date 11/06/2017
Address: 675 CLEVELAND AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder JAY GAYATRI, LLC	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1	Sources, specification and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input checked="" type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

3.1(A)(3) - Observed food items removed from original container and offered for sale as individual items. These food products then do not meet the requirements that packaged food be labeled per code. Corrected during inspection.

4.5(A)(3) - Observed the non-food contact part of the pizza oven is soiled with food residue. To protect food from possible contamination, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

6.4(B) - Observed the shelves in the walk-in cooler and the fan guards on the cooler unit have dust build-up on them. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

6.4(A) - The seal on the walk-in cooler is torn. Also, there is a leak in the roof, allowing water to drip onto the floor in the retail area. Per code, the physical facilities shall be maintained in good repair.

5.3(l) - Observed that the water from the cooler unit is being drained into the sanitizer basin of the three-bay sink. Per code, condensate drainage shall be drained from point of discharge to proper disposal. Remove the added pipe and have water drain to the floor drain.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2990

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 11/06/2017
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Investigated complaint received on 11/6/17.

Complainant ate at establishment on 11/5/17 and found some foods in buffet to be "cold" in temperature.

At time of inspection, person in charged told me heating element was going out on one side of the steam table. The person in charge showed me the replacement part. Person in charge said sometimes it will hold temperature fine, but sometimes it does not, which is why the part is being replaced the evening of 11/6/17.

Checked temperatures at time of inspection on the steam table in disrepair - all temperatures checked satisfactory at time of inspection.

Person in charge is going to call our office when part has been replaced.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-8988

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BIG BOY FAMILY RESTAURANT # 16	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9008	Date 11/01/2017
Address: 1830 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder BENNETT ENTERPRISES LLC	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes critical violation

4.4(A) Equipment repair. Observed seal of stand up freezer door to be broken. Equipment shall be maintained and in good repair. Replace door seal.

*4.5(A) Cleaning food contact surfaces. Food contact surfaces must be clean to sight and touch. Observed meat slicer dirty at time of inspection. Cleaned at time of inspection - violation corrected. Be sure to check and clean crevices of equipment after each use.

4.5(D) Cleaning frequency nonfood-contact surfaces. Observed front of microwaves, and cooler and handles of microwaves and coolers with a build-up of food residue. Nonfood-contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

All temperatures ok at time of inspection.

Mechanical Dishwasher: 156°F wash cycle, 184°F rinse cycle - okay

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-3421

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BUFFALO WILD WINGS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 11/17/2017
Address: 1120 HOTEL DRIVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder BISON RAPIDS INVESTMENTS	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
	4.2 Numbers and capacities
	4.3 Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
<input checked="" type="checkbox"/>	6.1 Design, construction and installation
	6.2 Numbers and capacities
	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.1(H) Cleanability non food-contact surfaces. Observed utensils which handles were in disrepair. Handles rugged/cracked from extended use. Non food-contact surfaces shall be smooth and easily cleanable. Replace deteriorating utensils.

6.1(C) Floor and wall junctures. Coving missing in back room "soda" area. Floor and wall junctures shall be coved and closed to no larger than 1/32 of an inch. Replace coving.

6.4(A) Physical facility repair. Tiles missing/broken in back room "soda" area. Physical facilities shall be maintained and in good repair. Replace broken/missing tiles.

All temperatures ok.
Good date marking observed.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-9464

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CASA GRANDE/JUSTIN KUHN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 198	Date 11/14/2017
Address: 520 W. HIGH ST. HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder PASO DEL SOL III, LLC	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

On this date a follow-up inspection was conducted at the facility as a result of multiple critical and non-critical violations noted during the standard inspection on 10/25/17.

The following corrections were observed during follow up inspection:

All employees working around exposed food had hair restraints.

The person in charge was able to answer food safety questions. It was suggested that a cheat sheet noting proper cooking temperatures, cool down time and temperatures, hot hold and cold hold temperatures be made and posted in an area that is accessible to all managers and employees.

All food containers in storage were observed covered during follow-up inspection.

All working containers of food were observed to be identified with common name of the food.

PIC was able to describe the proper thawing procedures for frozen product.

Observed all time/temperature foods properly date marked in storage and to be within the 7-day limit.

All refrigeration units were observed to have working thermometers in them.

The prep coolers were observed clean, the pop dispenser was clean, as was the stand-up freezer.

Observed all working containers for chemical solutions are properly identified.

The facility attempted to fix the cooler prep door that was cracked by placing duct tape over the cracks. However, the tape does not allow for easy cleaning, is not smooth and is not non-absorbent. Remove tape and fix door that will meet those 3 requirements.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-8226

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHARLIE'S PLACE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9016	Date 11/27/2017
Address: 300 DEFIANCE AVENUE HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder GLEN EMENHISER	Inspection Time (min) 60	Travel Time (min) 30	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*3.2(C) Protection from contamination - segregation. Observed raw meat stored on top shelf above ready to eat product. Place raw food on bottom shelf to prevent possible cross contamination.

4.2(I) Sanitizing solution testing devices. Facility uses chlorine for a sanitizer. Quat test strips were available, but chlorine test strips were not. A test kit or device must be available to accurately measure sanitizer concentration. Provide test strips for chlorine (bleach) and maintain 50 - 100 ppm for sanitizer.

4.5(D) Cleaning of non food-contact surfaces. Observed tracks on cooler equipment dirty. Non food-contact surfaces must be cleaned as often as necessary to prevent an accumulation of dirt and food debris. Clean equipment.

5.4(H) Covered receptacle in restroom. Kitchen restroom must have a covered trash can to dispose of sanitary napkins.

6.4(A) Repair of physical facilities. The ceiling in the kitchen restroom is in disrepair. Physical facilities shall be maintained and in good repair, fix ceiling.

All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-9692

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DEFIANCE ELKS LODGE # 147	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9032	Date 11/22/2017
Address: 1760 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder THOMAS L. KENT	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4	OAC
<input type="checkbox"/> 3701-21	OAC

Violations/Comment(s)

*Denotes Critical Violation

2.4(A) Level 2 manager's training in food safety. Spoke to person in charge. They are scheduled to take the exam for the Level 2 food safety training in December, 2017. - Will check for certificate at next standard inspection.

*3.4(G) Date marking. Observed several foods that were not date marked. Foods kept past 24 hours shall be marked to indicate when they must be used, sold, or discarded. Cannot exceed 7 days from preparation and the day of preparation counts as day one. Some foods had dates, but many foods are still not being date marked. This is a repeat violation.

4.4(A) Equipment repair. Residential fridge is in disrepair. Handle is being held together by electrical tape. This piece of equipment must be replaced.

4.5(D) Cleaning equipment non-food contact surfaces. Microwave dirty to sight and touch, many shelves used to store equipment are dirty. Non-food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris. Clean all surfaces.

6.4(B) Cleaning frequency of physical facilities. Floor under equipment and dishwashing area is very dirty. These areas must be cleaned as often as necessary to keep them clean.

Mechanical Dishwasher: 100 ppm cl - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-782-5126	

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EAGLE ROCK GOLF CLUB	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9058	Date 11/03/2017
Address: 211 CARPENTER ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder KCC INVESTMENT PROPERTIES LLC	Inspection Time (min) 90	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

2.4(A) Person in charge training. At least one person from the establishment must obtain an approved Level 2 Food Safety Training certification. Must be completed by a person that has supervisor/manager responsibilities.

3.2(Q) Protection from contamination. Observed tortilla chip containers, and containers of prepped food in walk-in cooler that were on the group. Food must be kept at least 6" off the ground to protect from contamination. - Violation Corrected at time of inspection

4.4(A) Equipment repair. Seals broken on "dessert cooler". Equipment shall be in good repair and proper adjustment. Seals are on site and will be replaced per person in charge. - Violation Corrected at time of inspection

*4.5(A) Cleaning of food contact surface. Observed can opener with accumulation of food debris. Food contact surfaces shall be clean to sight and touch. Clean as often as necessary to prevent accumulation of food debris. - Violation Corrected at time of inspection

6.2(E) Handwash signage. Restroom in 4KD Brewery needs a handwash sign. - Violation Corrected at time of inspection

All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-782-2101	

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ERIC'S ICE CREAM FACTORY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 5	Date 11/17/2017
Address: 1830 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder ERIC GERBER	Inspection Time (min) 30	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*4.5(A) Cleaning frequency food-contact surfaces. Observed can opener with build-up of food debris. Food-contact surfaces shall be cleaned as often as necessary to prevent build-up of dirt and food debris. - Cleaned during inspection - Violation corrected at time of inspection.

Everything else looks good.
All temperatures ok at time of inspection.

E. 2nd and S. Clinton closing for the season 11/19/17

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-770-2422

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ERIC'S ICE CREAM FACTORY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 64	Date 11/17/2017
Address: 1225 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder ERIC GERBER	Inspection Time (min) 30	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*4.5(A) Cleaning food contact surface. Observed spindle in flurry mixing machine dirty. Equipment food contact surfaces shall be cleaned to sight and touch. Spindle did not get thoroughly cleaned from previous night. Cleaned at time of inspection, violation corrected.

All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2422

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FAMILY RESOURCE CENTER - HEAD START	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7012	Date 11/08/2017
Address: 648 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder NOCAC INC. - HEAD START	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

6.4(A) - There are cracks in the tile floor, near the dishwasher that can make cleaning difficult. Per code, physical facility shall be maintained in good repair.

Keep an eye on the can opener. If you are seeing metal shavings, then the blade needs replaced. Temperature on hot hold and cold hold were acceptable.

Everything else looks good.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2152

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FORT DEFIANCE MEATS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8026	Date 11/28/2017
Address: 1214 S. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder SCOTT HELLER	Inspection Time (min) 454	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes critical violation

*3.4(G) Date Marking. Observed ROP packaged food that did not have a date mark on it. After food is removed from original packaging it must be labeled to indicate the day it is to be sold, consumed, or discarded. Cannot exceed 7 days. - Repeat violation.

All temperatures ok at time of inspection.

No new records on water activity have until 3-1-18 to send for testing. Will conduct variance review at a later date to check for new results

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-2982

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRICKER'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 108	Date 11/08/2017
Address: 1005 N. CLINTON STREET, SUITE 1 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder ALL SPORTS FOODS TWO, LLC	Inspection Time (min) 100	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

3.2(C)(8) - Observed multiple containers of food in storage that were not covered. To protect food from possible contamination, food in storage shall be stored in packages, covered containers, or wrappings. ***CRITICAL VIOLATION*** Corrected during inspection.

3.2(D) - Observed a working container for flour in the kitchen area with no identification on it. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name.

3.4(H) - Observed a container of hot dogs being stored in refrigeration with a date mark of 10/28/17. This is past the seven days hold time as found in 3.4(G). ***CRITICAL VIOLATION*** Product was discarded by store manager - corrected during inspection.

4.5(A) - The tray used to store tooth picks that are placed into food was soiled with food residue. Also, there were multiple ladles that were wash, rinsed and sanitized and being stored for use that still had food residue on them. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. ***CRITICAL VIOLATION*** Corrected during inspection.

4.5(D) - Observed multiple nonfood contact surfaces unclean during inspection. They include the wire racks where packaged sauce is stored; the shelf units in the ware wash area; the trays used to place dirty dishes on; the underside of the heat lamp. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(A) - There are cracked tiles in the utility/mop sink area. To assist in cleaning, the physical facility shall be maintained in a state of repair.

7.0(B) - Observed two bottles of chemical solution with no identification on them. Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. ***CRITICAL VIOLATION*** Corrected during inspection.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-9464

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GOLDEN CHINA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9117	Date 11/09/2017
Address: 102 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder AI ZHU DONG	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*3.2(C) Protecting from contamination, covering foods. Observed prepped meat that was uncovered in walk-in cooler. The shelf above the meat was dirty. Food must be protected from contamination by covered containers or wrappings. Cover food in cooler.

4.1(H) Cleanability nonfood contact surfaces. Cardboard on shelving, chest freezer and countertop. Nonfood contact surfaces shall be designed and constructed to allow easy cleaning and to facilitate maintenance.

4.5(D) Nonfood contact surfaces unclean. Shelving in walk in cooler very unclean. Needs to be cleaned as often as necessary to prevent build up of food debris and dirt.

All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-1688

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GRACE UNITED METHODIST CHURCH	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7015	Date 11/14/2017
Address: 121 W. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder CHERYL A. MILLER	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations noted during inspection

Food comes from approved source. Temperature of meat loaf meets code. Left overs are used by staff.

Dish washing sanitizing concentration meets code.

Observed utensils used to prevent bare hand contact with ready to eat food.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-7927

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HEATHER'S DAYCARE, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 50	Date 11/28/2017
Address: 121 HOPKINS ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder HEATHER MCMONIGAL	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.4(H) - Observed a package of cooked sausage under refrigeration that was properly date marked, but the 7 day maximum limit had expired. Per code this food is to be discarded, which management did. Corrected during inspection. ***CRITICAL VIOLATION***

3.2(C) Observed a package of raw meat stored on the top shelf with exposed items (toothing toys) stored on a shelf below. To prevent possible contamination, store the meat on the bottom shelf. Corrected during inspection. ***CRITICAL VIOLATION***

Everything else looked good.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-9600

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE SHELL #3250	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8032	Date 11/20/2017
Address: 200 W. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder ALIGHT PETROLEUM, INC	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

5.1(E) - The f'real machine does not have a backflow device on it. Per ODH, a ASSE 1022 backflow is required.

4.5(D) - The prep cooler tracks need cleaned. Nonfood contact surfaces shall be clean as often as necessary to preclude build-up of dust and debris.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-542-8230

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JERSEY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 98	Date 11/01/2017
Address: 1995 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder EOC OF OHIO	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes critical violation

3.2(K) In-between use storage of utensils. Serving spoon for pizza sauce was stored on table top. Utensils shall be stored in the food with their handles above the top of the food and the container.

*3.4(F) Time temperature controlled for safety foods hot holding. Observed pizza sauce in crock-pot at 118°-129°F in center. 180°F+ on outsides. Not holding 135°F consistently. Need to replace crock-pot.

*4.1(C) Multi-use food contact surface cleanability. Found plastic serving spoon used for pizza sauce that was broken. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. Spoon disposed of - violation corrected at time of inspection.

4.1(KK) Equipment shall be commercial grade and approved by a certified testing agency. Crock-pot is being used for pizza sauce. Crock-pot lid is broken, pizza sauce is not hot held at a consistent internal temperature. Must replace crock-pot with a commercial hot-holding unit.

4.4(A) Equipment repair and adjustment. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 and 3717-1-04.1. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Found prep coolers with the lids unattached, bolts loose or missing, held together with tape. Seals broken on "Jersey's" cooler and on prep cooler adjacent to fryers.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-956-0925

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KENTUCKY FRIED CHICKEN OF DEFIANCE INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9057	Date 11/09/2017
Address: 948 S. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder LINDA L. DEMPSEY	Inspection Time (min) 110	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

- 4.4(A) - Observed the plastic container used to transport potato wedges from the fryer to the hot hold unit, cracked and missing a piece. Also, there are two cooling units that do not shut completely. To protect food, equipment needs to be maintained in a state of repair.
- 4.5(A) - The following food-contact equipment was found unclean during inspection: The pop dispenser in the drive-thru area had dark residue build-up on it; the mixer had food particles on it from previous use; the inside of the microwave had food particles on it from previous use. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. ***CRITICAL VIOLATION***
- 4.5(D) - The facility had multiple areas of nonfood contact surfaces of equipment that were soiled during inspection. This included: dust on top of the food warmer cabinet, dust on the electrical and computer equipment over the food warmer cabinet; multiple cooler units had residue on the rubber seals as well as the bottom shelf; multiple cooking units and warmers had food residue on the outside of the units, as well as the handles; the napkin dispenser had a tan residue on it; multiple wire racks used for storing food and utensils were soiled. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
PIC needs to adjust cleaning schedule for these items, to assure that this does not become an on-going issue.
- 6.4(B) The following areas were found to be unclean during inspection: The walk-in cooler had a black residue build-up on the wall and ceiling; and the wall behind the mixer. Per code the physical facility shall be cleaned as frequent as necessary to keep them clean.
- 6.4(M) - Observed maintenance tools being stored on top of an oven in the kitchen area. Per code, tools need to be properly stored.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2050

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KNIGHTS OF COLUMBUS COUNCIL 1039	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9062	Date 11/03/2017
Address: 111 ELLIOTT ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder TERRANCE A. MURNANE, FINANCIAL SECY.	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input checked="" type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

2.3(C) - Food employees shall effectively restrain hair or wear hair restraints. This applies to people working around exposed food.

All temps were good.
All employees using gloves.
Looks good.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-3536

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LAURELS OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9065	Date 11/03/2017
Address: 1701 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder STEVEN MEYER	Inspection Time (min) 75	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

3.2(L) - Observed a cloth being stored on top of food (fish). Per code, cloth napkins, may not be used in contact with food unless they are used in the dough raising process or to line a container for the service of foods, and the linens and napkins are replaced each time the container is refilled for a new consumer. The violation was corrected during inspection.

4.0(I) - The spice shelf in the kitchen has exposed wood ends. To assist with cleaning nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

4.5(A)(3) - Observed the can opener bar and frame soiled. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. The violation was corrected during inspection. The cappuccino machine has recently stopped working. If it is no longer needed in the kitchen it needs to be removed.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-7879

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LEAPING & LEARNING	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9066	Date 11/21/2017
Address: 150 GRAND AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder ADILAE BERGALOWSKI	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

2.4(A) Level 2 Manager's training in food safety. At least one person with supervisor responsibility must complete an approved Level 2 food safety training.

*3.4(F) Time/temperature controlled for safety foods, cold holding. Observed foods in one refrigerator that were consistently between 43°F-45°F. Internal temperature of foods in cold holding must be 41°F or below. Adjusted temperature of refrigerator at time of inspection.

*3.4(H) Time/temperature controlled for safety foods disposition. Observed rice that was marked as prepared on 11/7. Food that is time/temperature controlled for safety shall be discarded after 7 days from the day of preparation. Food disposed of at time of inspection.

4.2(G) Temperature measuring devices. The only probe thermometer available is a meat thermometer which only measures down to 130°F. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. Need to get thermometer to measure temperature of cold foods, as well as hot foods.

4.4(S) Single use items reuse. Observed plastic butter containers that are being reused to cold hold food, and reheat food. Single service articles and single-use articles may not be reused. Get reusable containers for holding and reheating food.

*5.1(O) Using a handwash sink. Observed hand wash sink with food particles in it. Hand wash sinks shall be used for hand washing only.

5.4(N) Closing receptacles. Observed dumpsters outside with lids open. Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered. Must find way to prevent wind from blowing covers open. For example, a chain, latch, or lock.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

3 bay sink sanitizer - 50 ppm - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-9880

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MARTY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9071	Date 11/14/2017
Address: 180 E. MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder MARTY SPANGLER	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 12/14/2017	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

On this date a follow-up inspection was conducted as a result of a complaint inspection performed on 11/13/17. The facility voluntarily closed its doors on Tuesday due to issues of rodents and insects present in the facility - which presented a clear and present danger to the public health.

I confirmed with Buckeye Exterminating that a treatment was conducted around 9 a.m. on this date. In addition to the treatment, bait stations and traps were placed to catch any rodents. In speaking with a company representative, it was noted that the chemicals used are designed for a food processing environment. It was their recommendation that all exposed surfaces be wiped down and all food contact surfaces be washed and sanitized.

Since no additional insects or signs of rodent activity were noted during this follow-up inspection, the owner may re-open his establishment to the facility under the following conditions: 1. All surfaces are rinsed and all food contact surfaces are washed and sanitized. 2. The kitchen and storage area meet sanitation requirements - all food contact surfaces clean to sight and touch. 3. The frying oil needs to be discarded since it was exposed to the spray. If more time is needed to meet these requirements then the facility should remain closed or only pre-packaged food and beverages should be served.

The issue of physical facility violations noted on supplemental report, have begun to be addressed by facility owner. I observed holes in walls being closed up, and non-essential items removed. However, there are still several areas of gaps, and holes in walls that need addressed, along with making sure all items are easily cleanable. A standard inspection will be conducted within the next 20 days to assure all items have been corrected. If there are still outstanding issues at that time, the DCGHD will put the facility into its enhanced enforcement guidelines.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-658-2779

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MARTY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9071	Date 11/13/2017
Address: 180 E. MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder MARTY SPANGLER	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

On this date a complaint inspection was conducted as a result of two calls concerning mice and insects. Based on the findings of the inspection (a typed report with pictures) will be included and given to the owner, the facility voluntarily closed the doors to the operation at 2:10 p.m. Marty was advised not to violate this closing until he obtains approval from the Defiance County General Health District. When you believe the issues noted have been corrected call our office at (419) 784-3818.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-658-2779

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MARTY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9071	Date 11/14/2017
Address: 180 E. MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder MARTY SPANGLER	Inspection Time (min) 0	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other specify SUPPLEMEN		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
<input checked="" type="checkbox"/> 7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

The following is a supplemental report to the complaint inspection conducted on 11/13/17 at Marty's. During the inspection numerous insects (appeared to be cockroaches) both live and dead were observed throughout the facility. Also, there were several areas in the facility where mouse droppings were observed. As a result of the conditions, the facility voluntarily closed its doors to the public to address these issues. See attached pictures for further support.

5.4(K) - Observed two black garbage bags being used to store aluminum cans to be recycled on the floor in the storage area. The cans were leaking content and formed a sticky substance on the floor. There was a dead insect found in this substance. Per code, refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

5.4(R) Observed two black garbage bags being used to store aluminum cans to be recycled on the floor in the storage area. The cans were leaking content and formed a sticky substance on the floor. There was a dead insect found in this substance. Per code, refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

6.1(M)(a) - Observed several holes and gaps along the floor in the storage room at the facility. Per code, outer openings of a food service operation or retail food establishment shall be protected against the entry of insects and rodents by, filling or closing holes and other gaps along floors, walls, and ceilings.

6.1(N) - Observed holes in the perimeter wall of the storage room. There was a noticeable air flow coming from this opening. Per code, perimeter walls and roofs of a food service operation shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

6.4(A) - There are multiple areas within the facility where wall paneling or floor coving is pulling away from the wall, leaving gaps for insects and rodents to live. Per code, the physical facilities shall be maintained in good repair.

6.4(B) - Observed dirt, food residue, and dust behind and on top of multiple pieces of equipment throughout the kitchen area. Also, there was a lot of dust and debris in the storage area, and under the bar area. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6.4(K) - During inspection, numerous dead and live insects (appeared to be cockroaches) were observed in the kitchen, the storage area, and the bar area. Also, with the amount of clutter in the facility, there are multiple areas that are harborage areas for insects and rodents. Per code, the presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; eliminating harborage conditions. ***CRITICAL VIOLATION***

6.4(L) - Observed several dead insects throughout the kitchen, the storage room, and bar area. Per code, dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

6.4(N)(1) - Observed multiple items throughout the facility that are not being used in the operation of the facility, leading to areas of harborage of insects and rodents. Per code, items that are unnecessary to the operation or maintenance of the food service operation such as equipment that is nonfunctional or no longer used shall be removed.

7.1(C) - Observed the owner spray commercial insecticide in the kitchen area. According to the labeling on the bottle the product is approved for use in a kitchen setting, but it states all food must be put away and all equipment covered. When the product was used by the owner, these conditions were not met. Per code, poisonous or toxic materials shall be used according to manufacturer's use. ***CRITICAL VIOLATION***

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-658-2779	

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MCDONALD'S (DEFIANCE - NORTH)	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9074	Date 11/27/2017
Address: 1111 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder JAMES RIVELLO	Inspection Time (min) 100	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

3.4(I) - Observed an employee changing out shredded cheese as part of the facility's time as a public health procedure. The employee turned the container over and tapped the container of expired cheese into the new container of cheese. Per code, when using time as a public health control, after the time has expired, any product left must be discarded. Corrected during inspection. ***CRITICAL INSPECTION***

3.4(H) - Observed two containers of vegetables chilis time marked still on the serving line that were past the expiration time. The product was discarded by PIC, corrected during inspection. ***CRITICAL VIOLATION***

4.5(A) - Observed dirty spoons used for stirring hot chocolate placed into a bin containing clean spoons. Also, there was a black residue on the inside of the ice machine. Observed three tubs used for storing clean utensils in them, soiled with food particles. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. ***CRITICAL VIOLATION*** Corrected during inspection.

4.5(D) - Observed the following non-food contact surfaces unclean during inspection: Containers holding pre-packaged dipping sauces had dust and debris in them; there was a build-up of food residue on the non-food contact surfaces of the prep-line table. Observed food residue build-up on the shelves of multiple coolers and freezers. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-6498

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MERCY HOSPITAL OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 8	Date 11/02/2017
Address: 1404 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder FOOD & NUTRITION SERVICES	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No apparent violations at time of inspection.

All temperatures okay.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-8444

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEY SUPER MART	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8048	Date 11/27/2017
Address: 130 E. MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder DENNY KNOTT	Inspection Time (min) 45	Travel Time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specification and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administration

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violations/Comment(s)

2.4(A) Level 2 Food Safety Manager's training. At least one person from the establishment must complete an ODH approved Level 2 Food Safety Training - this was to be obtained by 3-1-2017. Will send follow-up letter, repeat violation.

4.1(Y) Temperature measuring devices. All mechanical cold hold equipment must have a temperature measuring device to accurately measure the ambient air temperature. No thermometer in the pizze prep cooler. Provide thermometer for prep cooler. - Repeat violation.

6.4(A) Repair physical facilities. Tiles missing/cracked throughout kitchen area. Repair/replace tiles that are in disrepair. Physical facilities must must maintained and in good repair.

All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-658-2571

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PROMEDICA DEFIANCE REGIONAL HOSPITAL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7036	Date 11/17/2017
Address: 1200 RALSTON AVENUE DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder DEFIANCE HOSPITAL INC.	Inspection Time (min) 120	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input checked="" type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

2.2(C)(7) - Observed an employee go from working with raw food (hamburger) to working with ready to eat food without washing hands and changing gloves. The employee was advised by the PIC to stop before any food could have been contaminated. ***CRITICAL VIOLATION*** Corrected during inspection.

3.5(B) - Observed food packages that are packed in-house that did not have labels with ingredient statements on them. Also, the small salads were labeled with the improper label (label for pudding was placed on them). PIC removed product from sale. Per code, food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

4.4(A) - Observed a build-up of condensation in the walk-in freezer. There was a build-up of ice on packaged product. Facility is working on the issue. Food packages should be moved from the are affected. Per code, equipment shall be maintained in a state of repair.

4.5(A)(3) - Observed the splash guard of the mixer soiled with food residue from previous use. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-783-6940

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RAINBOW PROMISE DAY CARE CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7033	Date 11/30/2017
Address: 561 CARTER ROAD DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder RAINBOW PROMISE DAY CARE CENTER	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.4(A) - There is condensation build-up in the stand-up freezer. To protect food in storage equipment shall be maintained in a state of repair. Facility will need to manually defrost the unit.

Everything else looked good.

Facility is obtaining food from approved source. Using disposable products for serving.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-0861

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RED ANGEL PIZZA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 106	Date 11/20/2017
Address: 126 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder RED ANGEL PIZZA	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

3.2(K) - Observed handles of utensils in bulk containers for dry ingredients with the handles being in contact with the food. To prevent possible contamination, dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers.

4.0(I) - Observed duct tape being used on the corner of a prep table. The tape makes the surface harder to clean because it is not smooth. Also, the facility is using a piece of cardboard as a back stop on a prepping table. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

4.5(D) - Observed there was food residue on the outside of the nacho cheese dispenser. Per code, nonfood contact surfaces shall be clean as frequently as necessary to prevent the accumulation of food residue.

4.8(E)(2) - Observed spoons and other utensils being stored in a container with the food-contact surface pointed up. To prevent possible contamination utensils shall be stored covered or inverted.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-542-5555

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ST. JOHN CHILD CARE CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7025	Date 11/20/2017
Address: 812 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 2= <25,000 SQ. FT.	
License holder ST. JOHN LUTHERAN CHURCH	Inspection Time (min) 15	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations

Serves pre-packaged items.
Has unit for milk - proper temp
Using single use items (plates, cups, ect)

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-8422

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility STOP AND SHOP	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 56	Date 11/30/2017
Address: 1910 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder GLOBAL PARTNERS	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.5(C) - The facility is baking daily Dave's Cookies and packaging them on-site for consumer self-serve. It was noted on inspection that an ingredient statement is not being placed on the product. Print labels off and apply them to the product. Per code the following information is need on the label. 1. The common name of the food, or absent a common name, an adequately descriptive identity statement; 2. If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; 3. An accurate declaration of the quantity of contents; 4. The name and place of business of the manufacturer, packer, or distributor; and 5.The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

4.5(A) - The inside of the ice machine was observed to have a residue build-up in it. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. *CRITICAL VIOLATION* Machine will be washed and sanitized later today according to PIC.

6.4(B) Observed dust and debris accumulation behind the GE freezer. Also, the side of the freezer needs cleaned and the top replaced or paint so it is easily cleanable. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

6.4(N) - The facility has a Beverage-Air cooler unit and a Autofry unit that are no longer being used in the operation and there are no plans to use them. Per code, the premises shall be free of items that are unnecessary to the operation or maintenance of the retail food establishment such as equipment that is nonfunctional or no longer used.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-724-0005

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility THE HIVE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 200	Date 11/21/2017
Address: 103 COLLEGE PLACE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder HALLMARK MANAGEMENT SERVICES	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.4(G) - Observed a container of sauce that is tomato base and is a TCS food that has been held under refrigeration for more than 24 hours with no date mark on it. Per code, these items shall be marked with a date and either sold, or discarded within 7 days, with day one being the day it was made, or opened. ***CRITICAL VIOLATION*** Corrected during inspection.

3.5(C) - Observed packages of sliced cheesecake that were packaged at the facility and offered for customer self service that did not have an ingredient statement or a net weight statement on them. The items were removed from sale to be properly labeled. Per code the following items are required on food packaged in-plant:

- (a) The common name of the food, or absent a common name, an adequately descriptive identity statement;
- (b) If made from two or more ingredients and sub-ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food;
- (c) An accurate declaration of the quantity of contents;
- (d) The name and place of business of the manufacturer, packer, or distributor; and
- (e) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-783-2488

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility TIM HORTONS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 47	Date 11/02/2017
Address: 524 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 =<25,000 SQ. FT.	
License holder ELIAS SAMAHA	Inspection Time (min) 105	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.2(K) - Observed several food utensils (spoons) being stored in non-flushing ice water, in-between uses. Per code these utensils need to be stored in one of the following manners between uses: 1. Stored in the food with their handles above the top of the food and the container; 2 On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified; 3 In running water of sufficient velocity to flush particulates to the drain; 4 In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code. The facility will utilize water at least 135F from now on. Corrected during inspection

4.5(A)(3) - Observed the following areas unclean during inspection: The lid/cup holder near the drive thru window; the underside of the metal shelf above the food prep cooler; the cup holding unit near the front counter; and multiple wire racks used for storage throughout the facility. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

6.4(A) - Observed the wall coving is coming away from the side of the cooler, as well as the lid of the sugar bin is cracked. To assist in cleaning, the physical facility needs to be maintained in good repair.

6.4(M) - Observed maintenance tools being stored in a drawer that had clean food utensils in it. To protect food utensils, tools need to be properly stored. Utilize separate location for tools. Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-3500

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility TWIN RIVERS CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9045	Date 11/02/2017
Address: 395 HARDING STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder HARBORSIDE HEALTHCARE L.P.	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
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9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

6.4(A) Physical facilities repair. Observed broken tiles on wall adjacent to dish wash machine area. Wall needs to be repaired to prevent water intrusion. Along same wall, a board has been screwed to wall because wall is in disrepair. Must repair wall so that all surfaces are smooth, easily cleanable, and non-absorbent.

All temperatures ok at time of inspection.

Quat Sanitizer - 200 ppm - OK

Dishwasher- wash cycle: 160°F rinse cycle: 180°F - OK

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-1450

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility YAMATO STEAKHOUSE OF JAPAN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 140	Date 11/22/2017
Address: 900 N CLINTON ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4= <25,000 SQ. FT.	
License holder REN MIN XU	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input checked="" type="checkbox"/>	4.0	Materials for construction and repair
<input type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
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Water, Plumbing, and Waste

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Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

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8.2	Custom processing
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Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.0(I) Non-food contact surface materials. Found cardboard on shelf and in cooler. Can not have cardboard on shelves. Cardboard removed during inspection, to make easier to clean. Violation corrected.

Person in charge took Level 2 test. Waiting on test results. Will check at next inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-0083

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.