

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 Uniform Food Safety Code.

Pages three and four of this report contain the 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 ( or ) to navigate the document.



02.1 Employee health Exclusion from work due to symptoms or illnesses
02.2 Personal cleanliness Clean hands & arms, Cleaning procedure for hands, When and where to wash hands, Hand antiseptics, Fingernail maintenance, Jewelry prohibition, Clean outer clothing
02.3 Hygienic practices Eating, drinking or using tobacco, Discharges from the eyes, nose, & mouth, using Hair restraints, Animals - handling prohibition
02.4 Supervision Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties
03 Source Safe , unadulterated, & honestly presented
03.1 Approved Source complies with food law , Correct receiving temperature, Liquid eggs, ice-cream, cheese & milk products pasteurized, Package integrity when receiving, Ice made from drinking water, Shucked shellfish (packaging & identification),
03.2 Protection from contamination 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
03.3 Destruction of organisms 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
03.5 Food identity , presentation and on premises labeling Food properly packaged and labeled, Food honestly presented, Consumer advisory for raw or undercooked foods
03.6 Discarding or reconditioning unsafe, adulterated or contaminated food Discard food if: Unsafe. From unapproved source; contaminated by restricted/excluded employee; contaminated by hands, bodily discharges
03.7 Special requirements for highly susceptible populations 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
04 Materials equipment, utensils, linens Material characteristics: 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.
04.1 Design & construction equipment, utensils, linens 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.
04.2 Equipment, utensils & linens numbers & capacities 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
04.3 Equipment, utensils & linens location & installation Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed equipment installation - elevation or sealing
04.4 Equipment, utensils & linens maintenance & operation Equipment repair & proper adjustment; Ware washing equipment cleaning, operation, and requirements; Required use single service & single use articles; Single service item use and limitation
04.5 Equipment, utensils & linens cleaning of equipment & utensils Cleaning frequency and methods for equipment, food-contact surfaces, nonfood-contact surfaces; Loading of soiled items in ware washing machines
04.6 Equipment, utensils, & linens sanitizing of equipment & utensils Sanitizing frequency and requirements
04.7 Equip., utensils, linens laundering Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities
04.8 Equipment, utensils, & linens protection of clean items 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



<p>05 Water, plumbing, and waste requirements: 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</p>
<p>05.1 Water, plumbing, and waste plumbing system 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</p>
<p>05.2 Mobile water tanks Approved materials, design, construction, flushing, disinfection, proper hoses</p>
<p>05.3 Water, plumbing, and waste removal - 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</p>
<p>05.4 Water, plumbing & waste storage - 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</p>
<p>06 Physical facilities - materials for construction & repair Surface characteristics for indoor and outdoor areas</p>
<p>06.1 Physical facilities design, construction, and installation 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</p>
<p>06.2 Physical facilities #'s & capacities 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</p>
<p>06.3 Physical facilities. location/placement Conveniently located handwashing sinks; Convenience & accessibility toilet rooms; Designated areas employee accommodations; Segregation & location distressed merchandise; Receptacles, waste handling units, & designated storage areas</p>
<p>06.4 Physical facilities maintenance & operation 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</p>
<p>07 Poisonous or toxic materials labeling & identification Original containers identifying information; Common name for working containers</p>
<p>07.1 Poisonous or toxic materials operational 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</p>
<p>07.2 Poisonous or toxic materials storage & display separation; Location</p>
<p>08 Special requirements fresh juice production Proper package and labeling</p>
<p>08.1 Special requirements heat treatment dispensing freezers Requirements for freezer; Requirements to operate</p>
<p>08.2 Special requirements custom processing Allowable times; Hide & head segregation; Wrapping or containerized and segregation; Cleaning/sanitizing utensils; Inspection tag required; Identify products as not for sale</p>
<p>08.3 Special requirements bulk water machine criteria Water quality standards; Connection to approved water supply; Approved by testing agency; Disinfected last treatment; Monitoring devices; clean & sanitary condition ;Location of machines</p>
<p>08.4 Special requirements acidified white rice preparation criteria Description of product; Recipe for product; Method to determine pH; Standard sanitary operation procedures; Describe training program</p>
<p>09 Criteria for reviewing facility layout & Equipment specification Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements</p>
<p>3717-1-20 Existing facilities & equipment Grandfather clause; Replacement equipment & facilities</p>

DEFIANCE COUNTY GENERAL HEALTH DISTRICT**Critical and Non Critical Violations Report****05/01/2018 - 05/31/2018**

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
AMERICAN FOOD MART	675 CLEVELAND AVENUE	5	2	2.4, 3.0, 3.2*, 3.5, 7.0*,
APACHE DAIRY BAR	09974 US ROUTE 127	3	2	2.4, 3.2*, 3.4*,
ASIAN GRILL BUFFET	8959 STATE ROUTE 66 NORTH	0	0	
BIG BOY FAMILY RESTAURANT # 16	1830 N. CLINTON STREET	4	2	3.2*, 3.4*, 4.4, 4.5,
BLACK BEARD'S BAY LLC	1240 RIDENOUR ROAD	1	0	2.4,
BUFFALO WILD WINGS	1120 HOTEL DRIVE	2	0	4.4, 6.4,
BURGER KING # 444	1180 N. CLINTON STREET	0	0	
BUTT HUTT EXPRESS	806 RALSTON AVENUE	1	0	2.4,
CLUBHOUSE PIZZA	210 MAIN STREET	3	1	3.5*, 4.4, 4.5,
DEFIANCE AREA YMCA	1599 PALMER DRIVE	0	0	
DEFIANCE RECREATION, INC.	1923 S. JEFFERSON AVENUE	4	0	4.4, 4.5, 5.1, 6.2,
DOLLAR GENERAL # 3431	222 W. HIGH STREET	1	0	2.4,
EL MILAGRO MEXICAN FOOD	1034 OTTAWA AVENUE	2	0	2.4, 5.1,
ENSIGN'S PUB	611 OTTAWA AVE	3	1	2.4, 3.2, 3.4*,
FAMILY RESOURCE CENTER - HEAD START	648 CLINTON STREET	0	0	
FRICKER'S	1005 N. CLINTON STREET, SUITE 1	9	3	3.2, 3.4*, 4.1, 4.4, 4.5*, 4.8, 6.4, 4.4, 4.5*,
HICKSVILLE BASEBALL CONCESSIONS	PO BOX 262	2	0	2.4, 4.2,
HICKSVILLE GIRL'S SOFTBALL ASSOCIATION	HICKSVILLE PARK	1	0	2.4,
HICKSVILLE HARDWARE	520 1/2 WEST HIGH ST	2	2	3.1*, 3.5*,
HICKSVILLE SHELL #3250	200 W. HIGH STREET	3	1	2.4, 4.0, 5.1*,
JERSEY'S	1995 N. CLINTON STREET	5	2	2.4, 3.4*, 4.4, 4.5*, 6.4,
JEWELL CAFE LLC	27983 JEWELL ROAD	0	0	
JIGG'S DRIVE-IN	1111 HOLGATE AVENUE	1	1	2.2*,
KENTUCKY FRIED CHICKEN OF DEFIANCE INC.	948 S.CLINTON STREET	3	1	3.2, 4.5, 5.1*,

KROGER FUEL CENTER J-936	1856 EAST SECOND STREET	0	0	
LAURELS OF DEFIANCE	1701 S. JEFFERSON AVENUE	3	0	4.0, 4.5, 4.8,
LEAPING & LEARNING	150 GRAND AVENUE	2	1	3.1*, 4.5,
LITTLE CAESARS PIZZA #14130004	319 E. SECOND STREET	5	0	2.4, 4.4, 4.5, 6.1, 6.4,
MCDONALD'S (DEFIANCE - NORTH)	1111 N. CLINTON STREET	2	0	2.2, 3.2,
MENARD'S	08845 STATE ROUTE 66 NORTH	0	0	
NEY SUPER MART	130 E. MAIN STREET	2	0	2.4, 4.5,
PIZZA HUT # 010825	1133 N. CLINTON STREET	2	0	4.4, 4.5,
PROMEDICA DEFIANCE REGIONAL HOSPITAL	1200 RALSTON AVENUE	4	1	3.2, 3.4*, 4.0, 4.4,
RAINBOW PROMISE DAY CARE CENTER	561 CARTER ROAD	1	0	2.4,
RED ANGEL PIZZA	126 E. HIGH STREET	1	0	2.4,
RITE AID PHARMACY # 2352	1816 E. SECOND STREET	0	0	
RITE AID PHARMACY # 2364	618 NORTH CLINTON STREET	0	0	
SHERWOOD PARK CONCESSION	200 E CEDAR ST.	1	0	2.4,
ST. JOHN CHILD CARE CENTER	812 E. HIGH STREET	0	0	
STOP AND SHOP	1910 EAST SECOND STREET	1	0	6.4,
TACO BELL OF DEFIANCE	1902 EAST SECOND STREET	3	0	2.4, 4.5, 5.0,
TIM HORTONS	524 N. CLINTON STREET	4	0	3.2, 4.0, 4.8, 6.1,
TWIN RIVERS CENTER	395 HARDING STREET	3	0	2.4, 4.4, 6.4,
VILLAGE FOOD EMPORIUM	14023 STATE ROUTE 18	3	1	2.4, 3.4*, 3.5,
WESTWOOD SALOON	2103 BALTIMORE ROAD	3	0	2.4, 4.1, 5.1,
YAMATO STEAKHOUSE OF JAPAN	900 N CLINTON ST	1	1	3.4*,

Grand Totals

96

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Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AMERICAN FOOD MART	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8062	Date 05/03/2018
Address: 675 CLEVELAND AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder JAY GAYATRI, LLC	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

<input 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)

2.4(C)(16) - The facility did not have a written procedure to respond to a vomit or diarrhea incident. Per code, the 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. Corrected during inspection.

3.2(C)(2) - Observed raw eggs being stored on a shelf with food below the package. To prevent potential cross contamination store raw eggs on bottom shelf. CRITICAL VIOLATION. Corrected during inspection

3.5(C)(3) - The facility has donuts from a local bakery offered for bulk dispensing to the consumer. There is a single ingredient statement, however there is not an ingredient statement for each type of product being offered for sale.

7.0(B) - Observed a working container of a toxic substance that was not identified. Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CRITICAL VIOLATION. Corrected during inspection.

3.0 - Observed three containers of aspirin that were being offered for sale, that were past the expiration date. The product was removed from sale area for destruction.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility APACHE DAIRY BAR	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 18	Date 05/31/2018
Address: 09974 US ROUTE 127 SHERWOOD, OH 43556		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder DANIELLE SEIP	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input 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 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 did not have written procedures on how they would respond to a vomit or fecal incident. Per code, a food service 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. An example of a written procedure can be found at www.defiancecohealth.org.

3.2(C) - Observed raw eggs being stored on the top shelf of a cooler, directly over other food. To protect food from possible contamination, raw animal foods, such as eggs, need to be stored below RTE foods. **CRITICAL VIOLATION** Corrected during inspection.

3.4(G) - Observed hot dogs that had been open from the original packaging and held under refrigeration for more than 24 hours with not date make. Per code, TCS foods, once opened from original packaging, must be date marked if held under refrigeration for more than 24 hours and discarded within 7-days, with the day it was opened being day one. **CRITICAL VIOLATION.** Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-899-2444

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 05/31/2018
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 75	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

8.0	Fresh juice production
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20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Investigated complaints (2) of Cockroaches found in food.
 Found hundreds of dead cockroaches under equipment, along walls, under shelving. Found 2 roaches in live traps in employee breakroom. Did not observe live roaches during inspection.
 -Did not observe roaches in food or under/around buffet table.
 -Person in charge agreed to voluntarily close for an inability to prevent the contamination of food being served to the public.
 -Closed at 6pm on 5/31/18 - will re-inspect on 6/1/18. Cannot open until approval given from the Health Department.
 -Clean thoroughly in kitchen, dining room, lobby, and under equipment.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 06/01/2018
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 120	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

B. Heil and M. Prigge conducted follow-up inspection to 5/31/18 complaint investigation to determine if facility can re-open after voluntary closure for cleaning:
 Upon conducting inspection, Sanitarians observed live cockroaches in the following areas; below sushi bar, inside single-use straw container, inside film wrap container, on dry food storage shelf, on "to-go" packaging shelf.
 Observed cockroach carcasses in the following foods which were disposed of at time of inspection; flour bin, MSG powder.
 Observed cockroach carcasses in the following prepackaged, sealed foods; marshmallow bins, sugar packet box.
 Observed dead cockroaches throughout kitchen under; shelving, behind equipment, in dry food storage areas, through-out employee (un-used) restroom.
 Observed live mouse in kitchen and mice droppings under; sushi bar, behind fryer, under fryer, on convection oven motor, on top of walk-in refrigerator, under shelving throughout kitchen.

Based on the observations during the inspection, the following violations have been cited:

DENOTES CRITICAL VIOLATION

- 4.5(A) Food contact and non-food contact surfaces shall be cleaned to sight and touch ***CRITICAL VIOLATION***
- 4.5(A)(2) Food contact surfaces of pots and pans shall be kept free of encrusted grease deposits and other soil accumulations. ***CRITICAL VIOLATION***
- 4.5(B)(1)(e) Equipment food-contact surfaces and utensils shall be cleaned: at any time during the operation when contamination may have occurred. ***CRITICAL VIOLATION***
- 4.5(D) Non-food contact surfaces shall be cleaned at a frequency necessary to preclude and accumulation of soil residues.
- 4.8(F)(8) Cleaned and sanitized equipment, utensils, laundered linens, single-service articles, or single-use articles may not be stored: under other sources on contamination.
- 6.1(C)(1) Floor and wall junctures in food service operations shall be coved and closed to no larger than 1/32 of an inch. Observed many tiles missing along floor and wall junctures, and behind cooking equipment.
- 6.4(A) Facility shall be maintained in a state of good repair. Many tiles missing/cracked. Need to be repaired or replaced.
- 6.4(B) Cleaning. Physical facilities shall be cleaned as often as necessary to keep them clean. Observed accumulation of

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

food debris under shelving, under equipment, on walls, etc.

6.4(K) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize the presence on the premises by: routinely inspecting the premises for evidence of pests. *****CRITICAL VIOLATION*****

6.4(L) Removing dead or trapped insects, rodents, and other pests. Dead or trapped insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

6.4(N) Maintaining premises - unnecessary items and litter. The premises shall be free of items that are unnecessary to the operation or maintenance of the food service operation if no longer functional or no longer used.

Facility has chosen to voluntarily close its doors to address the above cited violations. Person in charge has contacted their contracted pest control agency to conduct a full assessment of the facility. Provide copy of assessment to Defiance County General Health District for review.

Contact our office after the pest control company's assessment for a follow-up inspection to determine compliance.

Call our office at 419-784-3818

Inspected by BRIAN HEIL, MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District	
Received by	Title MANAGER	Phone 1-419-782-8988	

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 06/04/2018
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	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)

Conducted follow-up. Many improvements made. The following items still need addressed.

- Paint all bare wood to prevent damage from moisture.
- Clean under hibachi grill
- Wash all equipment and utensils exposed during insect treatment
- Sweep any debris off floor that has accumulated as a result of cleaning.
- Clean under/behind Ice machine.

Note: Orkin was conducting a follow-up assessment during inspection, and spot treating for insects. Orkin will conduct follow-up inspection on 6/5/18, the Health Department will conduct follow-up inspection on 6/5/18

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 06/05/2018
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input 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)

Conducted follow-up/pre-opening inspection.

The following items have been corrected since the initial inspection on 5/31/2018:

- 4.5(A) Food contact and non-food contact surfaces have been thoroughly cleaned, and are cleaned to sight and touch.
- 4.5(B) All contaminated surfaces have been thoroughly cleaned.
- 4.5(D) All non-food contact surfaces have been cleaned. Continue to clean to prevent a build-up of dirt and food debris.
- 4.8(F) Storing items to prevent contamination. All cardboard boxes have been removed and replaced with plastic containers with tight fitting lids.
- 6.4(B) Under and behind all shelving and equipment has been thoroughly cleaned. Floors and walls have been thoroughly cleaned.
- 6.4(K) Presence of pests has been controlled and is being monitored. The Person in Charge contacted a pest control company which conducting assessments and treatments on 6/1, 6/4, and 6/5. The company will continue to monitor the facility with increased visits for assessment, and by conducting regularly scheduled inspections.
- 6.4(L) All dead pests have been removed from the facility. Did not observe any dead cockroaches during inspection.
- 6.4(L) Maintaining the premises. All clutter removed from employee bathroom. All clutter removed from on top of walk-in cooler.

The following violations were observed during the inspection:

- 4.0(I) Nonfood-contact surfaces equipment. Many areas that are bare wood have been painted/sealed. There are still some areas that need painted to prevent moisture damage - inside cabinets, cabinet doors. Paint all surfaces to they are corrosion resistant and non-absorbent. A follow-up inspection will be conducted in 7 days to ensure compliance.
- 5.1(S) Plumbing maintained and in good repair. Sink under beverage area has small leak. Leak must be repaired. A follow-up inspection will be conducted in 7 days to ensure compliance.
- 6.1(C) Floor and wall junctures. The entire wall of tiles behind the cook-line have been replaced and re-grouted. Many other tiles have been replaced. There are still several areas that need grouted. These areas need to be grouted within the next 7 days. A follow-up inspection will be conducted in 7 days to ensure compliance.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6.4(A) Physical facility repair. Many tiles have been replaced. Some tiles still need replaced. Check all coving in establishment, replace as needed. A follow-up inspection will be conducted in 7 days to ensure compliance.

OK to open doors for business

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 38	Date 06/11/2018
Address: 8959 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EN XIN CHEN	Inspection Time (min) 30	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Conducted follow-up to 6/5/18 inspection.

4.0(I) Bare wood has been painted to prevent moisture damage - violation corrected.
6.1(C), 6.4(A) All tiles replaced that were broken, tiles regouted - violation corrected.

Violation observed at time of inspection: 5.1(S) Moisture/water damage observed under pepsi dispenser in kitchenette. Person in charge said pepsi machine is broke, repair man from pepsi has been contacted and is coming to fix the machine/repair leak.

Cleaning has improved through-out facility. Pest control company conducted follow-up on 6/8/18. Comany is continuing to monitor the facility and has enhanced pest control measures in the facility.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BIG BOY FAMILY RESTAURANT # 16	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9008	Date 05/23/2018
Address: 1830 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder BENNETT ENTERPRISES LLC	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<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)

*Denotes Critical Violation

*3.2(C) Protection from contamination. Observed pies in walk-in cooler that are uncovered. Foods shall be protected from cross contamination by storing the foods in packages, covered containers, or wrappings. Cover pies.

*3.4(F) Food cold holding. Observed foods in reach-in cooler at 49°F-56°F. Some foods freshly filled, thermostat was adjusted during inspection. Cold foods shall be maintained at a temperature of 41°F or below. Will come back to verify minimum holding temperature is reached. - Re-checked at 1pm. Air temperature 38°F, tomatoes 40°F, pickles 36°F - violation corrected

4.4(A) Equipment repair and adjustment. Observed reach-in cooler (server area) that has substantial condensation leak, and seal in disrepair on door. Equipment shall be maintained in good working order. Repair reach-in cooler/replace seal so that cooler is functioning as intended.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Observed wire racks in reach-in cooler with an accumulation of food debris. Nonfood-contact surfaces shall be cleaned as often as necessary to preclude and accumulation of soil residues.

Dishwasher: Wash cycle - 147°F Rinse Cycle - 190°F - OK

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BLACK BEARD'S BAY LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 175	Date 05/17/2018
Address: 1240 RIDENOUR ROAD EDGERTON, OH 43517		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CHRIS KIMPEL	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<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(C)(16) - The facility did not have a written procedure to respond to a vomit or fecal incident as required by code. A copy was provided. Corrected during inspection.

All temperatures checked satisfactory.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-65 -

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BUFFALO WILD WINGS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 05/23/2018
Address: 1120 HOTEL DRIVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder BISON RAPIDS INVESTMENTS	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.4(M) Mechanical dish washing sanitizing. During inspection, mechanical dishwasher was not sanitizing properly. After looking at the, the sanitizer bucket was not feeding properly. This was corrected during the inspection and the dishwasher is measuring at 100ppm - violation corrected.

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

Observed condensation drip above mechanical dishwashing area. Person in charge has work order in to repair leaking air-conditioning unit.

All temperatures ok at time of inspection, date marking looks good. Facility cleaned and well maintained. Person in charge knowledgeable about food safety.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BURGER KING # 444	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9012	Date 05/09/2018
Address: 1180 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder CARROLS LLC	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Investigated complaint received on 5/9/18 - spicy chicken sandwich ordered around 8pm on 5/8/18 was raw inside.

Discussed complaint with manager, he was aware of the complaint and has taken corrective actions - all chicken, regular and spicy, is being temped when removed from the fryer. The chicken is pulled frozen, and put into deep fryer to cook. It is then transferred to hot holding until served, or disposed of.

The manager believes the chicken was pulled up prematurely - it is possible the wrong time was entered as a cook time, or the wrong fryer basket was pulled up upon the alarm sounding. A sign has been posted for employees to temp all chicken. Pictures of the spicy chicken sandwich that was un-cooked are also posted.

The general manager has contacted the district manager - they will be reviewing security footage on 5/10/18 to see if they can identify how something like this occurred. The situation has already been discussed with the day crew, and the manager will be discussing everything with the night crew tonight, as well as all managers to ensure proper procedures are being followed.

At the time of inspection the following temperatures were observed:

Chicken hot holding - 164°F, 175°F, 153°F - these are all within the requirement of 135°F+ for hot holding

Chicken Cooked during inspection: Crispy Chicken - 207°F Spicy Chicken - 201°F

The thermometer calibration was checked at the time of inspection, and was calibrated correctly, temping at 32.4°F.

At the time of inspection I stressed the importance of ensuring all food is cooked to the proper temperatures to prevent any foodborne illness. The person in charge has a good working knowledge of temperature requirements and food safety.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2010

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 BUTT HUTT EXPRESS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8008	Date 05/11/2018
Address: 806 RALSTON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder KALI DEFIANCE INC.	Inspection Time (min) 20	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input 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(C)(16) - Facility did not have written procedures to respond to a vomit or fecal incident. Corrected during inspection.

- Make sure deliveries are put away and floor is swept.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-8181

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 CLUBHOUSE PIZZA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 59	Date 05/11/2018
Address: 210 MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder JASON GUILLIAM	Inspection Time (min) 60	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*3.5(C) Food labeling. observed baked goods from "Lena's Sweets". Label information shall include: the common name of the food; a list of ingredients and sub-ingredients in descending order of predominance; an accurate declaration of the quantity (weight); the name and place of the manufacturer; the name of the food source for each major allergen. Will contact distributor to ensure food labels are appropriate.

4.4(A) Equipment repair. Underside of freezer lid is missing cover, leaving insulation exposed. Equipment shall be maintained and in good working order. Person in charge is looking at replacing entire freezer, and is aware that the current condition of the freezer does not meet standards.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Non-food contact surfaces shall be cleaned at a frequency to preclude accumulation of food debris. Observed food in bottom of microwave, clean as often as necessary.

Note: Jason Guilliam has completed food safety training - provide certificate of completion once received.
All temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-658-2720

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DEFIANCE AREA YMCA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7035	Date 05/30/2018
Address: 1599 PALMER DRIVE DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder YOUNG MENS CHRISTIAN ASSOCIATION OF DEFIANCE	Inspection Time (min) 30	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Daycare - No apparent violations at time of inspection.
Cold holding 38°F - ok

Youth Kitchen - No apparent violations at time of inspection.
Discussed ice machine (not in use). Part is on order for repair.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-784-4747

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DEFIANCE RECREATION, INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9034	Date 05/18/2018
Address: 1923 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder COLETTA SHEETS	Inspection Time (min) 75	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
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(D) Dishwashing cleaning frequency. 3 bay sink had a bunch of old containers in it, making it difficult to properly wash/rinse/sanitize equipment and utensils. Clean up 3-bay sink area.

4.4(S) Re-using single use items. Observed plastic ware and glass jars (pickles, olives, etc.) that are being re-used.

4.5(D) Cleaning frequency of non food-contact surfaces. Bottom of refrigerator and handle are dirty. Non food-contact surfaces shall be cleaned at a frequency to preclude an accumulation or dirt and food debris.

5.1(G) Hand wash sinks. Hand wash sink is blocked in the kitchen. All hand wash sinks shall be easily accessible to facilitate easy hand washing.

6.2(C) Hand drying provisions. Cloth towel being used for hand drying in kitchen. Must use single-use towels or hand dryer for hand drying.

Note: Discussed non-commercial equipment use. Observed a lot of non-commercial equipment that is used. If this equipment breaks, or needs replaced, it must be replaced with commercial grade equipment per rule 4.1(KK).

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-3666

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 DOLLAR GENERAL # 3431	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8018	Date 05/23/2018
Address: 222 W. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder DOLGEN MIDWEST LLC	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input 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(C)(16) - The facility did not have written procedures for review on they would respond to a vomit or fecal incident as required by code. A copy of a written procedure can be found at the health department's website: www.defiancecohealth.org

All temperatures checked satisfactory.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-8909

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 EL MILAGRO MEXICAN FOOD	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 52	Date 05/08/2018
Address: 1034 OTTAWA AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder MILAGRO GONZALEZ / HECTOR LOPEZ	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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 checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) The food operation shall have written procedures for employees to follow when responding to vomiting or diarrheal event. The procedures shall address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surface to vomit or diarrhea.

5.1(O) Handwash sink use. Observed peeler and food scraps in handwash sink. Handwash sinks shall be used for handwashing only.

Note: Discussed prepared food for sale. All food is cooked fresh everyday and sold that day.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-0734

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 ENSIGN'S PUB	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 180	Date 05/04/2018
Address: 611 OTTAWA AVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder BRANDON ENSIGN	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input 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 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) Written procedure for vomit/diarrheal incident. Person in charge shall have a written procedure for responding to a vomit or diarrhea incident. Must include how to segregate and sanitize the area to reduce the transmission of disease. Provided example procedure at time of inspection.

3.2(D) Containers identified with common name. Containers shall be labeled with the common name if food is removed from its original packaging. Observed brown sugar in container that is not labeled, label container.

*3.4(D) Cooling methods. observed chili in walk-in cooler that was cooling. Ice paddle was used to rapidly cool chili, however, chili temped at 85°F after 2 hours of cooling. Must cool to 70°F within 2 hours, and cool to 41°F or below within an additional 4 hours. - violation corrected at time of inspection, ice paddle added to chili.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-439-0548

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FAMILY RESOURCE CENTER - HEAD START	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7012	Date 05/08/2018
Address: 648 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder NOCAC INC. - HEAD START	Inspection Time (min) 50	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection.

All temperatures checked satisfactory.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRICKER'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 108	Date 05/10/2018
Address: 1005 N. CLINTON STREET, SUITE 1 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder ALL SPORTS FOODS TWO, LLC	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 05/20/2018	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

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

3.4(G) - The facility is not date marking all containers of TCS that are held under refrigeration. Per code, TCS foods held for more than 24 hours under refrigeration must be date marked and used, sold, consumed or discarded in 7 days, with the day the food is opened being day one. **CRITICAL VIOLATION**

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

4.4(D) - The mechanical dishwasher was observed to be heavily soiled, as well as the chemical bottles stored next to it. Per code, A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards 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(A)(1) - Observed the equipment used to store tooth-picks that are placed into food soiled with food debris. Also observed a tub used to store pizza spatulas soiled with food residue. Also, a tray used to store clean utensils in the wash ware area soiled. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. **CRITICAL VIOLATION**

4.5(D) - The following issues were observed during inspection: The shelf above the food slicer had food particles and other debris on it; The scale used to weigh product was heavily soiled; The deep fry units had a heavy build-up of grease

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

and flour on them; The metal vents to the fire suppression hood had a build-up of grease on them; The utility cart in the food processing area was observed heavily soiled with food particles. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.8(E) - Observed clean serving utensils (forks and spoons) being stored with the food contact portion up. Per code, clean equipment and utensils shall be stored covered or inverted.

6.4(A) - Observed multiple ceramic tiles in the utility room cracked or missing. Per code, to assist in cleaning, the physical facility shall be maintained in a state of repair. REPEAT VIOLATION.

Due to critical violations and repeat violations, a follow-up inspection will be conducted in the next 10 days.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRICKER'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 108	Date 05/16/2018
Address: 1005 N. CLINTON STREET, SUITE 1 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder ALL SPORTS FOODS TWO, LLC	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Today a follow-up inspection was conducted as a result of two critical violations and two repeat violations noted during the standard inspection conducted on May 10, 2018.

The following issues have been corrected from the previous inspection: The facility is now properly date marking product in the prep cooler; The facility installed new tiles in the utility sink area. There is still an area that needs grout, but PIC stated that will be done soon.

The following issues have still not been completely corrected.

4.4(D) - The mechanical warewashing machine still had residue on the outside of it, as well as the chemical dispenser and stainless-steel wrack. Per code, A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards 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(A) - The facility's holding containers for wooden toothpicks which are placed directly into customers' food still was observed with particles in them. The PIC stated that more holding units are being utilized and are being cleaned nightly. It appears that the contamination is occurring during production so a new storage method (a lid) or distribution system needs to be utilized. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. CRITICAL VIOLATION

Since the last inspection, the following noncritical violation were corrected: All food working containers have been properly identified; the shelf above the food slicer was clean to site.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE BASEBALL CONCESSIONS		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 29	Date 05/17/2018
Address: PO BOX 262 HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.		
License holder HICKSVILLE BASEBALL ASSOCIATION		Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //		Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) - Facility needs written procedures to respond to a fecal or vomit incident.

4.2(l) - Facility needs test strips for sanitizing solution.

PIC is in process of taking Level 2 class.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-260-479-0251

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE GIRL'S SOFTBALL ASSOCIATION	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 28	Date 05/17/2018
Address: HICKSVILLE PARK HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder HICKSVILLE GIRL'S SOFTBALL ASSOCIATION	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input 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(C)(16) - Facility needs written procedures for how to respond to a vomit or fecal incident.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-439-8939

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE HARDWARE	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 212	Date 05/17/2018
Address: 520 1/2 WEST HIGH ST HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder JUSTIN KUHN	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 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	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)

3.1 - Observed some meat items that were not marked as state or federally inspected. Also, chicken salad and buffalo chicken salad were made at a retail plant in Indiana, not a federal inspected plant. Food must come from an approved source.

3.5(C) - There are a lot of bakery products with no ingredient statements or impartial statements. Because some of these products have known allergens that are not declared, the facility agreed to pull the product until proper labels are generated.

The producer of bakery will be contacted.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-547-8665

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE SHELL #3250	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8032	Date 05/23/2018
Address: 200 W. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder ALIGHT PETROLEUM, INC	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) - The facility did not have written procedures to respond to a vomit or fecal incident as required by code. Corrected during inspection.

4.0(I) - The facility has a shelf used to store a chili sauce and a cheese dispensing equipment on that is not easily cleanable as it is not smooth wood. 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.

5.1(E) - The f'real machine does not have a backflow device on it. Per ODH, a ASSE 1022 backflow is required. Code states "A backflow or backsiphonage prevention device installed on a water supply system shall meet American society of sanitary engineering (ASSE) standards and as referenced in the Ohio plumbing code for installation, maintenance, inspection, and testing for that specific application and type of device.*CRITICAL VIOLATION*. REPEAT VIOLATION The facility ordered a backflow but it is on back-order. Please call our office when it comes in and is installed.
3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JERSEY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 98	Date 05/11/2018
Address: 1995 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EOC OF OHIO	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

*Denotes critical violation

2.4(C) The food service operation shall have written procedures for employees to follow when responding to a vomiting or diarrheal event. The procedures shall address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitous or fecal matter. - Gave example policy at time of inspection.

*3.4(F) Cold holding temperatures. Observed sliced lemons and limes at 54°F. Cold holding must be maintained at 41°F or less. Put on ice at time of inspection - violation corrected.

*3.4(G) Date marking. Pulled pork was not properly date marked. The date on the pork was 4/26, which was the day of preparation. Pork was then frozen, and not marked when removed for thawing. Foods must be marked when removed from the freezer to indicate when they must be sold, consumed or discarded - this cannot exceed 7 days. The day pulled from the freezer counts as day one.

4.4(A) Equipment repair and adjustment. Equipment shall be maintained in a state of repair and condition that meets the requirements of this chapter. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers' specifications. Found prep coolers with the lids unattached, bolts loose or missing. This equipment needs repaired. Repeat violation will schedule follow-up inspection.

*4.5(A) Cleaning of food-contact surfaces. Observed can opener with accumulation of metal shavings and food debris. Food-contact surfaces shall be clean to sight and touch and should be cleaned as often as necessary to preclude an accumulation of food build-up and debris. Clean the can opener more often.

*4.5(B) Food-contact cleaning frequency. Equipment and utensils used with time/temperature controlled for safety foods shall be cleaned throughout the day at least every four hours. The bowls used to marinate chicken are not being cleaned every four hours. Person in charge recommended getting another set of bowls to rotate out every four hours. Bowls and

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

utensils must be cleaned every four hours.

6.4(B) Physical facilities cleaning frequency. The plumbing under dishwasher and wall behind dishwasher need cleaned. The physical facilities shall be cleaned as often as necessary to keep them clean.

Note: Non-commercial equipment has been replaced, old cooler for sauces has been replaced with a new cooler - thank you!

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JERSEY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 98	Date 05/18/2018
Address: 1995 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder EOC OF OHIO	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Conducted follow-up to check critical violations since last inspection.

- 3.4(F) Cold Holding - corrected - all foods at proper holding temperatures
- 3.4(G) Date Marking - corrected - pork date marked. Discussed also putting a "use by" date on food product
- 4.5(A) Cleaning Food contact surfaces - corrected - Can opener cleaned
- 4.5(B) Cleaning Frequency - corrected - "Wing Bowls" now being cleaned every 4 hours
- 6.4(B) Physical Facilities cleaning frequency - corrected. Area behind dishwasher and plumbing of dishwasher has been cleaned.

Discussed methods for repairing equipment.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JEWELL CAFE LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9055	Date 05/03/2018
Address: 27983 JEWELL ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder KELLY MCKENNEY	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Today as follow-up visit was conducted as a result of the standard inspection on 4/26/18, when critical violations were observed and not corrected at the time of inspection. Today it was observed:

- Employees were using gloves when touching ready-to-eat food, per code.
- The facility is working with a printing company to completely redo its menu. The issue of marking foods that need a consumer advisory will be addressed when they come in. Will follow-up during the facility's next standard inspection.

Non-critical violations that were corrected since last inspection: All employees had their hair restrained; Working containers of food were observed to be identified.

A work-day is scheduled for later this month when the other physical facility issues will be addressed.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-438-7779

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 JIGG'S DRIVE-IN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9056	Date 05/30/2018
Address: 1111 HOLGATE AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder TOM HOPKINS	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input 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 type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.2(D) - Observed an employee wash their hands in the three-bay sink prior to putting gloves on. Per code, food employees shall clean their hands in a handwashing sink or approved automatic and washing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. CRITICAL VIOLATION Had disucusion with PIC about the situation, she will require employees to wash hands in the approved handwash sink.

All temperatures checked satisfactory.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-438-6023

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KENTUCKY FRIED CHICKEN OF DEFIANCE INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9057	Date 05/25/2018
Address: 948 S. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder LINDA L. DEMPSEY	Inspection Time (min) 100	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

- 3.2(M)(5) - Observed sanitizing buckets being stored directly on the floor. Per code, containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.
- 4.5(A)(3) - Observed nonfood contact surfaces of equipment - microwave, bun toaster - soiled. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 4.5(D) - Observed multiple wire racks throughout the kitchen, used to store utensils and packaged food on soiled with dust, grease or other debris. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT VIOLATION
- 4.5(D) - Observed multiple reach in coolers, freezer and hot hold units that were soiled with food residue. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT VIOLATION.
- 4.5(D) - Observed an accumulation of dust and debris on top of ovens, and the hot hold unit - including the computer screens and wires. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT VIOLATION.
- 5.1(O) - Observed hand-tools being stored in one of the three hand wash sinks. Per code, a handwashing sink shall be maintained so that it is accessible at all times for employee use. Also, a handwashing sink may not be used for purposes other than handwashing. CRITICAL VIOLATION

Facility is short staffed but needs to make sure all areas of the kitchen are being cleaned.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KROGER FUEL CENTER J-936	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 80	Date 05/11/2018
Address: 1856 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder LAURA JAMES, MGR	Inspection Time (min) 15	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-784-5742

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LAURELS OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9065	Date 05/14/2018
Address: 1701 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder STEVEN MEYER	Inspection Time (min) 70	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

4.0(I) - Observed cardboard being used as a table liner under two pieces of equipment. To assist with cleaning, code requires 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. Corrected during inspection.

4.5(D) - Observed the metal frame of the plastic bag holder was soiled with food residue; the underside of the shelf above the hot hold units had food residue on it; the can opener frame had an accumulation of metal shavings on it. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.8(E) - Observed clean plates and cups being stored uncovered and not inverted as required by code. Corrected during inspection

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LEAPING & LEARNING	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9066	Date 05/21/2018
Address: 150 GRAND AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder ADILAE BERGALOWSKI	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 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)

*Dentoes Critical Violation

*3.1(A) Food source compliance with food law; food shall be obtained from sources that comply with law. Observed "farm fresh" eggs in refrigerator. Eggs must be purchased from an approved source; this includes retail food establishments and REGISTERED farms markets. "Farm fresh" eggs should only be purchased from a registered market, and must be properly labeled. No eggs had been used at yet prior to the inspection. Person in charge is going to removed eggs from the facility, they will not be sold, consumed, or used as an ingredient in the facility.

4.5(D) Cleaning non food-contact surfaces. Observed accumulation of dirt and dust on top of refrigerators. Non food-contact surfaces must be cleaned as often as necessary to preclude an accumulation of soil residues. - Cleaned at time of inspection - violation corrected

Note: Julie Bingham has completed Level 2 training, written vomit.diarrheal clean-up policy is available and posted in the kitchen.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LITTLE CAESARS PIZZA #14130004	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 83	Date 05/03/2018
Address: 319 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder R & E PIZZA PEOPLE	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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)

2.4(C)(16) Person in charge shall have written procedures for responding to vomit/diarrheal incident. Procedures shall address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumer, food, and surface to vomitus or fecal matter. Note - reviewed employee handbook - the handbook did discuss employee health policy, foodborne illness, etc., but did not include procedure for vomit/diarrheal clean-up.

4.4(A) Equipment repair. Observe seal broken on door of "dough" cooler. All equipment shall be maintained and in good repair. Replace seal.

4.5(D) Cleaning frequency nonfood-contact surfaces. observed shelving used to hold containers with accumulation of food debris. Nonfood-contact surfaces shall be cleaned at a frequency to preclude an accumulation of soil residues.

6.1(M) Outer openings. Observed back door open at start of inspection. Door left open. Doors shall be closed to prevent entry of insects and rodents. Closed during inspection, violation corrected.

6.4(A) Physical facilities repair. Outlet cover is broken above "dough prep table". Physical facilities shall be maintained and in good repair. Replace outlet cover to facilitate easy cleaning.

6.4(B) Cleaning frequency of floors. Back "dough room" floor needs cleaned more frequently. Under equipment and in corners/wall floor junctures are heavily soiled. Clean as often as necessary to keep these areas clean.

Note: Tim just completed Level 2 Food Safety Training. Will have results in 2 weeks. Call 419-784-3818 once results are received.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-785-4212

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MCDONALD'S (DEFIANCE - NORTH)	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9074	Date 05/29/2018
Address: 1111 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder JAMES RIVELLO	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.2(G) - Observed an employee preparing food with a watch on their arm. Per code, except as provided in code, while preparing food, food employees may not wear jewelry on their arms or hands. Corrected during inspection.

3.2(D) - Observed a bottle of clear liquid stored on the ice cream machine with no identification. It was later determined to be water. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food.

3.2(M)(5) - Observed a sanitizing bucket stored directly on the floor. Per code, containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles. Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT # 003778	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-6498

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MENARD'S	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8072	Date 05/01/2018
Address: 08845 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder MENARD, INC.	Inspection Time (min) 15	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-782-0436

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MERCY HOSPITAL OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 8	Date 05/14/2018
Address: 1404 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder AVI	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No apparent violations at time of inspection.

Vomit/Diarrheal incident written procedure available for review during inspection.

All temperatures ok, facility clean and well maintained.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEY SUPER MART	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8048	Date 05/11/2018
Address: 130 E. MAIN STREET NEY, OH 43549		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder DENNY KNOTT	Inspection Time (min) 45	Travel Time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(A) Level 2 Food Safety Manager's Training. At least one person from the establishment must complete an ODH approved level 2 food safety training. This is a repeat violation. No certificate available to review during inspection. Will follow-up with manager to see if progress has been made in obtaining the certification.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Observed bottom of pizza prep cooler with an accumulation of food debris. Nonfood-contact surfaces shall be cleaned as often as necessary to keep them clean.

All temperatures ok at time of inspection. Coolers have thermometer, corrected since last inspection.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PIZZA HUT # 010825	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9083	Date 05/22/2018
Address: 1133 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder TOH PIZZA INC.	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

On this date a follow-up inspection was conducted as a result of multiple repeat violations noted during a standard inspection on April 23, 2018. During the follow-up inspection, the following was noted:

The shelf that had bare wood exposed near the ware wash machine has been replaced with stainless steel. Issue corrected.

4.4(D) - The mechanical wash ware machine was observed to have residue on the inside doors of the unit as well as the outside of the unit. The inspection was conducted prior to the facility opening to the public, and the machine being used only a few times. 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) The facility utilizes numerous wire racks to store food product and clean utensils. Observed that several of the racks were still soiled with food residue and other debris. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT VIOLATION.

The following non-critical, nonrepeat violations were corrected since the last inspection: The knife rack that was broken has been replaced; The pumping system for the soda machine has been cleaned; The printer above the saucing area has been cleaned; the plastic tubs used to store utensils has been cleaned; and the electrical box above a food prep area has been cleaned.

Still outstanding issues include: The shelf above the deep fryer; and there still is a large gap on the wall coving in kitchen area.

As a result of repeat violations, a letter will be sent to the license holder requesting a joint inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-8307

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PROMEDICA DEFIANCE REGIONAL HOSPITAL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7036	Date 05/15/2018
Address: 1200 RALSTON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder DEFIANCE HOSPITAL INC.	Inspection Time (min) 110	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

<input 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)

3.2(D) - Observed a working container of food in the grill press area, unlabeled. 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.

3.4(F)(1)(b) - When tempting the chicken salad and cottage cheese on the salad bar, the chicken salad was 45F on the top portion, (after stirring product it was below 41F) while the cottage cheese tempted at 43F. Per code, cold held food shall not exceed 41F. Advise putting less product in the pan and/or more stirring of the product to distribute the temperature. CRITICAL VIOLATION. Corrected during inspection.

4.0(I) - Observed saran wrap placed down on a surface that is used to store utensils on during pauses in food dispensing. Per code, these surfaces which requires frequency cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Corrected during inspection.

4.4(A)(1) Observed heavy condensation build-up in the walk-in freezer. To protect food from possible contamination, equipment shall be maintained in a state of repair

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RAINBOW PROMISE DAY CARE CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7033	Date 05/21/2018
Address: 561 CARTER ROAD DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder RAINBOW PROMISE DAY CARE CENTER	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input 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(C)(16) - Facility needs a written procedure to respond to a vomit or fecal incident. Corrected during inspection.

Discussed between storage of utensils.(spoons and spatulas).

All temperatures checked satisfactory.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RED ANGEL PIZZA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 106	Date 05/07/2018
Address: 126 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder RED ANGEL PIZZA	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input 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(C)(16) - Facility needs to have written procedures to respond to a diarrhea or vomit incident. Corrected during inspection.

Everything else looked good.

Issue noted on the previous standard inspection have been corrected.

Facility has added a mechanical washware machine since the last inspection.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RITE AID PHARMACY # 2352	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8052	Date 05/11/2018
Address: 1816 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder LANE DRUG COMPANY	Inspection Time (min) 20	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-7832

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 RITE AID PHARMACY # 2364	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8053	Date 05/11/2018
Address: 618 NORTH CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.	
License holder LANE DRUG COMPANY	Inspection Time (min) 20	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-0155

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 SHERWOOD PARK CONCESSION	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7022	Date 05/17/2018
Address: 200 E CEDAR ST. SHERWOOD, OH 43556		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder SHERWOOD VILLAGE	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input 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(C)(16) - Facility did not have a written procedure to respond to a vomit or fecal incident.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ST. JOHN CHILD CARE CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7025	Date 05/07/2018
Address: 812 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 2 < 25,000 SQ. FT.	
License holder ST. JOHN LUTHERAN CHURCH	Inspection Time (min) 25	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection.

All temperatures checked satisfactory.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility STOP AND SHOP	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 56	Date 05/11/2018
Address: 1910 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder GLOBAL PARTNERS	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

Everything else looked good.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility TACO BELL OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9104	Date 05/09/2018
Address: 1902 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder GMK INC.	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input 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 checked="" 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 did not have written procedures for how to respond to a vomit or diarrhea incident 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 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.

4.5(A)(3) - Observed bins used to store pre-packaged food and packaging material (the chip bags under counter and the condiments by drive-thru window) with accumulation of food particles. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. The bin containing the packaged chips and packaging materials were cleaned during inspection.

5.0(H)(2) - The facility's handwash sinks were not able to produce water at least 100F when I first arrived at the facility. The PIC stated that the wash ware machine had just been filled with hot water and new sanitizing buckets - using hot water - had just been made. At the end of the inspection a check of the handwash sinks had water over 100F as required by code. However, per code hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food service operation.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-784-0990	

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility TIM HORTONS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 47	Date 05/01/2018
Address: 524 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder ELIAS SAMAHA	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

3.2(K) The facility is utilizing cups of hot water to store food contact utensils in-between use. During inspection the water temperature in two of the containers were tempted at 110.6F and 113.8F. Per code, in a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

3.2(Q) - Observed a box of food stored directly on the floor in the walk-in freezer. Per code, food shall be protected from contamination by storing the food at least six inches above the floor. Corrected during inspection.

4.0(I) - Observed the metal divider between the dump sink and panini press has a coating on it that has begun to peel and bubble. The result is the surface is no longer smooth and easily cleanable. 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.

4.8(E) - Observed plates used for dine-in service being stored uncovered and not inverted. Also, the spoons in the wash area were being stored with the food contact surface up. Per code, clean equipment and utensils shall be stored covered or inverted.

6.1(C) - Observed the wall/floor junction coving along the walk-in cooler is peeling back leaving a gap that could allow food particles to fall behind.

6.1(M) - Observed the rubber seal to the back door is coming off at the bottom, causing a gap (according to PIC a new seal has been ordered). Per code, outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility TWIN RIVERS CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9045	Date 05/22/2018
Address: 395 HARDING STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder HARBORSIDE HEALTHCARE L.P.	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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)

2.4(C) Written procedure required for responding to a vomit or diarrheal incident. 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. The procedures shall address the specific actions employees must take to minimize the spread of contamination and exposure to vomitus or fecal matter.

4.4(A) Equipment repair. Equipment must be maintained and in good repair. Observed air conditioning unit (above dish washing station) leaking. Water is dripping down wall, the water is also causing the unit to grow mold. Repair unit so that condensation will drain outside, and not drip into dish-washing area.

6.2(B) Cleaning frequency. The physical facilities shall be cleaned as often as necessary to keep them clean. Air conditioner and wall need cleaned more frequently, and sanitized, to stop mold growth caused by condensation.

Dishwasher: Wash Cycle - 157°F, Rinse Cycle - 172°F - OK

Note: Wall has been repaired that was observed damaged at last inspection.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VILLAGE FOOD EMPORIUM	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8070	Date 05/31/2018
Address: 14023 STATE ROUTE 18 SHERWOOD, OH 43556		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder WIRTH'S SUPERMARKET INC.	Inspection Time (min) 75	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) - The facility did not have written procedures on how they would respond to a vomit or fecal 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. An example of a written procedure can be found at www.defiancecohealth.org.

3.4(K) - The facility has a HACCP plan for reduced oxygen packaging as required by code. In reviewing the records associated with the program it was noted that not each time ROP is being conducted, the critical control points are being documented. Per code, these records must be maintained for at least 6 months and available for review. **CRITICAL VIOLATION**

3.5(C)(2)(b) - The facility is manufacturing and packaging a sandwich spread. In reviewing the label, the sub-ingredients for salad dressing are not listed. Per code, label information shall include if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food.

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

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 WESTWOOD SALOON	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9113	Date 05/30/2018
Address: 2103 BALTIMORE ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder DONNA BALDWIN	Inspection Time (min) 45	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C) Written procedure for vomit/diarrheal incident. Must have a written procedure for responding to a vomit/diarrheal incident. The procedure must include of to minimize the contamination from vomitus or fecal matter.

4.1(H) Nonfood-contact cleanability. Bare wood in cooler needs painted/sealed. - Repeat Violation

5.1(S) Plumbing system repair. Men's bathroom sink has very low pressure. Handwash sinks shall be provided with water pressure adequate to facilitate hand washing. - Repeat violation.

All temperatures ok at time of inspection.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility YAMATO STEAKHOUSE OF JAPAN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 140	Date 05/22/2018
Address: 900 N CLINTON ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder REN MIN XU	Inspection Time (min) 45	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

*3.4(F) Cold holding. Observed foods in prep cooler between 42°F-44°F. Cold holding shall be maintained at a temperature of 41°F or below. At the time of inspection, the cooler temperature was adjusted. Be sure to monitor temperatures to make sure the temperature is maintained at 41°F or below.

Dishwasher: Wash cycle - 162°F Rinse cycle 182°F

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

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

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