

# DEFIANCE COUNTY GENERAL HEALTH DISTRICT

## Critical and Non Critical Violations Report

01/01/2018 - 01/31/2018

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
APT MANUFACTURING	801 INDUSTRIAL DRIVE	0	0	
B & B MOLDED	1250 OTTAWA AVE	2	0	4.1, 4.5,
BARNEY'S BAR & GRILL	1101 MAIN STREET	2	1	3.4*, 4.5,
BOB EVANS RESTAURANT LLC # 570	1835 N. CLINTON STREET	1	0	6.4,
BUD'S RESTAURANT	505 SECOND STREET	4	1	2.4, 3.4*, 6.2, 6.4,
CAPTAIN D'S	08923 STATE ROUTE 66 NORTH	3	1	3.4*, 4.5, 4.8,
CASA GRANDE/JUSTIN KUHN	520 W. HIGH ST.	2	2	3.4*, 7.0*,
CASA VIEJA MEXICAN RESTAURANT	1048 EAST SECOND STREET	7	2	3.2*, 3.4*, 4.3, 4.4, 5.0, 5.1, 6.4,
CHIEF MARKET SQUARE	705 DEATRICK STREET	5	1	3.2, 3.5, 4.4, 4.5, 7.0*,
CLUBHOUSE PIZZA	210 MAIN STREET	4	1	2.4, 3.2*, 4.4, 6.4,
COMMUNITY MEMORIAL HOSPITAL	208 N. COLUMBUS STREET	3	2	3.4*, 3.5*, 4.5,
CREDIT ADJUSTMENTS	330 FLORENCE ST	0	0	
DBA DOS AMIGOS MEXICAN RESTAURANT, LLC	1121 HARRISON	1	0	3.4,
DEFIANCE DAIRY QUEEN GRILL & CHILL	1036 SOUTH CLINTON STREET	2	0	4.5, 6.4,
DEFIANCE MAIN STOP	1746 S. CLINTON STREET	3	1	4.4, 4.5*, 6.4,
DEFIANCE METAL PRODUCTS - NORTH 66	06660 ST. RT. 66	0	0	
DEFIANCE METAL PRODUCTS - SENECA ST	21 SENECA ST	1	1	4.1*,
DEFIANCE RECREATION, INC.	1923 S. JEFFERSON AVENUE	4	1	4.5*, 5.1, 6.2, 6.4,
EL MEZCAL	1495 N. CLINTON STREET	6	3	3.2*, 3.4*, 4.0, 4.1, 4.5*, 4.8,
ERIC'S ICE CREAM FACTORY	1600 N. CLINTON STREET	1	0	3.2,
GET-N-GO PARTY MART	1535 OTTAWA AVENUE	10	3	3.0, 3.4*, 3.5*, 4.0, 4.2, 4.5, 5.3*, 5.4, 6.1, 6.4,
GLENN PARK OF DEFIANCE	2429 WILLIAM A. DIEHL COURT	3	0	3.4, 4.5, 6.4,
GM POWERTRAIN PLANT #1	26427 ST. RT. 281	0	0	

GM POWERTRAIN PLANT#2 CAFE	26427 ST. RT. 281	0	0	
GT TECH #1	1125 PRECISION WAY	0	0	
GT TECH #2	1190 PRECISION WAY	0	0	
HAMPTON INN	1037 HOTEL DRIVE	3	1	2.4, 3.4*, 4.4,
HICKORY CREEK AT HICKSVILLE	401 FOUNTAIN STREET	0	0	
HICKSVILLE HEAD START	520 B W. HIGH ST.	0	0	
HILLENDALE FARMS	9715 ROSEDALE RD	1	0	4.1,
HOLIDAY INN EXPRESS	1148 HOTEL DRIVE	2	0	2.4, 4.2,
HOMETOWN PIZZA	232 W. HIGH STREET	5	2	2.4, 3.4*, 4.0, 4.5*, 6.4,
HOT RICE !	1500 N. CLINTON STREET #120	8	2	2.3, 2.4, 3.4*, 4.0, 4.2, 4.4*, 4.5, 6.4,
KECK'S MARKET	1970 S. JEFFERSON AVENUE	2	2	3.4*, 3.5*,
KELLER LOGISTICS	24862 ELLIOTT RD	0	0	
LA JALISCIENCE	531 E. SECOND STREET	0	0	
LITTLE ITALY	1249 E. SECOND STREET	8	1	2.4, 3.4*, 4.1, 5.1, 6.0, 6.1, 6.2, 6.4,
LUPITAS MEXICAN STORE	107 E HIGH ST	9	4	3.2*, 3.5*, 4.1, 4.4*, 5.4, 3.2, 3.4, 4.1, 4.4*,
MAGPIE'S	161 E. HIGH STREET	4	0	2.4, 4.7, 6.1, 6.4,
MARCO'S PIZZA # 38	900 N. CLINTONT ST	3	0	3.2, 4.5, 5.4,
MARTY'S	180 E. MAIN STREET	0	0	
MCDONALD'S (DEFIANCE - EAST)	1740 E. SECOND STREET	3	0	3.2, 4.7, 6.2,
MEEK'S PASTRY SHOP	315 CLINTON STREET	2	0	4.5, 6.4,
MEIJER STORE # 189	137 ELLIOTT ROAD	4	0	3.2, 4.0, 4.5, 6.4,
MERCY HOSPITAL - BASEMENT	1400 E. SECOND ST	0	0	
MERCY HOSPITAL - BRIDGE	1400 E. SECOND ST	0	0	
NEWMAN'S CARRY-OUT	1421-C RALSTON AVENUE	3	2	3.4*, 3.5*, 6.4,
PADRONE'S PIZZA	1800 EAST SECOND STREET	6	1	2.3, 3.2, 4.1, 4.5*, 6.2, 6.4,
PAPA JOHN'S PIZZA	411 SECOND STREET	4	0	4.2, 4.4, 5.4, 6.1,
SAILERS STORE, LLC	625 W. HIGH STREET	0	0	
SPANKY'S CAFE'	120 CLINTON STREET	1	1	3.4*,
SPEEDY HICKSVILLE DBA MCDONALD'S HICKSVILLE	200 E. HIGH STREET	2	0	3.2, 4.5,

SUBWAY (WAL MART) #38631	1804 NORTH CLINTON STREET	1	0	4.5,
SUBWAY DEFIANCE - SOUTHSIDE	1203 S. CLINTON STREET	1	0	4.5,
SWEET PEAS PIZZA	01582 EVANSPORT ROAD	3	2	3.1, 3.4*, 3.5,
WAL-MART #5385	1804 NORTH CLINTON STREET	2	0	4.1, 6.4,
WE'RE ROLLING PRETZEL COMPANY	1500 N. CLINTON STREET	0	0	
WENDY'S OLD FASHIONED HAMBURGERS	1819 E.SECOND STREET	5	1	3.2, 3.4*, 5.4, 6.2, 6.4,

**Grand Totals**

146

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# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>APT MANUFACTURING</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>170</b>	Date <b>01/24/2018</b>
Address: <b>801 INDUSTRIAL DRIVE HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
Cold temperatures 40°F - ok

Lock was catching during inspection, but functions as intended. May need maintenance.

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

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>B &amp; B MOLDED</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>185</b>	Date <b>01/24/2018</b>
Address: <b>1250 OTTAWA AVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

4.1(H) Cleanability non-food contact surfaces. Beverages being stored in cardboard containers. Non-food contact surfaces shall be easily cleanable. Remove cardboard from containers.

\*4.1(LL) Micro-Market automatic shut-off control. The machine did not lock after it was unplugged. Needs maintenance.

4.5(A) Equipment cleaning frequency. Bottom shelf of food cooler needs cleaned out. Clean equipment as often as necessary to keep it clean.

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>1-419-782-8921</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>BARNEY'S BAR &amp; GRILL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9007</b>	Date <b>01/19/2018</b>
Address: <b>1101 MAIN STREET EVANSPOET, OH 43519</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>SCOTT &amp; JODI BERNATH</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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.4(E) - Observed two containers of taco meat and chicken placed in the walk-in beer cooler. When discussing the product with the PIC it was determined that it was meat used on the taco bar the night before. The PIC stated that the product was allowed to cool some at air temperature before being placed in the walk-in, covered. Per code this violates the proper cooling methods. The proper methods are: Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: Placing the food in shallow pans; Separating the food into smaller or thinner portions; Using rapid cooling equipment; Stirring the food in a container placed in an ice water bath; Using containers that facilitate heat transfer; Adding ice as an ingredient; or Other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: Arranged in the equipment to provide maximum heat transfer through the container walls; and Loosely covered, or uncovered if protected from overhead contamination.

3.4(H)(1)(a) - Observed 3 packages of hot dogs and bologna that were opened from the original container and had date marks of 11/29, 12/28, and 1/12 ready to use for customer orders. Per code, TCS foods shall be discarded if it exceeds the temperature or time specified in paragraph (G)(1) of this rule. \*CRITICAL VIOLATION\* Product was discarded by the PIC during inspection.

4.5(D) - Observed dark residue in the ice bin used to cool pop dispensing lines, as well as residue on the doors of the beer keg cooler. 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 #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-428-2241</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>BOB EVANS RESTAURANT LLC # 570</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9009</b>	Date <b>01/19/2018</b>
Address: <b>1835 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>BOB EVANS RESTAURNAT, LLC</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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

6.4(A) Physical facilities repair. Grout in disrepair on wall adjacent to salad dressing cooler. Physical facilities shall be repaired as often as necessary. Repair grout to facilitate easy cleaning.

6.4(B) Physical facility cleaning frequency. Found areas that need to be cleaned more frequently to preclude build-up of food debris and residue: behind reach in coolers, behind grill, hand wash stations, dish washing racks. Clean these areas and any other areas that have accumulated food debris.

All temperatures ok at time of inspection.

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>1-419-782-1350</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>BUD'S RESTAURANT</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9011</b>	Date <b>01/31/2018</b>
Address: <b>505 SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>MATTHEW D. MAYER</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**

<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 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 checked="" type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes Critical Violation

2.4(A) Level 2 food safety training. At least one person with supervisor/management responsibility must complete an ODH approved Level 2 food safety training. Contact OSU Extension office in Defiance County to register for training.

3.4(E) Cooling methods. Observed breakfast foods that were moved to walk-in cooler to cool, with lids. Foods that are cooling shall be loosely covered, or uncovered if protected from contamination to facilitate heat release from food. Uncovered during inspection. Violation corrected.

\*3.4(G) Date marking. Observed bean soup that was not date marked. Food that is not used within 24 hours must be marked to indicate when the food is to be sold, consumed, or discarded - the day of preparation is counted as day one. Food was marked at time of inspection. Violation corrected.

\*3.4(H) Food disposition. Observed tuna salad that was 13 days past its day of preparation. Food must be sold, consumed, or discarded if not used within 24 hours. Tuna salad disposed of at time of inspection. Violation corrected.

6.2(E) Handwash signage. No handwash sign in women's restroom. All hand sinks used by employees must have adequate handwash sign - gave handwash sign at time of inspection.

6.4(B) Cleaning frequency of physical facilities. Observed grates of overhead fans with an accumulation of dust. Physical facilities shall be cleaned as often as necessary to keep them clean.

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>1-419-782-9101</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>CAPTAIN D'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>10</b>	Date <b>01/11/2018</b>
Address: <b>08923 STATE ROUTE 66 NORTH DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>D'S OF OHIO</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**

<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 checked="" type="checkbox"/> 4.8 Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes critical violation

\*3.4(F) Time/temperature controlled for safety foods cold holding. Observed Delfield prep (sandwich) cooler holding above 41°F. Grape tomatoes at 42°F, other items at 43°F-47°F. Temperature dial was turned down at time of inspection.

Sliced lemons were not being held on ice. Temped at 65°F. Put on ice during inspection. TCS foods must be held at 41°F or less for cold holding.

4.5(D) Cleaning frequency non-food contact surfaces. Observed microwaves with accumulation of food residue. Also fronts of coolers and handles need cleaned. Non-food contact surfaces must be cleaned as often as necessary to preclude accumulation of dirt and food residue. Clean microwaves and cooler and equipment.

4.8(E) Utensil storage. Clean utensils shall be stored covered or inverted. Observed some clean plates that were not stored inverted. Store inverted to protect from contamination.

Will come to re-check cooler temperature on 1-16-18 or later.

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>1-419-784-2004</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>CAPTAIN D'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>10</b>	Date <b>01/18/2018</b>
Address: <b>08923 STATE ROUTE 66 NORTH DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>D'S OF OHIO</b>	Inspection Time (min) <b>15</b>	Travel Time (min) <b>5</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)**

Came to check cooler temperature - follow-up to 1-11-18 inspection.

Air temperature in cooler was 38°F  
Internal temperature of food was 40.6°F

Person indicated coils on refrigeration unit have been cleaned.  
Violation corrected.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3717</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-2004</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>CASA GRANDE/JUSTIN KUHN</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>198</b>	Date <b>01/24/2018</b>
Address: <b>520 W. HIGH ST. HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>PASO DEL SOL III, 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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.4(F) - Observed the warming unit which had ground beef and chicken in it, had an ambient air temperature of 133F. The internal product temperature of the ground beef was 110. The product was placed in the unit just before lunch. The unit was adjusted and brought up to 153F. Per code, except during preparation, cooking, or cooling, or when time is used as the public health control, time/ temperature controlled for safety food shall be maintained at one hundred thirty-five degrees Fahrenheit or above. **\*CRITICAL VIOLATION\*** Corrected during inspection.

3.4(H) - Observed several containers of salsa in the reach in cooler that were properly date mark, but were past the 7-day limit as found in 3.4(G). The PIC discarded the product during inspection. **\*CRITICAL VIOLATION\*** Corrected during inspection.

7.0(B) - Observed a working spray bottle with a yellow substance in it, with no identification. Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. **\*CRITICAL VIOLATION\*** Corrected during inspection.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-8226</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>CASA VIEJA MEXICAN RESTAURANT</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>21</b>	Date <b>01/22/2018</b>
Address: <b>1048 EAST SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>CASA VIEJA LLC</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>//</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 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 checked="" 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 checked="" 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 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)**

3.2(C)(2)(b) - Observed raw, shelled eggs stored above uncovered, produce in the walk-in cooler. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. **\*CRITICAL VIOLATION\*** Corrected during inspection.

3.4(F) - Observed sliced tomatoes, stored next to the fryer top, was 60F when tempted. Per code, TCS food are to held at 41F or below. Discussed with the PIC the possibility of using time in lieu of temperature. Will follow-up with information document. **\*CRITICAL VIOLATION\*** Corrected during inspection.

4.3(B) - Observed that the caulk around the hand wash sink has come loose, leaving a noticeable gap. Per code, equipment that is fixed because it is not easily movable shall be installed so that it is, sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

4.4(A) - Observed condensation on food packages in the walk-in freezer. To protect food during storage, equipment shall be maintained in a state of repair.

5.0(I) - When I arrived at the facility there was a trash can in front of the hand wash sink that needed to be moved in order to wash hands. Per code, a handwashing sink shall be maintained so that it is accessible at all times for employee use.

5.1(I) - When questioning the facility what it does with the water from the mop bucket, the PIC stated it is placed into the 3-bay sink for disposal. In reviewing the facility with the PIC, it was noted that there is no utility sink within the facility. Per code, at least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. The issue will be discussed with Environmental staff and a suggestion will be made.

6.4(A) - There are floor tiles missing in the kitchen as well as loose ones near the dishwashing machine. To facility cleaning, the physical facilities shall be maintained in good repair.

6.4(B) - Observed food residue on the wall near the cheese grinder. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-7624</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>CHIEF MARKET SQUARE</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8010</b>	Date <b>01/26/2018</b>
Address: <b>705 DEATRICK STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&gt;25,000 SQ. FT.</b>	
License holder	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>//</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 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 checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

3.2(K) - Observed a metal scoop stored in a bulk bin of sugar, where the handle was in direct contact with the food. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed.

3.5(C) - Observed numerous food packages (packaged in the facility) without a net weight statement on them. There were some products, packed in the facility and offered for consumer self-serve, that did not list all of the ingredients of the product. Per code, the following information is need on labels: (a) The common name of the food, or absent a common name, an adequately descriptive identity statement; (b) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; (c) An accurate declaration of the quantity of contents; (d) The name and place of business of the manufacturer, packer, or distributor; and (e) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

4.4(A) - Observed two knives used for the cutting of cinnamon rolls, where the plastic handle was flacking. Per code, equipment shall be maintained in a state of repair.

4.5(D) - Observed food residue on the underside of the Hobart mixer in the deli area. Also, there was a build-up of residue on the outside of the knife holder in the meat department. The wrapping machine in the meat department has heavy build-up on it. There was also cardboard and duct tape used inside and outside of the machine. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

7.0(B) - Observed a working spray bottle with a clear substance in with no identification (mineral oil). Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. \*CRITICAL VIOLATION\* Corrected during inspection.

A discussion with be had with the Environmental Health Director concerning the issue of net weight statement. A follow-up

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

communication will be had with the manager.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-9156</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>CLUBHOUSE PIZZA</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>59</b>	Date <b>01/04/2018</b>
Address: <b>210 MAIN STREET NEY, OH 43549</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>JASON GUILLIAM</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>15</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 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes Critical Violation

2.4(A) Level two manager's training in food safety. At least one person from the establishment that has supervisor/management responsibilities must complete the Level 2 Food Safety training, approved by ODH. Will follow up with owner.

\*3.2(U) Food display - preventing contamination by consumers. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar sneeze guards. Repeat violation. Will follow up with owner - person in charge indicated salad bar sneeze guard was purchased but did not fit, so they sent it back.

4.4(A) Equipment repair. The reach in chest freezer is in disrepair. The lid/seal is held together with duct tape. The unit appears to be holding temperature, but should be repaired or replaced.

6.4(B) Cleaning frequency. Physical facilities shall be cleaned as often as necessary to prevent build-up of dirt and debris. Observed wall by electric panel (next to fryer) very dirty. This wall needs to be cleaned, as it is a potential fire hazard.

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>1-419-658-2720</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>COMMUNITY MEMORIAL HOSPITAL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>7034</b>	Date <b>01/25/2018</b>
Address: <b>208 N. COLUMBUS STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>COMMUNITY MEMORIAL HOSPITAL</b>	Inspection Time (min) <b>60</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
<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**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes critical violation

\*3.4(G) Date marking. Food that is time/temperature controlled for safety food must be date marked to indicate the day the food is to be sold, consumed, or discarded--cannot exceed 7 days. Many food items were marked with a use by date that is 8 days from the day of preparation. Upon discussion with the person in charge, the use by date will be moved up one day to avoid confusion. - Corrected at time of inspection.

\*3.5(C) Food packaged in a food service operation shall include: common name of food, a list of ingredients and subingredients in order of predominance, accurate net weight, name and place of establishment, name and food source for each major food allergen.

--Since the food that is packaged is part of a continuous serving line, you may have a book of ingredients for each food product that is produced and packaged on site--this must be available to the consumer upon request. In addition to the ingredient list, each packaged food product must have the common name of the food and the date which the food is to be consumed, sold, or discarded. - Employee is going to work on ingredient list.

4.5(D) Cleaning frequency of non-food contact surfaces. Observed top of microwave unclean at time of inspection. Non-food contact surfaces must be cleaned as often as necessary to keep them clean. Microwave was cleaned at time of inspection - violation corrected.

All temperatures ok 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>1-419-542-6692</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>CREDIT ADJUSTMENTS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>186</b>	Date <b>01/24/2018</b>
Address: <b>330 FLORENCE ST DEFIANCE, 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
Cold food 38°F - 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>1-419-782-8921</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>01/05/2018</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>30</b>	Travel Time (min) <b>5</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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Conducted follow-up to inspection conducted on 12/29/17. Following items have been corrected.

3.2(H) Ice prohibited as an ingredient if used as an exterior coolant. No containers observed in the ice bin, this violation has been corrected.

3.2(Q) Prevention from contamination on premises. No food observed stored on the ground, this violation has been corrected.

4.5(A) Cleaning frequency of equipment. Microwave has been cleaned, this violation has been corrected.

4.5(D) Cleaning frequency non-food contact surfaces. Shelving in reach in cooler has been cleaned, this violation has been corrected.

6.4(M) Storing maintenance tools. Maintenance tools have been removed from food service area, this violation has been corrected.

3.2(Y) Miscellaneous source of contamination. Person in charge is purchasing food grade containers. Will send pictures once containers are received.

The following violation was observed during the follow-up inspection:

3.4(C) Thawing - observed observed ground beef, shrimp, and fish being thawed 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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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>1-419-785-5412</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 DAIRY QUEEN GRILL &amp; CHILL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>2</b>	Date <b>01/18/2018</b>
Address: <b>1036 SOUTH CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>LISA L. DOBBELAERE</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
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 non-food contact surfaces. Observed the bottom of reach-in cooler, and racks in the reach-in cooler with an accumulation of food residue. Non-food contact surfaces shall be cleaned as often as necessary to preclude an accumulation of soil residues.

6.4(B) Cleaning physical facilities. Observed wall of walk-in cooler and wall behind the 3 bay sink dirty with soil residue. Physical facilities shall be cleaned as often as necessary to keep them clean.

Previous violations corrected:

3.2(K) storage of utensils, 3.4(G) date marking, 4.1(H) cardboard used as shelf liners, 4.4(B) cutting boards in disrepair, 5.4(H) trash can uncovered in restroom

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>1-419-784-3748</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 MAIN STOP</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8045</b>	Date <b>01/08/2018</b>
Address: <b>1746 S. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE MAIN STOP</b>	Inspection Time (min) <b>70</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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

4.4(A) - Observed a large amount of condensation in the walk-in freezer. Per code, equipment shall be maintained in state of repair. This is the third inspection in a row that this issue has been documented. The facility needs to correct the issue by the next inspection. REPEAT VIOLATION

4.5(A) - Observed the inside of the microwave was soiled with food residue. Also, there was a black residue on the inside of the bulk ice machine. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. \*CRITICAL VIOLATION\* Both items were cleaned during the inspection.

6.4(M) - The facility has a convection oven that has not been used since the new owners took over and there are no plans in the future to utilize the oven. Per code, the premises shall be free of items that are unnecessary to the operation or maintenance of the retail food establishment such as equipment that is nonfunctional or no longer used.

Had a discussion with management to make sure all employees are trained where essential items are located, such as the ingredient statement for the bulk dispensing donuts, and the sanitizing test strips.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-2111</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 METAL PRODUCTS - NORTH 66</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>150</b>	Date <b>01/24/2018</b>
Address: <b>06660 ST. RT. 66 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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)**

All temperatures ok.  
No apparent violations at time of inspection.

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

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 METAL PRODUCTS - SENECA ST</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>149</b>	Date <b>01/24/2018</b>
Address: <b>21 SENECA ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

\*4.1(LL) Micro-Market automatic shut-off control. The machine did not lock after it was unplugged. Needs maintenance.

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

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 RECREATION, INC.</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9034</b>	Date <b>01/05/2018</b>
Address: <b>1923 S. JEFFERSON AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>COLETTA SHEETS</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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, construction and installation
<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(A) Cleaning food contact surfaces of equipment. Observed ice machine with build-up of residue/mold inside. Equipment food contact surfaces shall be clean to sight and touch. Clean inside of machine after all ice is emptied out.

5.1(S) Plumbing systems maintained and in good repair. Observed sinks in men's and women's restrooms that were lacking adequate water pressure for hand-washing. Increase water pressure to facilitate easy hand-washing.

6.2(E) Hand-wash signage. There was no hand wash sign in the Ladies restroom. All sinks used for hand-washing must have adequate signage. Gave sign at time of inspection.

6.4(A) Physical facility repair. Observed ceiling tiles in disrepair in back room adjacent to stand up freezers. Physical facilities shall be repaired as often as necessary. Replace ceiling tiles.

6.4(M) Storing of maintenance tools. Observed maintenance tools in back room food service area. Maintenance tools shall be stored in an orderly manner that facilitates cleaning the area. Find new location to store tools.

6.4(N) Maintaining the premises. The premises shall be free of items that are unnecessary to the operation or maintenance of the food service operation. Items accumulated along wall in back storage room, next to popcorn machine, dishes under counter in kitchen that are not being used. Remove unnecessary items to facilitate cleaning, and prevent harborage for insects and rodents.

Note: discussed storing all personal items in refrigerator on one shelf, so that it is separate from items used for the food service operation.

Will conduct follow-up inspection in 7 days to ensure critical item is fixed.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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>1-419-784-3666</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 RECREATION, INC.</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9034</b>	Date <b>01/12/2018</b>
Address: <b>1923 S. JEFFERSON AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>COLETTA SHEETS</b>	Inspection Time (min) <b>30</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" 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)**

Conducted follow-up inspection to 1-5-18 inspection. The following items were corrected:

- 4.5(A) Ice machine was cleaned
- 5.1(S) Handwash sinks fixed
- 6.2(E) Maintenance tools removed from food service area

Facility has been working on cleaning-up and getting rid of miscellaneous items.

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>1-419-784-3666</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>EL MEZCAL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>81</b>	Date <b>01/30/2018</b>
Address: <b>1495 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>CLINTON STREET INVESTMENTS LLC</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>//</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
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
4.6	Sanitizing of equipment and utensils
4.7	Laundering
<input checked="" type="checkbox"/> 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(C)(8) - Observed stuff peppers in the walk-in cooler, and tamales in the walk-in freezer being stored uncovered. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. **\*CRITICAL VIOLATION\***

3.2(K) - Observed an ice scoop stored in the ice, with the handle in direct contact with the ice. Per code, the scoop needs to be stored in a clean, protected location.

3.2(Q) - Observed a red cutting board with three onions on it, right next to the hand wash sink. The food needed to be moved to avoid being splashed when washing hands. Per code, food shall be protected from contamination by storing the food where it is not exposed to splash, dust, or other contamination. Corrected during inspection.

3.4(F) - Observed a large plastic bucket of salsa being stored in a container of ice. When tempted the warmest part of the container was 49.1F. Per code, TCS foods being held under temperature control must not exceed 41F. The facility either needs to use smaller portions, more ice, or use time as a public health control if it cannot keep product below 41F. **\*CRITICAL VIOLATION\***

3.4(H) - Observed two containers of salsa in the cooler that were past the seven days date mark, per 3.4(G). The product needs to be discarded. Corrected during inspection. **\*CRITICAL VIOLATION\***

4.0(I) - The table that the hand wash sink is located on, has large cracks between the white boards, making cleaning difficult. 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.

4.1(C) - The plastic containers used to store dried beans and uncooked rice are not designed for food use. There are multiple ridges in the plastic containers. Per code, multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints.

4.5(A) - The mechanical mixer was observed to have a build-up of food residue on it. Per code, equipment food-contact

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

surfaces and utensils shall be clean to sight and touch. **\*CRITICAL VIOLATION\***

4.5(D) - The rubber seals on the salsa cooler needs to be cleaned. There was a dark residue on them. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.8(E) - Observed forks being stored with the food contact surface pointed up. To prevent contamination of the food contact surface of the utensil store them inverted or covered.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-2201</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>ERIC'S ICE CREAM FACTORY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>110</b>	Date <b>01/05/2018</b>
Address: <b>1600 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>ERIC GERBER</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	Laundrying
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

6.0	Materials for construction and repair
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. Observed pecans and chocolate frosting that were in containers with no name. Working containers holding food or ingredients for food shall be identified with the common name of the food. Containers were labeled at time of inspection - violation corrected, thank you.

All temperatures okay at time of inspection.  
Facility is clean and well maintained, thank you!

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>1-419-980-5923</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>GET-N-GO PARTY MART</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8027</b>	Date <b>01/03/2018</b>
Address: <b>1535 OTTAWA AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>OTTAWA OIL COMPANY INC.</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>01/13/2018</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 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 checked="" 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	Laundering
<input type="checkbox"/>	4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

<input type="checkbox"/>	6.0	Materials for construction and repair
<input checked="" 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 2 packages of Ibuprofen and 6 packages of Halls that were being offered for sale to the public past the manufacture's expired date. Items were discarded during inspection.

3.4(G) - Observed two opened packages of sliced ready to eat meat products being held under refrigeration for more than 24 hours with no date mark on it. Per code, TCS foods once opened and held under refrigeration for more than 24 hours must be date marked and used or discarded within 7 days - with day one being the day it was opened. **\*CRITICAL VIOLATION\*** Corrected during inspection.

3.5(C) - In reviewing the labels for sandwiches made and packaged by the facility and offered for consumer self-serve, there were multiple issue. First, there was no statement of quantity (net weight statement). Also, noted was on the product name "Turkey Sub" it is actually turkey and cheese. The product name should not be misleading. Not all sub ingredients are properly listed on the label. For example, the word mayonnaise appears as an ingredient, but there are other ingredients that make-up mayonnaise that need to listed on the label. On the "Sub Deluxe" the facility printed a volunteer allergen statement at the bottom of the label. But the statement only included two of the three allergens in the product (missed milk). This statement, if added, must be truthful and accurate. This is being cited as a **\*CRITICAL VIOLATION\*** because of the allergen issue.

4.0(I) - Observed clean utensils (plastic lids for containers) being stored inside a cardboard box. 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.

4.2(G) - The facility did not have a food thermometer. Per code, a 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. **REPEAT VIOLATION**

5.3(C) - Observed the drain from the F'real machine is plumed directly into a sewage lint of the three-bay sink. By code, there needs to be an air gap- not less than 1 inch. **\*CRITICAL VIOLATION\*** **REPEAT VIOLATION.**

4.5(D) - Observed a build-up of dust on the wire rack shelves above the cooler/prep-table, as well as above the pizza prep

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

table area. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(N) - Facility has an ice machine in the kitchen which has been broke for years. Per code, items that are not necessary to the operation or in nonfunctional shall be removed. **\*REPEAT VIOLATION\***

6.1(M) - Observed a small gap at the bottom of the door in the storage area. To prevent the entrance of insects and rodents, outer openings shall be protected with tight-fitting doors.

The labeling issue and the plumbing issues need to be fixed within the next 10 days. A follow-up inspection will be conducted to verify the issues have been resolved.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-9930</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>GET-N-GO PARTY MART</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8027</b>	Date <b>01/12/2018</b>
Address: <b>1535 OTTAWA AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>OTTAWA OIL COMPANY INC.</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 conducted as a result of the standard inspection conducted on 1/3/18, when critical violations were noted and not corrected at the time of inspection.

The two critical violations that were not corrected at time of inspection were failure to have an air gap on the F'real machine, as well as improper labels on multiple sandwiches made and packaged at the facility.

3.5(C) - Requires products packaged on-site to be labeled with specific information, including a net weight statement and an accurate declaration of known allergens. Today, I reviewed labels of multiple products to assure they were proper. The PIC had the labels on her computer for review. The labels appear to be appropriate. It was advised to the PIC to recheck the issue of listing sub-ingredients by in-going weight to assure they are accurate (i.e. does the bun weigh more or less than an egg patty). The Defiance County General Health District accepts these labels (and changes if need be) to meet the requirements of the code. Therefore, the violation has been corrected.

5.3(C) - Requires the F'real machine to have an air gap. In reviewing the machine today, it was noted that there is now an air gap between the machine and waste line. This violation has been corrected.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-9930</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>GLENN PARK OF DEFIANCE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>72</b>	Date <b>01/12/2018</b>
Address: <b>2429 WILLIAM A. DIEHL COURT DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE HEALTH PARTNERS, LLC</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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.4(C) Thawing. Observed food thawing in sink without running water. Food that is time temperature controlled for safety food must be thawed: under refrigeration that maintains 41°F or below; completely submerged under running water that maintains 70°F or below and is off sufficient velocity; as part of the cooking process. Food was taken into walk-in cooler to complete thawing during inspection, violation corrected.

3.4(E) Cooling methods. Observed sausage links and oatmeal that were cooling in walk-in cooler with secure lids. When cooling foods in cold holding equipment food containers in which food is being cooled shall be loosely covered or uncovered if protected from overhead contamination. Lids were applied loosely to allow heat transfer at time of inspection - violation corrected.

4.5(D) Cleaning frequency of non-food contact surfaces. Non-food contact surfaces shall be cleaned at a frequency to preclude accumulation of soil residues. Observed soil build-up in up right freezer. Clean more frequently to prevent soil build-up

6.4(B) Physical facilities cleaning frequency. Observed scale build-up behind and under dish-washing area. Physical facilities shall be cleaned as often as necessary.

All temperatures ok 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>1-419-782-3000</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>GM POWERTRAIN PLANT #1</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>154</b>	Date <b>01/24/2018</b>
Address: <b>26427 ST. RT. 281 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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)**

All temperatures ok at time of inspection.

3717.23(G) No license on display for the coffee machine. The person or government entity holding a license for a retail food establishment shall display the license for that retail food establishment at all times at the licensed location.

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>1-419-782-8921</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>GM POWERTRAIN PLANT#2 CAFE</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>151</b>	Date <b>01/24/2018</b>
Address: <b>26427 ST. RT. 281 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
All temperatures 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>1-419-782-8921</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>GT TECH #1</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>161</b>	Date <b>01/24/2018</b>
Address: <b>1125 PRECISION WAY DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspections.  
Food temperatures 39°F - 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>1-419-782-8921</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>GT TECH #2</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>162</b>	Date <b>01/24/2018</b>
Address: <b>1190 PRECISION WAY DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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	Laundrying
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

No apparent violations at time of inspection.  
Food temperatures 40°F - ok

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>1-419-782-8921</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>HAMPTON INN</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>63</b>	Date <b>01/19/2018</b>
Address: <b>1037 HOTEL DRIVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>OLD FORT HOSPITALITY INC</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 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) Food safety training. At least one person must complete a ODH approved level 2 food safety training. Will send letter explaining training requirements.

\*3.4(G) Date marking. Time temperature controlled for safety foods must be marked to indicate the day they are to be sold consumed or discarded. Cannot exceed 7 days and the day of preparation counts as day number one. Observed some food that was being kept for 8 days. Use by date was corrected at time of inspection - violation corrected.

4.4(A) Equipment repair. Equipment must be maintained and in good repair. Found seal broken on reach-in cooler. Replace seal on cooler door.

All temperatures ok at time of inspection. Waffle batter is being tracked when it is made and disposed of.

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>1-419-784-1515</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>HICKORY CREEK AT HICKSVILLE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9049</b>	Date <b>01/25/2018</b>
Address: <b>401 FOUNTAIN STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>HICKORY CREEK HEALTHCARE FOUNDATION</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)**

No apparent violations at time of inspection.

Facility clean and well maintained.

All temperatures ok at time of inspection.



# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>HICKORY CREEK AT HICKSVILLE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9049</b>	Date <b>01/25/2018</b>
Address: <b>401 FOUNTAIN STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>HICKORY CREEK HEALTHCARE FOUNDATION</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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

No apparent violations at time of inspection.

Facility clean and well maintained.

All temperatures ok 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>1-419-542-7795</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>HICKSVILLE HEAD START</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>206</b>	Date <b>01/10/2018</b>
Address: <b>520 B W. HIGH ST. HICKSVILLE, OH 43526</b>		Category/Descriptive <b>NON-COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>NORTHWESTERN OHIO COMMUNITY ACTION COMMISSION</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>30</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 must be corrected prior to operation:

- Stock paper towel dispenser
- Stock hand soap dispenser

The following item must be corrected by the 30-day inspection:

Seal all permanent equipment to the wall with caulk (3 bay sink, mounted stainless steel shelf, stainless steel table with convection oven, hand-wash sink)

Provide copy of occupancy permit/inspector sign-off when available.

License issued, ok to operate

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>1-419-542-9500</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>HILLENDALE FARMS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>203</b>	Date <b>01/24/2018</b>
Address: <b>9715 ROSEDALE RD HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

\*4.1(LL) Micro-market automatic shut-off. Machine did not lock out after being unplugged. Needs maintenance.

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

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>HOLIDAY INN EXPRESS</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9116</b>	Date <b>01/23/2018</b>
Address: <b>1148 HOTEL DRIVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>DEFIANCE HOSPITALITY INC.</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**

<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 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 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)**

4.2(G)Food temperature measuring devices. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment of proper cooking, and holding temperatures. Provide thermometer for monitoring temperatures.

Heather has completed Level 2 food safety certification course.

Previous violations corrected: 3.4(F) Hot holding temperatures all ok at time of inspection, 6.2(B) and 6.2(C) Handwash sink stocked properly at time of inspection.

3-bay sink sanitizer- 200 ppm Quat - ok

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>1-419-784-0782</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>HOMETOWN PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8033</b>	Date <b>01/05/2018</b>
Address: <b>232 W. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>JOHN B. FREDERICKS</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 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 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.4(A) - The facility needs at least one person with Level 2 managerial training. REPEAT VIOLATION. A letter was given to the PIC that explains how to obtain this training during the inspection.

3.4(C) - Observed the facility thawing pre-cooked chicken at room temperature. The only acceptable ways of thawing product are as followed: Under refrigeration that maintains the food temperature at 41 degrees or less; or Completely submerged under running water: At a water temperature of 70 degrees or below; With sufficient water velocity to agitate and float off loose particles in an overflow; and For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees; As part of a cooking process; Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

3.4(G) - Observed a container of taco meat and a bag of meatballs and a bag of salami, opened from its original container and being held under refrigeration for more than 24 hours with no date mark on them. Per code, TCS held under refrigeration for more than 24 hours, must be marked with a discard date. This date cannot exceed 7 days, with the day it is opened counting as day one. \*CRITICAL VIOLATION\*

4.0(I) - The facility is using a metal slicer to cut vegetables. The slicer is attached to a bare wood surface. 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. The jig needs to be either painted or replaced with a material that meets code. REPEAT VIOLATION

4.5(A) - Observed food residue built-up on the chili and cheese dispensing machine as well as the can opener. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. \*CRITICAL VIOLATION\*

4.5(D) - Observed a black substance on the rubber seals of the prep cooler. Also, there was an accumulation of food debris in the prep coolers and the stand-up freezer. There was residue build-up on the outside of working containers for nacho chips, croutons, taco shells, and corn meal. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6.4(B) - Observed a large amount of dust on the fan guard and ceiling of the walk-in cooler. Also, observed dust on the metal shelves in the walk-in cooler. There was dust and used staples on the shelf above the bread stick buttering area (REPEAT VIOLATION). There was also dust observed on the air vents in the kitchen. 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>1-419-542-7702</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>HOT RICE !</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9052</b>	Date <b>01/04/2018</b>
Address: <b>1500 N. CLINTON STREET #120 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>QAU LIAN DONG</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>//</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 checked="" 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 checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input 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)**

2.3(A) - Observed an employee's personal, drink, uncovered in the kitchen above a prepping area. To protect food from possible contamination, code requires employees shall eat, drink, only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection cannot result. This does not prohibit a food employee from drinking from a closed beverage container if the container is handled to prevent contamination of: The employee's hands; The container; and Exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. Corrected during inspection.

2.3(C) - Observed multiple employees working around exposed food with no hair restraints. To protect food from possible contamination code requires food employees to effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

2.4(A) - In discussion with the PIC is was noted that no one from the establishment has obtained level 2 food safety training. This is a REPEAT VIOLATION. A letter was given to the PIC explaining options on how to obtain this training.

3.4(F) - In temping food that was being hot held, the beef and vegetables were only 110F. To protect food from possible growth of pathogens food that is being hot held must be held at least 135F. CRITICAL VIOLATION. Corrected during inspection.

4.0(A) - Observed a can of opened oyster flavored sauce and an open can of water chestnuts being stored in refrigeration in the galvanized cans. Once open the food should be placed in acceptable containers for storage.

4.0(I) - The facility is utilizing cardboard for shelf lining throughout the establishment. 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.

4.2(I) - The facility did not have test strips available during the inspection. Per code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided. REPEAT VIOLATION

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.4(N) - After running the dishwasher 4 times, the internal temperature of the water was 97F. Per code, with a chlorine solution between 50-100 and pH less than 10, the internal minimum temperature is 100F. The PIC adjusted the water heater to raise the water temperature. **\*CRITICAL VIOLATION\***

4.5(A) - Observed the outside of several plastic tubs used to store raw meat in the cooler have a build-up of a dark substance on them. Also, the frame of mixer and the surrounding wall were soiled with food residue. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

6.4(N) - Observed a lot of unused and no longer working equipment throughout the facility. Per code, the premises shall be free of items that are unnecessary to the operation or maintenance of the food service such as equipment that is nonfunctional or no longer used.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-9838</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>01/02/2018</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>30</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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

On this date a follow-up inspection was conducted as a result of the standard inspection on 12/21/17, when a critical violation (specifically 3.5(C)) was documented and not corrected during the inspection.

On this date, there was a sandwich which was packaged by the facility and offered for consumer self-serve with no label on the package. This is a REPEAT VIOLATION of 3.5(C). This is a CRITICAL VIOLATION since there are known allergen(s) not declared on the label. Per code, the following information is required 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 and sub-ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; 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.

3.4(F) - When the temperature of the pulled pork used for sandwiches was checked the top of the product was 118F, while the bottom portion of the product was 134.8F. Per code, TCS foods need to be hot held at least 135F to prevent pathogen growth. This is a CRITICAL VIOLATION. The product was removed from the service line by facility personnel.

Per the Defiance County General Health District's enhanced enforcement policy, the facility will be issued a letter of trend of noncompliance. After the letter is received by the facility, a joint inspection with the Environmental Health Director will be held.

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>KECK'S MARKET</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8035</b>	Date <b>01/11/2018</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>45</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 type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other specify <b>JOINT</b>		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)**

Following the health district's enhanced enforcement policy, a joint inspection was conducted today with the following people in attendance: Ron Clinger, Environmental Health Director, Mike Prigge, Sanitarian, Defiance County General Health District, and Tammy Weirch, representative of Ney Oil Company.

This joint inspection was the result of a critical violation noted on the standard inspection report on 12/21/17- the facility was cited for improper labels, which is a violation of OAC 3717-1-3.5(C) - and the same critical violation on the follow-up inspection conducted on 1/2/18.

In addition, on the 1/2/18, follow-up inspection, the facility was also cited for an additional critical violation. Specifically, the facility was not hot-holding pulled pork at the required temperature.

On today's visit the following was observed: The facility had printed labels for Sausage and Gravy as well as for Cheeseburger. In reviewing the labels, there were a few modifications that need to be made. Those issues were pointed out to the facility and will be corrected before placing them onto packages. The health district considers this issue to be corrected.

Also, the pulled pork was still being heated at the time of the inspection. The facility had signs out informing customers not for serving yet. The top portion of the product was 122F, the bottom portion was 136.4F. Do not serve until all product reaches 135F.

Since the critical violations, previously noted have been brought into compliance, the facility will now return to regular scheduled inspections.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <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>KELLER LOGISTICS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>173</b>	Date <b>01/24/2018</b>
Address: <b>24862 ELLIOTT RD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
Food temperature 38°F

Note: An employee was storing their personal food in the food cooler. The cooler should be used for retail sales only.

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>1-419-782-8921</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>LA JALISCIENCE</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>107</b>	Date <b>01/18/2018</b>
Address: <b>531 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARTA L. MORALES</b>	Inspection Time (min) <b>15</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 received on 1/16/18.

Complainant stated food was being cooked at home and brought to store for sale.

During inspection spoke with person in charge. All food that is sold in the store is cooked at the store.

There is an employee only fridge which contains food from home, but this is kept separate from all of the customer product.

I explained that food sold must be from a source that complies with the law; it must be cooked onsite if sold at the store.

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>1-419-782-1612</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>LITTLE ITALY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9068</b>	Date <b>01/19/2018</b>
Address: <b>1249 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>CARMINE TREMANTE</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**

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

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

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0	Water
<input 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 checked="" type="checkbox"/> 6.0	Materials for construction and repair
<input checked="" 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes critical violation

2.4(A) Level 2 food safety training. At least one person must complete the level 2 food safety training. Gave letter explaining training requirement at time of inspection.

\*3.4(I) Time as a public health control. Appropriate procedure is being followed, but it is not documented. During inspection, person in charge was given a template to complete procedure.

4.1(H) Non-food contact surfaces cleanability. Card board used to line shelves - under bulk spice and in reach in prep cooler. Non-food contact surfaces must be non-absorbent and easily cleanable. Line with something non-absorbent, free of crevices such as vinyl or plastic.

4.1(Y) Temperature measuring device. Mechanically refrigeration equipment must have thermometer. Did not find thermometer in "Coke" reach in cooler. Provide thermometer.

5.1(S) Plumbing repair. 3 bay sink is leaking. Plumbing shall be maintained and in good repair - repair sink to prevent leakage.

6.0(A) Indoor surface characteristics. Observed many areas with bare wood - shelving, wall studs, etc. All bare wood must be painted/sealed. Indoor surface characteristics shall be smooth, durable, and easily cleanable for areas where food service activities are conducted.

6.1(I) Light shielding. The florescent lighting is not shielded in kitchen. Purchase shielding, such as tubing that if broken, will catch any glass particulates.

6.2(E) Handwash signage. There was no handwash signage in men or women's restrooms. Gave signage at time of inspection.

6.4(A) Physical facility repair. Observed screen in back door with slit in it. The screen is beyond repair, it must be

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

replaced.

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>1-419-782-3554</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>01/24/2018</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>120</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 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
<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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
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(A) - Observed an employee cutting lettuce with bare hand contact of the food. Per code, except when washing fruits and vegetables, 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. PIC had discussion with employees about wearing gloves.

3.2(D) - Observed multiple bags of food 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(C)(2)(b) - Observed raw meat and eggs stored in the cooler in the kitchen, as well as the cooler in the retail area, on shelves with other food products stored below. Per code, food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented.

3.4(C) - Observed frozen raw meat being thawed at room temperature. Per code, time/temperature controlled for safety food shall be thawed: Under refrigeration that maintains the food temperature at 41 degrees or less; or Completely submerged under running water: At a water temperature of 70 degrees Fahrenheit or below; With sufficient water velocity to agitate and float off loose particles in an overflow; and For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees; As part of a cooking process; Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. Corrected at time of inspection.

3.5(C)(2) - The facility is packing dry food items in the store and being offered for retail sale. The products did not have all required information on the label - specifically no ingredient statement. This violation is a CRITICAL VIOLATION as there are undeclared allergens. The product was removed from sale until proper labels are made. Per code, the following information is required on labels. Label information shall include: The common name of the food, or absent a common name, an adequately descriptive identity statement; If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; An accurate declaration of the quantity of contents; The name and place of business of the manufacturer, packer, or distributor; and 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.

3.5(C)(3) - The facility has bulk pastries for sale (consumer self-serve) with no ingredient statement available to the

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

customer. Per code, bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: The manufacturer's or processor's label that was provided with the food; or a card, sign, or other method of notification.

4.1(Y)(2) - There needs to be a thermometer in the kitchen prep cooler, as well as the cooler used to hold cakes (specifically cheesecake). Per code, cold holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

4.4(N) - The mechanical dishwasher was only reaching an internal temperature of 70F. Per code, a mechanical warewashing with a concentration of 50-99 ppm, shall have a minimum temperature of 100F. Contact service company.

**CRITICAL VIOLATION**

5.4(K) - Observed an accumulation of trash inside trash bags inside a storage closet. PIC explained that with opening the store there was an excess of trash and not enough room in the dumpster. Per code, refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <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>LUPITAS MEXICAN STORE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>188</b>	Date <b>01/25/2018</b>
Address: <b>107 E HIGH ST HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>ADRIAN-LEVI JANITORIAL CORP</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>5</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**

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

**Food**

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

**Equipment, Utensils and Linens**

<input type="checkbox"/> 4.0 Materials for construction and repair
<input 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 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)**

Follow up from 1/24/2018 inspection:

The following items were observed as corrected at the time of inspection:

3.2(A) - Gloves worn by food employee when handling ready to eat foods.

3.2(C)(2)(b) - Observed raw meat and eggs stored in the cooler have been moved to bottom shelf.

3.5(C)(2) - The facility is packing dry food items in the store and being offered for retail sale. For now, these items have been removed from retail sale. Cannot sell these items until proper labels are provided.

3.5(C)(3) - Bulk pastries are not for consumers. Will provide ingredient list when they decide which pastries to sell. Must obtain ingredient list from wholesaler and make ingredients available to consumer upon request.

5.4(K) - No more trash is being stored inside.

The following items have not been corrected:

3.2(D) - Observed multiple bags of food in working containers with no identification on them (such as rice). 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.

3.4(C) - Observed frozen raw meat being thawed at room temperature in handwash sink. Per code, time/temperature controlled for safety food shall be thawed: Under refrigeration that maintains the food temperature at 41 degrees or less; or Completely submerged under running water: At a water temperature of 70 degrees Fahrenheit or below; With sufficient water velocity to agitate and float off loose particles in an overflow; and For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41 degrees; As part of a cooking process; Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. Corrected at time of inspection - moved to cooler.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.1(Y)(2) - There needs to be a thermometer in the kitchen prep cooler, as well as the cooler used to hold cakes (specifically cheesecake). Per code, cold holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

4.4(N) - The mechanical dishwasher was only reaching an internal temperature of 80F after being ran 5 times in a row. Per code, a mechanical warewashing with a concentration of 50-99 ppm, shall have a minimum temperature of 100F. Sanitizer level was only 10 ppm. Must contact service company. **CRITICAL VIOLATION**

Will conduct follow up inspection in 7 days. The above violations must be corrected in 7 days.

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>1-419-786-0956</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>MAGPIE'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9101</b>	Date <b>01/25/2018</b>
Address: <b>161 E. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>KATHY CRITES</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 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 checked="" 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 checked="" type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.4(A) Level two food safety certification course. At least one person with supervisor/management responsibility must complete and ODH approved level 2 food safety course. This must be completed, will send follow up letter.

4.7(C) Storing sanitizer rags. Observed used rags stored on counter tops. Soiled linens shall be stored in non-absorbent receptacles, or washable laundry bags to prevent contamination of food, equipment, utensils - store in sanitizer bucket.

6.1(I) Light shielding. Observed light unshielded in walk-in cooler. Provide shield so that is bulb breaks, shield will prevent broken pieces from causing physical contamination.

6.4(B) Physical facility cleaning frequency. Observed wall behind fryers and griddle very dirty. Physical facilities shall be cleaned as often as necessary to keep them clean - clean wall.

All temperatures ok 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>1-419-542-0857</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>MARCO'S PIZZA # 38</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8041</b>	Date <b>01/04/2018</b>
Address: <b>900 N. CLINTONT ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>E &amp; S BUETER CORPORATION</b>	Inspection Time (min) <b>45</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 checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

<input 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 checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

3.2(Q) - Observed boxes of food products being stored directly on the floor in the walk-in cooler. Per code, food shall be protected from contamination by storing the food: at least six inches above the floor.

4.5(D) - Observed a dark residue on the outside of the flour bin, as well as oil debris on the wire shelf above the mixer. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

5.4(H) - The facility has a restroom for its employees to use. Per code, a toilet room used by females shall be provided with a covered receptacle for sanitary napkins, which was not observed during inspection.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-1555</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>01/19/2018</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>45</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)**

Today a 30-day follow-up inspection was conducted to determine if the facility had addressed the issue of removing clutter from the storage room as recommended by Buckeye Exterminating. In reviewing the storage room, it was noted that items not essential to the operation of the facility have been removed. The carpet has been removed and items are put away in an orderly manner.

It was my suggestion that more shelving would allow more items (paint cans) to be stored off the floor to allow easier cleaning.

While an in-depth inspection of the kitchen was not performed, a walk-thru was done on behalf of a request by the owner. During the walk-thru it was noted that more thorough cleaning appears to be happening. Mr. Spangler has requested another standard inspection by Defiance County General Health District in the near future. The issue will be discussed with the Environmental Health Director.

This follow-up inspection concludes the current matter of rodents and insects in the facility that began on November 13, 2017.

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>MCDONALD'S (DEFIANCE - EAST)</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9072</b>	Date <b>01/11/2018</b>
Address: <b>1740 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>JAMES RIVELLO</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
<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
<input checked="" type="checkbox"/> 4.7	Laundry
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)**

3.2(K) In-use utensils - between-use storage. Found handle of ice scoop in contact ice. Utensils shall be stored in food that is not time/temperature controlled for safety food with their handles above the top of the food. Ice scoop picked up and stored properly at time of inspection.

4.7(C) Storage of soiled linens. Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags. Observed soiled linens stored on counter. Linens removed from counter at time of inspection - violation corrected.

6.2(E) Handwash sign. No handwash sign in men's restroom. All hand wash sinks used by employees must have adequate hand wash signage.

All temperatures ok at time of inspection.

Back room has been cleaned and organized since last inspection, thank you!

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>1-419-782-6400</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>MEEK'S PASTRY SHOP</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8042</b>	Date <b>01/31/2018</b>
Address: <b>315 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>WILLIAM P. MEEK</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
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 non-food contact surfaces. Shelves in walk-in cooler need cleaned, and "icing clean up area" needs cleaned. Observed accumulation of frosting and food debris in these areas. Non-food contact surfaces shall be cleaned as often as necessary to preclude an accumulation of dirt, debris, and food residue.

6.4(N) Maintaining premises. Dishwasher is broken and believed to be beyond repair. The premises shall be free of items that are unnecessary to the operation such as equipment that is no longer used.

Cooler temperatures good. Baked items are all on display behind counter, no longer consumer self serve.

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>1-419-782-4871</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 STORE # 189</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8044</b>	Date <b>01/18/2018</b>
Address: <b>137 ELLIOTT ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&gt;25,000 SQ. FT.</b>	
License holder <b>MEIJER STORES LTD. PARTNERSHIP</b>	Inspection Time (min) <b>120</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 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 checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input 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)**

3.2(K)(2) - Observed two working containers of spices that had dispensing utensils stored in them, in which that handles of the utensils were in direct contact with the food items. Per code, dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers.

4.0(A)(4) - Observed on two of the deli slicers the plastic guards are chipped and heavily scored. To facility cleaning, equipment materials shall be finished to have a smooth, easily cleanable surface.

4.5(D) - Observed food residue on the shelves and doors of multiple prep coolers. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(F) - Observed a mop being stored directly in the mop water in-between use. Per code, after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Discussed with PIC the issue of making sure bottles that have water in them in the bakery area are labeled as water only.

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>MERCY HOSPITAL - BASEMENT</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>184</b>	Date <b>01/24/2018</b>
Address: <b>1400 E. SECOND ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
All temperatures ok.

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>1-419-782-8921</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>MERCY HOSPITAL - BRIDGE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>183</b>	Date <b>01/24/2018</b>
Address: <b>1400 E. SECOND ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 1= &lt;25,000 SQ. FT.</b>	
License holder <b>MAUMEE VALLEY VENDING CO</b>	Inspection Time (min) <b>15</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 apparent violations at time of inspection.  
All temperatures ok at time of inspection.

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>1-419-782-8921</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>NEWMAN'S CARRY-OUT</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8046</b>	Date <b>01/29/2018</b>
Address: <b>1421-C RALSTON AVENUE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>KYLIE TIMBROOK</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 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 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 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(H) - The facility makes from scratch sloppy joe, that is cooked, cooled and then reheated for serving. In discussion with the PIC it was noted that the food is reheated in a crock-pot. Per code, the food must be reheated to at least 165F in a rapid method - not to exceed 2 hours. A crock-pot is not an acceptable method for reheating food. Use the microwave or oven. **CRITICAL VIOLATION**

3.4(I)(1) - The facility is using time as a public health control for its hot holding of sandwiches and pizzas. In reviewing the procedures with the PIC, they are following required time/temperatures found in the regulations. However, there is no written procedures as required by code. A guidance document on how to develop written procedures was given to the facility during inspection. **CRITICAL VIOLATION**

3.5(C) - In reviewing food packaged on-site for consumer self-serve the following was observed: The labels for tossed salad, chicken salad, and ham salad did not have proper labels. Specifically, the not all the sub ingredients - including allergens - were listed. The facility had new labels printed that were proper, but the old ones were used instead. This is a **CRITICAL VIOLATION** due to undeclared allergens. New labels were placed on the product.

Also, the labels for the deli wrap sandwiches did not have all sub ingredients listed. These labels did have known allergens declared. Again, the facility had proper labels printed off but old, improper labels were being utilized. The product was relabeled.

The packages of macaroni salad did not have a declaration of content (net weight statement) on them, as required by code.

3.5(C)(3) - Need complete list of ingredients for bulk donuts. Per code, bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: The manufacturer's or processor's label that was provided with the food; or A card, sign, or other method of notification. Contact the manufacturer for a complete list of ingredients.

6.4(B) - Observed dark residue on the ceiling of the walk-in cooler. The ceiling should be repainted or replaced with a substance like white board. Per code, the physical facility shall be cleaned as often as necessary to keep them clean.

# 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>1-419-782-6191</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>PADRONE'S PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>15</b>	Date <b>01/11/2018</b>
Address: <b>1800 EAST SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>HUDLAN ENTERPRIZES 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 checked="" type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

**Food**

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification and original containers
<input 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 checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.3(C) - The two employees that work directly with exposed food, had no hair restraints on during the inspection. Per code, food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food.

3.2(K) - Observed a serving scoop placed into a bin of croutons with handle in direct contact of the food. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar.

4.1(H) - The facility is using duct tape on multiple cooler doors as well as placing a furnace filter for a missing panel on the pizza prep unit. These materials do not allow easy cleaning. Per code, nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. REPEAT VIOLATION

4.5(A)(3) - Observed a dark residue on the rubber seals of all the coolers, as well as food particles on the shelves of the coolers units. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. REPEAT VIOLATION

4.5(B) - The facility is using a plastic container filled with sauce to season cooked chicken wings. When asked how often these containers, which come into direct contact with a ready-to-eat food, the PIC stated once per day. Per code, if used with time/temperature controlled for safety food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four hours. \*CRITICAL VIOLATION\*

4.5(D) - The wire storage racks located above the pizza prep area, inside the reach in cooler, as well as above the salad prep area, all had a build-up of dust and debris on them. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.2(E) - There was not a hand wash sign in the employees' restroom. Per code, a sign or poster that notifies food

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

6.4(A) - Observed the tile in the kitchen area is still broken. Per code, the physical facilities shall be maintained in good repair. REPEAT VIOLATION

6.4(N) - Observed multiple pieces of equipment in the facility that the PIC stated are no longer used in the operation of the business. Per code, the premises shall be free of items that are unnecessary to the operation or maintenance of the food service operation, such as equipment that is nonfunctional or no longer used. REPEAT VIOLATION

Remove plastic bread clips from the wire racks above the pizza prep area to avoid them from falling into the ingredients.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title	Phone <b>1-419-782-5255</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>PAPA JOHN'S PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>13</b>	Date <b>01/26/2018</b>
Address: <b>411 SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MICHAEL BURKE</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 type="checkbox"/> 2.4 Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" 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) Level 2 food safety training. At least one person from the establishment that has supervisor/management responsibility must complete an ODH approved, Level 2 food safety certification training. Gave letter explaining requirement at time of inspection.

4.2(I) Sanitizing solutions testing device. No test kit available to monitor 3 bay sink sanitizer concentration. A test kit must be available to accurately measure the concentration of sanitizer. Test strips have been ordered. - Repeat violation, must be corrected by next standard inspection.

4.4(A) Equipment repair. Seals are broken on the make-line prep cooler. Replace seals. -Repeat violation, must be corrected by next standard inspection.

5.4(H) Covered trash receptacle. No covered trash receptacle in the restroom. There must be a covered trash receptacle in the restroom.

6.1(C) Floor and wall junctures coved. Floor and wall junctures shall be coved and closed to no larger than one thirty-second of an inch. Tiles are missing/broken, replace tiles so that floor and wall junctures are properly coved.

6.1(I) Light bulb protective shielding. Light bulbs shall be shielded when exposed to food, utensils, or equipment. There was no shield over the light in the entry of the walk-in cooler. Provide light shield to prevent physical hazards if bulb were to break.

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>1-419-782-4455</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>SAILERS STORE, LLC</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8057</b>	Date <b>01/10/2018</b>
Address: <b>625 W. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>STANLEY D. SAILER</b>	Inspection Time (min) <b>30</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)**

No apparent violations at time of inspection.

Date marking looked good, previous violation corrected.

No consumer self serve items available in hot holding at time of inspection, previous violation corrected.

Facility clean and well maintained, thank you.

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>1-419-542-7774</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>SPANKY'S CAFE'</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9096</b>	Date <b>01/10/2018</b>
Address: <b>120 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>STEVEN M. PICKENS</b>	Inspection Time (min) <b>30</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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

\*3.4(G) Date Marking - Observed food that did not bear date mark. Food kept over 24 hours must be date marked to indicate when food must be consumed, sold or discarded, cannot exceed 7 days. Food was marked at time of inspection - violation corrected.

Person in charge gave employee policy packet for review. Will review and contact person in charge to provide feedback. All temperatures ok at time of inspection.

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>1-419-782-5121</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>SPEEDY HICKSVILLE DBA MCDONALD'S HICKSVILLE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9073</b>	Date <b>01/05/2018</b>
Address: <b>200 E. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>SCOTT SHAW</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**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
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(M) - Observed two sanitizing cloths being stored on the counter top while not in use. Per code, these need to be held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code.

4.5(D) - Observed a build-up of food residue in multiple pieces of equipment, including coolers, freezers, and shelves. 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 #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-5171</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>SUBWAY (WAL MART) #38631</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>41</b>	Date <b>01/30/2018</b>
Address: <b>1804 NORTH CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>VON SEGGERN ENTERPRISES, LLC</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	Laundrying
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

4.5(D) Cleaning frequency non-food contact surfaces. Observed build-up of dust on ice machine. Also dust and debris on sides and top of fountain drink machine. Non-food contact surfaces shall be cleaned as often as necessary to keep them clean. Wipe down equipment, and increase cleaning frequency.

Utility sink has been repaired - previous violation corrected, thank you.

All temperatures ok 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>1-419-682-1011</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>SUBWAY DEFIANCE - SOUTHSIDE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9100</b>	Date <b>01/04/2018</b>
Address: <b>1203 S. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>BOES MANAGEMENT INC.</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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

4.5(D) - Observed a black residue on the rubber seals of the prep cooler. Also, there is a build-up of dust and debris in the door track of the dry storage cabinets. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

All food storage temperatures - hot and cold - were found acceptable.  
Sanitizer solution proper concentration.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-2558</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>SWEET PEAS PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8022</b>	Date <b>01/04/2018</b>
Address: <b>01582 EVANSPOUR ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>TIMOTHY E KRETZ</b>	Inspection Time (min) <b>60</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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

\*3.1(A) Food from approved source. Observed skinny snack sticks from Pettisville Meats that did not have mark of inspection. Food shall be obtained from sources that comply with the law. Meat product purchased from outside establishments must have mark of inspection if sold from another retail establishment. - Food pulled from retail area during inspection.

\*3.4(G) Date marking. Ingredients for pizza are not date marked. Must date ingredients (pre-cooked) the day they are pulled from the freezer. The ingredients then have to be used within 7 days from the thaw date. - Corrected at time of inspection.

\*3.4(H) Disposition. Observed food that was past 7 days that was not disposed of. Food that is ready to eat must be consumed, sold, or discarded if not used by disposition date. - disposed of during inspection violation corrected

3.5(A) Standards of identity. Food shall be labeled in a manner that complies with the law. Observed ground beef patties that had net weight covered up. Net weight written on package at time of inspection - violation corrected.

Elise Kretz obtained Level 2 training - certificate # 15071433

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

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>WAL-MART #5385</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>42</b>	Date <b>01/25/2018</b>
Address: <b>1804 NORTH CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&gt;25,000 SQ. FT.</b>	
License holder <b>WAL-MART STORES EAST, LP</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>//</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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

4.1(Y)(2) - The dairy cooler near the front of the store did not have a thermometer in it. Per code, cold holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

6.4(B) - The door tracks in the dairy cooler were soiled with debris. Also, there was an accumulation of paper product and pieces of wood pallets on the floor of the backroom freezer. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

6.4(F) - Observed a mop being stored in the mop bucket water. Per code, after use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

6.1(M) - Observed a gap on the side of the GM1 door in the load-in area of the store. Per code, outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; tight-fitting doors.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-784-2390</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>WE'RE ROLLING PRETZEL COMPANY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>31</b>	Date <b>01/30/2018</b>
Address: <b>1500 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>WRPC, INC.</b>	Inspection Time (min) <b>45</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 at time of inspection.

All temperatures checked satisfactory.  
Facility clean at time of inspection.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419- 78-4072</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>WENDY'S OLD FASHIONED HAMBURGERS</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9112</b>	Date <b>01/22/2018</b>
Address: <b>1819 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>BETTER FOOD SYSTEMS</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**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, construction and installation
<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)**

- 3.2(Q) - Observed two uncooked potatoes that had fallen onto the floor in the pop dispensing closet. Per code, food shall be protected from contamination by storing the food at least 6-inches above the floor. The food was discarded during inspection.
- 3.4(F) - Observed individual servings of sour cream and salsa being cold hold in cooler well. When tempted the sour cream was 46.4F and the salsa was 53.7F. Per code, except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature controlled for safety food shall be maintained at a temperature specified as follows: At forty-one degrees Fahrenheit or less. \*CRITICAL VIOLATION\* Product was removed from service line.
- 5.4(H) - The restroom for employees only that services both males and females needs to have a covered receptacle. Per code, a toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 6.2(C) - Upon arrival at the facility the main hand wash sink in the kitchen did not have paper towels or other means for drying hands. Per code, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; A continuous towel system that supplies the user with a clean towel; A heated-air hand drying device; or A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Corrected during inspection.
- 6.4(B) - Observed debris on the floor in the furnace room as well as the pop dispensing closet. Also observed plastic letters used for the outdoor sign being stored on the floor, which makes cleaning more difficult. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean. The plastic letters were pick-up and put away during inspection.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-0603</b>

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