

# DEFIANCE COUNTY HEALTH DEPARTMENT

## Critical and Non Critical Violations Report

### 12/01/2017 - 12/31/2017

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
BIG BOY FAMILY RESTAURANT # 16	1830 N. CLINTON STREET	0	0	
BIGGBY COFFEE STORE #184	720 N. CLINTON STREET	1	0	3.2,
COMFORT INN	1068 HOTEL DRIVE	3	2	2.4, 3.4*, 4.4*,
DBA DOS AMIGOS MEXICAN RESTAURANT, LLC	1121 HARRISON	5	2	2.4, 3.2*, 3.4, 4.5*, 6.4,
DEFIANCE COUNTY SENIOR CENTER	140 EAST BROADWAY	1	1	4.5*,
DEFIANCE PANCAKE HOUSE	2023 S. JEFFERSON AVENUE	7	2	3.2, 3.4*, 4.0, 4.1, 4.5*, 6.1, 6.4,
DEFIANCE SENIOR HIGH SCHOOL	1755 PALMER DRIVE	0	0	
DOMINO'S PIZZA	847 S. CLINTON STREET	4	1	2.4, 3.2*, 4.1, 4.5,
KECK'S MARKET	1970 S. JEFFERSON AVENUE	7	2	3.0, 3.2, 3.4*, 3.5*, 4.2, 4.5, 6.4,
KINGSBURY PLACE	245 W. ROSEWOOD AVENUE	5	4	2.4*, 3.2*, 3.4*, 4.5, 7.0*,
KROGER COMPANY #936	1890 E. SECOND STREET	3	1	3.5, 4.5*, 6.2,
LUPITAS MEXICAN STORE	107 E HIGH ST	0	0	
MARTY'S	180 E. MAIN STREET	10	4	3.2*, 3.4*, 3.5, 4.5, 6.0, 6.4*, 3.4*, 4.4, 4.5, 6.4,
MEIJER GAS STATION # 189	1961 N. CLINTON STREET	1	0	3.5,
NORTHTOWNE CINEMA 9	1500 N. CLINTON STREET	0	0	
PARKER HYDRAULIC	373 MEUSE ARGONNE ST	0	0	
SLAMMIN' SAMMIES LLC	1704 SPRUCE ST	2	1	3.2, 3.4*,
SPEEDWAY # 1182	1802 N. CLINTON STREET	3	2	3.4*, 4.5*, 6.4,
STEFANO'S	515 HOPKINS STREET	3	0	4.5, 6.2, 6.4,
VILLAGE FOOD EMPORIUM	14023 STATE ROUTE 18	3	1	3.0, 4.0, 4.5*,
WESTWOOD SALOON	2103 BALTIMORE ROAD	5	0	2.4, 4.1, 4.5, 5.1, 6.2,

**Grand Totals**

63

23

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BIG BOY FAMILY RESTAURANT # 16</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9008</b>	Date <b>12/28/2017</b>
Address: <b>1830 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>BENNETT ENTERPRISES LLC</b>	Inspection Time (min) <b>30</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 of mouse - received at 10:30 am 12-28-17

- Manager caught mouse at approximately 10:30am
- Working with Frame's pest control
- Bait traps have been placed throughout facility
- No evidence of mice/feces was observed during inspection
- Advised person in charge to keep food cleaned up promptly

Exterminator report will be sent to Health District upon completion of report.

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

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 <b>BIGGBY COFFEE STORE #184</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>39</b>	Date <b>12/14/2017</b>
Address: <b>720 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>GROUND 4 U LLC/SUE STRAUSBAUGH</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
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)**

3.2(D) Containers identified with common name. Working containers removed from original packaging must be labeled with common name. Found sugar container that was not labeled at time of inspection. Label may have fallen off. Labeled at time of inspection, violation corrected at time of inspection.

All temperatures okay at time of inspection.  
Date marking looks good.  
Facility clean and well maintained, thank you!

3 bay sink sanitizer - 200 ppm QA - ok

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-0266</b>

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 <b>COMFORT INN</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9019</b>	Date <b>12/06/2017</b>
Address: <b>1068 HOTEL DRIVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>JAGAT HOSPITALITY</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>10</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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)**

\*Denotes Critical violation

2.4(A) Person in charge training. At least one person for the establishment that has management/supervisor responsibilities must complete an ODH approved level 2 food safety training. Will follow-up with training letter.

\*3.4(G) Date marking. Observed omelets cooked 12/4/17 that were not date marked. Food that is not used within 24 hours shall be date marked to indicate the date it is to be sold, consumed or discarded - not to exceed 7 days. - Food date marked at time of inspection, violation correct. Be sure to date mark any food not used within 24 hours of preparation.

\*4.4(N) Chemical sanitizer concentration. Observed Q.A. chemical sanitizer at 0. Sanitizer container was empty. Be sure to monitor sanitizer and replace when Sanitizer runs out. Sanitizer replaced at time of inspection - violation corrected.

Temperatures okay.

Note: Crock-pot used to hot-hold sausage gravy is non-commercial. Should replace with commercial grade hot-holding unit.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-4900</b>

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 <b>DBA DOS AMIGOS MEXICAN RESTAURANT, LLC</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>126</b>	Date <b>12/29/2017</b>
Address: <b>1121 HARRISON DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>MARIA E. RUIZ</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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 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) Manager's training in food safety. One person with supervisor or management responsibilities must complete the Level 2 Manager's Food Safety course. Will send letter explaining training requirements.

\*3.2(H) Ice prohibited as an ingredient if used as an exterior coolant. Observed beverages stored in ice maker. Remove beverages from ice machine if ice is used as an ingredient (in drinks).

3.2(Q) Prevention from contamination on premises. Observed avocados, onions, green peppers (sliced in container) stored on ground. Food must be kept at least six inches off the ground to protect from contamination. - Repeat violation

3.2(Y) Miscellaneous source of contamination. Food being stored in trash cans/trash cans with trash bag liners. Food must be stored in food grade containers. - This is a repeat violation. Must show proposed product for storage of food items.

3.4(C) Thawing - observed sliced beef, shrimp, and fish being thawing sitting out at room temperature. Time and temperature controlled for safety food shall be thawed; 1) under refrigeration that maintained the food temperature at 41°F or less, 2) completely submerged under running water with a water temperature of 70°F or less, 3) as part of the cooking process

\*4.5(A) Cleaning frequency of equipment. Inside of microwave very dirty. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

4.5(D) Cleaning frequency non-food contact surfaces. Observed shelving in cooler and dirty with build-up of food debris. Non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. - Repeat violation

6.4(M) Storing maintenance tools. Maintenance tools shall be stored in an orderly manner that facilitates cleaning. Many tools stored in back room on wall opposite spices/rice/beans.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

All temperatures ok at time of inspection. Dishwasher 100 ppm cl - OK

3.2(D), 3.4(E), 3.4(F), 3.4(G), 4.4(A), 5.1(C) all corrected since last standard inspection.

Will conduct follow-up inspection in 7-10 days to check for correction of Repeat violations and Critical violations.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-785-5412</b>	

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 <b>DEFIANCE COUNTY SENIOR CENTER</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>7006</b>	Date <b>12/15/2017</b>
Address: <b>140 EAST BROADWAY DEFIANCE, OH 43512</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE COUNTY SENIOR SERVICES</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
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3.3	Destruction of organisms
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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
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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
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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)**

\*Denotes Critical Violation

\*4.5(A) Cleaning nonfood-contact surfaces. Inside of microwave had heavy build-up of food residue. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Cleaned at time of inspection - violation corrected.

All temperatures ok at time of inspection.  
Date marking looked good, previous violation corrected.  
Facility clean and well maintained.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensor <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-3233</b>

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 <b>DEFIANCE PANCAKE HOUSE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>87</b>	Date <b>12/12/2017</b>
Address: <b>2023 S. JEFFERSON AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>OSWALD MARTINEZ</b>	Inspection Time (min) <b>100</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
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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**

<input checked="" type="checkbox"/> 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
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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
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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(D) - Observed food ingredients stored in working containers with no identification on them. 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 of the food.

3.2(L) - Observed a cloth linen placed on top of taco shells used for taco salad. To prevent possible contamination of food, code requires linens, such as cloth napkins, 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. Corrected during inspection.

3.4(G) - Observed multiple containers of TCS foods that have been open and held under refrigeration for more than 24 hours with no date mark on them. In discussion with the PIC it was noted these items are used in two or three days at the most. However, this does not meet code requirement and needs to be addressed. **\*CRITICAL VIOLATION\***

4.0(I) - Observed card board being used for shelf lining of coolers, freezers, and dry storage. Also, observed tape placed on the handles of two pots in the kitchen. 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(A) - Observed the underside of the milkshake machine had residue from previous use on it. Also, there was a black residue on the underside of the orange juice dispenser and a tan residue on the pop dispensing unit. To prevent possible contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch. **\*CRITICAL VIOLATION\***

6.1(K) - Observed a sticky fly trap device installed in the kitchen area, above a freezer. To prevent potential contamination, insect control devices shall be installed so that dead insects are prevented from falling on exposed food, clean equipment, utensils, or linens, or unwrapped single-service or single-use articles. Corrected during inspection.

6.4(A) - There are tiles missing or chipped in the kitchen area. To facilitate proper cleaning, the physical facility shall be



# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

maintained in a state of repair.

6.4(B) - Observed a build-up of dust and debris on top of the serve out window. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-1111</b>	

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 <b>DEFIANCE SENIOR HIGH SCHOOL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>7010</b>	Date <b>12/27/2017</b>
Address: <b>1755 PALMER DRIVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE CITY SCHOOL DISTRICT</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>5</b>	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 checked="" type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**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)**

Conducted pre-licensing inspection the following items need to be completed prior to operation on 1/3/2018:

- Splash guard installed on hand wash sink adjacent to utility sink
- All hand wash sinks stocked with paper towels and soap
- Repair two outside drink coolers and freezer that were not maintaining proper temperature
- Hand wash sink adjacent to mop sink AND adjacent to ice-machine need soap/paper towel dispensors
- GFS to setup dish wash and sanitizer dispensors
- Provide waste receptacles within vicinity of hand sinks

The following must completed by the 30-day inspection scheduled for the first week in February, 2018:

- Install mop hanger in utility sink
- Seal (caulk) hand sink and toilet in employee restroom
- Label containers for bulk ingredients

It is okay to stock facility with food. Ensure cold-holding units are maintaining 41°F or below prior to stocking. Food may be stored in freezer after freezer is defrosted, cleaned, and maintains freezer temperature.

Wash, rinse and sanitize all food contact surfaces. Wipe down any non-food contact surface with a wet cleaning method prior to operation.

Bring food license from the High School and display in a conspicuous location.  
Will conduct follow-up inspection 1/2/2018 at 2pm to ensure above items are completed.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-2777</b>

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 <b>DOMINO'S PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8021</b>	Date <b>12/06/2017</b>
Address: <b>847 S. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>OMLOR PIZZA LLC</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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 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)**

- 2.4(A) - The facility had an individual with Level 2 managerial training, but that person is no longer employed at the company, so there needs to be at least one person with the training on staff.
- 3.2(A) - Observed an employee use his bare hands to portion cooked boneless chicken chunks. To prevent possible food borne illness, food employees may not contact ready to eat food with their bare hands but shall use suitable utensils such as gloves, spatulas, tongs, or dispensing equipment. Discussed issue with PIC and she will address it with all employees. **\*CRITICAL VIOLATION\***
- 3.2(D) - Observed multiple containers of sauce that contain food removed from a bulk container with no identification on them. 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 of the food.
- 3.2(K) - Observed a spatula used to remove cooked product being stored on the stainless-steel table, with a portion of the food contact surface stored under a card board box of aluminum foil. Per code, during pauses in food preparation, utensils shall be stored on the clean portion of the table that is able to be clean and sanitized per code. Cease practice of storing utensil under cardboard box.
- 4.1(A) - Observed a pizza cutter handles that was severely pitted and melted. Per code, utensils shall be constructed to be durable and to retain their characteristic qualities under normal use conditions.
- 4.5(D) - Observed an accumulation of residue on and in the storage bins used to hold pre-packaged sauces. Per code, nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-306-3037</b>

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 <b>KECK'S MARKET</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8035</b>	Date <b>12/21/2017</b>
Address: <b>1970 S. JEFFERSON AVENUE DEFIANCE, OH 43512</b>			Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>NEY OIL COMPANY</b>		Inspection Time (min) <b>90</b>	Travel Time (min) <b>0</b>	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) <b>01/03/2018</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

<input checked="" 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 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 checked="" 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 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)**

3.0 - Observed three packages of aspirin that were being offered for sale past the manufacture's expiration date. Per code, food shall be honestly presented. Items were discarded during inspection.

3.2(D) - Observed a container of food (mushrooms) in a working container 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 retail food establishment, shall be identified with the common name of the food.

3.4(G) - Observed TCS food (tornadoes) being held under refrigeration for more than 24 hours with no date mark on them (they were opened 3 days ago). Per code, these types of product when produced or opened must be date mark and used or discarded within 7 days, with the day they are opened or made counting as day one. \*CRITICAL VIOLATION\* Items were labeled during inspection.

3.4(H) - Observed two packages of TCS foods (cooked sausages) that were being held under refrigeration with a date mark of 10/30/17 and 11/29/17. These are past the 7-day limit and should have been discarded. Also, there were two more similar packages with no date mark and the PIC was unable to state when they were opened, so these also should have been discarded. \*CRITICAL VIOLATION\* All product was thrown away during inspection.

3.5(C) - The facility is making and packaging on-site cheeseburger sandwiches and biscuit and gravy that are being offered for sale via consumer self-serve without proper labels. Per code the following information is need on a 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 in descending order of predominance by weight, including a declaration of artificial color or flavor 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. This is a CRITICAL VIOLATION because known allergens are missing from the label.

4.2(G) - The facility does not have a working food thermometer. Per code, food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under this chapter.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.5(D) - Observed a dark build-up on the plastic beverage holders in reach-in cooler. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(A) - Observed there are tiles broken and/or lose under the mop sink. Also, several rubber seals on the reach-in milk cooler are broken and being repaired with tape (which is also not a cleanable, non-absorbent material). Per code, the physical facilities shall be maintained in good repair.

A follow-up inspection will be conducted within 10 days to assure critical violations have been corrected.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-6665</b>	

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 <b>KINGSBURY PLACE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9060</b>	Date <b>12/18/2017</b>
Address: <b>245 W. ROSEWOOD AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>KINGSBURY AID OPCO, LLC</b>	Inspection Time (min) <b>110</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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 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)**

2.4(B)(4)&(7) - When asking the person-in charge the requirements of cooling procedures and times/temperatures, he was not able to demonstrate he was aware of the requirements of the code. Also, when discussing date marking, the PIC stated he thought it went by the manufacture's sell by date, not the requirements found in 3.4(G). Per code, a PIC shall demonstrate to the licenser the applicable knowledge of the requirements of the food code. **\*CRITICAL VIOLATION\***

3.2(A) - Observed an employee preparing jello cups that when moving the cup from the prepping table to the service tray, his fingers came into contact with the food. Also, an employee was observed grabbing plastic ice cubes with bare hands and then place them into a drink (drink was discarded and a new one prepared). To prevent possible foodborne illness, code states, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. **\*CRITICAL VIOLATION\***

3.4(G) - Observed cups of salsa that were prepped at the facility, held under refrigeration for more than 24 hours, with no date mark on them. Per code, TCS foods held for more than 24 hours under refrigeration must be date marked, with the day it was prepared or made being day one. Items were properly labeled during inspection. **\*CRITICAL VIOLATION\***

3.4(H) - Observed a package of hot dogs, opened and held under refrigeration with a date mark of 12/1/18. This food should have been used or discarded by 12/7/17. Also, there was a container of corn beef with a date mark of 12/11/17. This food should have been used or discarded by 12/17/17. Both items were thrown away by the PIC. **\*CRITICAL VIOLATION\***

4.5(A)(3) - Observed an accumulation of spilled spices on the shelf of the spice cabinet. Per code, nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

7.0(B) - Observed a container of a blue substance (detergent) in a working container with no identification on it. 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. Corrected during inspection. **\*CRITICAL VIOLATION\***

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-6324</b>

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 <b>KROGER COMPANY #936</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8038</b>	Date <b>12/12/2017</b>
Address: <b>1890 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 =&gt;25,000 SQ. FT.</b>	
License holder <b>LAURA JAMES, MGR</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
<input checked="" type="checkbox"/> 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

3.5(C) Food labels. Observed mixed berries in package that did not have an ingredient statement. Food packaged in a retail establishment, if made of two or more ingredients, shall be labeled with a list of ingredients and sub-ingredients in descending order of predominance by weight. Food package contained: strawberries, raspberries, blueberries, and black berries. Food was pulled from shelf to obtain proper label at time of inspection.

-Discussed donut ingredients. If Fruit Loops used on donuts, must have sub-ingredients available for the consumer.

\*4.5(A) Cleaning food contact surfaces. Equipment food contact surfaces shall be clean to sight and touch. Observed cheese slicer dirty at time of inspection. - Violation corrected at time of inspection.

6.2(E) Handwash sign. No handwash sign in Men's restroom. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees.

Temperatures ok. Meat room sanitizer 200 ppm QA - ok

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-5742</b>

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 <b>LUPITAS MEXICAN STORE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>188</b>	Date <b>12/21/2017</b>
Address: <b>107 E HIGH ST HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>ADRIAN-LEVI JANITORIAL CORP</b>	Inspection Time (min) <b>0</b>	Travel Time (min) <b>0</b>	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 checked="" type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**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)**

A prelicensing transfer inspection was conducted on this date.

There were 4 physical facility violations noted on the inspection conducted on 11/9/17, when the license was held by Uptown Cafe. Today, 3 of the 4 have been corrected. The last issues is 4.3(B), putting caulk along the 3-bay sink and dishwasher. This will be accomplished later today.

In reviewing the menu, the facility will be offering cheeseburgers and would undercook upon a customer's request. Per code, an advisory must be added. The verbage shall be: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness" - put an astrict by the product(s) this may obtain to.

A follow-up inspection will be conducted on 12/22/17 to review these two issues. If they have been addressed, the facility will be given copy of license. Also discussed removing any items not needed in operation of facility.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-786-0956</b>

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 <b>MARTY'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9071</b>	Date <b>12/01/2017</b>
Address: <b>180 E. MAIN STREET NEY, OH 43549</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARTY SPANGLER</b>	Inspection Time (min) <b>120</b>	Travel Time (min) <b>0</b>	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) <b>12/04/2017</b>	Sample date/result(if required) <b>//</b>

**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
<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**

<input checked="" type="checkbox"/> 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)**

On this date a standard inspection was conducted as well as a follow-up from the previous inspection conducted on 11/14/17. The following are the issues found and recommendation based on findings.

3.2(C)(8) - Observed food in storage being stored uncovered. Per code, to protect food in storage it shall be stored in packages, covered containers, or wrappings. **\*CRITICAL VIOLATION\***

3.4(H) - Observed sliced lemons being stored in the Pepsi cooler with no date mark on them. Per code, TCS foods that are not appropriately date marked shall be discarded. **\*CRITICAL VIOLATION\***

3.5(B) - Observed a jug of milk in the prep cooler that had a use by date of November 7. Per code, food shall be offered for human consumption in a way that does not mislead or misinform the consumer. The product was discarded during inspection.

4.5(A) - Trays used for serving Mac and Cheese had debris on them. Also, the microwave had food residue from previous use on the inside of it. Per code, equipment food contact surfaces and utensils shall be clean to sight and touch. **\*CRITICAL VIOLATION\*** Items were discarded during inspection.

4.5(A)(3) - Ice machine lid needs cleaned, as it has residue built up on it. Also, a build-up of food particles under the meat slicer from previous use was observed. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

The prep freezers in the kitchen have food residue on the bottom shelves, as well as black residue on the doors' rubber seals. There were food particles observed in the bottom of the bread drawer. The side of the food prep table has a heavy build-up of food residue. The shelves in the Pepsi cooler need to be cleaned, there is a build-up of residue on them.

6.0(A) - Paint the boards that have been placed down along the floor to prevent water used during cleaning from soaking into the wood. Per code, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be nonabsorbent for areas subject to moisture.

6.4(B) - Observed food particles - including a French fry and chicken wing, on the floor in the kitchen. There was debris

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

on the floor under the bar, including an old plastic cup. Per code, the physical facility shall be cleaned as often as necessary to keep them clean.

6.4(K) - Observed a live mouse behind the furnace in the storage room. 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\***

Observed a live insect - appeared to be a cockroach - walking on clean utensils, specifically plates. The bug was killed, and the dishes washed, rinsed and sanitized.

6.4(L) - Observed dead insects - appeared to be cockroaches - in various locations in the kitchen. 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) - The room off the dinning hall, leading to the office, has a lot debris and clutter that is not essential to the operation of the facility. Per code, items that are unnecessary to the operation or maintenance of the food service operation shall be removed from the premises.

Due to the issue of live and dead cockroaches, and the visual confirmation of a mouse in the facility during this inspection, along with previous issues with rodents and insects during the last inspection, the Defiance County General Health District has determined that there is a clear and present danger to the public and asked the facility to voluntarily close its doors to the public. The owner, Marty Spangler, agreed to this request.

The facility closed its doors to the public at 12:02 p.m. It was noted to Mr. Spangler that he cannot serve food until he contacts the Health Department and is given the approval to reopen. Mr. Spangler was advised to contact an exterminator to perform an in-depth review of the facility and to generate a detailed pest management program to our office for review.

It was agreed to by Mr. Spangler that Buckeye Exterminating will come out to perform an in-depth review of the facility and provide written documentation on their pest management plan. This plan will be given to the owner who will then be responsible for implementing the plan. The Defiance County General Health District will review the written program as well as the implementation of the plan by Marty's Restaurant personnel or whoever is hired to do it.

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

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 <b>MARTY'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9071</b>	Date <b>12/04/2017</b>
Address: <b>180 E. MAIN STREET NEY, OH 43549</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARTY SPANGLER</b>	Inspection Time (min) <b>120</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 conducting as a result of the standard inspection on 12/1/17, at which time the facility was asked to voluntarily close due to issues with rodents and insect. On 12/1/17, Buckeye Exterminating came to the facility and did an in-depth pest management inspection of the facility. The pest management company generated a report identifying 10 issues and actions the facility should address to prevent the entrance of rodents into the facility. They included (with observations following):

- Condition: Inside building - Door sweep on back door is in disrepair. Action: Install new door sweep to prevent rodent and insect entry. Facility Action: Place an aluminum piece by door and fix door sweep. HD Evaluation: When all lights were shut off no visible light around the door was observed, a self-closing unit was also placed on the door. ISSUE ADDRESSED
- Condition: Inside building - Gap under baseboard on the left side of the back door. Action: Seal crack or replace baseboard with lighter fitting baseboard. Facility Action: A piece of aluminum was placed on the baseboard to fill the gap. HD Evaluation: It appears that the crack has been sealed. ISSUE ADDRESSED
- Condition: Inside building - Holes around the backside of the furnace that goes into a void area. Action: Seal all opening to void areas around the furnace. Facility Action: The facility placed aluminum and expanding foam around the void. HD Evaluation: It appears that the void has been filled. ISSUE ADDRESSED
- Condition: Inside building - Hole in the bottom center of wall under the dish washer. Action: Seal the hole. Facility Action: Placed steel wool in the hole. HD Evaluation: The hole has been sealed. It would be our expectation a more permanent material be used in the near future. ISSUE ADDRESSED - BUT FURTHER FUTURE ACTION NEEDED
- Condition: Inside of the building - Hole in drywall at the bottom of the wall to the left of the grill. Action: Seal the hole. Facility Action: Placed steel wool in the hole. HD Evaluation: The hole has been sealed. It would be our expectation a more permanent material be used in the near future. ISSUE ADDRESSED - FURTHER FUTURE ACTION NEEDED
- Condition: Inside building - Hole at the bottom right corner of the back bar under the register. Action: Seal hole or install baseboards. Facility Action: The facility placed a new baseboard along the wall. HD Evaluation: Appears the issue is

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

resolved. ISSUE ADDRESSED

7. Condition: Inside the building - Storage room. Action: Reduce clutter. Facility Action: Removed a few of the items from the storage room. HD Evaluation: There is still a large amount of clutter that needs to be removed from the storage room. Health Department will give the facility 10 days to remove all clutter from room. ISSUE STILL NEEDS TO BE ADDRESSED.

8. Outside building - Gap order the backdoor threshold. Action: Seal gap. Facility Action: Placed aluminum panel along the building junction as well as stone and dirt. HD Evaluation: It appears that all gaps have been sealed. ISSUE ADDRESSED

9. Outside building - Holes around the bottom corner of the side patio door. Action: Seal holes. Facility Action: Placed expandable foam around the bottom of the door. HD Evaluation: It appears that all gaps have been sealed. ISSUE ADDRESSED

10. Outside building - Lots of holes at the ground level on the south side of the building and gaps around pipes: Action: Seal holes. Facility Action: Placed aluminum panel along the building junction as well as stone and dirt and placed expandable foam around pipes. HD Evaluation: It appears that all gaps have been sealed. ISSUE ADDRESSED

After reviewing the issues noted by Buckeye Exterminating, an inspection of the kitchen and storage room was conducted to ensure these areas were clean and sanitary per Ohio food code. There were still several areas within the kitchen that did not meet code requirements. At 11:30 a.m., Mr. Spangler was advised to the areas that still needed to be clean. It was agreed that a reinspection would later that afternoon. The restaurant was instructed to remain closed to the public until that inspection had been completed.

At 2:30 p.m., a follow-up inspection was conducted. The facility had addressed all of the food contact surfaces, the coolers, floor, and dishes. A discussion was had with Mr. Spangler, noting that a follow-up will be conducted in 10 days. At that time, it is expected that the clutter in storage room has been removed from the facility. A standard inspection will be conducted to insure cleaning procedures are being implemented.

At 3:20 p.m., the facility was advised that it could open to the public to serve food.

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

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 <b>MARTY'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9071</b>	Date <b>12/14/2017</b>
Address: <b>180 E. MAIN STREET NEY, OH 43549</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARTY SPANGLER</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>0</b>	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) <b>01/14/2018</b>	Sample date/result(if required) <b>/ /</b>

**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 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)**

On this date a follow-up inspection was conducted at the facility as a result of an inspection conducted on 12/4/17. Prior to the last inspection Buckeye Exterminating provided the facility a list of 10 items they could do to reduce/eliminate harboring rodents and insects. As was noted on the standard inspection 7 of the items were completed to the satisfaction of the Health Department. There were 3 issues that needed further action by the facility. They included:

1. Hole in the wall under the dish washer. The facility placed steel wool in the hole, but was requested to use a more permanent material to be used. It was observed during today's inspection the facility has attached white board over the hole.
2. Hole in the wall at the bottom of the wall to the left of the grill. The facility placed steel wool in the hole, but was requested to use a more permanent material to be used. It was observed during today's inspection the facility has attached white board over the hole.
3. Reduce clutter in storage room. It was observed during today's inspection the facility has reduced the amount of clutter, but there are still numerous items on the floor and items that are not essential to the operation of the facility. It was agreed that the restaurant will be given 30 days to complete the suggestion made by the extermination company.

In addition to the items listed above, a standard inspection was conducted and the following violations were observed:

- 4.4(D) - Observed the dishwasher unit is heavily soiled. Per code, the unit needs to be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every twenty-four hours.
- 3.4(G) - Observed a container of soup that has been held under refrigeration for more than 24 hours with no date mark on it. The product was thrown away during inspection. \*CRITICAL VIOLATION\*
- 6.4(B) - Observed accumulation of debris on the floor under the steam table in the kitchen area. Per code, the physical facility shall be cleaned as frequent as necessary to prevent the accumulation of debris.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.5(A)(3) - The ice machine lid, the wells of the salad bar, along with the drop-down shelf of the salad bar all had accumulation of food residue on them. 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 tiles above the stove and grill in the kitchen are starting to deteriorate and could allow particles to fall onto equipment or food. Per code, the physical facilities shall be maintained in good repair.

4.0(A) - Observed the facility using a garbage bag to store flour in it. To protect food, containers need to be made of food grade material.

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

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 <b>MEIJER GAS STATION # 189</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8043</b>	Date <b>12/11/2017</b>
Address: <b>1961 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MEIJER STORES LTD. PARTNERSHIP</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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 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	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)**

3.5(B) - Observed a packages of pre-packaged hard boiled eggs that had a discount sticker placed on it that covered the net weight statement, and nutrition statement. Also there were two packages of strawberry yogurt that had the improper labels on them (had labels for fresh berries). Per code, food shall be offered for human consumption in a way that does not mislead or misinform the consumer. Both issues were corrected during inspection.

Everything else looked good.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-783-2868</b>

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 <b>NORTHTOWNE CINEMA 9</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9092</b>	Date <b>12/11/2017</b>
Address: <b>1500 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE THEATRES, INC.</b>	Inspection Time (min) <b>30</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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

Facility is now using pre-packaged nacho cheese, meaning they are no longer heating and hot holding food. Will be able to go to a Risk Level 2 at next license period (3/1/18)

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-6460</b>

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 <b>PARKER HYDRAULIC</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>177</b>	Date <b>12/06/2017</b>
Address: <b>373 MEUSE ARGONNE ST HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>SNYDER FOOD SERVICES</b>	Inspection Time (min) <b>30</b>	Travel Time (min) <b>30</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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)**

Micro-Market

All temperatures ok at time of inspection.

Cold holding 38°F

Auto shut-off functioning

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-6611</b>

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 <b>SLAMMIN' SAMMIES LLC</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>194</b>	Date <b>12/21/2017</b>
Address: <b>1704 SPRUCE ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>MELISSA RISNER</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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)**

\*Denotes critical violation

3.2(D) Containers identified with common name. Observed flour, sugar, walnuts, rice in containers that were not labeled. Food that is removed from it's original packaging must be labeled with common name. Labeled at time of inspection - violation corrected at time of inspection.

\*3.4(H) Disposition. Observed pasta salad that was past use by date. Food that is time/temperature controlled for safety must be sold, consumed, or discarded within 7 days from the day of preparation. Day of preparation counts as day number one. Food discarded at time of inspection - violation corrected at time of inspection.

All food was date marked, temperatures ok, raw meats stored on bottom shelves - previous violations corrected.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-439-8213</b>

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 <b>SPEEDWAY # 1182</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8063</b>	Date <b>12/29/2017</b>
Address: <b>1802 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>SPEEDWAY LLC</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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)**

3.4(F)(1) - Observed the facility hot-holding chili meat sauce and nacho cheese in a consumer dispensing unit. The outside thermometer was reading 118F. The actual internal air temperature was 125.7F. To prevent the growth of pathogens, hot hold food needs to be held at a minimum of 135F. The product was discarded during inspection.

**\*CRITICAL VIOLATION\***

4.5(B) - In discussion with the PIC it was determined that the utensils used for consumer self-serve of TCS foods (pizza slices, roller dogs) are not being cleaned as frequent as necessary. At a minimum, utensils used with TCS foods shall be cleaned throughout the day at least every four hours. Also, food contact utensils and equipment shall be clean to sight and touch (4.5(A)). This would also include the pastry display unit, which had a build-up of food particles. **\*CRITICAL VIOLATION\***

6.4(A) - Observed multiple tiles missing near the 3-bay sink. To facility cleaning, the physical facility shall be maintained in good repair.

6.4(B) - Observed a build-up of debris (cardboard, plastic lids) and spilled pop syrup on the floor in the storage room. Also, there is a build-up of dust on the wire racks above the 3-bay sink. Per code, the physical facility shall be cleaned as often as necessary to keep them clean.

6.4(F) - Observed the mop sitting in the utility sink. Per code, after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Corrected during inspection.

The person who had level 2 managerial training is no longer employed by the facility. Another individual needs to obtain this training. PIC is hoping to complete the class in the next month.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-3005</b>

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 <b>STEFANO'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>109</b>	Date <b>12/21/2017</b>
Address: <b>515 HOPKINS STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>STEPHAN ASSAF</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
<input checked="" type="checkbox"/> 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)**

4.5(D) Cleaning frequency of equipment. Observed a lot of food build-up on equipment, coolers, in between cracks/crevices. Surfaces must be cleaned as often as necessary to prevent build-up of dirt, debris, and food residue.

6.2(B) There was no hand soap at designated hand washing sink. Each sink used for hand washing must be adequately stocked with hand soap.

6.2(C) There was no hand drying provision at hand washing sink. Each sink used for hand washing must be adequately stocked with an approved hand drying provision. Provide single use disposable towels at hand washing sink.

6.4(F) Drying mops. Observed dirty used mop in bucket of mop water from night before. Mops shall be stored in a location that allow them to air-dry. Old mop water needs to be dumped after use.

All temperatures ok at time of inspection.  
Food made day of or to order.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-0111</b>

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 <b>VILLAGE FOOD EMPORIUM</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8070</b>	Date <b>12/15/2017</b>
Address: <b>14023 STATE ROUTE 18 SHERWOOD, OH 43556</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>WIRTH'S SUPERMARKET INC.</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>0</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

<input checked="" 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 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 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)**

3.0 - Observed 12 containers of various aspirins that were being offered for sale after the expiration date. The facility removed the items from the sale floor.

4.0(A) - Observed black tape placed on the door handles to the donut display case. By having tape on the handles, it makes it harder to clean. Per code, materials that are used in the construction of utensils shall be nonabsorbent and finished to have a smooth, easily cleanable surface.

4.5(A) - Observed the following pieces of equipment soiled with food residue from previous use: The meat slicer, the meat hand slicer and the meat band saw. Food contact equipment shall be clean to sight and touch. Manager was going to have employee wash, rinse and sanitize the equipment. **\*CRITICAL VIOLATION\***

4.5(D) - Observed an accumulation of debris in the storage cabinet under the coffee and cappuccino machine. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Reviewed the labels for ROP product and they are proper.

HACCP plan is being maintained.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-899-2395</b>

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 <b>WESTWOOD SALOON</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9113</b>	Date <b>12/01/2017</b>
Address: <b>2103 BALTIMORE ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>DONNA BALDWIN</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>5</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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 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 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 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)**

2.4(A) Level 2 manager's training. One person per establishment must obtain an ODH approved Level 2 food safety course. This was to be obtained March 2017. Will send follow-up letter to license holder regarding training requirement.

4.1(H) Non food-contact surface cleanability. Shelving and support beams in walk-in cooler are made of wood that needs to be sealed. Surfaces shall be smooth, durable and easily cleanable for areas where food service operation activities are conducted. Seal/paint wood surfaces in walk-in cooler. - Repeat violation

4.5(D) Cleaning non food-contact surfaces. Observed doors of prep cooler, top of prep cooler, and bottom shelf in prep cooler unclean. Non food-contact surfaces shall be cleaned as often as necessary to preclude an accumulation of dirt and food debris.

5.1(S) Plumbing system repair. Water in men's restroom barely has any pressure. Plumbing systems shall be maintained and in good repair. Fix hand wash sink in restroom to provide adequate pressure for hand washing.

6.2(E) Hand wash signage. There is no hand wash sign in men's restroom. Repeat violation, provided sign at time of inspection.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-4645</b>

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

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