

## Defiance County General Health District Monthly Food Inspection Report

Attached you will find the food inspection report for the selected month. The first two pages of this report provide a summary of each citation contained in the ~~Ohio~~ Ohio Uniform Food Safety Code.

Pages three and four of this report contain the ~~specific~~ specific citations for violations observed during each inspection.

The remainder of the report contains the full inspection report for each establishment.

If you would like more information on the Ohio Uniform Food Safety Code, please contact our office, or visit <http://codes.ohio.gov/oac/3717>

Click the Bookmark tab   ) to navigate the document.



|  |
|--|
| <b>02.1 Employee health</b> Exclusion from work due to symptoms or illnesses   |
| <b>02.2 Personal cleanliness</b> Clean hands & arms, Cleaning procedure for hands, When and where to wash hands, Hand antiseptics, Fingernail maintenance, Jewelry prohibition, Clean outer clothing   |
| <b>02.3 Hygienic practices</b> Eating, drinking or using tobacco, Discharges from the eyes, nose, & mouth, using Hair restraints, Animals - handling prohibition   |
| <b>02.4 Supervision</b> Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties  |
| <b>03 Source Safe</b> , unadulterated, & honestly presented  |
| <b>03.1 Approved Source complies with food law</b> , Correct receiving temperature, Liquid eggs, ice-cream, cheese & milk products pasteurized, Package integrity when receiving, Ice made from drinking water, Shucked shellfish (packaging & identification),  |
| <b>03.2 Protection from contamination</b> after receiving Preventing contamination from hands and when tasting, Separation, packaging & segregation of foods, Containers identified with common name; Substitute pasteurized eggs for certain recipes; Protection from unapproved additives; Washing fruits and vegetables; Prohibited as ingredient if ice used as exterior Coolant; Food cannot contact with water or ice; Food cannot contact equipment & utensils, utensil storage between use; Limited use for linens and napkins, wiping cloths and gloves, Clean tableware for 2nd portions & refills; Cannot refill returnables; Preventing contamination from premises; Prohibited areas for food storage; Vended food - original container; Food preparation, Food display, Condiments, protection, Consumer self-service operations, Returned food & re-service of food, Miscellaneous sources of contamination |
| <b>03.3 Destruction of organisms</b> of public health concern Cooking - raw animal foods, Microwave cooking, Plant food cooking for hot holding, Non-continuous cooking, Freezing for parasite destruction, Reheating for immediate service, Reheating for hot holding Time as a public health control, Variance requirement, Criteria for reduced oxygen packaging  |
| <b>03.5 Food identity</b> , presentation and on premises labeling Food properly packaged and labeled, Food honestly presented, Consumer advisory for raw or undercooked foods  |
| <b>03.6 Discarding or reconditioning</b> unsafe, adulterated or contaminated food Discard food if: Unsafe. From unapproved source; contaminated by restricted/excluded employee; contaminated by hands, bodily discharges  |
| <b>03.7 Special requirements for highly susceptible populations</b> Cannot use un-processed juice, must wear gloves when washing fruits or vegetables, may not be serve raw foods, Use pasteurized eggs, May not use time only for raw eggs, may not re-serve food from patients to others   |
| <b>04 Materials equipment, utensils, linens Material characteristics:</b> Use limitation for cast iron, lead, copper, galvanized metal, sponges, wood, coatings, Nonfood-contact services must be smooth easily cleanable, non-absorbent, Single-service and single -use articles safe, clean, and may not break-down or contaminate.  |
| <b>04.1 Design &amp; construction equipment, utensils, linens</b> Durability & strength of equipment, food temperature measuring devices, Cleanability of equipment and surfaces, Accuracy food temperature measuring and pressure devices, Proper operation for equipment, beverage, and ice units, vending equipment maintained and in proper working order, dishwasher design, drainage, and measuring devices, Food equipment certification & classification.  |
| <b>04.2 Equipment, utensils &amp; linens numbers &amp; capacities</b> Capacity of equipment for Cooling, heating & holding; Manual ware washing and sink compartment requirements, Adequacy ventilation hood systems, Clothes washers and dryers procedures, Utensils, available at salad bar and buffet, Food temperature measuring devices, Manual ware washing temp. measuring devices, Sanitizing solutions, testing devices   |
| <b>04.3 Equipment, utensils &amp; linens location &amp; installation</b> Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed equipment installation - elevation or sealing   |
| <b>04.4 Equipment, utensils &amp; linens maintenance &amp; operation</b> Equipment repair & proper adjustment; Ware washing equipment cleaning, operation, and requirements; Required use single service & single use articles; Single service item use and limitation   |
| <b>04.5 Equipment, utensils &amp; linens cleaning of equipment &amp; utensils</b> Cleaning frequency and methods for equipment, food-contact surfaces, nonfood-contact surfaces; Loading of soiled items in ware washing machines  |
| <b>04.6 Equipment, utensils, &amp; linens sanitizing</b> of equipment & utensils Sanitizing frequency and requirements   |
| <b>04.7 Equip., utensils, linens laundering</b> Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities   |
| <b>04.8 Equipment, utensils, &amp; linens protection of clean items</b> Air drying required, Wiping cloth locations; Equipment, utensils, linens, single-service articles, and single-use articles storage, Storage – prohibitions; Kitchenware and tableware; handling, Preset tableware; equipment and utensils – rinsing restrictions   |



|   |
|---|
| <b>05 Water, plumbing, and waste requirements:</b> water from approved source, drinking water system maintenance, Drinking water quality standards; Private water system sampling, adequate capacity and pressure, Alternative water requirements for mobile or temporary   |
| <b>05.1 Water, plumbing, and waste plumbing system</b> Approved materials for construction, Handwashing sink installation, placement, and proper use, Backflow prevention and air gap, Toilets, urinals, service sink , Prohibiting a cross connection, Plumbing system maintained in good repair   |
| <b>05.2 Mobile water tanks</b> Approved materials, design, construction, flushing, disinfection, proper hoses   |
| <b>05.3 Water, plumbing, and waste removal</b> - sewage, other liquid waste, and rainwater Capacity & drainage; Drainage system; Backflow prevention; Grease trap; Conveying sewage; Removing waste; Flushing a waste retention tank; Approved sewage disposal system; Other liquid wastes & rainwater  |
| <b>05.4 Water, plumbing &amp; waste storage</b> - refuse, recyclables & returnables Indoor area and outdoor storage requirements, capacity and availability; Cover receptacle in toilet room; Cleaning implements & supplies; Location and placement; Cleaning and Removal frequency; Facilities for disposal & recycling - community or individual facility  |
| <b>06 Physical facilities</b> - materials for construction & repair Surface characteristics for indoor and outdoor areas  |
| <b>06.1 Physical facilities design, construction, and installation</b> Floors, walls & ceilings; Studs, joists, & rafters; Protective shielding light bulbs; Heating, ventilating, & air conditioning system vents; Design & installation insect control devices; Enclosed toilet room Use prohibition private homes & living or sleeping Quarters ; Separation living or sleeping quarters                                 |
| <b>06.2 Physical facilities #'s &amp; capacities</b> Minimum number handwashing sinks; handwash sink supplies and signs; Waste receptacle disposable towels; Minimum number toilets & urinals; Availability toilet tissue; Lighting intensity; Mechanical ventilation; Designation dressing areas & lockers; Availability service sinks   |
| <b>06.3 Physical facilities. location/placement</b> Conveniently located handwashing sinks; Convenience & accessibility toilet rooms; Designated areas employee accommodations; Segregation & location distressed merchandise; Receptacles, waste handling units, & designated storage areas  |
| <b>06.4 Physical facilities maintenance &amp; operation</b> Repairing; Cleaning frequency & restrictions; Drying mops; Use limitation absorbent materials on floor; Cleaning of plumbing fixture; Closing toilet room doors Using dressing rooms & lockers; Controlling pests' Removing dead or trapped birds, insects, rodents, and other pests; Storing maintenance tools; Unnecessary items & liter; Prohibiting animals |
| <b>07 Poisonous or toxic materials labeling</b> & identification Original containers identifying information; Common name for working containers  |
| <b>07.1 Poisonous or toxic materials operational</b> supplies & applications Storage separation; Restriction; Use of poisonous or toxic material containers; Sanitizers criteria; chemical use criteria; restricted use pesticides criteria; Rodent, pest control monitoring and control; Medicines restrictions & storage; Storage first aid supplies; Other personal care items storage                                   |
| <b>07.2 Poisonous or toxic materials storage</b> & display separation; Location   |
| <b>08 Special requirements fresh juice</b> production Proper package and labeling   |
| <b>08.1 Special requirements heat treatment dispensing freezers</b> Requirements for freezer; Requirements to operate   |
| <b>08.2 Special requirements custom processing</b> Allowable times; Hide & head segregation; Wrapping or containerized and segregation; Cleaning/sanitizing utensils; Inspection tag required; Identify products as not for sale  |
| <b>08.3 Special requirements bulk water machine</b> criteria Water quality standards; Connection to approved water supply; Approved by testing agency; Disinfected last treatment; Monitoring devices; clean & sanitary condition ;Location of machines   |
| <b>08.4 Special requirements acidified white rice preparation</b> criteria Description of product; Recipe for product; Method to determine pH; Standard sanitary operation procedures; Describe training program  |
| <b>09 Criteria for reviewing facility layout &amp; Equipment specification</b> Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements   |
| <b>3717-1-20 Existing facilities &amp; equipment Grandfather clause;</b> Replacement equipment & facilities   |

**DEFIANCE COUNTY GENERAL HEALTH DISTRICT****Critical and Non Critical Violations Report****04/01/2018 - 04/30/2018**

| <b>FSO/RFE</b>                               | <b>Street</b>                | <b>Number of Violations</b> | <b>Number of Violations That Were Critical</b> | <b>Specific Violations (* = critical violations)</b> |
|--|------------------------------|-----------------------------|--|--|
| ARBY'S INC. # 217                            | 1502 N. CLINTON STREET       | 2                           | 1  | 3.2*, 4.5,   |
| ASIAN GRILL BUFFET                           | 8959 STATE ROUTE 66 NORTH    | 3                           | 1  | 4.1, 4.5*, 6.4,                                      |
| AYERSVILLE LOCAL SCHOOL                      | 28046 WATSON ROAD            | 5                           | 2  | 2.2, 2.4, 3.2, 3.4*, 7.0*,                           |
| BURGER KING # 444                            | 1180 N. CLINTON STREET       | 2                           | 0  | 4.5, 6.4,  |
| CHINA GARDEN                                 | 109 GEORGE ISAAC PLACE       | 4                           | 2  | 3.2, 3.4*, 4.0, 4.5*,                                |
| CLOSE TO HOME                                | 955 STANDLEY ROAD            | 2                           | 0  | 2.4, 4.5,  |
| DEFIANCE JUNIOR HIGH & MIDDLE SCHOOL         | 801 S.CLINTON STREET         | 0                           | 0  |  |
| DNL ARCHITECTURE DBA COSMO'S                 | 1824 EAST SECOND STREET      | 3                           | 0  | 3.2, 4.4, 6.4,                                       |
| DOLLAR GENERAL # 8352                        | 1020 S. CLINTON STREET       | 2                           | 1  | 2.4*, 4.5,   |
| DOLLAR GENERAL #12320                        | 1861 EAST SECOND STREET      | 0                           | 0  |  |
| DOLLAR TREE #00060                           | 8896 N. STATE RT 66          | 1                           | 1  | 2.4*,  |
| FAIRVIEW ELEMENTARY                          | 14060 BLOSSER ROAD           | 4                           | 0  | 3.2, 3.4, 4.4, 4.5,                                  |
| FAIRVIEW HIGH SCHOOL                         | 06289 U.S. 127               | 2                           | 0  | 4.4, 6.0,  |
| FAMILY VIDEO                                 | 319 W. SECOND STREET         | 1                           | 0  | 4.5,   |
| GLENN PARK OF DEFIANCE                       | 2429 WILLIAM A. DIEHL COURT  | 0                           | 0  |  |
| GOOD SAMARITAN SCHOOL                        | 195 ISLAND PARK AVENUE       | 2                           | 0  | 2.4, 4.4,  |
| HICKSVILLE HARDWARE                          | 520 1/2 WEST HIGH ST         | 1                           | 0  | 3.5,   |
| HICKSVILLE HEAD START                        | 520 B W. HIGH ST.            | 0                           | 0  |  |
| HICKSVILLE VARSITY BASEBALL CONCESSION STAND | HICKSVILLE PARK-BRYAN STREET | 1                           | 0  | 2.4,   |
| INPATIENT HOSPICE FACILITY                   | 06817 STATE ROUTE 66         | 2                           | 1  | 3.2, 3.4*,   |
| JEWELL CAFE LLC                              | 27983 JEWELL ROAD            | 5                           | 3  | 2.3, 3.2*, 3.4*, 3.5*, 6.4,                          |
| LA JALISCIENCE                               | 531 E. SECOND STREET         | 2                           | 1  | 2.4, 3.5*,   |
| LUPITAS MEXICAN STORE                        | 107 E HIGH ST                | 3                           | 0  | 3.2, 3.4, 4.5,                                       |
| NOBLE ELEMENTARY                             | 10553 HALLER ROAD            | 1                           | 0  | 3.2,   |
| PIZZA HUT # 010825                           | 1133 N. CLINTON STREET       | 5                           | 0  | 2.2, 4.4, 4.5, 6.1, 6.4,                             |

|                               |                        |   |   |                     |
|-------------------------------|------------------------|---|---|---------------------|
| POPLAR RIDGE TRAINING STATION | 06970 DOMERSVILLE ROAD | 0 | 0 |                     |
| SHERWOOD MARATHON             | 542 N. HARRISON STREET | 2 | 0 | 2.2, 4.1,           |
| SHERWOOD VFW POST 5665        | 115 CEDAR STREET       | 0 | 0 |                     |
| SUBWAY DEFIANCE - NORTHSIDE   | 825 N. CLINTON STREET  | 4 | 0 | 4.0, 4.5, 6.2, 6.4, |
| TINORA ELEMENTARY             | 05751 DOMERSVILLE ROAD | 1 | 0 | 4.1,                |
| TINORA HIGH SCHOOL            | 05921 DOMERSVILLE ROAD | 0 | 0 |                     |
| TURNOVER CREATIONS            | 304 WENDELL AVENUE     | 0 | 0 |                     |

**Grand Totals**

60

13

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |   |  |
|---|---|---|--|
| Name of facility<br><b>ARBY'S INC. # 217</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9004</b>   | Date<br><b>04/09/2018</b>                    |
| Address: <b>1502 N. CLINTON STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>ARBY'S RESTAURANT GROUP</b>  | Inspection Time (min)<br><b>75</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

3.2(C)(8) - Observed a container in the reach in freezer being stored uncovered, as well as a container in the reach in cooler. Per code, to protect food during storage, food shall be stored in packages, covered containers, or wrappings. **CRITICAL VIOLATION.** Corrected during inspection.

4.5(D) - Observed debris on top of the pop dispensing machine in the lobby. Also observed was debris build-up inside the plastic containers used to store pre-packaged condiments. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. The pop machine was cleaned during inspection.

All temperatures checked were satisfactory.

Facility has written vomit and fecal incident program, as well as an employee sick policy. PIC was able to answer all food safety questions during inspection.

|                                    |            |   |
|------------------------------------|------------|---|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensors<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-4499</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<br><b>ASIAN GRILL BUFFET</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>38</b>   | Date<br><b>04/23/2018</b>                    |
| Address: <b>8959 STATE ROUTE 66 NORTH<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>EN XIN CHEN</b>  | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>04/30/2018</b>                     | Sample date/result(if required)<br><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 checked="" type="checkbox"/> 4.1 Design and construction    |
| <input type="checkbox"/> 4.2 Numbers and capacities                |
| <input type="checkbox"/> 4.3 Location and installation             |

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

|  |
|--|
| <input type="checkbox"/> 6.0 Materials for construction and repair |
| <input type="checkbox"/> 6.1 Design, construction and installation |
| <input type="checkbox"/> 6.2 Numbers and capacities                |
| <input type="checkbox"/> 6.3 Location and placement                |
| <input 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)**

4.1(H) Non-food contact surfaces cleanability. Observed shelving in walk-in cooler corroded, making it difficult, if not impossible to clean. Non-food contact surfaces shall be easily cleanable. Person in charge said new shelving is being purchased to replace old shelving.

\*4.5(A) Food contact surfaces of equipment, cleaning frequency. Observed inside of ice machine with build-up of black mold. Food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt, debris, and food residue. Empty ice machine and clean inside with chlorine (bleach) solution.

6.4(B) Physical facilities cleaning frequency. Walk-in cooler floor and walls dirty. Needs to be cleaned as often as necessary to keep it clean. Also a foul odor, possible from standing water. Cooler does not drain well, must get old water out after mopping and keep clean and dry.

All temperatures ok at time of inspection.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-8988</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<br><b>ASIAN GRILL BUFFET</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>38</b>   | Date<br><b>04/30/2018</b>                    |
| Address: <b>8959 STATE ROUTE 66 NORTH<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>EN XIN CHEN</b>  | Inspection Time (min)<br><b>15</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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 4/23/2018 inspection.

- Ice maker had been cleaned - 4.5(A) corrected
- Walk-in cooler floor cleaned - 6.4(B) corrected

Note - all new shelving has been purchased for walk-in cooler. New shelving should arrive at facility this week.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-8988</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<br><b>AYERSVILLE LOCAL SCHOOL</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7002</b>   | Date<br><b>04/24/2018</b>                    |
| Address: <b>28046 WATSON ROAD<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>AYERSVILLE LOCAL SCHOOL DISTRICT</b>   | Inspection Time (min)<br><b>65</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><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 checked="" type="checkbox"/> 2.4 Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

|   |
|---|
| <input type="checkbox"/> 4.4 Maintenance and operation            |
| <input 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(G) - Observed an employee working around exposed food with a watch on his wrist. Per code, except as provided in the exceptions of this rule, while preparing food, food employees may not wear jewelry on their arms or hands.

2.4(C) - The facility has procedures in place on how to handle a vomit or fecal incident (the janitorial staff is called), but there were no written procedures to review and verify that an incident is being properly addressed during the inspection. Per code, a food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

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

3.4(F) - Observed chicken nuggets being hot held between servings under a heat lamp. When the food was temped it only reached 129.2F. Per code food being hot held needs to be kept at a minimum temperature of 135F. The food was returned to the heating unit. CRITICAL VIOLATION. Corrected during inspection.

7.0(B) - Observed 2 spray bottles used to store cleaning solutions and a working container used to store laundry soap unidentified. 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<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-395-1111</b>                             |

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |   |  |
|---|---|---|--|
| Name of facility<br><b>BURGER KING # 444</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9012</b>   | Date<br><b>04/12/2018</b>                    |
| Address: <b>1180 N. CLINTON STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>CARROLS LLC</b>  | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

4.5(D) Cleaning frequency non-food contact surfaces. Observed food debris and build-up of dust on top of hold holding area. Food debris found on shelving, and in between equipment. Non-food contact surfaces shall be cleaned as often as necessary to preclude an accumulation of dirt and food debris. Clean more frequently.

6.4(B) Physical facility cleaning frequency. Physical facilities shall be cleaned as often as necessary to keep them clean. Trash can holder/tray racks need cleaned in dining room. Wall with handwash sink/first aid kit needs cleaned.

All temperatures ok at time of inspection.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licensor<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-784-2010</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<br><b>CHINA GARDEN</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>92</b>   | Date<br><b>04/23/2018</b>                    |
| Address: <b>109 GEORGE ISAAC PLACE<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>ERIC X ZHANG ENTERPRIZES LLC</b>   | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>04/30/2018</b>                     | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

\*Denotes Critical Violation

3.2(D) Containers identified with common name. Food removed from its original container and held in bulk containers must be labeled with common name. Observed flour and corn starch unlabeled, label containers.

\*3.4(G) Date marking. Food kept longer than 24 hours must be labeled with date of preparation, cannot be kept longer than 7 days. Sweet and Sour sauce is made ahead of time and was not date-marked. Write date that sweet and sour sauce is made, dispose of if not used within 7 days.

4.0(A) Material characteristics. Observed carboard on can storage shelf. All surfaces must be smooth, easily cleanable, and non-absorbent. Dispose of cardboard.

\*4.5(A) Cleaning frequency food-contact surfaces. Observed can opener with build-up of food debris. Food-contact surfaces shall be cleaned as often as necessary to keep them clean.

4.5(D) Cleaning frequency non-food contact surfaces. Observed prep-cooler lid and rims dirty with food debris. Non-food contact surfaces shall be cleaned as often as necessary to keep them clean.

Dishwasher- Wash cycle: 162°F Rinse cycle: 173°F - ok

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-3888</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<br><b>CHINA GARDEN</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>92</b>   | Date<br><b>04/30/2018</b>                    |
| Address: <b>109 GEORGE ISAAC PLACE<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>ERIC X ZHANG ENTERPRIZES LLC</b>   | Inspection Time (min)<br><b>15</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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 4/23/2018 inspection.

-Date marking looked good. Sweet and sour sauce made in large batch - labeled 4/28/18. Product will be used or disposed of 7 days from the day of preparation - 3.4(G) corrected

- Can opener and prep cooler cleaned - 4.5(A) and 4.5(D) corrected

- Dishwasher area has been cleaned, old caulk removed, will re-caulk/seal dishwasher equipment to wall.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-3888</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<br><b>CLOSE TO HOME</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9010</b>   | Date<br><b>04/02/2018</b>                    |
| Address: <b>955 STANDLEY ROAD<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>CLEMENS UNLIMITED, LLC</b>   | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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)**

\*Denotes Critical Violation

\*2.4(C) Person in charge responsibilities - written procedure for vomit/diarrheal incident. Person in charge should have a written procedure for responding to a vomit/diarrheal incident. Procedure should address specific actions for employees to take to minimize the spread of contamination. Gave office an example procedure at time of inspection.

4.5(D) Cleaning frequency of non-food contact surfaces. Observed bottom of reach in cooler with accumulation of dirt/food debris. Non-food contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris - repeat violation - clean out bottom of reach-in cooler.

Note: Re-usable, washable tableware has been purchased to replace washing single-use items - previous violation corrected. Thank you!

|                                   |                           |   |
|-----------------------------------|---------------------------|---|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licensors<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-4343</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<br><b>DEFIANCE JUNIOR HIGH &amp; MIDDLE SCHOOL</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7009</b>   | Date<br><b>04/19/2018</b>                    |
| Address: <b>801 S. CLINTON STREET<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>DEFIANCE CITY SCHOOL DISTRICT</b>  | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><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.

The facility has shifted from serving 6th thru 8th grade kids to now serving pre-kindergarten children. The facility no longer receives deliveries other than milk. Items are brought over from the high school. The kitchen is no longer using mechanical wash ware, but utilizes the 3 bay sink system.

Reviewed with the PIC the issue of cool down procedures as well as the wood in the freezer being painted this summer.

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-0955</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<br><b>DNL ARCHITECTURE DBA COSMO'S</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>49</b>   | Date<br><b>04/12/2018</b>                    |
| Address: <b>1824 EAST SECOND STREET<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>ROGELIO HERNANDEZ</b>  | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

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

|   |
|---|
| <input 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)**

3.2(D) Containers identified with common name. Observed flour in bulk container, removed from its original packaging. Food removed from its original packaging must have the common name written on the working holding container. Label container "Flour"

4.4(A) Equipment repair. Observed two prep coolers with lids that are not attached to prep unit. Equipment shall be in good repair according to the manufacturer recommendations. Repair lids so that they are secure when in use. This applies to the prep cooler in the kitchen, and the prep cooler in the waitress prep area.

4.4(M) Mechanical dishwasher chlorine concentration. Observed dishwasher sanitizer at 10 ppm with a water temperature of 115°F. Must achieve 25-49 ppm chlorine with a water temperature of 120°F or 50-99 ppm with a water temperature of 100°F or 100ppm with a water temperature of 55°F. Must have dishwasher looked at to obtain proper concentration of chlorine based on water temperature.

6.4(B) Physical facility cleaning frequency. Observed floor and wall under mechanical dishwasher dirty. Physical facilities must be cleaned at a frequency to preclude a build-up of dirt, debris, and food residue. Clean this area more often. Clean up food waste and dispose of food waste after washing dishes.

Note: Facility conditions have improved since last standard inspection. Bare wood in kitchen has been painted/coated to facilitate easy cleaning. Equipment being cleaned more frequently, maintenance and personal items organized. Thank you!

|                                   |                           |   |
|-----------------------------------|---------------------------|---|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licensors<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-784-9912</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<br><b>DOLLAR GENERAL # 8352</b>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>8019</b>   | Date<br><b>04/02/2018</b>                    |
| Address: <b>1020 S. CLINTON STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>DOLGEN MIDWEST LLC</b>   | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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)**

\*Denotes critical violation

\*2.4(C) Person in charge responsibilities, written procedure for responding to vomit/diarrheal event. The person in charge should have a written procedure on hand for responding to a vomit or diarrheal event. The procedure should advise employees how to handle the event, to minimize potential contamination. Gave example procedure at time of inspection.

4.5(D) Cleaning non-food contact surfaces. Observed Pepsi and Coca-Cola reach-in coolers with black mold build-up on bottom of cooler and on shelving. Non-food contact surfaces should be cleaned as often as necessary to preclude an accumulation of dirt or food debris. Coolers need cleaned, wipe out with chlorine solution to kill black mold.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-784-9100</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<br><b>DOLLAR GENERAL #12320</b>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>73</b>   | Date<br><b>04/02/2018</b>                    |
| Address: <b>1861 EAST SECOND STREET<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> LIMITED |  |
| License holder<br><b>DOLGEN MIDWEST LLC</b>   | Inspection Time (min)<br><b>20</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                     | Sample date/result(if required)<br><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.

|                                    |            |   |
|------------------------------------|------------|---|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensors<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-1310</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<br><b>DOLLAR TREE #00060</b>   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>202</b>  | Date<br><b>04/02/2018</b>                    |
| Address: <b>8896 N. STATE RT 66<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>DOLLAR TREE STORES INC</b>   | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

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

|   |
|---|
| <input type="checkbox"/> 4.4 Maintenance and operation            |
| <input type="checkbox"/> 4.5 Cleaning of equipment and utensils   |
| <input type="checkbox"/> 4.6 Sanitizing of equipment and utensils |
| <input 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(C) Person in charge responsibilities, written procedure for vomit/diarrheal incident. Person in charge should have a written procedure for clean-up of a vomit or diarrheal event. The procedure should advise employees how to clean up in order to prevent potential contamination.

Everything else okay, cooler/freezer temperatures good.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-2028</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<br><b>FAIRVIEW ELEMENTARY</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7021</b>   | Date<br><b>04/03/2018</b>                    |
| Address: <b>14060 BLOSSER ROAD<br/>SHERWOOD, OH 43556</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>CENTRAL LOCAL SCHOOL DISTRICT</b>  | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>20</b>  | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

3.2(K) In use utensils, between use storage. Observed soup spoon stored outside of soup. Between use, utensils must be kept in food product with handle above food product - corrected at time of inspection.

3.4(E) Cooling methods. Observed potato soup in walk-in cooler with lid on. Food cooling shall be uncovered or loosely covered to allow heat transfer from food product - corrected at time of inspection.

4.4(A) Equipment Repair and Adjustment. Walk-in freezer had accumulation of ice on ceiling. All equipment must be in good repair and proper adjustment. Person in charge indicated it is being repaired after the school year finishes.

4.5(D) Cleaning frequency non-food contact surfaces. Observed steamer with a build-up of dust on top. Non-food contact surfaces must be cleaned at often as necessary to preclude an accumulation of dirt or food debris.

Note: Discussed cold-holding table, and methods for keeping items at 41°F or below. Cold table was on, may need to surround product with ice as well. If person in charge wishes to use Time as a Public Health Control, the kitchen must move to a Risk Level 4 establishment.

All temperatures ok, dishwasher: 165°F wash cycle, 175°F rinse cycle

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-658-2511</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<br><b>FAIRVIEW HIGH SCHOOL</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7011</b>   | Date<br><b>04/03/2018</b>                    |
| Address: <b>06289 U.S. 127<br/>SHERWOOD, OH 43556</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>CENTRAL LOCAL SCHOOL DISTRICT</b>  | Inspection Time (min)<br><b>454</b>   | Travel Time (min)<br><b>20</b>  | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

4.4(A) Equipment repair and adjustment. Observed build-up of ice in walk in freezer. Equipment shall be in good repair and proper adjustment. Will be fixed at end of school year. .

6.0(A) Indoor surface characteristics. Painting on the shelving in the dry storage area is peeling. Surface characteristics shall be smooth, easily cleanable, and non-absorbent. Person in charge said shelving may be replaced.

All temperatures ok at time of inspection.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-658-2331</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<br><b>FAMILY VIDEO</b>   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>55</b>   | Date<br><b>04/02/2018</b>                    |
| Address: <b>319 W. SECOND STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>FAMILY VIDEO</b>   | Inspection Time (min)<br><b>15</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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(A)(3) - The ice cream freezer has residue on the sliding door tracks. These need to be cleaned. Per code, non-food contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue and other debris.

Everything else looks good.

|                                    |            |   |
|------------------------------------|------------|---|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensors<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-7212</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<br><b>GLENN PARK OF DEFIANCE</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>72</b>   | Date<br><b>04/04/2018</b>                    |
| Address: <b>2429 WILLIAM A. DIEHL COURT<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>DEFIANCE HEALTH PARTNERS, LLC</b>  | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input checked="" type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

Conducted re-opening inspection after installation of dishwasher/floor repair.

- Low-temp mechanical dishwasher in proper working order - chlorine concentration 100 ppm - good
- Proper air gaps in place for sink

Note: install molding between 4-bay sink and seal with caulk to prevent water intrusion and facilitate easy cleaning.

Ok to operate in kitchen.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-3000</b>                             |

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |   |  |
|---|---|---|--|
| Name of facility<br><b>GOOD SAMARITAN SCHOOL</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7014</b>   | Date<br><b>04/09/2018</b>                    |
| Address: <b>195 ISLAND PARK AVENUE<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>DEFIANCE COUNTY BOARD OF DD</b>  | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><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 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(C)(16) - In discussion with the PIC it was determined that the facility does not have written procedures for responding to a diarrhea or fecal incident. There are procedures in place, but not documented. Per code, the food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

4.4(A) - Observed the rubber seal on the walk-in freezer door has begun to pull away from the door. It appears that duct tape has been used to try and fix it. Per code, equipment shall be maintained in a state of repair.

All temperatures checked satisfactory.

|                                    |            |   |
|------------------------------------|------------|---|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensors<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-6621</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<br><b>HICKSVILLE HARDWARE</b>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>212</b>  | Date<br><b>04/25/2018</b>                    |
| Address: <b>520 1/2 WEST HIGH ST<br/>HICKSVILLE, OH 43526</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>JUSTIN KUHN</b>  | Inspection Time (min)<br><b>90</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

|     |                                      |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation            |
| 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)**

3717-1-03.5 Food: food identity, presentation, and on premises labeling.  
 (C)Food labels.  
 (2) Label information shall include:  
 (c) An accurate declaration of the quantity of contents;  
 Packaged grapes did not bear information on weight or quantity as required under rule.

|                                       |                           |  |
|---------------------------------------|---------------------------|--|
| Inspected by<br><b>RONALD CLINGER</b> | R.S./SIT #<br><b>2695</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by<br><b>JUSTIN KUHN</b>     | Title<br><b>OWNER</b>     | Phone<br><b>1-419-547-8665</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<br><b>HICKSVILLE HEAD START</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>206</b>  | Date<br><b>04/18/2018</b>                    |
| Address: <b>520 B W. HIGH ST.<br/>HICKSVILLE, OH 43526</b>  |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>NORTHWESTERN OHIO COMMUNITY ACTION COMMISSION</b>  | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

Conducted "30-day" and standard inspection.

No apparent violations at time of inspection.  
Facility is clean and well-maintained.

Person-in-charge has good working knowledge of food safety requirements.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-542-9500</b>                             |

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |   |  |
|---|---|---|--|
| Name of facility<br><b>HICKSVILLE VARSITY BASEBALL CONCESSION STAND</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>23</b>   | Date<br><b>04/27/2018</b>                    |
| Address: <b>HICKSVILLE PARK-BRYAN STREET<br/>HICKSVILLE, OH 43526</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>ACES DIAMOND CLUB</b>  | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

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

|                          |  |
|--------------------------|--|
| <input type="checkbox"/> | 4.4 Maintenance and operation            |
| <input type="checkbox"/> | 4.5 Cleaning of equipment and utensils   |
| <input type="checkbox"/> | 4.6 Sanitizing of equipment and utensils |
| <input 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) - Facility does need one person with Level 2 training. Can check with the school to see if their person would serve as the PIC. Otherwise I will email information.

- Facility has been repainted.

- Facility has hot water

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-542-6589</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<br><b>INPATIENT HOSPICE FACILITY</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>24</b>   | Date<br><b>04/12/2018</b>                    |
| Address: <b>06817 STATE ROUTE 66<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>COMMUNITY HEALTH PROFESSIONALS</b>   | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><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)**

3.2(D) - Observed three bulk bins of spices in the dry storage room with no identification on them. Also observed in one of the containers the handle was in direct contact with the non-TCS food. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food. Also per

3.2(K) of the food code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

3.4(H) - Observed a bag of cooked ham in the walk-in cooler with a date mark of 3-31-18. Per code, TCS foods are allowed to be held under refrigeration for no more than 7 days, with the day it was opened or prepared counting as day one. Critical Violation. The PIC discarded the product - Corrected during inspection.

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-4131</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<br><b>JEWELL CAFE LLC</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9055</b>   | Date<br><b>04/26/2018</b>                    |
| Address: <b>27983 JEWELL ROAD<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>KELLY MCKENNEY</b>   | Inspection Time (min)<br><b>90</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.3(C) - Observed the head chef 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.

3.2(A) - Observed an employee touch ready to eat food with their bare hands, while assembling a sandwich. Per code, except when washing fruits and vegetables as specified under this rule or as specified in paragraph (A)(4) of this rule, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CRITICAL VIOLATION.

3.2(C) - Observed food stored in the freezer in bins that do not completely cover the food to protect from possible contamination. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.

3.2(D) - Observed multiple bottles of food (beef base, water) in working containers with no identification. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified.

3.4(H) - Observed three containers of TCS foods (ham, turkey, and bologna) that were properly date marked, however, the product was pass the 7-day limit as found in 3.4(G) of the food code. CRITICAL VIOLATION. The product was discarded during inspection - Corrected during inspection.

3.5(E)(2) - Reviewed the menu and observed a proper consumer advisory on the menus used for breakfast, lunch and dinner, but per code, an asterisk or some other mark needs to be added to indicate which food this advisory applies to. CRITICAL VIOLATION

6.4(A) - The following issues were observed concerning the physical facility condition: There is a missing tile near the 3-bay sink; the white board in the freezer is pulling away leaving a gap (Repeat violation); the metal bracket holding up the cooling unit has peeling paint; and there is missing white board above the freezer door. Per code, the physical facilities shall be maintained in good repair.

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

|                                    |            |  |  |
|------------------------------------|------------|--|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensor<br><b>Defiance County General Health District</b> |  |
| Received by                        | Title      | Phone<br><b>1-419-438-7779</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<br><b>LA JALISCIENCE</b>   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>107</b>  | Date<br><b>04/30/2018</b>                    |
| Address: <b>531 E. SECOND STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>MARTA L. MORALES</b>   | Inspection Time (min)<br><b>75</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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 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)**

\*Denotes Critical Violation

2.4(C) Person in charge responsibilities - vomit/diarrheal incident clean-up procedures. Must have written procedure for responding to vomit or diarrheal incident - provided at time of inspection.

\*3.5(C) Food labels. Observed salsa, tamales made in house available to consumers, dehydrated fruit that did not have labels. Labels are available for product, provided at time of inspection. Be sure not to put food out before it is labeled - corrected at time of inspection.

Discussed Plan Review application. Fill out application and submit with fee to Health Department for building remodel.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-782-1612</b>                             |

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

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

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |   |  |
|---|---|---|--|
| Name of facility<br><b>LUPITAS MEXICAN STORE</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>188</b>  | Date<br><b>04/18/2018</b>                    |
| Address: <b>107 E HIGH ST<br/>HICKSVILLE, OH 43526</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>ADRIAN-LEVI JANITORIAL CORP</b>  | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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(Q) Prevention from contamination. Observed raw eggs stored on top shelf. Raw products should be stored on bottom shelf, below ready-to-eat foods to protect from contamination.

3.4(E) Cooling methods. Observed large stock pot of beans cooling. In order to facilitate heat transfer while cooling, cooked foods shall be broken down to small portions in shallow pans. Foods shall be left uncovered if protected from contamination, or loosely covered while cooling. May also cool rapidly in freezer, or use ice paddles to facilitate cooling process.

4.5(D) Cleaning frequency of non-food contact surfaces. Observed many surfaces that must be cleaned more frequently to prevent build-up of dirt and food debris - surfaces of equipment including prep-cooler, freezer, stove, and lids of containers in prep-cooler. Clean as often as necessary to keep these surfaces clean.

|                                   |                           |   |
|-----------------------------------|---------------------------|---|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licensors<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><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<br><b>NOBLE ELEMENTARY</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7020</b>   | Date<br><b>04/06/2018</b>                    |
| Address: <b>10553 HALLER ROAD<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>NORTHEASTERN LOCAL SCHOOL DISTRICT</b>   | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

3.2(D) - Observed two working containers containing spices that were not identified. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food. Corrected during inspection.

Had discussion with PIC about repainting the metal door tops near the sink as there is a build-up of rust on them. This can make cleaning the surface more difficult. Also the side of the sneeze guard at the front counter is starting to chip and peel. This should be repainted as well.

Everything else looked good.  
All temperatures checked satisfactory.

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-7941</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<br><b>PIZZA HUT # 010825</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9083</b>   | Date<br><b>04/23/2018</b>                    |
| Address: <b>1133 N. CLINTON STREET<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 =&lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>TOH PIZZA INC.</b>   | Inspection Time (min)<br><b>90</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>05/23/2018</b>                     | Sample date/result(if required)<br><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 type="checkbox"/> 4.0 Materials for construction and repair |
| <input type="checkbox"/> 4.1 Design and construction               |
| <input type="checkbox"/> 4.2 Numbers and capacities                |
| <input type="checkbox"/> 4.3 Location and installation             |

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

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

**Violations/Comment(s)**

2.2(G) - Observed an employee working around food with a rubber bracelet on his hand. Per code, except as provided in the exceptions found in this rule, while preparing food, food employees may not wear jewelry on their arms or hands. Corrected during inspection.

4.4(A) - The knife rack was observed to be heavily scored and the right side of the plastic brace is broken. To assist with cleaning, equipment shall be maintained in a state of repair.

4.4(D) - Observed a build-up of debris on the mechanical wash ware machine. The machine had limited use prior to the inspection. Per code, a warewashing machine shall be cleaned: Before use; Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and If used, at least every twenty-four hours. REPEAT VIOLATION

4.5(D) - Observed multiple wire racks used throughout the kitchen area soiled with food residue and dust. These racks are used to store clean utensils as well as food packaging. REPEAT VIOLATION. Also, the pump used for the dispensing of soda had a build-up of food particles on it. The printer above the wing sauce area had a build-up of food particles on it, as well as the top ledge of the deep fryer. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.5(D) - Observed a plastic tub used to store cleaned utensils in the kitchen as well as the dining area, soiled with food residue. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.1(C) - The black, plastic wall coving near the ice machine is pulling away from the wall, allowing food particles to fall behind it. Per code, the floors in food service operations in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.

6.4(A) - The wooden shelf next to the mechanical ware wash machine still has bare wood exposed. Per code, the physical facility shall be maintained in a state of good repair. REPEAT VIOLATION

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6.4(B) - Observed debris on top of the electrical box which is located above a food prep area. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Due to multiple repeat violations, a follow-up inspection will be completed in the next 30 days to assure these issues have been addressed.

|                                    |            |  |  |
|------------------------------------|------------|--|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensor<br><b>Defiance County General Health District</b> |  |
| Received by                        | Title      | Phone<br><b>1-419-782-8307</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<br><b>POPLAR RIDGE TRAINING STATION</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>118</b>  | Date<br><b>04/11/2018</b>                    |
| Address: <b>06970 DOMERSVILLE ROAD<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 2 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>POPLAR RIDGE CHURCH OF THE BRETHERN</b>  | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

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

Has written vomit/diarrheal incident procedures.

Person in charge has Level 2 Food Safety Training

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-497-3312</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<br><b>SHERWOOD MARATHON</b>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>8059</b>   | Date<br><b>04/27/2018</b>                    |
| Address: <b>542 N. HARRISON STREET<br/>SHERWOOD, OH 43556</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>SLATTERY OIL CO. INC.</b>  | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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 type="checkbox"/> 4.0 Materials for construction and repair |
| <input checked="" type="checkbox"/> 4.1 Design and construction    |
| <input type="checkbox"/> 4.2 Numbers and capacities                |
| <input type="checkbox"/> 4.3 Location and installation             |

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

|  |
|--|
| <input type="checkbox"/> 6.0 Materials for construction and repair |
| <input type="checkbox"/> 6.1 Design, construction and installation |
| <input type="checkbox"/> 6.2 Numbers and capacities                |
| <input type="checkbox"/> 6.3 Location and placement                |
| <input 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(C)(16) - The facility could not produce written procedures on how to respond to a vomit or diarrhea incident. Per code, a retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

4.1(L) - Observed the air thermometer in the Pepsi cooler which does have time controlled for safety food in it, was not properly displaying the ambient air temperature. Per code, ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5 degrees Celsius in the intended range of use. Replace thermometer.

Everything else looked fine.

|                                    |            |   |
|------------------------------------|------------|---|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licensors<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-899-2128</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<br><b>SHERWOOD VFW POST 5665</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9094</b>   | Date<br><b>04/27/2018</b>                    |
| Address: <b>115 CEDAR STREET<br/>SHERWOOD, OH 43556</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>RONALD LUDERMAN</b>  | Inspection Time (min)<br><b>35</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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.

- Facility now has a person with Level 2 certification
- All temps good
- Have test strips
- Discussed issue of cardboard

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-899-2775</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<br><b>SUBWAY DEFIANCE - NORTHSIDE</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>9098</b>   | Date<br><b>04/11/2018</b>                    |
| Address: <b>825 N. CLINTON STREET<br/>DEFIANCE, OH 43512</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>BOES MANAGEMENT INC.</b>   | Inspection Time (min)<br><b>70</b>  | Travel Time (min)<br><b>0</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                             | Sample date/result(if required)<br><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**

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

4.0(I) - Observed paper signs describing how to make a sandwich taped to the back side of the display case. Behind these signs is a buildup of food particles. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

4.5(D) - Observed the following items soiled during inspection. The door frame and bottom shelf of the reach-in cooler under the stove; there is a build-up of dust on the wire racks used to store clean utensils; there is dust build-up on the ceiling of walk-in cooler and compressor unit. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.2(E) - Observed both hand wash sinks in the kitchen area do not have the proper signage instructing employees to wash their hands. Per code, a sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Repeat violation.

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

|                                    |            |  |
|------------------------------------|------------|--|
| Inspected by<br><b>MIKE PRIGGE</b> | R.S./SIT # | Licenser<br><b>Defiance County General Health District</b> |
| Received by                        | Title      | Phone<br><b>1-419-782-2448</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<br><b>TINORA ELEMENTARY</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7030</b>   | Date<br><b>04/11/2018</b>                    |
| Address: <b>05751 DOMERSVILLE ROAD<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 4 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>NORTHEASTERN LOCAL SCHOOL DISTRICT</b>   | Inspection Time (min)<br><b>45</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

4.1(Y) Temperature measuring device. Reach in cooler for salads did not have a thermometer upon inspection. All mechanical cold holding equipment shall have a thermometer to monitor temperatures. Thermometer was provided at time of inspection - violation corrected.

All temperatures ok at time of inspection.  
Dishwasher 136°F wash cycle, 171°F rinse cycle - ok.

Vomit/Diarrheal incident clean-up policy was provided at time of inspection.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-497-1022</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<br><b>TINORA HIGH SCHOOL</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>7031</b>   | Date<br><b>04/24/2018</b>                    |
| Address: <b>05921 DOMERSVILLE ROAD<br/>DEFIANCE, OH 43512</b>   |   | Category/Descriptive<br><b>NON-COMMERCIAL CLASS 3 &lt; 25,000 SQ. FT.</b> |  |
| License holder<br><b>NORTHEASTERN LOCAL SCHOOL DISTRICT</b>   | Inspection Time (min)<br><b>60</b>  | Travel Time (min)<br><b>5</b>   | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                 | Sample date/result(if required)<br><b>//</b> |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|     |                      |
|-----|----------------------|
| 2.1 | Employee health      |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices   |
| 2.4 | Supervision          |

**Food**

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

**Equipment, Utensils and Linens**

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

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

**Water, Plumbing, and Waste**

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

**Physical Facilities**

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

**Poisonous or Toxic Materials**

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

**Special Requirements**

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

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

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

Vomit/fecal incident clean-up procedure is on file for review.

Note: Mechanical dishwasher is no-longer in use. Facility uses disposable tableware. 3-bay sink is used for washing cooking utensils and equipment. Sanitizer measured 200 ppm quat at time of inspection.

Discussed Romaine lettuce recall. Currently, salads are not being offered due to the recall.

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-419-497-3461</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<br><b>TURNOVER CREATIONS</b>  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><b>208</b>  | Date<br><b>04/18/2018</b>                    |
| Address: <b>304 WENDELL AVENUE<br/>HCKSVILLE, OH 43526</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 1 &lt; 25,000 SQ. FT.</b> LIMITED |  |
| License holder<br><b>MARGARET CARNAHAN</b>   | Inspection Time (min)<br><b>30</b>  | Travel Time (min)<br><b>30</b>  | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                                     | Sample date/result(if required)<br><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.

- Labeling good
- Temperatures good

|                                   |                           |  |
|-----------------------------------|---------------------------|--|
| Inspected by<br><b>BRIAN HEIL</b> | R.S./SIT #<br><b>3713</b> | Licenser<br><b>Defiance County General Health District</b> |
| Received by                       | Title                     | Phone<br><b>1-260-868-7437</b>                             |

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

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