

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



OHIO ADMINISTRATIVE FOOD CODE CITATIONS

2.1	Employee health Exclusion from work due to symptoms or illnesses
2.2	Personal cleanliness Clean hands & arms, Cleaning procedure for hands, When and where to wash hands, Hand antiseptics, Fingernail maintenance, Jewelry, Clothing
2.3	Hygienic practices Eating, drinking or using tobacco, Discharges from the eyes, nose, & mouth, using Hair restraints, Animals - handling prohibition
2.4	Supervision Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties
3.0	Source Safe , unadulterated, & honestly presented
3.1	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),
3.2	Protection from contamination after receiving Preventing contamination from hands and when tasting, Separation, packaging & segregation of foods, Containers identified with common name; 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 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; food storage; Vended food - original container; Food preparation, Food display, Condiments, protection, Consumer self-service operations, Returned food & re-service of food
3.3	Destruction of organisms of public health concern Cooking, 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
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4.0	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.
4.1	Design & construction equipment, utensils, linens Durability & strength or 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.
4.2	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
4.3	Equipment, utensils & linens location & installation Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed equipment installation - elevation or sealing
4.4	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
4.5	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
4.6	Equipment, utensils, & linens sanitizing of equipment & utensils Sanitizing frequency and requirements
4.7	Equip., utensils, linens laundering Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities



OHIO ADMINISTRATIVE FOOD CODE CITATIONS

4.8	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
5.0	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
5.1	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
5.2	Mobile water tanks Approved materials, design, construction, flushing, disinfection, proper hoses
5.3	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
5.4	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
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6.1	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
6.2	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
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6.4	Physical facilities maintenance & operation Repairing; Cleaning frequency & restrictions; Drying mops; Use limitation absorbent materials on floor; Cleaning plumbing; Closing toilet room doors; Controlling pests, Removing dead or trapped birds, insects, rodents, and other pests; Storing maintenance tools; Unnecessary items & liter;
7.0	Poisonous or toxic materials labeling & identification Original containers identifying information; Common name for working containers
7.1	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
7.2	Poisonous or toxic materials storage & display separation; Location
8.0	Special requirements fresh juice production Proper package and labeling
8.1	Special requirements heat treatment dispensing freezers Requirements for freezer; Requirements to operate
8.2	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
8.3	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
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9.0	Criteria for reviewing facilities Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements
20	3717-1-20 Existing facilities & equipment Grandfather clause; Replacement equipment & facilities

DEFIANCE COUNTY GENERAL HEALTH DISTRICT

Critical and Non Critical Violations Report

08/01/2018 - 08/31/2018

FSO/RFE	Street	Number of Violations	Number of Violations That Were Critical	Specific Violations (* = critical violations)
A LITTLE SLICE OF HEAVEN	518 CLINTON STREET	0	0	
APPLEBEE'S NEIGHBORHOOD GRILL & BAR	1003 N. CLINTON STREET	3	0	4.3, 4.5, 6.4,
AYERSVILLE LOCAL SCHOOL	28046 WATSON ROAD	0	0	
BLACK BEARD'S BAY LLC	1240 RIDENOUR ROAD	0	0	
BUD'S RESTAURANT	505 SECOND STREET	4	2	2.3, 3.2, 3.3*, 3.4*,
CABIN FEVER COFFEE	312 CLINTON STREET	5	1	2.4, 3.2, 4.5*, 4.8, 5.1,
CASA VIEJA MEXICAN RESTAURANT	1048 EAST SECOND STREET	5	2	2.4, 3.2*, 4.0, 4.1, 4.5*,
COLD STONE CREAMERY	714 NORTH CLINTON	1	0	2.4,
COMMUNITY MEMORIAL HOSPITAL	208 N. COLUMBUS STREET	2	0	3.4, 4.5,
D.D. LICIOUS POPCORN & MORE, LLC	115 EAST SECOND ST	0	0	
DAD'S DAIRY DEPOT, LLC	1845 JEFFERSON AVE	0	0	
DBA DOS AMIGOS MEXICAN RESTAURANT, LLC	1121 HARRISON	4	1	3.4*, 4.1, 4.4, 4.5,
DEFIANCE COLLEGE	701 N. CLINTON ST	5	1	3.2, 4.4*, 4.5, 6.1, 6.4,
DOS EPPI'S	200 CLINTON ST	0	0	
EAGLE ROCK GOLF CLUB	211 CARPENTER ROAD	2	0	3.4, 4.4,
EAGLES LODGE # 327	711 W. SECOND STREET	4	0	2.3, 4.0, 4.8, 6.1,
EL MEZCAL	1495 N. CLINTON STREET	9	3	2.2, 2.4, 3.2*, 3.4*, 4.0, 4.1, 4.4, 4.5*, 4.8,
FAIRVIEW HIGH SCHOOL	06289 U.S. 127	4	1	2.3, 3.1*, 4.2, 5.1,
GLENN PARK OF DEFIANCE	2429 WILLIAM A. DIEHL COURT	2	0	3.4, 4.4,
HICKORY CREEK AT HICKSVILLE	401 FOUNTAIN STREET	0	0	
HICKSVILLE SENIOR CENTER	708 E. HIGH STREET	0	0	
JACOB'S MEATS	08127 ST RT 66	3	2	2.4, 3.2*, 3.4*,
JIGG'S DRIVE-IN	1111 HOLGATE AVENUE	0	0	
LA TAVERNA	1829 E. SECOND STREET	3	0	2.4, 4.4, 5.1,
MAGPIE'S	161 E. HIGH STREET	2	1	4.4, 4.5*,

MEEK'S PASTRY SHOP	315 CLINTON STREET	2	0	3.2, 4.5,
MOOSE LODGE # 2094	841 N. CLINTON STREET	1	0	6.4,
NEWMAN'S CARRY-OUT	1421-C RALSTON AVENUE	4	1	2.4, 3.4*, 3.5, 6.4,
PANDA EXPRESS #2968	1455 N. CLINTON STREET	1	0	4.5,
STEFANO'S	515 HOPKINS STREET	2	1	3.2, 4.5,
SUBWAY (WAL MART) #38631	1804 NORTH CLINTON STREET	4	1	2.4, 4.5, 5.1*, 6.4,
SUBWAY SANDWICHES	103 W. HIGH STREET	3	2	3.2, 4.5*, 5.1*,
THE CLUBHOUSE	01544 ST RT 18	2	0	4.4, 6.4,
THE HIVE	103 COLLEGE PLACE	0	0	
VFW POST # 3360	201 CLINTON STREET	2	1	3.4*, 4.4,
WAL-MART #5385	1804 NORTH CLINTON STREET	6	2	3.2*, 3.4, 3.5, 4.5, 5.1*, 8.3,
WENDY'S OLD FASHIONED HAMBURGERS	1819 E.SECOND STREET	4	3	3.4*, 4.5*, 5.1*, 6.0,
WILLOW CREEK MARKET	CASEBEER MILLER ROAD	0	0	

Grand Totals

89

25

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility A LITTLE SLICE OF HEAVEN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 96	Date 08/16/2018
Address: 518 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder MARY WEISGERBER	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.

Facility clean at time of inspection.

All temperatures checked satisfactory.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-980-5250

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 APPLEBEE'S NEIGHBORHOOD GRILL & BAR	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9003	Date 08/28/2018
Address: 1003 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder RMH FRANCHISE CORP	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

4.4	Maintenance and operation
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4.6	Sanitizing of equipment and utensils
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4.8	Protection of clean items

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
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Poisonous or Toxic Materials

7.0	Labeling and identification
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Special Requirements

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20	Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.3(B) Fixed equipment that is not easily movable shall be installed so that it is sealed to adjoining wall if the equipment is exposed to spillage or seepage. Hand wash sink by dishwasher area and walk-in cooler need sealed to wall.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Observed build up of food debris on drawers in cookline that are used for cold holding. Nonfood-contact surfaces shall be cleaned as often as necessary to preclude accumulation of dirt and food debris.

6.4(B) Cleaning frequency of physical facilities. Observed food debris on floor, behind shelving in dry storage area. Clean physical facilities as often as necessary to keep them clean.

Dishwasher 100 ppm cl - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-784-2279

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 AYERSVILLE LOCAL SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7002	Date 08/21/2018
Address: 28046 WATSON ROAD DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder AYERSVILLE LOCAL SCHOOL DISTRICT	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input 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
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3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
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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 pre-license inspection was conducted in the new kitchen area. The facility does not start serving food until September 5, 2018. There are still a number of construction activities going on in the area and equipment still needs to be moved into the kitchen. Due to this a follow-up inspection will be conducted before granting the license.

The following issues were noted during today's walk-thru:

1. Need thermometers in the hot-hold unit.
2. All handwash sinks need proper signage, soap and hand drying capabilities (paper towels).
3. There are holes in the cement block walls under the tray wash area.
4. The water temperature for the hot sanitizing mechanical wash ware machine needs to reach at least 180. After multiple runs, the machine did not reach this temp.
5. Chemicals for mechanical machine needs to be installed and running.
6. All ceiling tiles need to be placed back into place before operations begin.

A follow-up pre-license inspection will be conducted when the kitchen area is closer to being complete. Please call our office at 419-784-3818 to schedule this.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-395-1111

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 AYERSVILLE LOCAL SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7002	Date 08/29/2018
Address: 28046 WATSON ROAD DEFIANCE, OH 43512		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder AYERSVILLE LOCAL SCHOOL DISTRICT	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)

Today a follow-up walk-thru was performed. All the items noted on the initial walk-thru from 8/22/18 have been addressed. The kitchen, other than a last clean-up, is ready to begin food operations.

I did discuss with the PIC the requirements for light intensity. Per the food code, at least 50-foot candles are required at a surface where food employees are working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. I did not have my light meter at the time of inspection, but the prep area near the walk-in cooler may not meet this requirement. A follow-up will be done during the next standard inspection.

Because the school did not change locations, no license transfer is required. The current food license will continue to be valid until the end of February, 2019.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-395-1111

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 BLACK BEARD'S BAY LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 175	Date 08/13/2018
Address: 1240 RIDENOUR ROAD EDGERTON, OH 43517		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CHRIS KIMPEL	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

New dipping well is installed
All employees observed wearing gloves

Make sure anyone working around exposed food has hair properly restrained.

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BUD'S RESTAURANT	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9011	Date 08/07/2018
Address: 505 SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder MATTHEW D. MAYER	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

*Denotes Critical Violation

2.3(A) Designated areas for eating/drinking. Observed an employee sandwich sitting on the counter where customer food prep occurs. There shall be designated areas for employee food and drink, separated from customer prep area. Sandwich moved during inspection - violation corrected.

3.2(D) Common name of food on containers. Working supplies of food shall be identified with a common name. Several foods in the walk-in cooler did not have a name on the container. Write common name of foods on all working containers.

3.2(Q) Protection from contamination. Observed packaged food on the floor in the walk-in cooler and in the walk-in freezer. To protect from contamination, food shall be stored a minimum of 6 inches off the floor.

*3.3(H) Reheating for hot holding. Observed bean soup that was reheated for hot holding, and temped at 127°F. Prior to serving, bean soup removed from steam table and heated to 165°F. Food that is cooked, cooled, and reheated for hot holding shall be heated within 2 hours so that all portions of the food reach a minimum of 165°F. Corrected at time of inspection.

*3.4(F) Time/temperature controlled for safety foods cold holding. Working supply of raw eggs were out at room temperature. Eggs that have not been treated to destroy salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. Eggs moved to refrigeration at time of inspection, violation corrected.

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

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 1-419-782-9101

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 CABIN FEVER COFFEE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9106	Date 08/15/2018
Address: 312 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CABIN FEVER LLC	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	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 type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

- 2.4(A) - Facility needs to have one employee with Level 2 certification. Repeat violation.
- 2.4(C)(16) - Facility needs written procedures to respond to a vomit or fecal incident. An example program can be found at: www.defiancecohealth.org.
- 3.2(K)(6) - Observed spoons being stored in between uses inside stagnant water that was below 135F. Per code, during pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a container of water if the water is maintained at a temperature of at least 135 Fahrenheit) and the container is cleaned at a frequency specified under code.
- 4.5(A) - Observed a black residue inside the ice machine. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. **CRITICAL VIOLATION**
- 4.8(E) - Observed utensils in the kitchen area being stored in a container with the food contact surface up. Per code, clean equipment and utensils shall be stored covered or inverted.
- 5.1(O) - Observed that equipment designed to rinse out plastic containers between uses has been installed in the designated hand sink. Per code, a handwashing sink may not be used for purposes other than handwashing. **CRITICAL VIOLATION**

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-5400

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 CASA VIEJA MEXICAN RESTAURANT	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 21	Date 08/30/2018
Address: 1048 EAST SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder CASA VIEJA 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 checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

- 2.4(C)(16) - The facility did not have written procedures to respond to a vomit or fecal incident inside the facility.
- 3.2(C) - Observed stuffed peppers being stored in the walk-in freezer, 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.
- 3.2(D) - Observed food working containers (chicken wing sauce) not labeled. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food. Corrected during inspection.
- 3.2(Q) - Observed a pan of food (steaks) stored on the floor in the walk-in freezer. Per code, food shall be protected from contamination by storing the food at least six inches (fifteen centimeters) above the floor. Corrected during inspection.
- 4.0(I) - Observed multiple shelving units lined with tinfoil or carboard. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.
- 4.1(Y) - The cooler unit used to hold salsa and guacamole needs a working thermometer in it. Per code, in a mechanically refrigerated, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit.
- 4.5(A) - Observed a black substance in the ice machine. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch. **CRITICAL VIOLATION.** Ice will be removed and cleaned today per the PIC.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-782-7624

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 COLD STONE CREAMERY	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 48	Date 08/16/2018
Address: 714 NORTH CLINTON DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder SWEET TREATS 4 U LLC	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(16) - The facility needs to have written procedures to respond to a fecal or vomit incident per code. An example program can be found at: www.defiancecohealth.org.

Everything else looked good.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2700

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 COMMUNITY MEMORIAL HOSPITAL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7034	Date 08/29/2018
Address: 208 N. COLUMBUS STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder COMMUNITY MEMORIAL HOSPITAL	Inspection Time (min) 60	Travel Time (min) 25	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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.4(G) Date marking. Food must be marked to indicated the date it is to be sold, consumed, or discarded. Cooked hamburger was marked to allow a shelf life of 10 days--cannot exceed 7 days. Food was marked incorrectly on 8/28, correct dispose of date written at time of inspection - violation corrected.

4.5(A) Cleaning of food-contact surfaces. Food-contact surfaces shall be clean to sight and touch. Observed food debris on meat/cheese slicer and on can opener. These pieces of equipment were cleaned at the time of inspection, violation corrected.

Dishwasher: wash cycle - 165°F rinse cycle - 179°F - OK
Facility clean and well maintained.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-6692

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 D.D. LICIOUS POPCORN & MORE, LLC		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 215	Date 08/16/2018
Address: 115 EAST SECOND ST DEFIANCE, OH 43512			Category/Descriptive COMMERCIAL CLASS 2 < 25,000 SQ. FT.	
License holder DAN CORWIN		Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input 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)

Today a pre-licensing inspection was conducted. The following items need addressed before operations begin:

1. Need to obtain test strips to test your sanitizing solution. .
2. Need to attach the light shield to the west light unit.
3. The air vent on the ceiling in the processing room needs re-attached.
4. The ceiling above three-bay sink that is showing signs of water damage needs corrected.

Everything else met the plans as submitted.

Any product produced prior to the issuing of the license cannot be sold to the public.

This form will serve as your food license until your receive the official copy.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-260-557-4822

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 DAD'S DAIRY DEPOT, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 143	Date 08/29/2018
Address: 1845 JEFFERSON AVE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder DAD'S DAIRY DEPOT LLC	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	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No apparent violations at time of inspection.
 All temperatures ok at time of inspection.
 Facility clean and well maintained, thank you!

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 DBA DOS AMIGOS MEXICAN RESTAURANT, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 126	Date 08/22/2018
Address: 1121 HARRISON DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder MARIA E. RUIZ	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 type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

*3.4(F) Time/Temperature controlled for safety food cold holding. TCS food must be maintained at 41°F or less. Observed raw chicken, raw beef, sliced tomatoes, and chorizo between 50°F-58°F. This food was disposed of at time of inspection.

All foods in the cooler that were held at acceptable temperatures were moved to the walk-in cooler at the time of inspection.

4.1(Y) Temperature measuring device. All mechanical cold holding equipment shall have a thermometer to monitor the ambient air temperature. There was no thermometer in the reach in prep cooler.

4.4(A) Equipment repair and adjustment. The reach in cooler is not able to keep cold food at or below 41°F. All equipment shall be maintained and in good repair. Do not store food in reach in cooler until the cooler is repaired or replaced.

4.5(D) Nonfood-contact surfaces shall be cleaned at a frequency to preclude accumulation of dirt and food debris. Observed top of cooler soiled, fans covered in dust, and food debris on shelving next to prep cooler. Clean these areas more frequently.

Note: Food grade containers purchased for bulk food items (tortilla chips, beans, rice). Thank you.
Dishwasher 50ppm cl - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-785-5412

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 COLLEGE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 181	Date 08/27/2018
Address: 701 N. CLINTON ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder HALLMARK MANAGEMENT SERVICE, INC	Inspection Time (min) 120	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

- 3.2(D) - Observed working containers for food (honey and water) not identified. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food.
- 3.2(K) - Observed on the salad buffet that the handle for the ham cubes were in direct contact of the food. Per code, during pauses in food 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 tape being used on a broken leg of the vegetable slicer. Per code, equipment shall be maintained in a state of repair.
- 4.4(L) - The hot wash sanitizer only reached 175 when I first arrived. Per code, in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 degrees Fahrenheit, or less than 180 degrees Fahrenheit. CRITICAL VIOLATION. After adjusting, the temperature was above 190F. CORRECTED
- 4.5(A)(3) - Observed a build-up of residue on the outside surface of the knife rack. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 6.1(M) - Observed a gap on the top of the back door. Per code, outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.
- 6.4(A) - Observed broken tiles in the kitchen area. Per code, the physical facilities shall be maintained in good repair.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-614-564-9522

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 DOS EPPI'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 167	Date 08/22/2018
Address: 200 CLINTON ST DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder RICARDO LEAL	Inspection Time (min) 45	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

Facility clean and well maintained. Hand wash sink has been repaired, thank you.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensor Defiance County General Health District
Received by	Title	Phone 1-419-782-1070

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 EAGLE ROCK GOLF CLUB	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9058	Date 08/30/2018
Address: 211 CARPENTER ROAD DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder KCC INVESTMENT PROPERTIES LLC	Inspection Time (min) 75	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) 09/05/2018	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
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

<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)

*Denotes Critical Violation

3.4(E) Cooling methods. Observed cooked spaghetti noodles tightly covered with lid cooling in reach in cooler. When placed in cold holding equipment, food being cooled shall be loosely covered, or uncovered if protected from overhead contamination to facilitate heat transfer.

*3.4(F) Time/temperature controlled for safety cold holding. Many foods in salad bar are not at proper holding temperature. Cold TCS foods shall be maintained at 41°F or less. Food at salad bar is put out at 10am and refilled throughout the day. Recommend temping food periodically in salad bar to monitor temperature.

*3.4(G) Observed cooked ribs that were not date marked. TCS foods shall be marked to indicate the day they are to be sold consumed or discarded. Cannot exceed 7 days, the day of preparation counts as day one. Food marked during inspection.

*3.4(K)(6) Reduced oxygen packaging without a variance, criteria. A HACCP plan is not required for a specific food when a food service operation uses a reduced oxygen packaging method to package that specific time/temperature controlled for safety food that is always:

- (a) Labeled with the production time and date;
- (b) Held at 41°F during refrigerated storage; and
- (c) removed from its package in the food service operation or retail food establishment with 48 hours after packaging.

To comply with the criteria for reduced oxygen packaging, you must either: used food in reduced oxygen packaging within 48 hours of packaging; or, develop a HACCP plan for foods that are in reduced oxygen packaging.

4.4(A) Equipment repair and adjustment. Salad bar and Tru reach in cooler are not maintaining the internal temperature of food at 41°F or less. Equipment shall be maintained and in good repair. Person in Charge contacted maintenance employee to look at equipment.

4.4(A) Equipment repair. Seals damaged on two reach in coolers in kitchen. Repair seals so that equipment is in good repair.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Follow-up inspection scheduled for 9/6/18 to address critical violations

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2101

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 EAGLES LODGE # 327	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9036	Date 08/24/2018
Address: 711 W. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder JOHN AUER	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input 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 checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.3(A) Observed an individual take meat product from a pan in the kitchen and consume it there. Per code, an employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection cannot result.

2.3(C) - Observed employees working around exposed food without proper hair restraints. Per code, food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

4.0(A) - Observed the facility is lining plastic storage bins in the prep cooler to store TCS foods (sliced tomatoes and cut lettuce) with paper containers (boats). Per code, materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: Durable, corrosion-resistant, and nonabsorbent; Sufficient in weight and thickness to withstand repeated warewashing; and Finished to have a smooth, easily cleanable surface; and

4.8(E)(2)(b) - Observed cleaned serving utensils being stored in a round container where the food contact surface was placed up. Per code, clean equipment and utensils shall be stored covered or inverted.

6.1(M) - Observed a gap in the bottom of the door off the kitchen. Per code, outer openings of a food service operation shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-1761

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EL MEZCAL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 81	Date 08/07/2018
Address: 1495 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder CLINTON STREET INVESTMENTS LLC	Inspection Time (min) 120	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input checked="" type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input 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 checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

- 2.2(G) Observed an employee who works around exposed food wearing a charm bracelet. Per code, except for a medical alert bracelet that is wore high on the arm, or a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry on their arms or hands. Corrected during inspection.
- 2.4(C)(16) - The facility did not have written procedures to respond to vomit or fecal incident. Per code, a food service operation shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.
- 3.2(C)(8) - Observed multiple food products throughout the kitchen, walk-in cooler, and walk-in freezer being stored uncovered. Per code, food in storage shall be protected by storing the food in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.
- 3.2(Q)(3) - Observed boxes of food being stored directly on the floor of the walk-in freezer. Per code, food shall be protected from contamination by storing the food at least six inches above the floor. Corrected during inspection.
- 3.4(H) - Observed two products (tomato based) being held under refrigeration with a date mark on them. However, the product was past the 7-day limit. CRITICAL VIOLATION. Product was discarded during inspection. Corrected during inspection.
- 4.O(I) - Observed multiple shelves lined with cardboard or tinfoil. Per code, nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.
- 4.1(H) - Observed shelves throughout the kitchen that are rusted, pitted or has bare wood exposed. Per code, nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 4.4(A) - Observed a large amount of condensation in the walk-in freezer. Per code, equipment shall be maintained in a state of repair.
- 4.4(A) - Observed a metal scoop used in the production of nacho chips with wires missing and protruding. Per code, equipment shall be maintained in a state of repair. The item was removed from the facility.
- 4.5(A) - Observed a knife used to slice tomatoes, two spice scoops, and the meat spoon contaminated with food particles. There was also a black residue inside the ice machine and residue on the piercing portion of the can opener. These are all direct food contact surfaces. Per code, equipment food-contact surfaces and utensils shall be clean to sight and touch.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

CRITICAL VIOLATION. Corrected during inspection.

4.5(D) - The following non-food contact surfaces were found to be soiled during inspection: The cheese grinder/mixer; the head of the electric salsa mixer. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Corrected during inspection.

4.8(E)(1)(a-b) - Observed a clean knife used in the production of cheese being stored behind two electrical conduit metal lines. Per code, cleaned equipment and utensils, shall be stored in a clean, dry location and where they are not exposed to splash, dust, or other contamination. Corrected during inspection.

4.8(E)(2)(b) - Observed silverware being stored with the food contact surface up. Per code, clean equipment and utensils shall be stored covered or inverted. Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensor Defiance County General Health District	
Received by	Title	Phone 1-419-782-2201	

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EL MEZCAL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 81	Date 08/08/2018
Address: 1495 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder CLINTON STREET INVESTMENTS LLC	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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

On August 7, 2018, a standard inspection and a complaint inspection was conducted. For results of the standard inspection, see other report.

On August 7, 2018, our office received a complaint from an individual who ate at the establishment on 8/6/18, around 8:30 p.m. The complaint alleges that he had metal fragments from a wire in his gums and in his throat.

During the standard inspection I had the person-in-charge walk me thru the production of the products that the complainant stated he ate (burrito supreme and chips and salsa). During this walk-thru the following was observed: A round metal scoop used in the deep frying of salsa chips in disrepair, specifically there were wires missing and protruding.

Due to the complaint of the individual, the item was seized and taken back to the Health Department with the facility's blessing. After examining the wire from the broken equipment with the wire removed from complainant the equipment will be returned to the facility. The owner, stated all chips that would have been used on the 6th would have already been discarded and the containers cleaned.

Please advise our office if you receive any further complaints. Our office will be in contact once our investigation is over.

On August 8, 2018, the complainant brought a piece of the wire removed from his mouth to the health department. In comparing the wire found on the broken equipment it did not have the same thickens or structure (wavy versus straight). The broken equipment was returned to the facility, where it was disposed of.

Another walk-thru was done today. No further broken or disrepair equipment was observed.

The health department was not able to determine exactly where the wire that injured the patron came from. This concludes our investigation into the matter.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2201

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 FAIRVIEW HIGH SCHOOL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7011	Date 08/02/2018
Address: 06289 U.S. 127 SHERWOOD, OH 43556		Category/Descriptive NON-COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CENTRAL LOCAL SCHOOL DISTRICT	Inspection Time (min) 45	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 <i>specify</i> EVENT		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 checked="" type="checkbox"/> 3.1 Sources, specification and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

The Fairview Baseball program has set up a food stand (at U.S. 127 Garage Sale event) under the license of the high school kitchen.

Issues need corrected:

- 5.1(C) - Must have handwash sink available. Corrected during inspection
- 4.2(B) - Must have a 3-bay sink system to wash/rinse/sanitize utensils. Corrected during inspection.
- 4.2(G)(1) - Must have a food thermometer. Corrected during inspection.
- 2.3(A)(C) - Must have hair restraints. Corrected during inspection.
- 3.1(A)(2) - All product must be prepared on site. CRITICAL VIOLATION

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-658-2331

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 GLENN PARK OF DEFIANCE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 72	Date 08/03/2018
Address: 2429 WILLIAM A. DIEHL COURT DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder DEFIANCE HEALTH PARTNERS, LLC	Inspection Time (min) 60	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

<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)

*Dentoes critical violation

*3.4(F) Time/Temperature controlled for safety foods cold holding. Observed foods in walk-in cooler at 44°F-46°F. The thermometer for the cooler read 44°F at the time of inspection. The internal temperature of foods for cold holding must be 41°F or less. At the time of inspection, the person in charge called the maintenance company to come and service the walk-in cooler. Cooked TCS foods in cold holding moved to reach in cooler at time of inspection.

4.4(A) Equipment repair and adjustment. Walk-in cooler is not functioning as intended. The cooler must maintain a temperature that will keep the internal temperature at 41°F or below. Service person called for maintenance.

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

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 HICKORY CREEK AT HICKSVILLE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9049	Date 08/29/2018
Address: 401 FOUNTAIN STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder HICKORY CREEK HEALTHCARE FOUNDATION	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
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

Dishwasher: 113°F - Chlorine 100 ppm chlorine - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-7795

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE SENIOR CENTER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 7018	Date 08/29/2018
Address: 708 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive NON-COMMERCIAL CLASS 2 < 25,000 SQ. FT.	
License holder DEFIANCE COUNTY SENIOR SERVICES	Inspection Time (min) 30	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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.

Test strips available, previous violation corrected.
Ensure 50-100ppm for chlorine sanitizer.

Cold foods - 38°F
Soup - 175°F hot hold, ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-5004

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 JACOB'S MEATS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8034	Date 08/03/2018
Address: 08127 ST RT 66 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder MIKE STORK	Inspection Time (min) 120	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) 08/13/2018	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 type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

2.4(C)(15) - In reviewing the plant's HACCP records for reduced oxygen packaging it was noted that the monitoring of the critical control point for observing RTE food is packaged in a designated area with no bare hand contact is not being documented. Also, the critical control point for assuring labels have proper wording for the ROP of raw product is not being documented. Per code, the person in charge shall ensure that written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required. **CRITICAL VIOLATION.**

3.2(A) - Observed an employee touch ready to eat food (hot dogs) with their bare hands when dispensing food. Per code, except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. **CRITICAL VIOLATION. Corrected during inspection.**

3.4(J)(2) - Observed buffalo summer sausage being offered for sale without the mark of state inspection. Per code, the license holder shall obtain a variance from the Ohio department of Agriculture if an operation is a retail food establishment before: Curing food. Cease the production of this product under local health jurisdiction until a variance is obtained. **CRITICAL VIOLATION**

3.4(K) - Observed raw meat products being reduced oxygen packaging being offered for sale without the proper wording on the label. The product that is being offered for sale fresh must state "Keep refrigerated below 41F. Discard within 30 days of packaging." A sell by or expiration date must be on the product. **CRITICAL VIOLATION. REPEAT VIOLATION.** Due to critical violations not being corrected during inspection, a follow-up inspection will be conducted in the next 10 days.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-7831

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 JACOB'S MEATS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8034	Date 08/10/2018
Address: 08127 ST RT 66 DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder MIKE STORK	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Today a follow-up inspection was conducted as a result of 3 critical violations being noted during the standard inspection on 8/3/18. The following was observed during today's inspection:

2.4(C)(15) - The facility is now monitoring its critical control point for observing ready-to-eat food is being packaged in a designated area, with no bare hand contact. The facility is now monitoring its critical control point for assuring labels have the proper statements on them. CORRECTED

3.4(J)(2) - No product was observed being offered for sale that consist of cure without a variance from the Ohio Department of Agriculture Division of Food Safety. CORRECTED

3.4(K) - All raw meat items that are being reduced oxygen packaged were observed to be properly labeled with the following statements: "Keep refrigerated below 41F" "Discard within 30 days of packaging" CORRECTED

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-7831

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JIGG'S DRIVE-IN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9056	Date 08/23/2018
Address: 1111 HOLGATE AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder TOM HOPKINS	Inspection Time (min) 35	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

No violations at time of inspection.

All temperatures checked satisfactory.

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

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

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

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LA TAVERNA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 67	Date 08/17/2018
Address: 1829 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder VERONICA ROCHA	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

Today a standard inspection was conducted at La Taverna, which recently obtained the license of Rafife's Mediterranean Bistro. The facility will be opening to the public in the next week. The following issues were observed:

2.4(A) - The facility needs one person with Level 2 managerial training. A letter will be sent to the new owner on how to obtain this certification.

2.4(C)(16) - The facility needs written procedures on how to handle a vomit or fecal incident in the facility. An example program can be found at www.defiancecohealth.org.

4.4(A) - Observed metal fragments from the can opener. Per code, cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

5.1(C) - The handwash sink did not have hot water to at least 100F as required by code.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-785-4316

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 MAGPIE'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9101	Date 08/29/2018
Address: 161 E. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder KATHY CRITES	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
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.4(A) Equipment repair and adjustment. Observed seal broken in reach in cooler. Equipment shall be in good repair and proper adjustment. Replace seal.

4.5(A) Cleaning nonfood-contact surfaces and food-contact surfaces of equipments. Observed inside of ice machine with build-up of residue. Surfaces of equipment shall be clean to sight and touch.

Establishment has hired a cook, whom has completed the Level 2 Manager's certification in food safety. Previous violation corrected, thank you!

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 1-419-542-0857

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 MEEK'S PASTRY SHOP	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8042	Date 08/07/2018
Address: 315 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder WILLIAM P. MEEK	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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.2(Q) Protection of contamination. Observed some frosting and whipping cream on the floor in the walk-in cooler. Food shall be protected from contamination by storing at least 6 inches off the ground. Store food on shelves in walk-in cooler.

4.5(D) Cleaning frequency of nonfood-contact surfaces. Observed build-up of debris on wire shelving in walk-in cooler. Nonfood-contact surfaces shall be cleaned at a frequency to preclude an accumulation of food and soil residues. Clean shelving.

Note: Discussed provision of ingredient list to wholesale accounts. A list of ingredients shall be provided where items are available for consumer self serve, for example, a donut display case.

The labels shall have: the common name of the product offered; the ingredients shall be listed in order of predominance; and the label shall also declare any allergens.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-4871

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 MOOSE LODGE # 2094	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9077	Date 08/28/2018
Address: 841 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder WILLIAM HESSELSCHWARDT	Inspection Time (min) 35	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

6.4(A) - Observed broken/missing tiles in the kitchen, as well as the rubber coving is coming away from the wall. Per code, the physical facilities shall be maintained in good repair.

6.4(B) - Observed a build-up of residue behind the ice machine in the kitchen. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-2326

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 NEWMAN'S CARRY-OUT	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 8046	Date 08/01/2018
Address: 1421-C RALSTON AVENUE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder KYLIE TIMBROOK	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

- 2.4(C)(16) - The facility does not have written procedures to respond to a vomit or fecal incident as required by code. An example program can be found at www.defiancecohealth.org
- 3.4(G) - Observed a container of salsa opened and held under refrigeration with no date mark on it. The product was discarded. Also, packages of pre-cooked ready-to-eat steak were being held under refrigeration for more than 24 hours after the original container was opened. CRITICAL VIOLATION. Corrected during inspection.
- 3.5(C)2) - Observed that the hot held items (sandwiches) which are consumer self-serve did not have an ingredient statement on them as required by code.
- 3.5(C)(3) - Need complete list of ingredients for bulk donuts. Per code, bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer: The manufacturer's or processor's label that was provided with the food; or A card, sign, or other method of notification. Contact the manufacturer for a complete list of ingredients. REPEAT VIOLATION
- 4.5(D) - Observed the blue bunny ice cream machine had a build up of dust in the tracks of the display windows.
- 6.4(B) - Observed dark residue on the ceiling of the walk-in cooler. The ceiling should be repainted or replaced with a substance like white board. Also, there are pieces of laminate missing on the counter top and the table where the pizza oven is located. Per code, the physical facility shall be cleaned as often as necessary to keep them clean. REPEAT VIOLATION

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-782-6191

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 08/16/2018
Address: 1455 N. CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder CHENG ZHANG	Inspection Time (min) 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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

4.5(D) Cleaning frequency of nonfood-contact surfaces. Top of tea machine and soft drink machine has accumulation of dust. Nonfood-contact surfaces shall be cleaned at a frequency to preclude accumulation of dirt and food debris. Clean these areas more frequently. Corrected at time of inspection, thank you.

Physically facilities are cleaned and well maintained.

All temperatures checked satisfactory at time of inspection.
Sanitizer 200 ppm QA - OK

Inspected by BRIAN HEIL	R.S./SIT #	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 STEFANO'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 109	Date 08/29/2018
Address: 515 HOPKINS STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder STEPHAN ASSAF	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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes critical violation

3.2(K) In between use storage of utensils. Observed ice scoop stored with handle touching ice. Utensils shall be stored with handle above food, to prevent contamination. Ice scoop moved during inspection, violations corrected.

*4.5(A) Cleaning food contact surfaces of equipment. Inside of ice machine needs cleaned. Food contact surfaces of equipment shall be clean to sight and touch.

Food shipment arrived during inspection. Be sure to close outside door after food shipments.

Temperatures ok at time of inspection.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-0111

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 (WAL MART) #38631	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 41	Date 08/08/2018
Address: 1804 NORTH CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder VON SEGGERN ENTERPRISES, 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 type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

*Denotes Critical Violation

2.4(C)(16) The food service operation shall have a written procedure for responding to a vomit/diarrheal incident. The procedure shall address steps to minimize the risk of contamination caused by vomitus or diarrhea.

4.5(D) Cleaning nonfood-contact surfaces. Nonfood-contact surfaces shall be cleaned as often as necessary to preclude accumulation of soil residues. Observed sticky residue around fountain pop machine. Observed build-up of dust on top of Icee-Machine.

*5.1(O) Using a handwash sink. Observed black olives and banana peppers in handwash sink. Handwash sinks shall be used for no purpose other than handwashing. Sink cleaned at time of inspection - violation corrected.

6.4(B) Physical facility cleaning frequency. The wall adjacent to walk-in cooler needs cleaned. The physical facilities shall be cleaned as often as necessary to keep them clean.

3717.41 Food service operations shall not operator 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 1-419-682-1011

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 SANDWICHES	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9099	Date 08/09/2018
Address: 103 W. HIGH STREET HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder ALBERT A. MANELLA	Inspection Time (min) 45	Travel Time (min) 30	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*Denotes Critical Violation

3.2(K) In use utensils between use storage. Observed ice scoop with handle coming into contact with ice. Utensils shall be stored, between usage: in a manner that prevents the handles of utensils from coming into contact with the food; or in a clean, protected location so long as the food is not a time/temperature controlled for safety food (such as ice scoops). Ice-Scoop moved, corrected during inspection.

*4.5(A) Cleaning of equipment food contact surfaces. Observed build-up of residue on inside of ice machine. Food contact surfaces of equipment shall be clean to sight and touch. Ice machine is on list to be cleaned 8/9/18 - violation corrected.

*5.1(O) Observed food debris in hand wash sink. Hand wash sinks shall be used for no purposes, other than hand washing. Discussed with person in charge using the dump sink near the entrance to the kitchen to drain banana peppers, black olives, etc. Sink was cleaned at time of inspection - violation corrected.

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-8345

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 THE CLUBHOUSE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9050	Date 08/31/2018
Address: 01544 ST RT 18 HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder JADE A. SMALLEY	Inspection Time (min) 60	Travel Time (min) 25	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

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

Administration

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

Violations/Comment(s)

4.4(A) Equipment repair and adjustment. Door seal on reach in prep cooler needs replaced, it is falling off. Equipment shall be in good repair and proper adjustment.

6.4(M) Storing of maintenance tools. Maintenance tools and ladders stored adjacent to stove which is used for cooking in the food operation. Maintenance tools shall be stored in an orderly manner that facilitates cleaning.

All temperatures ok at time of inspection.
Dishwasher 50 ppm chlorine - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-542-6400

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 THE HIVE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 200	Date 08/28/2018
Address: 103 COLLEGE PLACE DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder HALLMARK MANAGEMENT SERVICES	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)

- 3.2(D) - Observed food in working containers with no identification. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food. Corrected during inspection.
- 3.5(C)(b)(c) - Observed the labels for the banana pudding cups made in-house did not have a net weight statement. Also, the Italian subs sandwiches made in-house did not list the sub-ingredients of the salami. Per code, food labels shall include: If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food; An accurate declaration of the quantity of contents.
- 4.2(I) - The facility did not have test strips for measuring its sanitizing solution. Per code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.
- 6.4(A) - Observed tiles cracked and or broken in the kitchen area. Per code, the physical facilities shall be maintained in good repair.
- 7.0(B) - Observed a container of cleaning solution in a working container that was not identified. Per code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CRITICAL VIOLATION. Corrected during inspection.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-783-2488

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 VFW POST # 3360	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9109	Date 08/30/2018
Address: 201 CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder SHANNAN WITTE	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

<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)

*Denotes Critical Violations

*3.4(F) Time/Temperature controlled for safety foods, cold holding. Observed sliced tomatoes and potato salad at 44°F. Cold foods shall be held at an internal temperature of 41°F or less. Food moved to walk-in cooler.

*3.4(G) Date marking. Time temperature controlled for safety food shall be date marked to indicate the day they are to be sold, consumed, or discarded - cannot exceed 7 days from day of preparation. There are sliced lemons and limes that were not date marked. Marked during inspection, violation corrected.

*3.4(H) Disposition of food. Observed sausage gravy that was past it's use by date and not disposed of - disposed of at time of inspection, violation corrected.

4.4(A) Cooler in kitchen had ambient temperature of 44°F-49°F. Equipment shall be maintained, and in proper repair/adjustment. Have cooler looked at and repaired/replaced so that food in cooler is kept at an internal temperature of 41°F or less. Do not keep TCS food in cooler until fixed/replaced.

Dishwasher: wash cycle 159°F, rinse cycle 179°F - ok

Inspected by BRIAN HEIL	R.S./SIT # 3713	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-782-2756

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 WAL-MART #5385	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 42	Date 08/07/2018
Address: 1804 NORTH CLINTON STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 3 >= 25,000 SQ. FT.	
License holder WAL-MART STORES EAST, LP	Inspection Time (min) 140	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
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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
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
<input checked="" type="checkbox"/> 8.3	Bulk water machine criteria
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901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3.2(C)(8) - Observed food products in the deli walk-in freezer that were not completely covered during storage. Per code, food shall be protected during storage by storing the food in packages, covered containers, or wrappings. CRITICAL VIOLATION. Corrected during inspection.

3.4(F)(1)(a) - Observed the bottom hot-hold unit to have an ambient air temperature of 108F, 1-inch off the metal surface. In checking the internal product temperature of the chicken breakfast sandwich, it was found to be 126F; pancake, sausage corndog was 125.7F. These products were discarded. Product needs to be hot held at a minimum of 135F. CRITICAL VIOLATION. Corrected during inspection.

3.5(C)(3) - The facility has bulk customer dispensing of rolls and other bread items. There was no card or other type of information for consumers to identify ingredients. Per code, bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer a card, sign, or other method of notification.

4.5(D) - Observed the bread machine to be soiled with food particles from the previous day's operation. Also, observed the tracks in the milk cooler, and the floor drain to be heavily soiled. There was also a foul odor coming from the room. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

5.1(O)(1) - Observed two hands sinks, one in the deli area, and one in the bakery area that had carts placed in front of them. Per code, a handwashing sink shall be maintained so that it is accessible at all times for employee use. CRITICAL VIOLATION. Corrected during inspection.

8.3(F) - The bulk water machine was observed to have a slime buildup under the grate. Per code, bulk water machines shall be maintained in a clean and sanitary condition.

Inspected by MIKE PRIGGE	R.S./SIT #	Licenser Defiance County General Health District
Received by	Title	Phone 1-419-784-2390

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 WENDY'S OLD FASHIONED HAMBURGERS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 9112	Date 08/06/2018
Address: 1819 E. SECOND STREET DEFIANCE, OH 43512		Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.	
License holder BETTER FOOD SYSTEMS	Inspection Time (min) 100	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

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

Poisonous or Toxic Materials

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

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
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Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

- 3.4(F)(1)(a) - Observed hamburger patties being hot held (to be used for chili) at 91F. Per code, except during preparation, cooking, or cooling, time/temperature controlled for safety food shall be maintained at a temperature of 135F or above. CRITICAL VIOLATION. Product was discarded during inspection - corrected during inspection.
- 4.5(A) - Observed a buildup of residue on the rubber guards of the bun toaster. This 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 a build-up of residue - including dead insects - on the window ledge of the drive-thru window. Also, observed residue buildup of food particles on the countertop ledge where customers' trays are stored, and the outside of the microwave in the chili prep area. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 4.5(D) - Observed buildup of grease and debris on the back of the fryer units, as well as the pipes of the fire suppression system. Also, there was a buildup of food particles inside the cookie display unit. Per code, nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 5.1(O)(2) - Observed a sliced pickle in the handwash sink, and several in the catch pan under the handwash sink. Per code, a handwashing sink may not be used for purposes other than handwashing. CRITICAL VIOLATION. Corrected during inspection.
- 6.0(A)(1)(a) - Observed tiles missing in the walk-in cooler. The floor where tiles are missing has many ridges and pits making it hard to clean. Per code, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food service operation activities are conducted.

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

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 WILLOW CREEK MARKET	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 201	Date 08/13/2018
Address: CASEBEER MILLER ROAD HICKSVILLE, OH 43526		Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.	
License holder RUTHANN RABER	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input 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) //

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Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Today a pre-license inspection was conducted. A few minor issues need addressed before opening:

1. Close hole in warehouse
2. Get table for dishes to air dry after washing
3. Need receptacle for bathroom (covered) and prep-room

Labels looked good

All temps (freezer/cooler) good

Has Level 2 training

Certificate of occupancy has been issued (2017320415)

This will serve as your food license until you receive the official copy in the mail.

Inspected by MIKE PRIGGE	R.S./SIT #	Licensors Defiance County General Health District
Received by	Title	Phone 1-419-980-8398

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

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