

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



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
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
05.2 Mobile water tanks Approved materials, design, construction, flushing, disinfection, proper hoses
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
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
06 Physical facilities - materials for construction & repair Surface characteristics for indoor and outdoor areas
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
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
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
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
07 Poisonous or toxic materials labeling & identification Original containers identifying information; Common name for working containers
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
07.2 Poisonous or toxic materials storage & display separation; Location
08 Special requirements fresh juice production Proper package and labeling
08.1 Special requirements heat treatment dispensing freezers Requirements for freezer; Requirements to operate
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
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
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
09 Criteria for reviewing facility layout & Equipment specification Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements
3717-1-20 Existing facilities & equipment Grandfather clause; Replacement equipment & facilities

DEFIANCE COUNTY GENERAL HEALTH DISTRICT

Critical and Non Critical Violations Report

07/01/2018 - 07/31/2018

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
ASIAN GRILL BUFFET	8959 STATE ROUTE 66 NORTH	0	0	
BOB EVANS RESTAURANT LLC # 570	1835 N. CLINTON STREET	3	0	4.1, 4.4, 4.5,
CAMP LAKOTA	2180 GINTER ROAD	4	1	3.2, 3.4*, 4.1, 4.5,
CAMP LIBBEY	28325 ST RT 281	5	0	2.4, 3.2, 4.2, 6.2, 3.2,
CAPTAIN D'S	08923 STATE ROUTE 66 NORTH	4	0	3.2, 3.4, 4.4, 4.5,
CASA GRANDE	520 W. HIGH ST.	5	2	2.4, 3.2*, 3.4*, 4.5, 4.8,
CHIEF MARKET SQUARE	705 DEATRICK STREET	5	0	3.2, 3.5, 4.1, 4.4, 4.5,
DARI-DE-LITE	961 E. HIGH STREET	5	1	2.4, 3.2*, 4.0, 4.1, 6.4,
DEFIANCE DAIRY QUEEN GRILL & CHILL	1036 SOUTH CLINTON STREET	1	1	3.4*,
DEFIANCE PANCAKE HOUSE	2023 S. JEFFERSON AVENUE	4	1	2.4, 3.2*, 4.0, 6.4,
DEFIANCE PARTY MART	1841 E. SECOND STREET	2	0	4.1, 4.5,
FOODS FOR LIVING	1770 S. JEFFERSON AVENUE	0	0	
FORT DEFIANCE MEATS	1214 S. CLINTON STREET	1	0	3.4,
HAMPTON INN	1037 HOTEL DRIVE	1	0	3.4,
HOLIDAY INN EXPRESS	1148 HOTEL DRIVE	1	1	3.4*,
HOT RICE !	1500 N. CLINTON STREET #120	10	6	2.4*, 3.2*, 3.4*, 4.0, 4.5, 6.1, 6.4, 7.0*, 2.4*, 3.4*,
MARCO'S PIZZA # 38	900 N. CLINTONT ST	3	1	2.4*, 3.2, 4.2,
MCDONALD'S (DEFIANCE - EAST)	1740 E. SECOND STREET	2	0	2.3, 4.5,
MEIJER STORE # 189	137 ELLIOTT ROAD	6	0	3.2, 4.1, 4.4, 4.5, 6.4, 8.3,
PADRONE'S PIZZA	1800 EAST SECOND STREET	6	2	2.4, 3.2, 4.4, 4.5*, 6.4, 7.0*,
PANDA EXPRESS #2968	1455 N. CLINTON STREET	0	0	
PAPA JOHN'S PIZZA	411 SECOND STREET	1	0	4.4,
SUBWAY DEFIANCE - SOUTHSIDE	1203 S. CLINTON STREET	0	0	
SWEET PEAS PIZZA	01582 EVANSPORT ROAD	0	0	
WE'RE ROLLING PRETZEL COMPANY	1500 N. CLINTON STREET	2	0	2.4, 6.4,

Grand Totals

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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 07/30/2018
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) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input checked="" 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 inspection prior to establishment opening after remodeling.

Carpet in dining room has been replaced with tile.

Tile replaced on wall adjacent to kitchen.

Cleaned and painted ceiling and walls.

New Hershey's Ice cream cooler purchased.

Facility was clean at time of inspection.

Facility plans to open on 8-2-18. No food was in the walk-in cooler or reach in coolers at time of inspection. New food delivery is scheduled prior to opening date.

Ok to re-open

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 BOB EVANS RESTAURANT LLC # 570	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9009	Date 07/19/2018
Address: 1835 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder BOB EVANS RESTAURNAT, LLC	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
<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
4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.1(Y) Food temperature measuring devices. All mechanical cooled equipment shall have a thermometer to monitor temperatures. There was no thermometer in the "drink station" cooler, one was provided at the time of inspection. --Violation Corrected.

4.4(A) Equipment repair and adjustment. Both freezers in the kitchen had an accumulation of ice in them. Equipment shall be maintained in original working order. Manager indicated a part is on order for the freezers to be repaired, and that they will defrost and clean the freezers in the interim.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Observed reach in coolers and cooler/warmer drawers with an accumulation of food debris. Nonfood-contact shall be cleaned as often as necessary to preclude accumulation of food debris.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-1350

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 CAMP LAKOTA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7004	Date 07/25/2018
Address: 2180 GINTER ROAD DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder BLACK SWAMP AREA COUNCIL / BSA	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

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

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
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20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.2(Q) - Observed a box of juice and bags of ice used in food being stored on the floor of the walk-in freezer. Per code, food shall be stored at least six inches above the floor.

3.4(G) - Observed a bottle of salsa that had been opened and held under refrigeration with no date mark on it. Per code, TCS foods held under refrigeration for more than 24 hours must be date marked. CRITICAL VIOLATION Corrected during inspection.

4.1(G) Observed the can opener with an accumulation of debris on it. Per code, cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.

4.5(D) - Observed an accumulation of debris on the outside of the cooking griddles (spilled batter), on the outside working containers, and on shelving. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Did have a discussion with the PIC in regards to the physical facility issues: Painting of metal shelves; making doors completely tight fitting; and condition of wood trim.

Also discussed the issue of campers setting tableware. Make sure the parts of the utensils that are food contact surfaces are not touched with bare hands.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-303-4510

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 CAMP LIBBEY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7005	Date 07/12/2018
Address: 28325 ST RT 281 DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder GIRL SCOUTS OF WESTERN OHIO	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
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Water, Plumbing, and Waste

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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
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Special Requirements

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Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

- 2.4(C)(16) - Facility needs a written procedure to respond to a vomit or fecal incident. An example program can be found at www.defiancecohealth.org.
- 3.2(C)(8) - Observed product being stored uncovered in the reach in cooler and the walk-in cooler. Per code, to protect food during storage food shall be stored in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.
- 3.2(U) - In discussion with the PIC it was noted that during breakfast unpackaged bread slices are placed onto a counter for kids to grab and place into toaster. Per code, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CRITICAL VIOLATION.
- 4.2(I) - The facility needs test strips to measure sanitizing concentration levels.
- 6.2(E) - The facility needs a sign informing employees to wash their hands placed at the hand wash sink.

Discussed with PIC the issue of developing a policy for camp staffers access to the kitchen and food. Also the issue of kids setting the tables to assure they first wash their hands, and that the food portion of utensils are not touched with bare hands.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-5888

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 CAMP LIBBEY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7005	Date 07/30/2018
Address: 28325 ST RT 281 DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder GIRL SCOUTS OF WESTERN OHIO	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
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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
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Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
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Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

3.2(O)(2) - In discussion with the PIC it was noted that currently campers are allowed to use their plate for the salad bar on multiple trips. Per code, self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from the display and serving equipment. During the inspection a plate cart was brought to the salad bar and from now on all campers will have clean utensils for the buffet line. Corrected during inspection.

All violations noted on the previous report have been corrected.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-5888

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 CAPTAIN D'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 10	Date 07/17/2018
Address: 08923 STATE ROUTE 66 NORTH DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder D'S OF OHIO	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 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) Observed hush puppy batter stored with no cover in reach in cooler. Foods shall be protected from contamination with lids, packaging, or shall be loosely covered. - Batter disposed of at time of inspection - violation corrected.

3.2(K) Utensil storage. Observed macaroni scoop store outside of container between use. Observed hush puppy batter scoop stored in container with handle touching food product. In between uses, utensils shall be stored to prevent contamination. Shall be stored inside of food, with handle above/not touching food product.

*3.4(F) Time temperature controlled for food cold holding. Observed food inside reach-in cooler outside of temperature control. Coleslaw was 48°F, crab cakes were 46°F. Cold foods must be maintained at an internal temperature of 41°F or below. Food moved to different cooler at time of inspection.

4.4(A) Equipment repair and adjustment. Reach in cooler was not maintained a temperature to hold foods at 41°F or below. The built in thermometer measures at 50°F, the thermometer placed inside of the cooler measured 48°F. This cooler must be looked at to verify it is working properly. If it cannot be fixed, it may need replaced. Food moved to different cooler at time of inspection.

4.5(D) Equipment cleaning. Nonfood-contact surfaces of equipment need cleaned. Shall be cleaned at a frequency to preclude accumulation of soil residues. Reach in cooler and microwaves need cleaned more frequently.

Note: Cleaning of equipment has improved. Continue to clean frequently in crack, crevices, hard to reach areas. The dining remove has been remodeled. No remodeling took place in the kitchen.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-2004

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 PANCAKE HOUSE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 87	Date 07/25/2018
Address: 2023 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder OSWALDO MARTINEZ	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 checked="" type="checkbox"/> 2.4 Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input 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) - The facility did not have written procedures on how to respond to a vomit or fecal incident in the facility as required by code. An example of a written procedure can be found at www.defiancecohealth.org.
- 3.2(A) - Observed an employee touch ready to eat food with their bare hands. Per code, except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CRITICAL VIOLATION. After discussion, the employees began using gloves when handling ready to eat food. Corrected during inspection.
- 3.2(C)(8) - Observed multiple containers of food being stored uncovered. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.
- 4.0(I) - Observed in the Pepsi cooler the metal wire racks have been covered with a saran wrap type material. 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. PIC stated that a new unit has been order and the shelves will not be covered with that material.
- 6.4(B) - Observed dust on the cabinet above the service window area. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

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

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 PARTY MART	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8017	Date 07/23/2018
Address: 1841 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder OTTAWA OIL COMPANY INC.	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.1(Y) Temperature measuring devices. All mechanical cooling equipment must have a temperature measuring device to monitor the ambient air temperature. Pizza prep cooler did not have a thermometer. Prove thermometer. Note, internal temperature of food measured 40°F - good.

4.5(D) Cleaning nonfood-contact surfaces. Trays on cappuccino machines/creamer machine had accumulation of food residue. Nonfood-contact surfaces shall be cleaned as often as necessary to preclude accumulation of soil residues - clean.

Note: Labeling looks good on hot and cold foods packaged on-site.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2900

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 FOODS FOR LIVING	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8025	Date 07/09/2018
Address: 1770 S. JEFFERSON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 2 < 25,000 SQ. FT.	
License holder CARMELITA WILLIAMS	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No apparent violations at time of inspection.

All temperatures ok, labeling looks good.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-782-6422

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 FORT DEFIANCE MEATS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8026	Date 07/24/2018
Address: 1214 S. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder SCOTT HELLER	Inspection Time (min) 90	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)

*3.4(G) Date marking of reduced oxygen packaging. Observed ROP packaged food that did not have a date mark on it. After food is removed from original packaging, it must be labeled to indicate a refrigerated shelf life that is either: 30 days from being opened, the manufacturer's sell by/use by date - whichever occurs first. Marked at time of inspection, violation corrected.

Discussed ROP with variance and without variance. Labeling looks good for ROP product.

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 1-419-784-2982

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 HAMPTON INN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 63	Date 07/19/2018
Address: 1037 HOTEL DRIVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder OLD FORT HOSPITALITY INC	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

*3.4(l) Time as a public health control. Waffle batter is using time as a public health control. Records are incomplete. Must document when batter is prepared, and when batter is discarded on tracking sheet, per written procedure.

3717.41 Food service operations shall not operate without a food license. The license posted in the kitchen expired March 1, 2018. Must post current food license.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-1515

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 HOLIDAY INN EXPRESS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9116	Date 07/24/2018
Address: 1148 HOTEL DRIVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder DEFIANCE HOSPITALITY INC.	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
<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

*3.4(F) Food hot-holding temperatures. Some food in hot holding was not at proper holding temperature. Hot holding must be maintained at 135°F for time/temperature controlled for safety foods. Veggie omelete was at 121°F at time of inspection; turkey sausage was at 112°F at time of inspection; pork sausage was at 118°F at time of inspection.

Temperatures were observed at 9:20am, food pulled at time of inspection. Spoke with person in charge about temperature monitoring. Use metal stem thermometer to monitor temperatures after food is put in hot holding.

Metal stem thermometer has been provided, previous violation corrected.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-0782

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 HOT RICE !	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9052	Date 07/02/2018
Address: 1500 N. CLINTON STREET #120 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder QAU LIAN DONG	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) 07/12/2018	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 checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input 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 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(A)(2) - The facility still does not have a person with Level 2 training. REPEAT VIOLATION.

2.4(B) - The person-in-charge was not able to demonstrate that he had the required knowledge of the required hot hold, and cold hold temperatures of food as noted in the violations cited below. CRITICAL VIOLATION

3.2(C)(8) - Observed multiple containers of food in the walk-in cooler being stored uncovered. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers or wrappings. CRITICAL VIOLATION. Corrected during inspection.

3.4(D) - Observed the facility improperly chilling cooked crab rangoon. The product had been placed on a cookie sheet and placed in the back unrefrigerated room. When tempted the product had an internal temperature of 70.8F. The product was discarded during inspection. Per code, the food must be cooled from 135 to 70 in no more than two hours and below 41F in no more than six hours. CRITICAL VIOLATION

3.4(F)(1)(a) - The facility was observed not properly hot holding product at the proper temperature. It was noted that the sweet and sour chicken was being held at 114F. The product was discarded during inspection. Food must be hot held and a minimum of 135F. CRITICAL VIOLATION.

3.4(F)(1)(b) - The facility is improperly cold holding food. On the inspection it was noted that cooked chicken (waiting to be recooked) was being stored at room temperature. The product had an internal temperature of 65.7F. Also observed was a container of pre-cooked crab rangoon, which had an internal product temperature of 68.9F. The product was discarded during inspection. Per code food has to be cold held at 41F or below. Raw marinated chicken was also being held outside of refrigeration and had a internal temperature of 62.1F. CRITICAL VIOLATION.

4.0(A) - Observed trash bags being used as covers of food equipment. Trash bags are not designed to be used in a food processing environment for equipment covering.

4.0(I) - Observed cardboard being used as shelf lining throughout the facility and a lid for the bulk flour barrel made of bare wood. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or

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Authority: Chapters 3717 and 3715 Ohio Revised Code

that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. REPEAT VIOLATION (cardboard issue)

4.5(A)(3) - Observed the outside of the plastic flour bin with a build-up of food residue. Also, the outside of the stainless-steel mixer had food residue on it. Per code, nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. REPEAT VIOLATION

6.1(F) - Observed several ceiling tiles missing and others with signs of water damage. Per code, wall and ceiling covering materials shall be attached so that they are easily cleanable.

6.4(B)(1) - Observed the wall and electrical cords by the hand mixer splattered with food residue. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

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

Due to the numerous critical 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 1-419-782-9838	

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 HOT RICE !	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9052	Date 07/09/2018
Address: 1500 N. CLINTON STREET #120 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder QAU LIAN DONG	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

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input 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)

Today, a follow-up inspection was conducted as a result of multiple critical violation noted during the standard inspection held on July 2, 2018. The following were the observations made during today's inspection.

2.4(B) - The person-in-charge was not able to demonstrate that he had the required knowledge of the required hot hold, and cold hold temperatures of food as noted in the violations cited below.

Follow-up Inspection: While some of the critical violations on hot and cold hold issues were corrected since the initial inspection, there were still hot hold and cold hold violations during the follow-up inspection. REPEAT VIOLATION

3.4(D) - Observed the facility improperly chilling cooked carb rangoon. The product had been placed on a cookie sheet and placed in the back unrefrigerated room.

Follow-up Inspection: The product is now being placed into the walk-in cooler for chill down procedures. CORRECTED

3.4(F)(1)(a) - The facility was observed not properly hot holding product at the proper temperature.

Follow-up Inspection: During the follow-up inspection the sesame chicken was tempted at 115F. In reviewing with PIC it was noted that water is placed into the steam table up to the overflow limit. At 2 p.m., the water was checked and it was noted that the water level had dropped by about an inch and a half since being filled. This could lead to the product not being held at the proper temperature. REPEAT VIOLATION.

3.4(F)(1)(b) - The facility is improperly cold holding food. It was noted that cooked chicken (waiting to be recooked) was being stored at room temperature.

Follow-up Inspection: The product is now being stored in the prep cooler in covered containers. CORRECTED.

3.4(F)(1)(b) - During the standard inspection it was noted that raw marinated chicken was also being held outside of refrigeration and had an internal temperature of 62.1F

Follow-up Inspection: It was noted that raw marinated chicken was being held outside of refrigeration and had an internal temperature of 45.3F. REPEAT VIOLATION.

7.0(B) - Observed a working container in the dishwasher are that was not identified.

Follow-up Inspection: Bottle was observed properly identified. CORRECTED

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Since there are critical violations that have not been corrected during the initial inspection and follow-up inspection, following the DCGHD's standard operating guide on enhanced enforcement, a joint-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 1-419-782-9838	

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 HOT RICE !	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9052	Date 07/24/2018
Address: 1500 N. CLINTON STREET #120 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder QAU LIAN DONG	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other specify JOINT		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 a joint inspection was conducted as a result of critical violations not being corrected during the standard inspection (7/2/18) and follow-up inspection (7/9/18).

Findings:

The PIC is scheduled to take the Level 2 managerial training later this week. He was able to demonstrate today he was knowledgeable about proper cold hold and hot hold temperatures.

In checking product being cold hold, it was observed product is being held at 41F or below. Continue to only pull product from refrigeration as needed.

The facility replaced a coil in the hold unit that was broke. As a result, all of the product in the steam table - except the crab ragoon - was found to be above 135F as required by code. The crab ragoon was discarded during inspection. The PIC will use a pan cover to help keep the heat in during hot hold.

These findings meet code and the facility will now return to regular scheduled inspections.

Issues noted during walk-thru: Remove mixer from the same room with the mop sink; replace light bulbs in kitchen that are burned out; utilize a separate pan when handling food with known allergens (peanuts)

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-9838

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 MARCO'S PIZZA # 38	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8041	Date 07/30/2018
Address: 900 N. CLINTONT ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder E & S BUETER CORPORATION	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 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(B)(7) - In discussion with the PIC it was noted that chicken wings were in the cool down process. When asked if they were aware of the time/temperature parameters for cooling product they were able to cite the company's protocol (2 hours in the cooler then transfer to a container) but not the food code's requirement. The requirement found in 3.4(D) is 135F to 70F within 2 hours and below 41 in no more than 6 hours. This issue is a violation of 2.4(B)(7) person in charge demonstration of knowledge which includes the PIC being able to state the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food. **CRITICAL VIOLATION.** Corrected during inspection.

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

4.2(I) - The facility did not have test strips to measure its sanitizing solution for the 3-bay sink. Per code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-1555

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 - EAST)	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9072	Date 07/10/2018
Address: 1740 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder JAMES RIVELLO	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 checked="" type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input 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)

2.3(A) Designated areas. Observed employee beverage sitting on top of fountain pop syrups. Employees shall eat and drink in designated areas to prevent contamination. Also observed bracelet sitting on counter in front coffee prep area. Note- bracelet belonged to a customer, recommended putting in a nonfood-prep area for safekeeping.

4.5(D) Cleaning of nonfood-contact surfaces. Observed accumulation of food debris in many refrigerators/freezers. Specifically the salad toppings prep cooler and the chicken nugget freezer. Also observed sticky residue and dust build-up on top of customer self-serve drink machine. Nonfood-contact surfaces shall be cleaned at a frequency to preclude accumulation of soil residues.

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 1-419-782-6400

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 MEIJER STORE # 189	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8044	Date 07/26/2018
Address: 137 ELLIOTT ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 >= 25,000 SQ. FT.	
License holder MEIJER STORES LTD. PARTNERSHIP	Inspection Time (min) 130	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
<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
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
<input checked="" type="checkbox"/> 8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.2(C) - Labeling issue: Observed the facility is placing discount stickers on product and in some cases the sticker is covering up required information such as the net weight statement and nutritional fact statement. Also, multiple products throughout the store on the ingredient statement is missing the word "Ingredients." Per 9CFR 317.2(c)(2) "If the product is fabricated from two or more ingredients, the word "Ingredients" followed by a list of the ingredients as prescribed in paragraph f of this section..."

4.1(Y) - Observed that there was not a working thermometer to measure the ambient air temperature in the hot hold unit in the deli area. Per code, hot 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(A) - Observed an accumulation of condensation in the walk-in bakery freezer. Per code, equipment shall be maintained in a state of repair

4.5(D) - The following pieces of equipment (non-food contact surfaces) were found to be soiled during the inspection: The shrink wrap machine in the deli area; the meat wrapping machine in the meat department; and the tracks of the hot hold unit. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(B) - Observed a dark residue on the back wall of the dairy cooler, as well as residue on the wire rack display units inside the cooler. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

8.3(F) - Observed an accumulation of residue on the bottom shelf of the Primo bulk water machine. Per code, bulk was machines shall be maintained in a clean and sanitary condition. Corrected during inspection.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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

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 PADRONE'S PIZZA	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 15	Date 07/24/2018
Address: 1800 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder HUDLAN ENTERPRIZES LLC	Inspection Time (min) 95	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 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 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 written procedures to respond to a vomit or fecal incident in the facility as required by code. An example program can be found at www.defiancecohealth.org

3.2(D) - Observed multiple food working containers (sauces and dressing) without identification. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a retail food establishment, shall be identified with the common name of the food. Corrected during inspection.

3.2(K)(1) - Observed handles of scoops being stored in food containers with the handles in direct contact with the food. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container. Corrected during inspection.

4.4(A) - Observed the glass door to one of the reach-in coolers has a crack in it. Per code, equipment shall be maintained in a state of repair.

4.5(A)(1) - Observed a build-up of food particles on the dough press machine. This surface is a direct food contact surface. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. **CRITICAL VIOLATION**

4.5(D) - Observed the wire racks above the pizza prep area and the salad prep area with an accumulation of food particles. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

4.5(D) - Observed black residue and food particles on the rubber seals of the pizza prep cooler and the salad prep cooler. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

6.4(B) - Observed a build-up of dust and flour on the ceiling tiles above the big mixer bowl. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

7.0(B) - Observed four bottles with cleaning agents inside them with no identification on them. Per code, working

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CRITICAL VIOLATION Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-782-5255	

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 PANDA EXPRESS #2968	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 211	Date 07/12/2018
Address: 1455 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CHENG ZHANG	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 type="checkbox"/> Complaint <input checked="" 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 pre-licensing inspection 7/12/18
 All temperatures ok, hot and cold water available.
 All construction corresponds to submitted plans.
 All equipment ok, lighting sufficient.

The following must be provided before license is issued:

- Receive remainder of license fee (\$28.00)
- Verify outside dumpster and tight fitting lids
- Trash cans at hand wash stations
- Probe thermometers for monitoring internal temperature of foods
- Hair restraints
- Gloves to prevent bare hand contact
- Quat sanitizer test strips
- Labeling of bulk food storage containers if applicable (rice storage, sugar storage, etc.)
- Wash and Sanitizer buckets

OK to receive and hold cold/frozen food. OK to store food in dry food storage areas.
 Must conduct inspection prior to opening to verify the above items and issue license.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor 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 PANDA EXPRESS #2968	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 211	Date 07/17/2018
Address: 1455 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CHENG ZHANG	Inspection Time (min) 0	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 type="checkbox"/> Complaint <input checked="" 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)

All items indicated on 7/12/18 have been provided.

License issued at time of inspection.

Prior to opening ensure all food contact surfaces and nonfood-contact surfaces are cleaned and sanitized.

Ok to operate as of 7/17/2018

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor 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 PAPA JOHN'S PIZZA	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 13	Date 07/19/2018
Address: 411 SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder BAJCO OHIO LLC	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 checked="" 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
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 license transfer inspection.

4.4(A) Equipment Repair. Gasket in disrepair on cookline cooler. Equipment must be in proper working order. - Repeat violation.

Tiles have been repaired, test strips available. Previous violations corrected, thank you.

Ok to operate under Bajco Ohio, LLC. Mailed license 7/19/18

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-4455

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 SUBWAY DEFIANCE - SOUTHSIDE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9100	Date 07/05/2018
Address: 1203 S. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder BOES MANAGEMENT INC.	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 violations at time of inspection.

Did review with the PIC the company's sick policy for employees.

Also reviewed the code with regards to jewelry. The code does state while preparing food, food employees may not wear jewelry on their arms or hands except medical alert bracelet when wearing the bracelet high on the arm or a plain ring such as a wedding band may be worn.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2558

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 WE'RE ROLLING PRETZEL COMPANY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 31	Date 07/26/2018
Address: 1500 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder WRPC, 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 type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) - The facility did not have written procedures on how to respond to a fecal or vomit incident as required by code. An example program can be found at: www.defiancecohealth.org.

6.4(A) - Observed that two of the storage cabinets' laminate coating has broken off in a couple of places. Also, one of the door is cracked. Per code, the physical facilities shall be maintained in good repair.

6.4(B) - Observed an accumulation of dust behind the menu board and on top of the ICEE machine. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Inspected by MIKE PRIGGE	R.S./SIT # 3778	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-0762

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

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