

# DEFIANCE COUNTY GENERAL HEALTH DISTRICT

## Critical and Non Critical Violations Report

02/01/2018 - 02/28/2018

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
A LITTLE SLICE OF HEAVEN	518 CLINTON STREET	2	0	3.2, 3.5,
AMVETS POST 1991	1795 SPRUCE STREET	3	1	2.4, 3.4*, 4.4,
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	1003 N. CLINTON STREET	1	0	4.5,
CABIN FEVER COFFEE	312 CLINTON STREET	5	1	2.3, 2.4, 3.2, 3.4*, 3.5,
CASA GRANDE/JUSTIN KUHN	520 W. HIGH ST.	1	1	3.4*,
CLUB 111 ON THE AUGLAIZE	14232 ST RT 111	0	0	
COLD STONE CREAMERY	714 NORTH CLINTON	0	0	
DAD'S DAIRY DEPOT, LLC	1845 JEFFERSON AVE	0	0	
DEFIANCE COLLEGE	701 N. CLINTON ST	3	2	3.2*, 3.4*, 4.5,
DEFIANCE PARTY MART	1841 E. SECOND STREET	2	0	4.7, 6.2,
DOS EPPI'S	200 CLINTON ST	3	1	3.4*, 4.1, 5.1,
EAGLE ROCK GOLF CLUB	211 CARPENTER ROAD	2	1	3.4*, 4.4,
EAGLES LODGE # 327	711 W. SECOND STREET	5	2	2.2*, 3.2, 4.2, 4.5, 7.0*,
ERIC'S ICE CREAM FACTORY	1600 N. CLINTON STREET	0	0	
JACOB'S MEATS	08127 ST RT 66	3	0	2.4, 3.4, 4.4,
KISSNER'S RESTAURANT	524 CLINTON STREET	2	0	4.4, 6.4,
KNIGHTS OF COLUMBUS COUNCIL 1039	111 ELLIOTT ROAD	0	0	
KOCHEL'S CORNER PIZZA	13995 HIGHLAND CENTER ROAD	4	1	3.4*, 4.1, 4.5, 6.2,
LATIN AMERICAN CLUB	23235 ELLIOTT ROAD	4	1	2.4, 3.0, 4.2, 4.5*,
LUPITAS MEXICAN STORE	107 E HIGH ST	0	0	
MIAMI AND ERIE BAR AND GRILL	406 CLINTON STREET	0	0	
MOOSE LODGE # 2094	841 N. CLINTON STREET	2	0	4.3, 4.5,
MR. PBA, LLC	1924 E. SECOND STREET	2	1	2.2*, 4.0,
PADRONE'S PIZZA	1800 EAST SECOND STREET	0	0	
PIZZA PALACE	100 E. HIGH STREET	2	0	2.4, 4.5,

RAFIFE'S MEDITERRANEAN BISTRO	1829 E. SECOND STREET	0	0	
STEFANO'S	515 HOPKINS STREET	1	1	3.2*,
SUBWAY SANDWICHES	103 W. HIGH STREET	0	0	
THE CLUBHOUSE	01544 ST RT 18	2	2	3.2*, 3.4*,
THE HIVE	103 COLLEGE PLACE	2	0	3.2, 3.5,
TRI-STATE DAIRY	210 WENDELL AVE.	0	0	
TWO BANDITS BREWING COMPANY	106 E. HIGH STREET	2	1	3.4*, 4.0,
UAW LOCAL 211	2120 BALTIMORE ROAD	0	0	
VFW POST # 3360	201 CLINTON STREET	6	2	2.4, 3.2, 3.4*, 4.1, 4.4*, 6.2,

**Grand Totals**

59

18

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>AMVETS POST 1991</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9001</b>	Date <b>02/21/2018</b>
Address: <b>1795 SPRUCE STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>AMVETS POST 1991</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 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) Management and personnel. One year after the effective date of this rule, at least one employee that has supervisory responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection. No certificate available upon inspection. - Repeat violation.

\*3.4(F) Time temperature controlled for safety food, cold holding. Observed several items in the walk in cooler that temped above 41°F at the time of inspection. Time temperature controlled for safety foods must be kept at 41°F or less. It is possible that the thermometer for the cooler is not calibrated correctly. TCS foods moved to different cooler at time of inspection. - will conduct follow-up to ensure cooler is holding food at correct temperatures. Call Health Department at 419-784-3818 when cooler is fixed.

4.4(A) Equipment repair and adjustment. The walk-in cooler needs serviced. Thermometer may need calibrated, or cooler temperature may need adjusted. Thermometer read 36°-38°F however temperature of foods were between 43°-50°F. Have cooler adjusted/serviced to hold foods at 41°F or less.

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>1-419-784-2356</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>A LITTLE SLICE OF HEAVEN</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>96</b>	Date <b>02/13/2018</b>
Address: <b>518 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARY WEISGERBER</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
<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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.2(D) - Observed containers of food removed from the original packaging and placed into 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 shall be identified with the common name of the food.

3.5(C) - The facility has multiple products that are being made in house and packaged for consumer self-serve. Per code these products need to be properly labeled, which during the inspection they were not. The following information must be 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.

Everything else looked good.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-980-5250</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>APPLEBEE'S NEIGHBORHOOD GRILL &amp; BAR</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9003</b>	Date <b>02/21/2018</b>
Address: <b>1003 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>RMH FRANCHISE CORP</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) Cleaning frequency of non-food contact surfaces. Observed non-food contact surfaces with an accumulation of food debris- reach in cooler, reach in freezer, and counter of soup serving area. Non-food contact surfaces must be cleaned at often as necessary to preclude an accumulation of dirt and food debris.

All temperatures okay 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>1-419-784-2279</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>CABIN FEVER COFFEE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9106</b>	Date <b>02/12/2018</b>
Address: <b>312 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>CABIN FEVER 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 checked="" type="checkbox"/> 2.4 Supervision

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input 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 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) - Observed an employee working around exposed food with no hair restraint. 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; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

2.4(A) - The facility still needs one person with Level 2 managerial training. This is a REPEAT VIOLATION.

3.2(K)(2) - Observed dispensing utensils (plastic scoops) stored in containers of non TCS food, with the handle of the scoops in direct contact with the food product. 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. Corrected during inspection.

3.2(K)(3)(4)(6) - Observed utensils that come into contact with TCS food (spoons used for stirring dairy product) being stored in a cup of stagnate, cold water. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under code; (4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; or (6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit and the container is cleaned at a frequency specified under code. Corrected during inspection.

3.4(F)(2) - The facility had dairy creamer (TCS food that requires refrigeration) out on the counter in a stainless-steel thermistor for customer use. When tempted, the product was 52.5F. 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 forty-one degrees Fahrenheit or less. \*CRITICAL VIOLATION\* Product was discarded - Corrected during inspection.

3.5(C) - The facility takes candies from a bulk container and places them into packages for consumer self-serve. In reviewing the packages, it was noted that a net weight statement was missing, along with a facility responsibility statement. Per code the following items need to be placed on a label on product packaged in the facility: (a) The common

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensor <b>Defiance County General Health District</b>	
Received by	Title		Phone <b>1-419-782-5400</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>02/14/2018</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>75</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>CCP</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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.4(H) - On this date a CCP inspection was conducted. During the visit it was noted that numerous items were properly date marked, but the product was past the 7-day limit. Per code, TCS foods held for more than 24 hours under refrigeration must be date marked, with a maximum of 7 days from the day it was opened, or produced, with that day being day 1. If the food is not sold or consumed by then it must be discarded. The facility discarded all product that was past the date mark. However, the facility needs to adopt procedures as this is a repeat violation. **\*CRITICAL VIOLATION\***

3.4(F) - The facility has a hot holding unit where the air temperature was set at 130 during the visit. The product inside was below 135 as is required by code. Facility needs to assure unit is properly set to hold food at least 135F. **\*CRITICAL VIOLATION\*** Corrected during inspection.

3.4(C) - Observed meat being thawed in standing water at room temperature. This is not an acceptable thawing method. The acceptable procedures include: Under refrigeration that maintains the food temperature at forty-one degrees; or completely submerged under running water: at a water temperature of seventy 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 forty-one degrees.

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>CLUB 111 ON THE AUGLAIZE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9014</b>	Date <b>02/12/2018</b>
Address: <b>14232 ST RT 111 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>CLUB 111 ON THE AUGLAIZE, LLC</b>	Inspection Time (min) <b>0</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)**

The facility was not open to the public when I went there in the evening. A letter has been sent to the owner stating that a pre-opening inspection would need to be conducted prior to any food being served since the business has not operated in the last year.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-393-2261</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>COLD STONE CREAMERY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>48</b>	Date <b>02/13/2018</b>
Address: <b>714 NORTH CLINTON DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>SWEET TREATS 4 U LLC</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>1-419-782-2700</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>DAD'S DAIRY DEPOT, LLC</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>143</b>	Date <b>02/26/2018</b>
Address: <b>1845 JEFFERSON AVE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b>	
License holder <b>DAD'S DAIRY DEPOT LLC</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)**

Facility closed.  
Conducted outside inspection, no apparent violations to outside facility.

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 COLLEGE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>181</b>	Date <b>02/06/2018</b>
Address: <b>701 N. CLINTON ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>HALLMARK MANAGEMENT SERVICE, 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>//</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
<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(C) - Observed a container of raw, uncracked eggs being stored above ready-to-eat food in cold storage. 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. **\*CRITICAL VIOLATION\*** Corrected during inspection.
- 3.2(U) - The facility is offering cooked French fries to its customers as self-serve with no protection from contamination such as a sneeze guard. Per code, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. **\*CRITICAL VIOLATION\***
- 3.4(F) - Observed a container of sliced cheese, that when tempted was 56F. Per code, TCS foods need to be cold hold at 41F or below unless using time as a public health control. The product was returned to the cooler and ice will be placed below the container from now on. **\*CRITICAL VIOLATION\***
- 3.4(I)(2) - The facility is using time as a public health control for the waffle pancake batter. In reviewing the product, it had a date on the container, but no time. The facility offers three serving periods per day, and by just placing a date on the container, there is no way to verify which serving period it is from and how long it has been out of refrigeration. Per code, the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control. **\*CRITICAL VIOLATION\*** In discussion with the PIC, the facility will add a time to the label as well as the date.
- 4.5(D) - Observed a drawer containing clean utensils, with an accumulation of debris in it. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. If the facility is not planning on using either of the large metal mixers, they need to be removed from the facility.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-614-564-9522</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 PARTY MART</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8017</b>	Date <b>02/06/2018</b>
Address: <b>1841 E. SECOND STREET 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>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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
<input checked="" type="checkbox"/> 4.7	Laundering
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

4.7(C) Storage of soiled linens. Observed soiled rag(s) stored on counter. After use, store items in non absorbent receptacle, such as a bucket of sanitizer, to prevent contamination.

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

All temperatures ok at time of inspection. Labels looked good for hot-hold consumer grab food 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>1-419-784-2900</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>DOS EPPI'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>167</b>	Date <b>02/06/2018</b>
Address: <b>200 CLINTON ST DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>RICARDO LEAL</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 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 type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes Critical Violation

2.4(A) Level 2 food training certification. One person from the establishment must complete an ODH approved Level 2 food safety training. Person in charge is aware of the training requirement and has someone setup to complete the training. Once completed, provide copy of certificate to the Health Department.

\*3.4(G) Date marking. Observed lemons and salsa that did not have a preparation date or expiration date on them. Items that are not used within 24 hours must be marked to indicate the date they are to be sold, consumed, or discarded. Cannot exceed 7 days, the day of preparation counts as day number one. - Date marked at time of inspection - Violation corrected.

4.1(Y) Temperature measuring devices. Mechanically cooled equipment must have a thermometer to monitor the temperatures,. Cooler in kitchen did not have thermometer - provided at time of inspection - violation corrected.

5.1(C) Handwash sink. A handwashing sink shall be equipped to provide water at temperature of at least one hundred degrees Fahrenheit. Water temperature was 70°F - repair faucet.

5.1(S) Plumbing system maintained in good repair. Hot water handle on hand wash sink is broken. Unable to turn hot water on. Plumbing systems shall be maintained and in good repair. Repair handle so hot water is functioning properly

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>1-419-782-1070</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>EAGLE ROCK GOLF CLUB</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9058</b>	Date <b>02/27/2018</b>
Address: <b>211 CARPENTER ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b>	
License holder <b>KCC INVESTMENT PROPERTIES LLC</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

\*3.4(F) Time temperature controlled for safety foods, cold holding. Observed foods in salad bar that were above 41°F (between 52°-55°F). Food that is time/temperature controlled for safety food must be kept at 41°F. Salad bar ingredients kept four approximately 4 hours, and refilled when low. Call Health Department to report repair/maintenance of cooler.

\*3.4(G) Date marking. Food that is time temperature controlled for safety food must be date marked to indicate the day or date it is to be sold, consumed, or discarded. Some food items not date marked, or appeared to be marked incorrectly. Be sure staff is marking food consistently (mark use by date) so that it is clear when food is to be sold, consumed, or discarded. Cannot exceed 7 days, and the day of preparation counts as day one. - Date marking fixed at time of inspection.

\*3.4(I) Time as a public health control. Time as a public health control is being used for sliced lemons. Will email procedure for using time as a public health control.

4.4(A) Equipment repair and adjustment. Salad bar cooling unit does not appear to be working as intended. Need to have someone come and look at the salad bar for 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 <b>1-419-782-2101</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>EAGLES LODGE # 327</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9036</b>	Date <b>02/05/2018</b>
Address: <b>711 W. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>JOHN AUER</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 checked="" type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input 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 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 type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

- 2.2(C) - Observed an employee touch a raw hamburger patty with their gloved hand and then proceed to touch a ready-to-eat food. Per code, food employees shall clean their hands and exposed portions of their arms immediately when switching between working with raw food and working with ready-to-eat food. **\*CRITICAL VIOLATION\*** Corrected during inspection.
- 3.2(K) - Observed two scoops stored in the ice bin, with the handle in direct contact of the ice. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety.
- 3.2(L) - Observed a cloth linen being used as a cover for cooked biscuits. Per code, linens, such as cloth napkins, may not be used in contact with food unless they are used in the dough raising process or to line a container for the service of foods, and the linens and napkins are replaced each time the container is refilled for a new consumer. Corrected during inspection.
- 4.2(I) - The facility did not have sanitizing test strips. Per code, a test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided. **REPEAT VIOLATION**
- 4.5(A)(3) - Observed that there was a build-up of food residue on the nonfood contact surface of the Hobart mixer. Also, there was an accumulation of debris in the utensil drawer. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 7.0(B) - There was a spray bottle above the three-compartment sink with an unknown solution in it, that was not identified. 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\***

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-1761</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>02/22/2018</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>30</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

No apparent violations at time of inspection.

All containers identified with common name, previous violation corrected.

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>JACOB'S MEATS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8034</b>	Date <b>02/02/2018</b>
Address: <b>08127 ST RT 66 DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MIKE STORK</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 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)**

2.4(A) - The facility does not have one person with Level 2 managerial training. Repeat violation.

3.4(K) - The facility is producing product and using reduced oxygen packaging. The facility has an approved HACCP plan to conduct such activities. In reviewing the facility's records, it was noted that the critical limits for CCP 2 (insuring no bare hand contact) and CCP 3 (proper labeling) are not being maintained. Also, in reviewing the facility's coolers, three products - smoked ham center cut slices, beef summer sausage and pickle rope sausage were not properly labeled.  
\*CRITICAL VIOLATION\*

4.4(A) - Observed a large amount of condensation in the walk-in freezer. Per code, equipment shall be maintained in a state of repair and This is a repeat violation. According to the PIC, a new walk-in freezer has been ordered and should be installed in March. Facility needs to continue to protect product in storage until the new freezer is operational.

4.4(A) - Observed multiple cracks in the glass of the sliding doors of the meat case. Tape has been placed on them to assure glass fragments do not fall into product. However, equipment needs to be in good repair.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-7831</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>KISSNER'S RESTAURANT</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9061</b>	Date <b>02/21/2018</b>
Address: <b>524 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>KISSNER'S INC.</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

<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 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)**

4.4(A) - Observed a crack in the plastic handle of the mechanical slicer. The crack can hinder the cleaning of equipment. Per code, equipment shall be maintained in a state of repair.

6.4(B) - Observed debris on the window ledge next to a food prep area. Also there was an accumulation of dust on the metal rack that holds plates. Per code, the physical facility shall be cleaned as often as necessary to keep them clean.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-1116</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>KNIGHTS OF COLUMBUS COUNCIL 1039</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9062</b>	Date <b>02/23/2018</b>
Address: <b>111 ELLIOTT ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b>	
License holder <b>ROBERT M. CHAPMAN, TREASURER</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

All employees are wearing hair restraints  
 All hot and cold hold temps were good  
 Sanitizer level - good  
 Employees utilizing gloves on hands and separate raw vs cooked.

Next time serving (under new license) will be the 3rd Friday in September

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-3536</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>KOCHEL'S CORNER PIZZA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8037</b>	Date <b>02/23/2018</b>
Address: <b>13995 HIGHLAND CENTER ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>TOM KOCHER</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 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 checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes Critical violation

\*3.4(G) Date Marking. Food that is time temperature controlled for safety food, and not used within 24 hours, must be marked to indicate the date it is to be sold, consumed, or discarded. Observed many foods not date marked: sausage, chicken, green peppers, pineapple etc.. Must mark the food to indicate the date it is to be sold, consumed, or discarded. Cannot exceed 7 days and the day of preparation counts as day 1. - Repeat violation

4.1(H) Cleanability non-food contact surfaces. Some shelving in lobby area still has not been painted. Non-food contact surfaces shall be smooth, easily cleanable, and non-absorbent. Paint/seal bare wood surfaces. - Repeat violation

4.5(D) Cleaning frequency non-food contact surfaces. Shelving has build-up of flour on it. Non-food contact surfaces must be cleaned as often as necessary to keep them clean.

6.2(B) Hand sink hand cleanser availability. The hand wash sink in the kitchen does not have hand soap readily available. All hand wash sinks used by employees must be properly stocked. Provide hand soap at sink.

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>1-419-395-2525</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>LATIN AMERICAN CLUB</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9064</b>	Date <b>02/20/2018</b>
Address: <b>23235 ELLIOTT ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARGARET URDIALES</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 checked="" type="checkbox"/> 2.4 Supervision

**Food**

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

**Equipment, Utensils and Linens**

<input 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 type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.4(A) - The facility needs at least one person employed who has the Level 2 managerial training.

3.0(A) - There were multiple salad dressings well past the sell by date of the manufacture. Product was discarded during inspection. Per code, food shall be honestly presented.

4.2(I) - Facility did not have test strips on the day of 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.

4.5(A) - The inside of the microwave needs to be cleaned. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. **\*CRITICAL VIOLATION\***

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-2820</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>02/01/2018</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>30</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Follow-up to check mechanical dishwasher.

Temperature - 105°F

Chlorine - 100 ppm

Dishwasher functioning properly.

Thermometers have been provided in coolers.

All bulk packaged, unlabeled food is currently not being offered for retail sale. Do not sell food until properly labeled.

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>1-419-786-0956</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>MIAMI AND ERIE BAR AND GRILL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>45</b>	Date <b>02/22/2018</b>
Address: <b>406 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>JEREMY R HODGES</b>	Inspection Time (min) <b>30</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

2.4(A) Level 2 manager's training in food safety. Must complete an ODH approved training - contact OSU extension office in Defiance County to setup and complete training.

6.2(E) Adequate hand wash signage. All hand wash sinks used by employees must have adequate hand wash signage. There was no hand wash sign in the men's restroom. Provided sign 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>1-419-782-0360</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>MOOSE LODGE # 2094</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9077</b>	Date <b>02/08/2018</b>
Address: <b>841 N. CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>WILLIAM HESSELSCHWARDT</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
<input checked="" type="checkbox"/> 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)**

4.3(B) - Observed the seal around the hand wash sink is pulling away from the wall, leaving a 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.

4.5(A)(3) - Observed a build-up of dust on top of the ice machine in the kitchen. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue.

All temperatures were found satisfactory. Facility needs to find its food thermometer.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-2326</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>MR. PBA, LLC</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9013</b>	Date <b>02/22/2018</b>
Address: <b>1924 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>DANIEL D. GRIMES</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>0</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input 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 type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.2(D) - The facility is still using the three-bay sink as a hand wash sink. Per code, Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. **\*CRITICAL VIOLATION\*** This issue needs to be addressed in the next 30 days.

4.0(I) - On this date it was observed that the bar counter top is still unfinished, non-smooth, bare wood. On August 2, 2017 this issue was noted on the standard inspection report. Also, on August 2, 2017, a letter was sent to Daniel Grimes, license holder for Mr. PBA, LLC, informing him that this issue is a repeat violation - going back to February, 2013. In this letter the facility was given to September 2017, to address the issue. As stated during today's visit, the issue has not been resolved. Following the Defiance County's General Health District enhanced enforcement, a joint-inspection with the Environmental Health director will be requested (facility will receive an official letter via mail). 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.

4.0(I) - The ledge behind the 3-bay sink has exposed wood. Because it is exposed to frequent splash it needs to be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-0881</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>02/20/2018</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>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	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)**

A follow-up inspection was conducted today as a result of the standard inspection conducted on January 11, 2018. On this date there were four non-critical violations noted. However, these violations were repeat violations.

On January 16, 2018, a letter was sent to the license holder with regards to the repeat violations and the facility was given 30 days to address the issues. On January 12, 2018, a phone conversation was had with Jill Lawson. During this conversation she stated it may take longer than 30 days to replace the rubber seals on the reach-in cooler due to the availability issue of them. It was agreed that if they cannot be replaced in 30 days, the facility should be able to provide the health district documentation that the issue is being addressed (invoice for purchase for example).

**Today's findings:**

Original issue - 4.1(H) - The facility is using duct tape on multiple cooler doors, as well as a metal panel is missing on the prep-cooler and replaced with a furnace filter.

The furnace filter has been replaced with a metal panel, which meets code. This issue has been resolved. The facility has order new rubber seals for the reach-in cooler. One of the units has already been replaced with the new seals. The others will be done this week. (Facility wanted to make sure the seals would work before ordering for all the doors.)

Original issue - 4.5(A)(3) - The cooler doors and seals have been observed unclean. Also, the wire shelves above food prep area, as well as the wire racks in the reach-in cooler have been observed with dust and debris on them. The wire shelves are clean to sight and touch. The cooler door seals still have dark residue build-up on them. Discussed with PIC, doors will be placed on a cleaning schedule.

Original issue - 6.4(A) - The tile in the kitchen is broken.  
The tile has been replaced. ISSUE RESOLVED

Original issue - 6.4(N) - There are multiple items that are no longer used or necessary for the operation of the facility that need to be removed from the premise.  
Items no longer used have been removed from the premise. ISSUE RESOLVED.

# 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>1-419-782-5255</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>PIZZA PALACE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9080</b>	Date <b>02/01/2018</b>
Address: <b>100 E. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>ROBERT E. PETERS</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 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 checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.4(A) Level two food safety certification. At least one person from the establishment must complete an ODH approved Level 2 food safety certification course. Will send follow-up letter to scottpeters111@yahoo.com - Repeat violation

4.1(H) Cleanability of non-food contact surfaces. Observed shelving on which the painting is deteriorating. All non-food contact surfaces must be smooth, easily cleanable, and non-absorbent. Paint shelving.

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>1-419-542-8088</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>RAFIFE'S MEDITERRANEAN BISTRO</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>67</b>	Date <b>02/20/2018</b>
Address: <b>1829 E. SECOND STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>ADNAN ASSAF LLC</b>	Inspection Time (min) <b>10</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)**

On this date I went to the facility to conduct a standard inspection. There was a noted on the door that stated "We are closed due to family matters. Please watch Facebook for updates." The facility has been closed since at least January 22, 2018.

In conducting an inspection of the outside premise, there were no noted violations.

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-782-6868</b>

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>STEFANO'S</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>109</b>	Date <b>02/23/2018</b>
Address: <b>515 HOPKINS STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b>	
License holder <b>STEPHAN ASSAF</b>	Inspection Time (min) <b>45</b>	Travel Time (min) <b>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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes Critical Violation

\*3.2(H) Ice prohibited as exterior coolant if used as an ingredient. Lemons were being stored in ice that is used in soft drinks. To protect from contamination, do not store lemons inside ice that is being served to costumers. Lemons removed at time of inspection - violation corrected

3.2(I) Food in contact with ice. Observed build-up of ice on floor in walk-in cooler. Food may not be in contact with ice if it damages packing. Move food away from condensation build-up so that it is protected from contamination.

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>1-419-784-0111</b>

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

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>SUBWAY SANDWICHES</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9099</b>	Date <b>02/01/2018</b>
Address: <b>103 W. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>ALBERT A. MANELLA</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
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.  
All temperatures ok.

Ice machine was clean, previous violation corrected.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-8345</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>THE CLUBHOUSE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9050</b>	Date <b>02/26/2018</b>
Address: <b>01544 ST RT 18 HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b>	
License holder <b>JADE A. SMALLEY</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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

\*Denotes critical violation

\*3.2(J) Food in contact with equipment or utensils. Container of sliced lemons stored inside ice bin. Ice cannot be used as a exterior coolant if used as an ingredient (soft drinks/water). Store lemons in another location for cold holding. Lemons removed from ice bin, violation corrected at time of inspection.

3.2(K) In-use utensils, between use storage. Observed ice scoop stored inside ice maker, with handle in contact with ice. Person in charge said scoop is normally kept in bucket, removed from ice maker at time of inspection - violation corrected.

\*3.4(G) Date marking. Observed tomatoes and soup that did not have a preparation date or use by date. Any food that is time/temperature controlled for safety must be date marked to indicate the date it is to be sold, consumed, or discarded. Foods disposed of at time of inspection - violation corrected.

Inspected by <b>BRIAN HEIL</b>	R.S./SIT # <b>3713</b>	Licenser <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-6400</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>THE HIVE</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>200</b>	Date <b>02/06/2018</b>
Address: <b>103 COLLEGE PLACE DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>HALLMARK MANAGEMENT SERVICES</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
<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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.5(C) - In reviewing the product in the self-serve cooler it was noted that the pudding packages did not have a declaration of quantity. Also, the ingredients statement for the fruit and vegetable mix cups did not accurately reflect the ingredients in the package. Facility may put "may contain" statement on the fruit and vegetable products.

3.2(K) - Observed a spoon used to stir dairy creamer stored in a cup of stagnate ice water. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under code; In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; In a container of water if the water is maintained at a temperature of at least 135 degrees Fahrenheit and the container is cleaned at a frequency specified under code. 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>1-419-783-2488</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>TRI-STATE DAIRY</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>169</b>	Date <b>02/09/2018</b>
Address: <b>210 WENDELL AVE. HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b>	
License holder <b>NELSON HERSHBERGER</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 Violations

Temps food  
Labels good

Inspected by <b>MIKE PRIGGE</b>	R.S./SIT #	Licensors <b>Defiance County General Health District</b>
Received by	Title	Phone <b>1-419-542-8788</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>TWO BANDITS BREWING COMPANY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>178</b>	Date <b>02/14/2018</b>
Address: <b>106 E. HIGH STREET HICKSVILLE, OH 43526</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b>	
License holder <b>MARK YOUNG / BOB GARZA</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**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

3.4(F) - The facility has a food prep area for the making of nachos and pizzas and is using an ice-cold hold unit to maintain product temperature. When the precooked meatballs were tempted they were found to be 45F. Per code, except during preparation, cooking, or cooling, or when time is used as the public health control as specified, time/temperature controlled for safety food shall be maintained at a temperature of forty-one degrees Fahrenheit or less. \*CRITICAL VIOLATION\* The facility moved the product to the center of the unit, so ice is in contact with all four side of the container. If temperature cannot be maintained, the product will be moved to a refrigerated unit.

4.0(I) - Observed that one of the plastic handles on one of the noodle cooking baskets was broke and was repaired by placing tape around it. 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. According to the PIC a new handle has been ordered to replace the current one.

The facility is utilizing galvanized cans to serve nachos to its customers. The cans are being lined with aluminum foil to prevent the chips from coming into direct contact with the inside of the can. According to the PIC after use, the foil is removed, the can is washed and sanitized and relined with foil for next use. The can maybe in service for up to a month. The concern with this procedure is as followed: 4.0(I) states: "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." Galvanized metal is subject to corrosion, especially after multiple washes, therefore it does not meet the requirement of this code.

Also, 4.1(H) states: "Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance." Galvanized cans, by design have a number of ledges and crevices which makes cleaning more difficult.

The health department would allow the cans to be lined with foil and used for one serving and then discarded. But they cannot be used for multiple servings. Another option would be to purchase smooth stainless-steel containers, or plastic.

# 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>1-419-542-</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>UAW LOCAL 211</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9108</b>	Date <b>02/22/2018</b>
Address: <b>2120 BALTIMORE ROAD DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b>	
License holder <b>STEVEN PRYOR</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.  
Cold holding 38°F - ok

Facility clean and well maintained.  
Person in charge has completed level 2 food safety training, certificate available upon inspection - previous violation corrected, thank you!

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>1-419-784-5399</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>VFW POST # 3360</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>9109</b>	Date <b>02/07/2018</b>
Address: <b>201 CLINTON STREET DEFIANCE, OH 43512</b>		Category/Descriptive <b>COMMERCIAL CLASS 4= &lt;25,000 SQ. FT.</b>	
License holder <b>SHANNAN WITTE</b>	Inspection Time (min) <b>75</b>	Travel Time (min) <b>5</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <b>//</b>	Sample date/result(if required) <b>//</b>

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

<input type="checkbox"/> 4.0	Materials for construction and repair
<input 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 checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

\*Denotes Critical Violation

2.4(A) Person in charge food safety training. At least one person from the establishment, with supervisor responsibilities must complete an ODH approved, Level 2 food safety training. Person in charge has changed - must complete training. Gave letter explaining training requirement at time of inspection.

3.2(Q) Prevention of contamination. Observed boxes stored on floor in the walk-in freezer. Food must be stored at least 6 inches off the floor. Put food on shelving or crates to protect from contamination.

\*3.4(H) Disposition of food. Observed pre-cooked sausage and beef in walk-in cooler that was past its expiration date. Food that is Time/Temperature controlled for safety food must be disposed of if not sold, or used within 7 days from the day of preparation. Day of preparation counts as day one. Food was date marked 1-26-18, needed disposed of 2-1-18 by end of day. Food disposed of at time of inspection - violation corrected.

4.1(Y) Temperature measuring device. Mechanical cooling equipment must have thermometer to monitor temperature. There was no thermometer in the Hobart cooler in the bar area. Provide thermometer.

4.4(A) Equipment repair. All equipment shall be maintained and in good repair. Seal is broken on Hobart cooler in bar area - replace seal.

\*4.4(L) Mechanical dishwasher sanitation temperature. In a mechanical operation, the temperature of the fresh hot water sanitizing rinse may not be less than 165°F. Wash cycle was 155°F, rinse cycle was not running properly and only heated to 96°F. Must have a service company look at the rinse cycle/temperature. Call Health Department at 419-784-3818 after fixed for a re-inspection to ensure dishwash machine is in compliance. Must be corrected by 2/14/18.

6.2(B) Handwashing cleanser availability. All handwash sinks must be adequately stocked. There was no hand soap at

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

handwash sink in the kitchen. Hand soap was provided at time of inspection - violation corrected.

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>1-419-782-2756</b>

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

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