

#### **Defiance County General Health District**

1300 East Second Street, Suite 100, Defiance, Ohio 43512 Phone 419-784-3818 Fax 419-782-4979 www.defiancecohealth.org

#### 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 <a href="http://codes.ohio.gov/oac/3717">http://codes.ohio.gov/oac/3717</a>.

Click the Bookmark tab ( 📭 or 🛅 ) to navigate the document.



- **02.1 Employee health** Exclusion from work due to symptoms or illnesses
- <u>02.2 Personal cleanliness</u> 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
- <u>03.1 Approved Source complies with food law,</u> Correct receiving temperature, Liquid eggs, ice-cream, cheese & milk products pasteurized, Package integrity when receiving, Ice made from drinking water, Shucked shellfish (packaging & identification),
- O3.2 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
- **<u>03.6 Discarding or reconditioning</u>** unsafe, adulterated or contaminated food Discard food if: Unsafe. From unapproved source; contaminated by restricted/excluded employee; contaminated by hands, bodily discharges
- <u>03.7 Special requirements for highly susceptible populations</u> 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
- <u>04 Materials equipment, utensils, linens Material characteristics:</u> 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.
- **<u>04.1 Design & construction equipment, utensils, linens</u>** 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.
- **O4.2 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
- <u>04.3 Equipment, utensils & linens location & installation</u> Contamination prevention by properly storing food; Fixed equipment installation spacing or sealing; Fixed equipment installation elevation or sealing
- <u>**04.4 Equipment, utensils & linens maintenance & operation**</u> Equipment repair & proper adjustment; Ware washing equipment cleaning, operation, and requirements; Required use single service & single use articles; Single service item use and limitation
- <u>04.5 Equipment, utensils & linens cleaning of equipment & utensils</u> 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
- <u>04.8 Equipment, utensils, & linens protection of clean items</u> 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



- <u>05 Water, plumbing, and waste requirements</u>: 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
- <u>**05.1 Water, plumbing, and waste plumbing system**</u> 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
- <u>**05.3 Water, plumbing, and waste removal**</u> 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
- <u>05.4 Water, plumbing & waste storage</u> 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
- <u>06.1 Physical facilities design, construction, and installation</u> 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
- <u>**06.3 Physical facilities. location/placement**</u> Conveniently located handwashing sinks; Convenience & accessibility toilet rooms; Designated areas employee accommodations; Segregation & location distressed merchandise; Receptacles, waste handling units, & designated storage areas
- <u>**06.4 Physical facilities maintenance & operation**</u> 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
- <u>07.1 Poisonous or toxic materials operational</u> 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
- **<u>08.1 Special requirements heat treatment dispensing freezers</u>** 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
- <u>**08.3 Special requirements bulk water machine**</u> criteria Water quality standards; Connection to approved water supply; Approved by testing agency; Disinfected last treatment; Monitoring devices; clean & sanitary condition; Location of machines
- **<u>08.4 Special requirements acidified white rice preparation</u>** criteria Description of product; Recipe for product; Method to determine pH; Standard sanitary operation procedures; Describe training program
- <u>09 Criteria for reviewing facility layout & Equipment specification</u> 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

# Public Health

Loading of soiled items in ware washing machines

**Equipment, utensils, & linens sanitizing** of equipment & utensils Sanitizing frequency and requirements

Equip., utensils, linens laundering Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities

#### **OHIO ADMINISTRATIVE FOOD CODE CITATIONS**

Public	lealth
<u>2.1</u>	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
<u>2.3</u>	<u>Hygienic practices</u> Eating, drinking or using tobacco, Discharges from the eyes, nose, & mouth, using Hair restraints, Animals - handling prohibition
<u>2.4</u>	<u>Supervision</u> Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties
<u>3.0</u>	Source Safe, unadulterated, & honestly presented
<u>3.1</u>	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),
<u>3.2</u>	<u>Protection from contamination</u> 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
<u>3.3</u>	<u>Destruction of organisms</u> 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
<u>3.5</u>	Food identity, presentation and on premises labeling Food properly packaged and labeled, Food honestly presented, Consumer advisory for raw or undercooked foods
<u>3.6</u>	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
<u>3.7</u>	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
<u>4.0</u>	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.
<u>4.1</u>	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.
<u>4.2</u>	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
<u>4.3</u>	Equipment, utensils & linens location & installation Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed
	equipment installation - elevation or sealing
<u>4.4</u>	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
<u>4.5</u>	Equipment, utensils & linens cleaning of equipment & utensils Cleaning frequency and methods for equipment, food-contact surfaces, nonfood-contact surfaces;



#### **OHIO ADMINISTRATIVE FOOD CODE CITATIONS**

Public	Health
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
<u>5.0</u>	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
<u>5.1</u>	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
<u>5.2</u>	Mobile water tanks Approved materials, design, construction, flushing, disinfection, proper hoses
<u>5.3</u>	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
<u>5.4</u>	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
<u>6.0</u>	Physical facilities - materials for construction & repair Surface characteristics for indoor and outdoor areas
<u>6.1</u>	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
<u>6.3</u>	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
<u>6.4</u>	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
<u>7.1</u>	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
7.3	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
<u>8.2</u>	Special requirements custom processing Allowable times; Hide & head segregation; Wrapping or containerized and segregation; Cleaning/sanitizing utensils; Inspection
0.2	tag required; Identify products as not for sale  Special requirements bulk water machine criteria Water quality standards. Connection to approved water supply. Approved by testing agency. Disinfected lest
8.3	Special requirements bulk water machine criteria Water quality standards; Connection to approved water supply; Approved by testing agency; Disinfected last
0 1	treatment; Monitoring devices; clean & sanitary condition; Location of machines  Special requirements acidified white rice preparation criteria Description of product; Recipe for product; Method to determine pH; Standard sanitary operation
8.4	
0.0	procedures; Describe training program  Criteria for reviewing facilities Specifications on layout; Food equipment; Restrictions; Information on back of license for mobile; Temporary food requirements
<u>9.0</u>	Criteria for reviewing facilities specifications of rayout, root equipment, restrictions, information on back of ficense for mobile; remporary food requirements

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

08/01/2018 - 08/31/2018	iolations Report	Number of	Number of Violations That Were	Specific
FSO/RFE	Street	Violations	Critical	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*,

**Number of** 

0 1 0 1 1 2	6.4, 2.4, 3.4*, 3.5, 6.4, 4.5, 3.2, 4.5, 2.4, 4.5, 5.1*, 6.4, 3.2, 4.5*, 5.1*,
1 0 1 1 2	4.5, 3.2, 4.5, 2.4, 4.5, 5.1*, 6.4,
0 1 1 2	3.2, 4.5, 2.4, 4.5, 5.1*, 6.4,
1 1 2	2.4, 4.5, 5.1*, 6.4,
1 2	
2	3.2. 4.5*. 5.1*.
	- , - , - ,
0	4.4, 6.4,
0	
1	3.4*, 4.4,
2	3.2*, 3.4, 3.5, 4.5, 5.1*, 8.3,
3	3.4*, 4.5*, 5.1*, 6.0,
_	1 2 3

Grand Totals 89 25

09/05/2018

Authority: Chapters 3717 and 3715 Ohio Revised Code

RFE

License number

96

Date **08/16/2018** 

Check one

X FSO

Add	dress: 518 CLINTON STREET		Category/Descriptive					
	DEFIANCE, OH 43512	COMMERCIA	DMMERCIAL CLASS 3 < 25,000 SQ. FT.					
Lice	ense holder	Travel Time (ı	min)		Other			
MA	RY WEISGERBER		45	0				
Тур	pe of visit (check) Standard Follow Up Foodborne		0 Day	Follow-up dat	e (if re	equired)	Sample date/result(if required)	
			o Day Other s <i>pecify</i>	. , ,				
271	Complaint Prelicensing Consultatio 7-1 OAC Violation Checked	<u>'' Г</u>	rulei specily	11			11	
	nagement and Personnel			D,	sicon	ous or Tox	cic Materials	
		A A Main	tenance and operation	<del></del>				
-	2.1 Employee health				+ +	Labeling and id		
-	2.2 Personal cleanliness	<b>—</b>	ning of equipment and utensils		+ +	•	pplies and applications	
-	2.3 Hygienic practices		izing of equipment and utensils				splay separation	
	2.4 Supervision		dering	≥	<del></del>	I Requiren		
Foo			ction of clean items		<del>                                     </del>	Fresh juice pro		
-	<u> </u>		mbing, and Waste	<del></del>	+ +	Heat treatment	dispensing freezers	
-	3.1 Sources, specification and original containers	5.0 Wate			+ +	Custom proces	ssing	
3	3.2 Protection from contamination after receiving	5.1 Plum	bing system		8.3	Bulk water mad	chine criteria	
3	3.3 Destruction of organisms	5.2 Mobil	e water tanks	_	8.4	Acidified white	rice preparation criteria	
3	3.4 Limitation of growth of organisms	5.3 Sewa	age, other liquid waste and rainwater		9.0	Facility layout a	and equipment specifications	
3	3.5 Identity, presentation, on premises labeling		se, recyclables, and returnables				es and equipment	
3	3.6 Discarding or reconditioning unsafe, adulterated	Physical F	acilities	<u>A</u>	dmin	istration		
	3.7 Special requirements for highly susceptible populations	6.0 Mate	rials for construction and repair		901:	3-4 OAC		
Equi	ipment, Utensilsand and Linens	6.1 Desig	gn, constructon and installation		3701	-21 OAC		
4	1.0 Materials for construction and repair	6.2 Numb	pers and capacities					
4	1.1 Design and construction	6.3 Locat	tion and placement					
4	1.2 Numbers and capacities	6.4 Maint	enance and operation					
4	1.3 Location and installation							
Viol	ations/Comment(s)							
N	lo violations at time of inspection.							
	·		,					
F	acility clean at time of inspection.							
	All temperatures checked satisfactory.							
	,							
Inc	appeted by	In 0 /0"	T # 1:					
	spected by KE PRIGGE	R.S./SI		v Consest Us	14L D	latriat		
		T:	Defiance Count	y General Hea	utn D	istrict	Discore	
Re	ceived by	Title					Phone	
							1-419-980-5250	
Ası	per HEA 5302 4/10 The Baldwin Group, Inc.						·	

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

Name of facility

A LITTLE SLICE OF HEAVEN

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Auti	Ю	ity. v	Ona	piers 37 17 and 37 13 C	JIIIO IVEVISE	su v		16	
Ν	ame	of facility	Check one Lic			License n	umk	er		Date	
Α	PPL	EBEE'S NEIGHBORHOOD GRILL & BAR		X FSO RFE 900			9003	03			08/28/2018
A	ddre	SS: 1003 N. CLINTON STREET				•	Category/D	esc	ripti	ve	
		DEFIANCE, OH 43512					COMMERC	CIA	L CI	_ASS 4 < 2	5,000 SQ. FT.
Li	cens	se holder		Inspection Time (min) Travel Tim				e (r	nin)		Other
R	МН	FRANCHISE CORP				60	5				
		of visit (check)					Follow-up	date	e (if	required)	Sample date/result(if required)
Σ	_	Standard Follow Up Foodbori	ne		3	0 Day					
		Complaint Prelicensing Consulta	atior	۱ [		Other specify	11				11
-		OAC Violation Checked									
Ma	naç	gement and Personnel	_					Po	iso	nous or To	xic Materials
	2.1	Employee health		4.4	Main	tenance and operation			7.0	Labeling and	identification
	2.2	Personal cleanliness	2	X 4.5 Cleaning of equipment and utensils				7.1 Operational supplies and applications			upplies and applications
2.3 Hygienic practices				4.6	Sanit	tizing of equipment and utensils			7.2	Storage and o	display separation
	2.4	Supervision		4.7	Laun	dering		Sp	eci	al Require	ments
Food				4.8	Protection of clean items			8.0	Fresh juice pr	oduction	
3.0 Safe, unadulterated and honestly presented			W	Water, Plumbing, and Waste				8.1 Heat treatment dispensing freezers			
	3.1	Sources, specification and original containers		5.0 Water			8.2 Custom processing			essing	
	3.2	Protection from contamination after receiving		5.1	1 Plumbing system			8.3 Bulk water machine criteria			achine criteria
	3.3	Destruction of organisms		5.2	Mobile water tanks				8.4	Acidified white	e rice preparation criteria
	3.4	Limitation of growth of organisms		5.3	5.3 Sewage, other liquid waste and rainwater				9.0	Facility layout	and equipment specifications
	3.5	Identity, presentation, on premises labeling		5.4	Refu	se, recyclables, and returnables			20	Existing facilit	ies and equipment
	3.6	Discarding or reconditioning unsafe, adulterated	Р	hysic	cal F	acilities		A	dmi	nistration	
	3.7	Special requirements for highly susceptible populations	Г	6.0	Mate	rials for construction and repair			901	:3-4 OAC	
Eq	uipr	ment, Utensilsand and Linens		6.1	Desi	gn, constructon and installation			370	1-21 OAC	
	4.0	Materials for construction and repair		6.2	Num	bers and capacities					
	4.1	Design and construction		6.3	Loca	tion and placement					
	4.2	Numbers and capacities	3	6.4	Main	tenance and operation					
X	4.3	Location and installation		-							
Vi	olati	ons/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 dishwash 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

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

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

#### State of Ohio

### **Standard Inspection Report**

	Aut	11011	ıty. v	Shapters 37 17 and 37 13 C	JIIIO INEVISE	,u	CU	ie.			
Name	of facility	Check one L			um	ber		Date			
AYER	SVILLE LOCAL SCHOOL	X FSO RFE	7002				08/21/2018				
Addre	ss: 28046 WATSON ROAD		Category/D	es	cript	ve					
	DEFIANCE, OH 43512				NON-COM	ME	RCI	AL CLASS	3 < 25,000 SQ. FT.		
Licen	se holder		Inspection Time (min) Travel Time				min)		Other		
AYER	RSVILLE LOCAL SCHOOL DISTRICT			60	0						
Туре	of visit (check)				Follow-up	dat	e (if	required)	Sample date/result(if required)		
	Standard Follow Up Foodboo	rne		☐ 30 Day							
	Complaint X Prelicensing Consulta	ation	۱ [	Other specify	11				11		
	1 OAC Violation Checked										
Manag	gement and Personnel	. –				P	oiso	nous or To	oxic Materials		
2.1	Employee health	ΙL	4.4	Maintenance and operation			7.0	Labeling and	identification		
2.2	Personal cleanliness	ΙL	4.5	Cleaning of equipment and utensils			7.1	7.1 Operational supplies and applications			
2.3	Hygienic practices	ΙL	4.6	Sanitizing of equipment and utensils		7.2 Storage and display separation					
2.4 Supervision			4.7	.7 Laundering				al Require	ments		
Food			4.8					.0 Fresh juice production			
3.0	Safe, unadulterated and honestly presented	W	Water, Plumbing, and Waste				8.1	1 Heat treatment dispensing freezers			
3.1	Sources, specification and original containers	ΙL	5.0	Water			8.2	Custom proce	essing		
3.2	Protection from contamination after receiving	ΙL	5.1	Plumbing system			8.3	Bulk water ma	achine criteria		
3.3	Destruction of organisms	ΙL	5.2	Mobile water tanks			8.4	Acidified whit	e rice preparation criteria		
3.4	Limitation of growth of organisms	ΙL	5.3	Sewage, other liquid waste and rainwater		9.0 Facility layout and equipment specifications			and equipment specifications		
3.5	Identity, presentation, on premises labeling	ΙL	5.4	Refuse, recyclables, and returnables			20	Existing facilit	ties and equipment		
3.6	Discarding or reconditioning unsafe, adulterated	PI	hysi	cal Facilities		Α	dmi	nistration			
3.7	Special requirements for highly susceptible populations	ΙL	6.0	Materials for construction and repair			901	1:3-4 OAC			
Equip	ment, Utensilsand and Linens	. L	6.1	1 Design, constructon and installation 370				1-21 OAC			
4.0	Materials for construction and repair	ιC	6.2	Numbers and capacities							
4.1	Design and construction	ιC	6.3 Location and placement								
4.2	Numbers and capacities		6.4	4 Maintenance and operation							
4.3 Location and installation											
Violati	ions/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	R.S./SIT #	Licensor	
MIKE PRIGGE		Defiance County General Health District	
Received by	Title		Phone
			1-419-395-1111

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

				٠,٠,٠		- and or to C					<u>.</u>
Name of facility						Check one	License r				Date
A١	/ER	SVILLE LOCAL SCHOOL				X FSO RFE	7002				08/29/2018
Ac	ldre	SS: 28046 WATSON ROAD					Categor	•			
		DEFIANCE, OH 43512									3 < 25,000 SQ. FT.
Lie	cens	se holder		Inspection Time (min) Travel			Travel 1	ime (	mir	1)	Other
A'	YER	SVILLE LOCAL SCHOOL DISTRICT				45	0				
Ту	/ре	of visit (check)					Follow-u	ıp dat	te (i	f required)	Sample date/result(if required)
X	] {	Standard	ne		30	) Day					
	] '	Complaint Prelicensing Consulta	ation		Ot	ther specify	11				11
37	17-1	OAC Violation Checked					•				
Ма	nag	ement and Personnel	_					<u> P</u>	ois	onous or To	oxic Materials
	2.1	Employee health		4.4	Mainte	enance and operation			7.	0 Labeling and	identification
	2.2	Personal cleanliness		4.5	Cleani	ing of equipment and utensils	7.1 Operational				supplies and applications
	2.3	Hygienic practices	4.6 Sanitiz			zing of equipment and utensils	7.2 Storage			2 Storage and	display separation
	2.4	Supervision		4.7	.7 Laundering Spe			pe	ial Require	ments	
Fo	od			4.8	.8 Protection of clean items			ТΠ	8.	0 Fresh juice p	roduction
	3.0	Safe, unadulterated and honestly presented	W	Water, Plumbing, and Waste					8.1 Heat treatment dispensing freezers		
	3.1	Sources, specification and original containers		5.0	Water			٦Γ	8.2 Custom processing		
	3.2	Protection from contamination after receiving		5.1	Plumbing system			7 [	8.	achine criteria	
	3.3	Destruction of organisms		5.2	Mobile water tanks				8.	4 Acidified whit	e rice preparation criteria
	3.4	Limitation of growth of organisms		5.3	Sewag	ge, other liquid waste and rainwater	ater 9.0 Facility layou				t and equipment specifications
	3.5	Identity, presentation, on premises labeling		5.4	Refuse	e, recyclables, and returnables		7 [	20	Existing facili	ties and equipment
	3.6	Discarding or reconditioning unsafe, adulterated	Pł	nysio	cal Fa	acilities		_ <u>_</u>	dn	inistration	
	3.7	Special requirements for highly susceptible populations		6.0	Materi	ials for construction and repair		٦Г	9	01:3-4 OAC	
Eq	uipr	nent, Utensilsand and Linens		6.1	Design	n, constructon and installation		7 [	3	701-21 OAC	
П	4.0	Materials for construction and repair		6.2	Numbe	ers and capacities		7 -			
	4.1	Design and construction		6.3	Location	on and placement		7			
	4.2	Numbers and capacities		6.4	Mainte	enance and operation		7			
	4.3	Location and installation		•				_			
Vic	lati	ons/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	R.S./SIT #	Licensor			
MIKE PRIGGE		Defiance County General Health District			
Received by	Title		Phone		
			1-419-395-1111		

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

Name of facility	Check on	e	License nur			Date
BLACK BEARD'S BAY LLC	X FSO	RFE	175			08/13/2018
Address: 1240 RIDENOUR ROAD			Category/De			
EDGERTON, OH 43517					_ASS 3 < 25	5,000 SQ. FT.
License holder	Inspection	n Time (min)	Travel Time	(min)		Other
CHRIS KIMPEL	30		0			
Type of visit (check)			Follow-up da	ate (if	required)	Sample date/result(if required)
X Standard Follow Up Foodborne	30 Day					
Complaint Prelicensing Consultation	n Other specify	/	11			11
3717-1 OAC Violation Checked			•			
Management and Personnel			<u>F</u>	Poiso	nous or To	xic Materials
2.1 Employee health	4.4 Maintenance and op	peration		7.0	Labeling and id	dentification
2.2 Personal cleanliness	4.5 Cleaning of equipme	ent and utensils		7.1	Operational su	upplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipm	ent and utensils		7.2	Storage and di	isplay separation
2.4 Supervision	4.7 Laundering		7	Specia	al Requiren	nents
Food	4.8 Protection of clean i	tems		8.0	Fresh juice pro	oduction
3.0 Safe, unadulterated and honestly presented	Vater, Plumbing, and	d Waste		8.1		t dispensing freezers
3.1 Sources, specification and original containers	5.0 Water			8.2	Custom proces	
3.2 Protection from contamination after receiving	5.1 Plumbing system			8.3	Bulk water ma	
3.3 Destruction of organisms	5.2 Mobile water tanks			8.4	Acidified white	rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid	I waste and rainwater		9.0		and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables			20		es and equipment
	hysical Facilities				nistration	
3.7 Special requirements for highly susceptible populations	6.0 Materials for constru	uction and repair		_	:3-4 OAC	
Equipment, Utensilsand and Linens	6.1 Design, constructon	-		_	1-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capac			10.0		
4.1 Design and construction	6.3 Location and placen					
4.2 Numbers and capacities	6.4 Maintenance and op					
4.3 Location and installation	0.4 Maintenance and op	Jeration .				
Violations/Comment(s)						
No violations						
		,				
New dipping well is installed						
All employees observed wearing gloves						
Make sure anyone working around expose	ed food has hair p	properly restra	ined.			
Inspected by	R.S./SIT #	Licensor				
MIKE PRIGGE		Defiance Coun	ity General He	ealth [	District	
Received by	Title	1				Phone
, , , ,						4 440 05

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ame	of facility	Check one			Check one	License number				Date		
В	UD'S	S RESTAURANT				X FSO RFE	90	11			08/07/2018		
Ad	ddre	SS: 505 SECOND STREET				Category/De				Descriptive			
		DEFIANCE, OH 43512		COMMERC				RCIA	RCIAL CLASS 4 < 25,000 SQ. FT.				
Li	cens	se holder	Inspection Time (min)				Travel 7	ime (	min)		Other		
M	ATT	HEW D. MAYER	60			5							
Ty	/ре	of visit (check)				•	Follow-	ıp dat	te (if	required)	Sample date/result(if required)		
X		Standard Follow Up Foodbor	ne		30	Day							
	] (	Complaint Prelicensing Consulta	atio	n [		ther specify	11				11		
37	17-1	OAC Violation Checked			_		•						
Ma	nag	ement and Personnel	_					<u>P</u>	oiso	nous or To	xic Materials		
	2.1	Employee health		4.4	Mainte	enance and operation		J [	7.0	Labeling and	identification		
	2.2	Personal cleanliness		4.5	Clean	ing of equipment and utensils		J [	7.1	Operational s	upplies and applications		
X	2.3	Hygienic practices		4.6	Saniti	zing of equipment and utensils			7.2				
	2.4	Supervision		4.7 Laundering				S	рес	ial Requirer	ments		
Fo	od			4.8 Protection of clean items					8.0	0 Fresh juice production			
	3.0	Safe, unadulterated and honestly presented	Water, Plumbing, and Waste					8.1	8.1 Heat treatment dispensing freezers				
	3.1	Sources, specification and original containers		5.0	Water				8.2	Custom proce	essing		
X	3.2	Protection from contamination after receiving		5.1	Plumb	ping system			8.3	Bulk water ma	achine criteria		
X	3.3	Destruction of organisms		5.2	Mobile	e water tanks			8.4	Acidified white	e rice preparation criteria		
X	3.4	Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications		
	3.5	Identity, presentation, on premises labeling		5.4	Refus	e, recyclables, and returnables			20	Existing facilit	ies and equipment		
	3.6	Discarding or reconditioning unsafe, adulterated	P	hysi	cal Fa	acilities		_ <u>A</u>	dmi	nistration			
	3.7	Special requirements for highly susceptible populations		6.0	Mater	ials for construction and repair			90	1:3-4 OAC			
Equipment, Utensilsand and Linens				6.1	Desig	n, constructon and installation			37	01-21 OAC			
	4.0	Materials for construction and repair		6.2	Numb	ers and capacities							
4.1 Design and construction				6.3	5.3 Location and placement								
4.2 Numbers and capacities				6.4	.4 Maintenance and operation								
	4.3	Location and installation						_					

#### \*Denotes Critical Violation

Violations/Comment(s)

- 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.

Inspected by	R.S./SIT #	Licensor					
BRIAN HEIL	3713	Defiance County General Health District					
Received by	Title		Phone				
			1-419-782-9101				

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Aut	1101	ity. v	Chapters 37 17 and 37 13	Offic Ivens	cu	CUC	16			
Na	me	of facility			Check one	License i	านm	ber		Date	1	
CA	BII	N FEVER COFFEE			X FSO RFE	910	6			08/15/2018		
Ad	dre	SS: 312 CLINTON STREET				Category/	Des	cripti	ve		1	
		DEFIANCE, OH 43512				COMMER	CIA	L CI	ASS 3 < 2	5,000 SQ. FT.		
Lic	ens	se holder			Inspection Time (min)	Travel Tir	ne (	min)		Other	1	
CA	۱BI	N FEVER LLC			90	0						
Ту	ре	of visit (check)				Follow-up	dat	e (if	required)	Sample date/result(if required)	1	
X	] ;	Standard Follow Up Foodboo	rne		☐ 30 Day							
	] '	Complaint Prelicensing Consulta	atior	٦ [	Other <i>specify</i>	11				11		
371	17-1	OAC Violation Checked		_							_	
VIа	naç	ement and Personnel						Poisonous or Toxic Materials				
	2.1	Employee health		4.4	Maintenance and operation			7.0	Labeling and	identification		
	2.2	Personal cleanliness	2	<b>4</b> .5	Cleaning of equipment and utensils			7.1	Operational s	upplies and applications		
	2.3	Hygienic practices		4.6	4.6 Sanitizing of equipment and utensils				Storage and	display separation		
X	2.4	Supervision		4.7	Laundering		Special Requirements					
Foc	od		<u> </u>	X 4.8 Protection of clean items				8.0	Fresh juice production			
	3.0	Safe, unadulterated and honestly presented	V	/ater	, Plumbing, and Waste			8.1	Heat treatment dispensing freezers			
	3.1	Sources, specification and original containers		5.0	Water			8.2	Custom proce	essing		
X	3.2	Protection from contamination after receiving	3	5.1	Plumbing system			8.3	Bulk water ma	achine criteria		
	3.3	Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	e rice preparation criteria		
	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwate	r		9.0	Facility layout	and equipment specifications		
	3.5	Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facilit	ties and equipment		
	3.6	Discarding or reconditioning unsafe, adulterated	P	hysi	cal Facilities		Α	dmi	nistration			
3.7 Special requirements for highly susceptible populations				6.0	Materials for construction and repair			901	:3-4 OAC			
ξqι	ıipı	nent, Utensilsand and Linens		6.1	Design, constructon and installation			370	1-21 OAC			
	4.0	Materials for construction and repair		6.2	Numbers and capacities						_	
	4.1	Design and construction		6.3	Location and placement							
T	4.2	Numbers and capacities		6.4	Maintenance and operation							

### 4.3 Location and installation 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	R.S./SIT #	Licensor			
MIKE PRIGGE		Defiance County General Health District			
Received by	Title		Phone		
			1-419-782-5400		

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Adu	1101	ıty.	Ona	picis of it and of is of	1110 110 110	cu	-	40		
Na	me	of facility				Check one	License r	um	ber		Date	
CA	SA	VIEJA MEXICAN RESTAURANT				▼ FSO  RFE	21				08/30/2018	
Add	dre	SS: 1048 EAST SECOND STREET				<del>-</del>	Category/[	Descriptive				
		DEFIANCE, OH 43512	COMMER				CIAL CLASS 4 < 25,000 SQ. FT.					
Lic	ens	se holder	1			Inspection Time (min)	Travel Time (min)				Other	
CA	SA	A VIEJA LLC				95	0					
Ту	ре	of visit (check)				•	Follow-up	dat	e (if	required)	Sample date/result(if required)	
X		Standard Follow Up Foodbor	ne	[	30	Day						
	۱ (	Complaint Prelicensing Consulta	atior	n		ther specify	11				11	
371	7-1	I OAC Violation Checked					•					
Mar	าลอ	gement and Personnel	_					Po	oiso	nous or To	xic Materials	
	2.1	Employee health		4.4	4 Mainte	enance and operation			7.0	Labeling and	identification	
	2.2	Personal cleanliness	X	₹ 4.5	Clean	ing of equipment and utensils			7.1	Operational s	upplies and applications	
	2.3	Hygienic practices		4.6	Saniti	zing of equipment and utensils			7.2	Storage and o	display separation	
$\mathbf{X}$	2.4	Supervision		4.7	Launc	Laundering			oeci	al Requirer	ments	
Foc	d			4.8	Protection of clean items				8.0	0 Fresh juice production		
;	3.0	Safe, unadulterated and honestly presented	W	/ate	r, Plur	mbing, and Waste			8.1	Heat treatmer	nt dispensing freezers	
	3.1	Sources, specification and original containers		5.0	) Water	r		8.2 Custom prod			essing	
$\mathbf{X}$	3.2	Protection from contamination after receiving		5.1	Plumb	oing system			8.3	Bulk water ma	achine criteria	
;	3.3	Destruction of organisms		5.2	2 Mobile	e water tanks			8.4	Acidified white	e rice preparation criteria	
;	3.4	Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications	
;	3.5	Identity, presentation, on premises labeling		5.4	Refus	se, recyclables, and returnables			20	Existing facilit	ies and equipment	
;	3.6	Discarding or reconditioning unsafe, adulterated	Р	hysi	ical Fa	acilities		Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations		6.0	Mater	ials for construction and repair			901	1:3-4 OAC		
Equ	ıipr	ment, Utensilsand and Linens		6.1	Desig	n, constructon and installation			370	01-21 OAC		
$\mathbf{X}^{-1}$	4.0	Materials for construction and repair		6.2	Numb	pers and capacities						
X	4.1	Design and construction		6.3	Locati	ion and placement						
4	4.2	Numbers and capacities		6.4 Maintenance and operation								
-	4.3	Location and installation		-	-							

- 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.

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

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

	J.11.y. O11	<u> </u>	7 4110 37 13 0					l	
Name of facility		Check on		License nu	umb	oer		Date	240
COLD STONE CREAMERY		X FSO	RFE	48				08/16/2	J18
Address: 714 NORTH CLINTON				Category/D		•			
DEFIANCE, OH 43512		1					LASS 3 < 25		.FI.
License holder			n Time (min)	Travel Time	e (r	nın)		Other	
SWEET TREATS 4 U LLC		45		0					
Type of visit (check)	_			Follow-up	date	e (if	required)	Sample	date/result(if required)
X Standard Follow Up Foodborne		30 Day							
Complaint Prelicensing Consultation	on	Other specify	/	11				11	
3717-1 OAC Violation Checked					_		_		
Management and Personnel	1441				100		nous or To		iais
2.1 Employee health	$\vdash$	intenance and op			_	7.0	-		
2.2 Personal cleanliness	<del>-   -   -   -   -   -   -   -   -   -  </del>	eaning of equipme			_	7.1	Operational su		
2.3 Hygienic practices		nitizing of equipm	ent and utensils				Storage and di		ation
X 2.4 Supervision	$\vdash$	undering			2		al Requiren		
Food		otection of clean it			_	<del>                                     </del>	Fresh juice pro		
		umbing, and	Waste		_	8.1	Heat treatmen		freezers
3.1 Sources, specification and original containers	5.0 Wa				_	8.2	· · · · · ·	ssing	
3.2 Protection from contamination after receiving		ımbing system			_	8.3			
3.3 Destruction of organisms	$\vdash$	bile water tanks			_	8.4	Acidified white	rice prepara	tion criteria
3.4 Limitation of growth of organisms			waste and rainwater		_	9.0			ent specifications
3.5 Identity, presentation, on premises labeling		fuse, recyclables,	and returnables		Ļ	20	Existing facilities	es and equip	ement
		Facilities			A		nistration		
3.7 Special requirements for highly susceptible populations	6.0 Ma	terials for constru	ction and repair		_	<del>                                     </del>	1:3-4 OAC		
Equipment, Utensilsand and Linens	6.1 De	sign, constructon	and installation			370	01-21 OAC		
4.0 Materials for construction and repair	6.2 Nu	mbers and capac	ities						
4.1 Design and construction	6.3 Lo	cation and placem	nent						
4.2 Numbers and capacities	6.4 Ma	intenance and op	eration						
4.3 Location and installation									
Violations/Comment(s)									
2.4(C)(16) - The facility needs to have wr	itten pro	ocedures to	respond to a	fecal or vo	٦m	it ir	ncident ne	r code	An example
program can be found at: www.defianced			o reception to a	10001 01 11			ioidoiii po	. 0000.	, iii oxampio
program can be really at www.delianees	, or rountin	.0.9.	•						
Everything else looked good.									
Everyaming closs located good.									
Inspected by	R.S./	SIT #	Licensor						
MIKE PRIGGE	1.3./	J11 #	Defiance Coun	ty Ganaral L	le:	lth !	District		
Received by	Title		Denance Coun	., Jonetai r	ıca		J.311 101	Pho	20
Trooping by	11116								9-782-2700
	1							1-41	3-102-2100

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

Aut	thority: Chapters 3/1/ and 3/15 Ohio	o Revised Code
Name of facility	Check one L	License number Date
COMMUNITY MEMORIAL HOSPITAL	X FSO RFE	7034 08/29/2018
Address: 208 N. COLUMBUS STREET	C	category/Descriptive
HICKSVILLE, OH 43526	N	ION-COMMERCIAL CLASS 4 < 25,000 SQ. FT.
License holder	Inspection Time (min)	ravel Time (min) Other
COMMUNITY MEMORIAL HOSPITAL	60	25
Type of visit (check)	F	Follow-up date (if required) Sample date/result(if required)
X Standard Follow Up Foodbo	orne 30 Day	
Complaint Prelicensing Consult	tation Other specify	11
3717-1 OAC Violation Checked	•	·
Management and Personnel	, <u>, , , , , , , , , , , , , , , , , , </u>	Poisonous or Toxic Materials
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification
2.2 Personal cleanliness	X 4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation
2.4 Supervision	4.7 Laundering	Special Requirements
Food	4.8 Protection of clean items	8.0 Fresh juice production
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers
3.1 Sources, specification and original containers	5.0 Water	8.2 Custom processing
3.2 Protection from contamination after receiving	5.1 Plumbing system	8.3 Bulk water machine criteria
3.3 Destruction of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria
X 3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities	Administration
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair	901:3-4 OAC
Equipment, Utensilsand and Linens	6.1 Design, constructon and installation	3701-21 OAC
4.0 Materials for construction and repair	6.2 Numbers and capacities	
4.1 Design and construction	6.3 Location and placement	
4.2 Numbers and capacities	6.4 Maintenance and operation	
4.3 Location and installation	]	<del></del> ;
Violations/Comment(s)	_	
2.4(C) Data marking. Food must be ma	arked to indicated the data it is to be	and consumed or disported Cooked
3.4(G) Date marking. Food must be ma		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 rince cycle - 179°F - OK Facility clean and well maintained.

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

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

	Auti	non	ty: C	napters 3717 and 3715 C	mio Revise	<del>2</del> a	C00	ae	
Nam	e of facility			Check one	License n	um	oer		Date
D.D.	LICIOUS POPCORN & MORE, LLC			FSO RFE	215				08/16/2018
Addr	ess: 115 EAST SECOND ST			·	Category/E	//Descriptive			
	DEFIANCE, OH 43512				COMMERC	CIAL CLASS 2 < 25,000 SQ. FT.			
Licer	nse holder		Inspection Time (min) Travel Time				min)		Other
DAN	CORWIN		60 0						
Туре	of visit (check)		Follow-up				e (if	required)	Sample date/result(if required)
	Standard Follow Up Foodbor	ne		☐ 30 Day					
	Complaint X Prelicensing Consulta	ation	Γ	Other specify	11				11
3717-	1 OAC Violation Checked				•				
Mana	gement and Personnel					Po	oiso	nous or To	xic Materials
2.1	Employee health		4.4	Maintenance and operation			7.0	Labeling and	identification
2.2	Personal cleanliness		4.5	Cleaning of equipment and utensils			7.1	Operational s	upplies and applications
2.3	Hygienic practices 4.6 \$			Sanitizing of equipment and utensils			7.2	Storage and o	display separation
2.4	Supervision		4.7	Laundering		S	oeci	ial Require	ments
Food			4.8	Protection of clean items			8.0	Fresh juice pr	roduction
3.0	Safe, unadulterated and honestly presented	W	ater,	Plumbing, and Waste			8.1	Heat treatmer	nt dispensing freezers
3.1	Sources, specification and original containers		5.0	Water			8.2	Custom proce	essing
3.2	Protection from contamination after receiving		5.1	Plumbing system		achine criteria			
3.3	B Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	e rice preparation criteria
3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications
3.5	dentity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facilit	ies and equipment
3.6	Discarding or reconditioning unsafe, adulterated	Ph	ysic	al Facilities	-	Α	dmi	nistration	
3.7	Special requirements for highly susceptible populations		6.0	Materials for construction and repair			90	1:3-4 OAC	
Equip	ment, Utensilsand and Linens		6.1	Design, constructon and installation			37	01-21 OAC	
4.0	Materials for construction and repair		6.2	Numbers and capacities					
4.1	Design and construction		6.3	Location and placement					
4.2	Numbers and capacities		6.4	Maintenance and operation					
4.3 Location and installation									
Viola	tions/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	R.S./SIT #	Licensor						
MIKE PRIGGE		Defiance County General Health District	neral Health District					
Received by	Title		Phone					
			1-260-557-4822					

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

### State of Ohio

Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

		·	Liegas		.b:		Doto
Name of facility DAD'S DAIRY DEPOT, LLC		Check one	License n		ıber		Date <b>08/29/2018</b>
·		X FOO NEE			orin	tivo	00/23/2016
Address: 1845 JEFFERSON AVE DEFIANCE, OH 43512			Commen				5,000 SQ. FT.
License holder		Inspection Time (min)	Travel Tim				
DAD'S DAIRY DEPOT LLC		30	0	10 (	(111111	,	Other
		30		40	to /:	f roquirod)	Comple data/requilt/if required)
Type of visit (check)  X Standard Follow Up Foodborne		30 Day	Follow-up	ua	te (i	requirea)	Sample date/result(if required)
		Other specify					
Complaint Prelicensing Consultation 3717-1 OAC Violation Checked	n	Other specify	11				11
Management and Personnel				P	ois	anous or To	oxic Materials
2.1 Employee health	4.4 Ma	intenance and operation		Ė	_	0 Labeling and	
2.1 Employee health  2.2 Personal cleanliness		eaning of equipment and utensils		H	7.		upplies and applications
2.3 Hygienic practices	+ +	nitizing of equipment and utensils		H		<u> </u>	display separation
2.4 Supervision	+ +	•		L		ial Require	
Food	+	undering		ř			
		umbing, and Waste		-	+-	0 Fresh juice pr	
		_		-	8.		nt dispensing freezers
3.1 Sources, specification and original containers	5.0 Wa			-	_	2 Custom proce	-
3.2 Protection from contamination after receiving	+ +	mbing system		-	_	Bulk water ma	
3.3 Destruction of organisms	+ +	bile water tanks		-	-		e rice preparation criteria
3.4 Limitation of growth of organisms	+ +	wage, other liquid waste and rainwater		-	_		and equipment specifications
3.5 Identity, presentation, on premises labeling		fuse, recyclables, and returnables		Ļ	20		ies and equipment
	<del> </del>	Facilities			_	inistration	
3.7 Special requirements for highly susceptible populations	+ +	terials for construction and repair		-	+-	01:3-4 OAC	
Equipment, Utensilsand and Linens	+	sign, constructon and installation		L	37	701-21 OAC	
4.0 Materials for construction and repair	+	mbers and capacities					
4.1 Design and construction	+ +	cation and placement					
4.2 Numbers and capacities	6.4 Ma	intenance and operation					
4.3 Location and installation							
Violations/Comment(s)							
No apparent violations at time of inspection All temperatures ok at time of inspection. Facility clean and well maintained, thank y							
Inspected by	R.S./9	SIT # Licensor					
BRIAN HEIL	3713	Defiance Cour	nty General	He	alth	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.

- - -

Autr	iority: Chap	ters 3/1/ and 3/15 C	Jnio Revise	ea Cc	ae			
Name of facility		Check one	License n	umber		Date		
DBA DOS AMIGOS MEXICAN RESTAURANT, LL	.C	X FSO RFE	126			08/22/2018		
Address: 1121 HARRISON	•		Category/E	Descrip	tive	•		
DEFIANCE, OH 43512			COMMER	CIAL CLASS 4 < 25,000 SQ. FT.				
License holder		Inspection Time (min)	Travel Tim	ne (min	)	Other		
MARIA E. RUIZ		60	0					
Type of visit (check)	•		Follow-up	date (i	f required)	Sample date/result(if required)		
X Standard Follow Up Foodborn	ne 🔲 30	Day						
Complaint Prelicensing Consulta	tion 🔲 Oth	ner specify	11			11		
3717-1 OAC Violation Checked			•					
Management and Personnel				Pois	onous or To	oxic Materials		
2.1 Employee health	X 4.4 Mainter	nance and operation		7.	D Labeling and	identification		
2.2 Personal cleanliness	X 4.5 Cleanin	g of equipment and utensils		7.	1 Operational s	supplies and applications		
2.3 Hygienic practices	4.6 Sanitizii	ng of equipment and utensils		7.	2 Storage and	display separation		
2.4 Supervision	4.7 Launde	ring		Spec	ial Require	ments		
Food	4.8 Protecti	on of clean items		8.	Fresh juice p	roduction		
3.0 Safe, unadulterated and honestly presented	Water, Plum	bing, and Waste		8.1 Heat treatment dispensing freezers				
3.1 Sources, specification and original containers	5.0 Water			8.	2 Custom proce	essing		
3.2 Protection from contamination after receiving	5.1 Plumbir	ng system		8.	Bulk water m	achine criteria		
3.3 Destruction of organisms	5.2 Mobile	water tanks		8.	4 Acidified whit	e rice preparation criteria		
X 3.4 Limitation of growth of organisms	5.3 Sewage	e, other liquid waste and rainwater		9.	Facility layou	t and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse,	recyclables, and returnables		20	Existing facili	ties and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Fac	cilities		Adm	inistration			
3.7 Special requirements for highly susceptible populations	6.0 Materia	ls for construction and repair		90	1:3-4 OAC			
Equipment, Utensilsand and Linens	6.1 Design,	constructon and installation		37	701-21 OAC			
4.0 Materials for construction and repair	6.2 Number	rs and capacities						
X 4.1 Design and construction	6.3 Location	n and placement						
4.2 Numbers and capacities	6.4 Mainter	nance and operation						
4.3 Location and installation								
Violations/Comment(s)								
*Departure Oritical Violeties								

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

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

#### State of Ohio

Standard Inspection Report

		Aut	nor	ity: (	Jna	oters 3/1/ and 3/15 C	nio Revis	ea	Coc	ie				
N	ame	of facility				Check one	License	านm	oer		Date			
D	EFI/	ANCE COLLEGE				▼ FSO  RFE	18	I			08/27/2018			
Α	ddre	SS: 701 N. CLINTON ST				Category/I				Descriptive				
		DEFIANCE, OH 43512				COMMER				CIAL CLASS 4 < 25,000 SQ. FT.				
L	icens	se holder			Inspection Time (min) Travel Tim				min)		Other			
Н	ALL	MARK MANAGEMENT SERVICE, INC				120	0							
Т	уре	of visit (check)					Follow-up	dat	e (if	required)	Sample date/result(if required)			
2	<b>[</b> ] {	Standard Follow Up Foodboo	rne		] 30	Day								
	] '	Complaint Prelicensing Consulta	atior	۱ [	_ 0	ther specify	11				11			
37	17-1	OAC Violation Checked												
Ma	anag	ement and Personnel	_					P	oiso	nous or To	xic Materials			
	2.1	Employee health	<b>X</b> 4.4 Mai						7.0	Labeling and	identification			
	2.2	Personal cleanliness	X 4.5 Cleani			ing of equipment and utensils			7.1	Operational s	upplies and applications			
	2.3	Hygienic practices	4.6 Sanitizi			zing of equipment and utensils			7.2	Storage and	display separation			
	2.4	Supervision		4.7	Laund	dering		S	oeci	al Require	ments			
Fc	od			4.8	Prote	ction of clean items	n of clean items 8.0 Fresh juice p			Fresh juice pr	roduction			
	3.0	Safe, unadulterated and honestly presented	W	ater,	Plur	mbing, and Waste			8.1	8.1 Heat treatment dispensing freezers				
	3.1	Sources, specification and original containers		5.0	Water	r			8.2 Custom processing					
X	3.2	Protection from contamination after receiving		5.1	Plumb	ping system			8.3	Bulk water ma	achine criteria			
	3.3	Destruction of organisms		5.2	Mobile	e water tanks			8.4	Acidified whit	e rice preparation criteria			
	3.4	Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications			
	3.5	Identity, presentation, on premises labeling		5.4	Refus	se, recyclables, and returnables			20 Existing facilities and equipment					
	3.6	Discarding or reconditioning unsafe, adulterated	acilities		Α	dmiı	nistration							
3.7 Special requirements for highly susceptible populations 6.0 Mate				Mater	ials for construction and repair			901	:3-4 OAC					
Equipment, Utensilsand and Linens X 6.1 Design				sign, constructon and installation			370	1-21 OAC						
4.0 Materials for construction and repair 6.2 Numl				Numb	mbers and capacities									
	4.1 Design and construction 6.3 Local					ocation and placement								
_	12	Numbers and senseities	Maint	onance and operation										

4.3 Location and installation

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

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

License number

Date

Check one

DOS EPPI'	'S			X FSO	] RFE	167				08/22/2018	
Address: 2	200 CLINTON ST		•			Category/D	esc	cripti	ive		
	DEFIANCE, OH 43512									5,000 SQ. FT.	
License ho				Inspection Tin 45	ne (min)	Travel Time  0	e (r	nin)		Other	
Type of vis	` <u>_</u>			_		Follow-up	date	e (if	required)	Sample date/result(if require	ed)
X Stand		orne		Day							
Comp	cancernaming cancer	ultation	U Oth	ner specify		11				11	
	C Violation Checked						Da		Ta	via Matariala	
T T	ent and Personnel	$\neg \Box$	1.4 Mainten							kic Materials	
	oyee health onal cleanliness	→	_	nance and operation					Charational su	pplies and applications	
	enic practices	→	_	ng of equipment and				_	· ·	splay separation	
<del>                                      </del>	rvision	→	1.7 Launde		u uterisiis		Sr		al Requiren		
Food	ivision		_	ion of clean items			Ť		Fresh juice pro		
	unadulterated and honestly presented		1	bing, and Was	ste		_			t dispensing freezers	
	ces, specification and original containers		5.0 Water	g,	-		_		Custom proces		
<del>                                      </del>	ection from contamination after receiving	→	_	ng system				_	Bulk water ma		
	ruction of organisms	→	_	water tanks						rice preparation criteria	
	ation of growth of organisms	→	_	e, other liquid waste	and rainwater		-			and equipment specifications	
	ity, presentation, on premises labeling	$\dashv \vdash \vdash$		, recyclables, and re						es and equipment	
3.6 Discar	arding or reconditioning unsafe, adulterated	Phy	sical Fac	cilities			A	dmi	nistration		
3.7 Specia	ial requirements for highly susceptible populations	6	6.0 Material	ls for construction a	and repair			901	1:3-4 OAC		
Equipment,	, Utensilsand and Linens		S.1 Design,	constructon and in	stallation			370	01-21 OAC		
4.0 Materi	rials for construction and repair	6	3.2 Number	rs and capacities							
	gn and construction	6	6.3 Location	n and placement							
4.2 Numb	bers and capacities	6	6.4 Mainten	nance and operation	า						
4.3 Locati	tion and installation										
Violations/0	Comment(s)										
No app	parent violations at time of insp	ection									
	peratures satisfactory.	00110111									
, top	poraturos canoraciony.			,							
Facility	clean and well maintained. H	and was	sh sink	has been re	epaired, tha	ank you.					
,					'	,					
	I	1.		,, 1							
Inspected I			R.S./SIT		ensor	h. Coma::-!!	Ja-	<u>                                    </u>	Dietriet		
			3713	Det	fiance Count	y General F	1ea	ıtn l	DISTRICT	Dhana	
Received b	ы		Title							Phone	
										1-419-782-1070	
As per HEA	A 5302 4/10 The Baldwin Group, Inc.										

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

Name of facility

Name of facility: DOS EPPI'S Page 16

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Aut	1101	. ty . '	Jilupicis 0	111 4114 51 15 6	JIIIO I (CVI3	cu	-	10		
Ν	ame	of facility			Check	one	License r	num	ber		Date	
E	AGL	E ROCK GOLF CLUB			X FS	O RFE	905	8			08/30/2018	
Α	ddre	SS: 211 CARPENTER ROAD					Category/	gory/Descriptive				
		DEFIANCE, OH 43512	COMMERC					CIAL CLASS 4 < 25,000 SQ. FT.				
L	icen	se holder			Inspec	tion Time (min)	Travel Tir	ne (	min)		Other	
K	CC	INVESTMENT PROPERTIES LLC			75		5					
Т	уре	of visit (check)					Follow-up	dat	e (if	required)	Sample date/result(if required)	
2	ζ :	Standard Follow Up Foodbor	ne		30 Day							
	] '	Complaint Prelicensing Consulta	ation	1	Other spec	cify	09/05/201	8			11	
37	17-1	1 OAC Violation Checked					•					
VI	anaç	gement and Personnel	_					P	oiso	nous or To	xic Materials	
	2.1	Employee health	X	4.4	Maintenance and	operation			7.0	Labeling and i	dentification	
	2.2 Personal cleanliness 4.5 Clea			Cleaning of equip	aning of equipment and utensils				Operational su	upplies and applications		
	2.3	2.3 Hygienic practices 4.6 Sani			Sanitizing of equi	pment and utensils			7.2	Storage and d	lisplay separation	
2.4 Supervision 4.7			4.7	Laundering			S	peci	al Requirer	nents		
=0	od		. L	4.8	Protection of clea	ın items			8.0	Fresh juice pro	oduction	
	3.0	Safe, unadulterated and honestly presented	W	ater	Plumbing, a	nd Waste			8.1	Heat treatmen	at dispensing freezers	
	3.1	Sources, specification and original containers	ıL	5.0	Water				8.2	ssing		
	3.2	Protection from contamination after receiving	ıL	5.1	Plumbing system				8.3	Bulk water ma	achine criteria	
	3.3	Destruction of organisms	ıL	5.2	Mobile water tank	(S			8.4	Acidified white	e rice preparation criteria	
X	3.4	Limitation of growth of organisms	ıL	5.3	Sewage, other lic	uid waste and rainwater			9.0	Facility layout	and equipment specifications	
	3.5	Identity, presentation, on premises labeling	ıL			es, and returnables			20	Existing faciliti	ies and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	P	hysid	al Facilities			Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations	ıL	6.0	Materials for con-	struction and repair			901	1:3-4 OAC		
Ec	uipı	ment, Utensilsand and Linens	. L	6.1	Design, construc	on and installation			370	1-21 OAC		
	4.0	Materials for construction and repair	L	6.2	Numbers and cap	pacities						
4.1 Design and construction 6.3 Local				Location and place	cation and placement							
	4.2 Numbers and capacities 6.4				Maintenance and operation							
	4.3	Location and installation	. –									

#### \*Denotes Critical Violation

Violations/Comment(s)

- 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.

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

Inspected by	R.S./SIT#	Licensor	
BRIAN HEIL	3713	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.

Aut	hor	ity:	Chap	oters 3717 and 3715 O	hio Revis	ed (	Coc	de			
Name of facility				Check one	License n	umk	er		Date		
EAGLES LODGE # 327				SO   RFE   RFE	9036	6			08/24/2018		
Address: 711 W. SECOND STREET				Category/Descriptive			ve	•			
DEFIANCE, OH 43512					COMMER	CIA	L CI	ASS 3 < 2	5,000 SQ. FT.		
License holder				Inspection Time (min)	Travel Tim	ne (r	nin)		Other		
JOHN AUER				90	0						
Type of visit (check)					Follow-up	date	e (if	required)	Sample date/result(if required)		
X Standard Follow Up Foodbor	ne		30	) Day							
Complaint Prelicensing Consulta	atio	1	□ °	ther <i>specify</i>	11				11		
3717-1 OAC Violation Checked											
Management and Personnel	_					Po	iso	nous or To	oxic Materials		
2.1 Employee health		4.	4 Maint	enance and operation			7.0	Labeling and	identification		
2.2 Personal cleanliness		4.5	Clean	ing of equipment and utensils			7.1	Operational s	upplies and applications		
X 2.3 Hygienic practices	L	4.6	Saniti	zing of equipment and utensils		Ļ			display separation		
2.4 Supervision		4.7		dering		Sp	Special Requirements				
Food		4.8		otection of clean items			8.0	Fresh juice pr	roduction		
3.0 Safe, unadulterated and honestly presented	<u>v</u>	ate	r, Plur	nbing, and Waste		_	8.1	Heat treatmer	nt dispensing freezers		
3.1 Sources, specification and original containers		5.0	) Water	ter			8.2	Custom proce	essing		
3.2 Protection from contamination after receiving		5.1	Plumb	lumbing system				Bulk water ma	achine criteria		
3.3 Destruction of organisms		5.2	2 Mobile	e water tanks		8.4 Acidified white rice preparation criteria					
3.4 Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater		9.0 Facility layout and equipment specifications			and equipment specifications		
3.5 Identity, presentation, on premises labeling		5.4	Refus	e, recyclables, and returnables			20	Existing facilit	ties and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	P	hys	ical Fa	acilities		Administration					
3.7 Special requirements for highly susceptible populations		6.0	Mater	ials for construction and repair			901	:3-4 OAC			
Equipment, Utensilsand and Linens	2	6.	Desig	n, constructon and installation			370	1-21 OAC			
X 4.0 Materials for construction and repair		6.2	Numb	ers and capacities							
4.1 Design and construction		6.3	Locati	on and placement							
4.2 Numbers and capacities		6.4	Maint	enance and operation							
4.3 Location and installation											
Violations/Comment(s)											
2.3(A) Observed an individual take measured shall eat, drink, or use tobacco only in outensils, or linens; unwrapped single-se 2.3(C) - Observed employees working a effectively restrain hair or wear hair res	des ervi aro	ign: ce ( unc	ated or sin I exp	areas where the contar gle-use articles; or othe osed food without prop	mination c er items n er hair res	of ex eed stra	xpo ding ints	sed food protection. Per cod	; clean equipment, on cannot result. le, food employees shall		

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

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

N	ame	of facility				Check one	License r	numl	ber		Date	
EI	L ME	ZCAL				▼ FSO  RFE	81				08/07/2018	
A	ddre	SS: 1495 N. CLINTON STREET			Category/Do			Des	cript	ive		
		DEFIANCE, OH 43512					COMMER	CIA	CIAL CLASS 4 < 25,000 SQ. FT.			
Li	cens	e holder				Inspection Time (min)	Travel Time (min)				Other	
С	LIN	ON STREET INVESTMENTS LLC				120	0					
T	уре (	of visit (check)					Follow-up	dat	e (if	required)	Sample date/result(if required)	
X	<u> </u>	Standard Follow Up Foodborn	ne	Γ	30	) Day			`	. ,	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
Г	7 (	Complaint Prelicensing Consulta	atior	n [	=    -	ther specify	11				11	
37	17-1	OAC Violation Checked										
Ma	nag	ement and Personnel						Po	oiso	nous or To	xic Materials	
	2.1	Employee health	3	4.4	Mainte	enance and operation			7.0	Labeling and	identification	
X	2.2	Personal cleanliness	2	₹ 4.5	Clean	ing of equipment and utensils			7.1	Operational s	upplies and applications	
	2.3	Hygienic practices		4.6	Sanitiz	zing of equipment and utensils			7.2	Storage and o	display separation	
X 2.4 Supervision 4.7 L				Laund	dering		S	peci	al Requirer	nents		
	od		2	₹ 4.8	Protec	ction of clean items			8.0	Fresh juice pr	oduction	
	3.0	Safe, unadulterated and honestly presented	W	ater	, Plun	nbing, and Waste			8.1	Heat treatmer	nt dispensing freezers	
	3.1	Sources, specification and original containers	Г	5.0	Water				8.2	Custom proce	essing	
X	3.2	Protection from contamination after receiving		5.1	Plumb	ping system			8.3	Bulk water ma	achine criteria	
	3.3	Destruction of organisms		5.2	Mobile	e water tanks			8.4	Acidified white	e rice preparation criteria	
X	3.4	Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications	
		Identity, presentation, on premises labeling		5.4	Refus	e, recyclables, and returnables			20	Existing facilit	ies and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	Р	hysi	cal Fa	acilities		Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations	ſ	6.0	Materi	ials for construction and repair			90	1:3-4 OAC		
Eq	uipr	nent, Utensilsand and Linens		6.1	Desig	n, constructon and installation			370	01-21 OAC		
	4.0	Materials for construction and repair		6.2	Numb	ers and capacities						
X		Design and construction		6.3	Locati	on and placement						
	4.2 Numbers and capacities				6.4 Maintenance and operation							
		Location and installation	<u> </u>	-1								

- 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.

Name of facility: EL MEZCAL Page 20

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	R.S./SIT #	Licensor	
MIKE PRIGGE		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.

Name of facility: EL MEZCAL

Page 21

Authority: Chapters 3717 and 3715 Ohio Revised Code

	Aut	nor	ity:	Chapters 3717 and 3715 (	Jnio Revis	ea	Coo	e			
Nam	ne of facility			Check one	License r	านm	ber		Date		
EL N	MEZCAL			x FSO ☐ RFE	81				08/08/2018		
Add	ress: 1495 N. CLINTON STREET				Category/	Des	cript	ive			
	DEFIANCE, OH 43512	COMMERC					CIAL CLASS 4 < 25,000 SQ. FT.				
Lice	nse holder			Inspection Time (min)	Travel Tir	ne (	min)		Other		
CLII	NTON STREET INVESTMENTS LLC			90	0						
Тур	e of visit (check)			<u> </u>	Follow-up	dat	e (if	required)	Sample date/result(if required)		
	Standard Follow Up Foodbor	ne	Γ	☐ 30 Day							
X	Complaint Prelicensing Consulta	atior	۱ [	Other specify	11				11		
3717	-1 OAC Violation Checked		_		•						
Mana	agement and Personnel	_				P	oiso	nous or To	oxic Materials		
2.	1 Employee health		4.4	Maintenance and operation			7.0	Labeling and	identification		
2.	2 Personal cleanliness		4.5	Cleaning of equipment and utensils			7.1	Operational s	supplies and applications		
2.	3 Hygienic practices		4.6 Sanitizing of equipment and utensils				7.2	Storage and	display separation		
2.	4 Supervision		S	peci	al Require	ments					
Food			4.8	Protection of clean items			8.0	Fresh juice pr	roduction		
3.	0 Safe, unadulterated and honestly presented	W	ater	, Plumbing, and Waste			8.1	Heat treatmen	nt dispensing freezers		
3.	1 Sources, specification and original containers		5.0	Water			8.2	Custom proce	essing		
3.	2 Protection from contamination after receiving		5.1	Plumbing system			8.3	Bulk water ma	achine criteria		
3.	3 Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified whit	e rice preparation criteria		
3.	4 Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater			9.0	Facility layout	t and equipment specifications		
3.	5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facilit	ties and equipment		
3.	6 Discarding or reconditioning unsafe, adulterated	P	hysi	cal Facilities		Α	dmi	nistration			
3.	7 Special requirements for highly susceptible populations		6.0	Materials for construction and repair			90	1:3-4 OAC			
Equi	pment, Utensilsand and Linens		6.1	Design, constructon and installation			370	01-21 OAC			
4.	0 Materials for construction and repair		6.2	Numbers and capacities							
4.	1 Design and construction		6.3	Location and placement							
4.	2 Numbers and capacities		6.4	Maintenance and operation							
	3 Location and installation	_									

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	R.S./SIT#	Licensor					
MIKE PRIGGE		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.

Name of facility: EL MEZCAL Page 22

#### **State of Ohio**

### Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility		,.	Check one				Date		
FAIRVIEW HIGH SCHOOL	S FSO RFE	License number 7011			08/02/2018				
Address: 06289 U.S. 127			<u> </u>	Category/D		ntive	0.000.000.000		
SHERWOOD, OH 43556				0 ,		•	3 < 25,000 SQ. FT.		
License holder			Inspection Time (min)	Travel Time			Other		
CENTRAL LOCAL SCHOOL DISTRICT			45	0	,	,			
Type of visit (check)			l e e e e e e e e e e e e e e e e e e e	Follow-up	date	(if required)	Sample date/result(if required)		
Standard Follow Up Foodbor	ne	Г	☐ 30 Day			,	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		
Complaint Prelicensing Consulta	atior	n [	X Other specify EVENT	11			11		
3717-1 OAC Violation Checked									
Management and Personnel					Pois	onous or To	xic Materials		
2.1 Employee health		4.4	Maintenance and operation		7	.0 Labeling and i	identification		
2.2 Personal cleanliness		4.5	Cleaning of equipment and utensils		7	'.1 Operational su	upplies and applications		
X 2.3 Hygienic practices		4.6	Sanitizing of equipment and utensils		7	.2 Storage and d	lisplay separation		
2.4 Supervision		4.7	Laundering		Spe	cial Requirer	nents		
Food		4.8	Protection of clean items		8	5.0 Fresh juice pro	oduction		
3.0 Safe, unadulterated and honestly presented	N	ater	, Plumbing, and Waste		8	Heat treatmen	nt dispensing freezers		
X 3.1 Sources, specification and original containers		_	Water		$\vdash$	3.2 Custom proce	essing		
3.2 Protection from contamination after receiving	2	5.1	Plumbing system		8	3.3 Bulk water ma	achine criteria		
3.3 Destruction of organisms		5.2	Mobile water tanks		8	3.4 Acidified white	e rice preparation criteria		
3.4 Limitation of growth of organisms	3.4 Limitation of growth of organisms 5				$\vdash$	_	and equipment specifications		
3.5 Identity, presentation, on premises labeling 5.4 Refuse, recyclables, and re					ш	_	ies and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities					ninistration			
3.7 Special requirements for highly susceptible populations		6.0	Materials for construction and repair		<u> </u>	01:3-4 OAC			
Equipment, Utensilsand and Linens	6.1 Design, constructon and installation					3701-21 OAC			
4.0 Materials for construction and repair	_	6.2	Numbers and capacities						
4.1 Design and construction	_	6.3	Location and placement						
X 4.2 Numbers and capacities		6.4	Maintenance and operation						
4.3 Location and installation									
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		In.	S/SIT # Licensor				1		

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

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

		Autl	hority:	Cha	apters 3717 and 3715 C	Ohio Revis	ed	Code				
Nar	ne	of facility			Check one	License r	num	ber	Date			
GLI	ΕN	N PARK OF DEFIANCE	X FSO RFE			72	:		08/03/2018			
Address: 2429 WILLIAM A. DIEHL COURT						Category/I	Des	criptive				
		DEFIANCE, OH 43512				COMMER	CIA	<b>AL CLASS 4 &lt; 2</b>	25,000 SQ. FT.			
Lice	en	se holder		Inspection Time (min) Travel Time				(min)	Other			
DEFIANCE HEALTH PARTNERS, LLC					60	5						
Type of visit (check)						Follow-up	da	te (if required)	Sample date/result(if required)			
X	;	Standard Follow Up Foodbor	ne	☐ 3	30 Day							
		Complaint Prelicensing Consulta	ation		Other specify	11			11			
371	7-′	OAC Violation Checked										
Man	aç	ement and Personnel					<u> </u>	oisonous or To	oxic Materials			
2	2.1	Employee health	X 4.	4 Mair	ntenance and operation			7.0 Labeling and	identification			
-	2.2 Personal cleanliness 4.5 Clea			ning of equipment and utensils			7.1 Operational s	supplies and applications				
2	2.3	.3 Hygienic practices 4.6 Sanitizing of equipment and utensils						7.2 Storage and display separation				
2.4 Supervision 4.				7 Laur	ndering		S	pecial Require	ments			
Food				3 Prot	ection of clean items			8.0 Fresh juice p	roduction			
3	3.0	Safe, unadulterated and honestly presented	Wate	r, Plu	ımbing, and Waste			8.1 Heat treatme	nt dispensing freezers			
3	3.1	Sources, specification and original containers	5.0	5.0 Water				8.2 Custom processing				
3	3.2	Protection from contamination after receiving	5.1	5.1 Plumbing system				8.3 Bulk water machine criteria				
3	3.3	Destruction of organisms	5.2	2 Mob	ile water tanks			8.4 Acidified white rice preparation criteria				
<b>X</b> 3	3.4	Limitation of growth of organisms	5.3	3 Sew	age, other liquid waste and rainwater			9.0 Facility layou	t and equipment specifications			
3	3.5	Identity, presentation, on premises labeling	5.4	1 Refu	ise, recyclables, and returnables			20 Existing facili	ties and equipment			
3	3.6	Discarding or reconditioning unsafe, adulterated	Phys	ical F	acilities		1	Administration				
3	3.7	Special requirements for highly susceptible populations	6.0	Mate	erials for construction and repair			901:3-4 OAC				
Equ	ipı	nent, Utensilsand and Linens	6.	Desi	ign, constructon and installation			3701-21 OAC				
4	1.0	Materials for construction and repair	6.2	2 Num	bers and capacities		_	•				
4	1.1	Design and construction	6.3	3 Loca	ation and placement							
4.2 Numbers and capacities 6.4 Maintenance and operation												
	1.3	Location and installation					l					
Viol	ati	ons/Comment(s)										
*	De	entoes 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	R.S./SIT#	Licensor					
BRIAN HEIL	3713	Defiance County General Health District					
Received by	Title		Phone				
			1-419-782-3000				

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

Name of facility		Check one	License nur	nhor		Date	
HICKORY CREEK AT HICKSVILLE	TREE REE	9049	inel		08/29/2018		
	IV LOO □ KLE	Category/Descriptive			00/23/2010		
Address: 401 FOUNTAIN STREET HICKSVILLE, OH 43526			0 ,			4 < 25,000 SQ. FT.	
License holder		Inspection Time (min)				1	
HICKORY CREEK HEALTHCARE FOUNDATION	45	5			Other		
Type of visit (check)	1-13	Follow-up da	oto (if	roquirod)	Sample date/result(if required)		
X Standard Follow Up Foodborne		30 Day	Follow-up da	ate (II	requirea)	Sample date/result(ii required)	
Complaint Prelicensing Consultation		Other <i>specify</i>	<b> </b> , ,				
3717-1 OAC Violation Checked	' Ц,	Other specify	11			11	
Management and Personnel				Poiso	nous or To	xic Materials	
2.1 Employee health	4.4 <sub>Mai</sub>	ntenance and operation	i		Labeling and i		
2.2 Personal cleanliness	-	aning of equipment and utensils	<u> </u>	7.	<u> </u>	upplies and applications	
2.3 Hygienic practices	+	itizing of equipment and utensils	<u> </u>		+	isplay separation	
2.4 Supervision	+ - + -	ndering	\		ial Requirer		
Food	+	tection of clean items		<del>-</del>	Fresh juice pro		
3.0 Safe, unadulterated and honestly presented		umbing, and Waste		8.	<del></del>	t dispensing freezers	
3.1 Sources, specification and original containers	5.0 Wat	<u> </u>		8.2			
3.2 Protection from contamination after receiving	5.1 Plur	mbing system		8.3	Bulk water ma		
3.3 Destruction of organisms	+ + -	pile water tanks		8.4	Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms	5.3 Sev	vage, other liquid waste and rainwater		9.0	Facility layout	and equipment specifications	
3.5 Identity, presentation, on premises labeling				20	Existing faciliti	es and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Facilities		Adm	inistration			
3.7 Special requirements for highly susceptible populations	6.0 Mat	erials for construction and repair		90	1:3-4 OAC		
Equipment, Utensilsand and Linens	6.1 Des	ign, constructon and installation		37	01-21 OAC		
4.0 Materials for construction and repair	6.2 Nun	nbers and capacities					
4.1 Design and construction	6.3 Loc	ation and placement					
4.2 Numbers and capacities	6.4 Mai	Maintenance and operation					
4.3 Location and installation							
Violations/Comment(s)							
No apparent violations at time of inspection	n						
Facility clean and well maintained.	11.						
r acinty clean and well maintained.		,					
Dishwasher: 113°F - Chlorine 100 ppm ch	lorine -	ok					
Distiwasher. The Total Official Too ppin on	ioiiiic	OK					
Inspected by	R.S./S	IT # Licensor					
BRIAN HEIL				Defiance County General Health District			
Received by	Title		-			Phone	
						1-419-542-7795	

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

### State of Ohio

Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

	Charles		Lieran		•	I Data
Name of facility	Check o		License n			Date 08/29/2018
HICKSVILLE SENIOR CENTER	X FSC	∠			ativo.	00/23/2010
Address: 708 E. HIGH STREET			Category/D			2 < 25,000 SQ. FT.
HICKSVILLE, OH 43526	Lagragi	on Time (min)	Travel Tim			· ·
License holder	'	on Time (min)		ie (iiiii	1)	Other
DEFIANCE COUNTY SENIOR SERVICES	30		5			0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Type of visit (check)  X Standard Follow Up Foodborn	20 Day		Follow-up	date (	ir requirea)	Sample date/result(if required)
		c .	1			
Complaint Prelicensing Consultar	tion Other speci	TY	11			11
3717-1 OAC Violation Checked Management and Personnel				Doio	onous or To	via Matariala
	4.4 Maintanana and a	an aration				xic Materials
2.1 Employee health	4.4 Maintenance and o			$\vdash$	0 Labeling and i	
2.2 Personal cleanliness	4.5 Cleaning of equipm			7.	· ·	upplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equip	ment and utensiis			2 Storage and d	
2.4 Supervision	4.7 Laundering	•		$\overline{}$	cial Requirer	
Food	4.8 Protection of clean			$\vdash$	0 Fresh juice pro	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, an	IU YVASIC		8.		t dispensing freezers
3.1 Sources, specification and original containers				8.	<u> </u>	<u> </u>
3.2 Protection from contamination after receiving	5.1 Plumbing system			8.		
3.3 Destruction of organisms	5.2 Mobile water tanks			8.		rice preparation criteria
3.4 Limitation of growth of organisms		id waste and rainwater		9.		and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclable	s, and returnables		20		es and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities				ninistration	
3.7 Special requirements for highly susceptible populations  Equipment, Utensilsand and Linens	6.0 Materials for const			-	01:3-4 OAC	
	6.1 Design, constructo			3	701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capa					
4.1 Design and construction	6.3 Location and place					
4.2 Numbers and capacities	6.4 Maintenance and o	pperation				
4.3 Location and installation						
Violations/Comment(s)						
No apparent violations at time of inspec	tion.					
Test strips available, previous violation of	corrected.					
Ensure 50-100ppm for chlorine sanitizer						
Cold foods - 38°F						
Soup - 175°F hot hold, ok						
•						
Inspected by	R.S./SIT#	Licensor				
BRIAN HEIL	3713	nty General I	Health	District		
Received by	Title		,			Phone
,	1					1-419-542-5004

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

Name of facility: HICKSVILLE SENIOR CENTER

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Aut	Ю	ity. v	Jiiapieis 31 11 a	3110 31 13 OI	IIO IZEVISI	<del>-</del> u		16		
Ν	ame	of facility			Check one		License n	uml	oer		Date	
J	ACO	B'S MEATS	FSO X RFE 8034			34			08/03/2018			
A	ddre	SS: 08127 ST RT 66					Category/[	Des	cripti	ve		
DEFIANCE, OH 43512							COMMER	CIA	L CI	ASS 4 < 2	5,000 SQ. FT.	
License holder					Inspection T	ime (min)	Travel Time (min)				Other	
M	IKE	STORK			120		0					
T	уре	of visit (check)			<u>'</u>		Follow-up	dat	e (if	required)	Sample date/result(if required)	
Σ		Standard	ne		☐ 30 Day							
	] '	Complaint Prelicensing Consulta	atior	۱ [	Other specify		08/13/201	8			11	
37	17-1	OAC Violation Checked										
Ma	nag	ement and Personnel	_					Po	iso	nous or To	xic Materials	
	2.1	Employee health		4.4	Maintenance and operati	ion			7.0 Labeling and identification			
	2.2	Personal cleanliness		4.5	Cleaning of equipment ar	ning of equipment and utensils				Operational su	upplies and applications	
	2.3	Hygienic practices		4.6	Sanitizing of equipment a	and utensils			7.2	Storage and d	isplay separation	
X	2.4	Supervision		4.7	Laundering			S	oeci	al Requirer	nents	
Fo	od			4.8 Protection of clean items				8.0	0 Fresh juice production			
	3.0	Safe, unadulterated and honestly presented	Water, Plumbing, and Waste				8.1 Heat treatment dispensing freezers					
	3.1	Sources, specification and original containers		5.0	Water	ater			8.2 Custom processing			
X	3.2	Protection from contamination after receiving		5.1	Plumbing system				8.3	Bulk water ma	chine criteria	
	3.3	Destruction of organisms		5.2	Mobile water tanks				8.4	Acidified white	rice preparation criteria	
X	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid was	ste and rainwater			9.0	Facility layout	and equipment specifications	
	3.5	Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and	returnables			20	Existing faciliti	es and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	P	hysi	al Facilities			Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations		6.0	Materials for construction	and repair			901	:3-4 OAC		
Eq	uipr	ment, Utensilsand and Linens		6.1 Design, constructon and installation					370	1-21 OAC		
	4.0	Materials for construction and repair		6.2	Numbers and capacities							
	4.1	Design and construction		6.3	Location and placement							
	4.2	Numbers and capacities	6.4 Maintenance and operation									
	4.3	Location and installation	_									

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

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Add	11011	ty. v	Onapicis of 17 and of 10	Offic rec	riscu	00	uc			
Na	me	of facility	Check one L			Licens	e num	ber		Date		
JA	CO	B'S MEATS			FSO X RFE 803					08/10/2018		
Ad	dre	SS: 08127 ST RT 66		Category/D				Descriptive				
		DEFIANCE, OH 43512				COMM	ERCIA	AL C	LASS 4 < 2	5,000 SQ. FT.		
Lic	ens	se holder		Inspection Time (min) Travel Time				min	)	Other		
МІ	ΚE	STORK		30 0								
Type of visit (check)						Follow-	up da	te (if	required)	Sample date/result(if required)		
		Standard X Follow Up Foodbor	ne	Г	☐ 30 Day							
	] (	Complaint Prelicensing Consulta	ation	Ī	Other <i>specify</i>	11				11		
371	7-1	OAC Violation Checked		_								
Maı	nag	gement and Personnel					_ P	oiso	nous or To	oxic Materials		
	2.1	Employee health		4.4 Maintenance and operation					7.0 Labeling and identification			
	2.2	Personal cleanliness		4.5 Cleaning of equipment and utensils					7.1 Operational supplies and applications			
2.3 Hygienic practices				4.6	Sanitizing of equipment and utensils			7.2	2 Storage and	display separation		
2.4 Supervision				4.7	Laundering		<u> </u>	рес	ial Require	ments		
Food				4.8 Protection of clean items					Fresh juice p	roduction		
Π:	3.0	Safe, unadulterated and honestly presented	Water, Plumbing, and Waste					8.1 Heat treatment dispensing freezers				
- ;	3.1	Sources, specification and original containers		5.0 Water				8.2 Custom processing				
- ;	3.2	Protection from contamination after receiving		5.1	Plumbing system			8.3	Bulk water m	achine criteria		
- ;	3.3	Destruction of organisms		5.2	Mobile water tanks	obile water tanks 8.4 /				e rice preparation criteria		
- ;	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwate	er		9.0	Facility layou	and equipment specifications		
- ;	3.5	Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facili	ties and equipment		
- ;	3.6	Discarding or reconditioning unsafe, adulterated	Pł	nysio	cal Facilities			۱dm	inistration			
- ;	3.7	Special requirements for highly susceptible populations		6.0	Materials for construction and repair		$\sqcap$ $\lceil$	90	1:3-4 OAC			
Εqι	ıipr	nent, Utensilsand and Linens		6.1	Design, constructon and installation		$\sqcap$	37	01-21 OAC			
	4.0	Materials for construction and repair		6.2	Numbers and capacities							
	4.1	Design and construction		6.3	Location and placement							
Π.	4.2	Numbers and capacities		6.4	3.4 Maintenance and operation							
4.3 Location and installation					•		_					
Vio	lati	ons/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	R.S./SIT #	Licensor					
MIKE PRIGGE		Defiance County General Health District					
Received by	Title		Phone				
			1-419-782-7831				

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

Name of facility JIGG'S DRIVE-IN	•	Check one		License number 9056				Date 08/23/2018	
Address: 1111 HOLGATE AVENUE		1 ==1		Category/D	esc	ripti	ve		
DEFIANCE, OH 43512		COMMERC	IAI	L CL	ASS 3 < 25	5,000 SQ. FT.			
License holder		Inspectio	n Time (min)	Travel Time	e (n	nin)		Other	
TOM HOPKINS		35		0					
Type of visit (check)  X Standard Follow Up Foodborn	e 🔲	30 Day		Follow-up o	date	e (if ı	required)	Sample date/result(if required)	
Complaint Prelicensing Consultati	ion 🔲	Other specify	′	11				11	
3717-1 OAC Violation Checked				•					
Management and Personnel					Po	isoı	nous or To	xic Materials	
2.1 Employee health	4.4 Mai	ntenance and op	eration			7.0	Labeling and i	dentification	
2.2 Personal cleanliness	4.5 Cle	aning of equipme	ent and utensils			7.1	Operational su	upplies and applications	
2.3 Hygienic practices	4.6 Sar	itizing of equipme	ent and utensils				_	isplay separation	
2.4 Supervision	4.7 Lau	ndering			Sp	ecia	al Requiren	nents	
Food		tection of clean it			Ш	8.0	Fresh juice pro	oduction	
3.0 Safe, unadulterated and honestly presented	Water, Plu	umbing, and	l Waste		Ш	8.1	Heat treatmen	t dispensing freezers	
3.1 Sources, specification and original containers	5.0 Wa	ter				8.2	Custom proces	ssing	
3.2 Protection from contamination after receiving	5.1 Plui	mbing system				8.3	Bulk water ma	chine criteria	
3.3 Destruction of organisms	5.2 Mol	oile water tanks				8.4	Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms	5.3 Sev	5.3 Sewage, other liquid waste and rainwater				9.0	Facility layout	and equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 Ref					20	Existing faciliti	es and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Physical	Facilities			A	lmir	nistration		
3.7 Special requirements for highly susceptible populations	6.0 Mat	erials for constru	ction and repair			901	:3-4 OAC		
Equipment, Utensilsand and Linens	6.1 Des	sign, constructon	and installation			370	1-21 OAC		
4.0 Materials for construction and repair	6.2 Nur	nbers and capaci	ities						
4.1 Design and construction	6.3 Loc	ation and placem	nent						
4.2 Numbers and capacities	6.4 Mai	6.4 Maintenance and operation							
4.3 Location and installation		1							
Violations/Comment(s)									
No violations at time of inspection.  All temperatures checked satisfactory.			•						
Inspected by MIKE PRIGGE	R.S./S	SIT#	Licensor  Defiance Coun	ty General H	lea	lth [	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.

1-419-438-6023

Authority: Chapters 3717 and 3715 Ohio Revised Code

7.00			enaptere er ir and er re	<i>-</i>						
Name of facility			Check one		License nu	mb	oer		Date	
LA TAVERNA			X FSO RFE		67				08/17/2018	
Address: 1829 E. SECOND STREET	Category/E					esc	criptiv	'e		
DEFIANCE, OH 43512	COMMER						RCIAL CLASS 3 < 25,000 SQ. FT.			
License holder			Inspection Time (min)	Т	ravel Time	(r	nin)		Other	
VERONICA ROCHA			60		0					
Type of visit (check)				F	ollow-up d	ate	e (if re	equired)	Sample date/result(if required)	
Standard Follow Up Foodborn	ne		☐ 30 Day							
Complaint Prelicensing Consulta	ation	· [	Other specify		11				11	
3717-1 OAC Violation Checked										
Management and Personnel	_					Po	ison	ous or To	xic Materials	
2.1 Employee health	X	4.4	Maintenance and operation				7.0	Labeling and i	dentification	
2.2 Personal cleanliness		4.5	Cleaning of equipment and utensils				7.1	Operational su	upplies and applications	
2.3 Hygienic practices		4.6			7.2	Storage and d	lisplay separation			
X 2.4 Supervision		4.7	Laundering			Sp	oecia	I Requirer	ments	
Food		4.8	Protection of clean items				8.0	Fresh juice pr	oduction	
3.0 Safe, unadulterated and honestly presented	W	ater,	, Plumbing, and Waste				8.1	Heat treatmer	nt dispensing freezers	
3.1 Sources, specification and original containers		5.0	Water				8.2	Custom proce	ssing	
3.2 Protection from contamination after receiving	X	5.1	Plumbing system				8.3	Bulk water ma	achine criteria	
3.3 Destruction of organisms		5.2	Mobile water tanks				8.4	Acidified white	e rice preparation criteria	
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwa	ater			9.0	Facility layout	and equipment specifications	
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables				20	Existing facilit	ies and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	PI	hysic	cal Facilities			Α	dmin	istration		
3.7 Special requirements for highly susceptible populations		6.0	Materials for construction and repair				901:	3-4 OAC		
Equipment, Utensilsand and Linens		6.1	Design, constructon and installation				3701	I-21 OAC		
4.0 Materials for construction and repair		6.2	Numbers and capacities							
4.1 Design and construction		6.3	.3 Location and placement							
4.2 Numbers and capacities	6.4 Maintenance and operation									
4.3 Location and installation			•							

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	R.S./SIT #	Licensor	_				
MIKE PRIGGE	11.5./5/1 #						
WIKE PRIGGE		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.

Name of facility: LA TAVERNA Page 30

Name of facility	Check one		License nu	ımber I	Date
MAGPIE'S	X FSO	RFE	9101		08/29/2018
Address: 161 E. HIGH STREET			Category/De	escriptive	
HICKSVILLE, OH 43526			COMMERC	SIAL CLASS 3 < 25,0	000 SQ. FT.
License holder	Inspection	n Time (min)	Travel Time	e (min)	Other
KATHY CRITES	45		5		
Type of visit (check)	•		Follow-up d	date (if required)	Sample date/result(if required)
X Standard Follow Up Foodborne	30 Day				
Complaint Prelicensing Consultation	on Other specify	•	11		11
3717-1 OAC Violation Checked			•		
Management and Personnel				Poisonous or Toxi	c Materials
2.1 Employee health	X 4.4 Maintenance and op	eration		7.0 Labeling and ide	entification
2.2 Personal cleanliness	X 4.5 Cleaning of equipme	nt and utensils		7.1 Operational supp	plies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipme	ent and utensils		7.2 Storage and disp	play separation
2.4 Supervision	4.7 Laundering			Special Requireme	ents
Food	4.8 Protection of clean it	ems		8.0 Fresh juice produ	uction
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and	Waste		8.1 Heat treatment d	dispensing freezers
3.1 Sources, specification and original containers	5.0 Water			8.2 Custom processi	ing
3.2 Protection from contamination after receiving	5.1 Plumbing system			8.3 Bulk water mach	nine criteria
3.3 Destruction of organisms	5.2 Mobile water tanks			8.4 Acidified white rid	ce preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid	waste and rainwater		9.0 Facility layout an	nd equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables,	and returnables		20 Existing facilities	and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities			Administration	
3.7 Special requirements for highly susceptible populations	6.0 Materials for constru	ction and repair		901:3-4 OAC	
Equipment, Utensilsand and Linens	6.1 Design, constructon	and installation		3701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capaci	ties			
4.1 Design and construction	6.3 Location and placem	ent			
4.2 Numbers and capacities	6.4 Maintenance and op	eration			
4.3 Location and installation					
Violations/Comment(s)					
<ul><li>4.4(A) Equipment repair and adjustment. proper adjustment. Replace seal.</li><li>4.5(A) Cleaning nonfood-contact surfaces build-up of residue. Surfaces of equipment Establishment has hired a cook, whom has hired acook, whom has hired acook.</li></ul>	s and food-contact nt shall be clean to	surfaces of ea	quipments. ch.	. Observed inside	e of ice machine with
corrected, thank you!	,				,
All temperatures ok at time of inspection.					
Inspected by	R.S./SIT#	Licensor			
BRIAN HEIL	3713	Defiance Coun	ty General H	lealth 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.

Name of facility: MAGPIE'S Page 31

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Auti	101	ıty.	Cita	sters 37 17 and 37 13 C	JIIIO INGVIS	eu	COC	ie.		
Ν	ame	of facility				Check one	License	num	ber		Date	
M	EEK	C'S PASTRY SHOP				☐ FSO 🕱 RFE	804	2			08/07/2018	
A	ddre	SS: 315 CLINTON STREET					Category/	/Descriptive				
		DEFIANCE, OH 43512	COMMER						RCIAL CLASS 3 < 25,000 SQ. FT.			
Li	cen	se holder	Inspection Time (min) Travel			Travel Tir	me (	min)		Other		
W	/ILL	AM P. MEEK				45	5					
T:		of visit (check) Standard Follow Up Foodbor	ne	Г		) Day	Follow-up	dat	e (if	required)	Sample date/result(if required)	
		Complaint Prelicensing Consulta		L \		ther <i>specify</i>	11				11	
녖		OAC Violation Checked	illOi			unci specity	111				11	
-		gement and Personnel						P	oiso	nous or To	oxic Materials	
	2.1	Employee health		4.4	Mainte	enance and operation		ΙĒ	_	Labeling and		
	2.2	Personal cleanliness	X	-	-	ing of equipment and utensils		l	7.1		supplies and applications	
	2.3	Hygienic practices	F	4.6	Sanitizing of equipment and utensils				7.2	<u> </u>	display separation	
	2.4	Supervision	4.7 Laundering					S		al Require		
Food				4.8	Protec	Protection of clean items 8.0 Fresh ju				Fresh juice p	roduction	
	3.0	Safe, unadulterated and honestly presented	W	ater	, Plur	mbing, and Waste		'   <del>-</del>	8.1	Heat treatme	nt dispensing freezers	
	3.1	Sources, specification and original containers		5.0	Water				8.2	Custom proce	essing	
X	3.2	Protection from contamination after receiving		5.1	Plumb	ping system			8.3	Bulk water m	achine criteria	
		Destruction of organisms		5.2	Mobile	e water tanks			8.4	Acidified whit	e rice preparation criteria	
	3.4	Limitation of growth of organisms		5.3	Sewa	ge, other liquid waste and rainwater		9.0	Facility layou	t and equipment specifications		
	3.5	Identity, presentation, on premises labeling		5.4	Refus	e, recyclables, and returnables			20	Existing facili	ties and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	Р	hysi	cal Fa	acilities		Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations	Г	6.0	Mater	ials for construction and repair			901	:3-4 OAC		
Eq	uipı	nent, Utensilsand and Linens		6.1	Desig	Design, constructon and installation 370			1-21 OAC			
	4.0	Materials for construction and repair		6.2	Numb	ers and capacities		_				
	4.1	Design and construction		6.3	Locati	ion and placement						
	4.2	Numbers and capacities		6.4	Mainte	enance and operation						
	4.3	Location and installation										
Vi	olati	ons/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	R.S./SIT#	Licensor	-				
' '							
BRIAN HEIL	3713	Defiance County General Health District					
Received by	Title		Phone				
			1-419-782-4871				

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Aut	101	ıty. v	Ona	piers 37 17 and 37 13 C	JIIIO INEVI	seu	CU	J <del>C</del>	
Nam	ne	of facility				Check one	License	num	ber		Date
MO	0	SE LODGE # 2094				▼ FSO  RFE	907	77			08/28/2018
Add	re	SS: 841 N. CLINTON STREET				•	Category	/Des	cript	ive	
		DEFIANCE, OH 43512					COMME	RCIA	LC	LASS 3 < 2	5,000 SQ. FT.
Lice	n	se holder				Inspection Time (min)	Travel Ti	me (	min)		Other
WIL	L	IAM HESSELSCHWARDT				35	0				
Турі		of visit (check) Standard Follow Up Foodbor	ne	Г		0 Day	Follow-u	p dat	e (if	required)	Sample date/result(if required)
$\Box$		Complaint Prelicensing Consulta	atior	, [	_ c	Other specify	11				
3717	7-1	I OAC Violation Checked				, ,					
Mana	aç	gement and Personnel						P	oiso	nous or To	oxic Materials
2.	.1	Employee health		4.4	Maint	tenance and operation			7.0	Labeling and	identification
2.	.2	Personal cleanliness		4.5	Clear	ning of equipment and utensils		1	7.1	Operational s	upplies and applications
2.	.3	Hygienic practices		4.6	Sanit	izing of equipment and utensils			7.2	Storage and	display separation
2.	.4	Supervision		4.7	Laun	dering		S	peci	al Require	ments
Food	d			4.8	Prote	ection of clean items		l	8.0	Fresh juice pr	roduction
3.	.0	Safe, unadulterated and honestly presented	W	ater	, Plu	mbing, and Waste		. T	8.1	Heat treatmer	nt dispensing freezers
3.	.1	Sources, specification and original containers	Г	5.0	Wate	r			8.2	Custom proce	essing
3.	.2	Protection from contamination after receiving		5.1	Plum	bing system			8.3	Bulk water ma	achine criteria
3.	.3	Destruction of organisms		5.2	Mobil	le water tanks			8.4	Acidified white	e rice preparation criteria
3.	.4	Limitation of growth of organisms		5.3	Sewa	age, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications
3.	.5	Identity, presentation, on premises labeling		5.4	Refus	se, recyclables, and returnables			20	Existing facilit	ties and equipment
3.	.6	Discarding or reconditioning unsafe, adulterated	Р	hysid	cal F	acilities		Α	dmi	nistration	
3.	.7	Special requirements for highly susceptible populations		6.0	Mate	rials for construction and repair			90	1:3-4 OAC	
Equi	рı	nent, Utensilsand and Linens		6.1	Desig	gn, constructon and installation			37	01-21 OAC	
4.	.0	Materials for construction and repair		6.2	Numl	bers and capacities					
4.	.1	Design and construction		6.3	Locat	tion and placement					
4.	.2	Numbers and capacities	X	6.4	Maint	tenance and operation					
4.	.3	Location and installation						_			
Viola	ati	ons/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	R.S./SIT#	Licensor	
MIKE PRIGGE		Defiance County General Health District	
Received by	Title		Phone
			1-419-782-2326

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

### State of Ohio

### Standard Inspection Report

Aut	hority: Cha	pters 3717 and 3715 C	hio Revise	ed	Cod	de				
Name of facility		Check one	License n	uml	ber		Date			
NEWMAN'S CARRY-OUT		FSO X RFE	8046	3			08/01/2018			
Address: 1421-C RALSTON AVENUE			Category/E	Des	cript	ive				
DEFIANCE, OH 43512		COMMERC			CIAL CLASS 4 < 25,000 SQ. FT.					
License holder		Inspection Time (min) Travel Tir			min)		Other			
KYLIE TIMBROOK		90	0							
Type of visit (check)		•	Follow-up	dat	e (if	required)	Sample date/result(if required)			
X Standard Follow Up Foodbor	ne 🔲 3	0 Day								
Complaint Prelicensing Consulta	ation $\square$	Other specify	11				11			
3717-1 OAC Violation Checked										
Management and Personnel				Po	oiso	nous or To	oxic Materials			
2.1 Employee health	4.4 Main	tenance and operation			7.0	Labeling and	identification			
2.2 Personal cleanliness	4.5 Clea	ning of equipment and utensils			7.1	Operational s	supplies and applications			
2.3 Hygienic practices	4.6 Sani	tizing of equipment and utensils			7.2	Storage and	display separation			
X 2.4 Supervision	4.7 Laur	ndering	al Require	ments						
Food	4.8 Prote	ection of clean items		8.0 Fresh juice production						
3.0 Safe, unadulterated and honestly presented	Water, Plu	mbing, and Waste			8.1	Heat treatme	nt dispensing freezers			
3.1 Sources, specification and original containers	5.0 Wate	er			8.2	Custom proce	essing			
3.2 Protection from contamination after receiving	5.1 Plum	lumbing system				Bulk water m	achine criteria			
3.3 Destruction of organisms	5.2 Mobi	Mobile water tanks				8.4 Acidified white rice preparation criteria				
X 3.4 Limitation of growth of organisms	5.3 Sewa	Sewage, other liquid waste and rainwater				9.0 Facility layout and equipment specifications				
X 3.5 Identity, presentation, on premises labeling	5.4 Refu	se, recyclables, and returnables			ties and equipment					
3.6 Discarding or reconditioning unsafe, adulterated	Physical F	Facilities				Administration				
3.7 Special requirements for highly susceptible populations	6.0 Mate	erials for construction and repair		901:3-4 OAC						
Equipment, Utensilsand and Linens	6.1 Desi	gn, constructon and installation			370	01-21 OAC				
4.0 Materials for construction and repair	6.2 Num	bers and capacities								
4.1 Design and construction	6.3 Loca	ition and placement								
4.2 Numbers and capacities	<b>X</b> 6.4 Main	tenance and operation								
4.3 Location and installation			<u>,</u>							
Violations/Comment(s)										
2.4(C)(16) - The facility does not have a example program can be found at www 3.4(G) - Observed a container of salsa discarded. Also, packages of pre-cooke after the original container was opened	defiancec opened and d ready-to	ohealth.org Id held under refrigerati I-eat steak were being l	on with no held under	da re	ite i frig	mark on i eration fo	t. The product was			
	. CRITICAI	L VIOLATION. Correcte	ed during i	nsp	ect	tion.				

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

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

Name of facility		Check on		License	ımbar		Date
PANDA EXPRESS #2968		Theck on		License nu	ii iiDel		08/16/2018
Address: 1455 N. CLINTON STREET		<u> </u>		Category/De	escrir	ntive	
DEFIANCE, OH 43512							5,000 SQ. FT.
License holder		Inspectio	n Time (min)	Travel Time			Other
CHENG ZHANG		45		0	(	,	Curer
Type of visit (check)				Follow-up o	late (i	f required)	Sample date/result(if required)
X Standard Follow Up Foodborne	. 🗆 3	0 Day			(.		Campio cato, rocan(in roquirou)
Complaint Prelicensing Consultation		ther <i>specify</i>	,	11			11
3717-1 OAC Violation Checked		-1 7					
Management and Personnel					Pois	onous or To	oxic Materials
2.1 Employee health	4.4 Main	tenance and op	eration		7.	0 Labeling and	identification
2.2 Personal cleanliness	<b>X</b> 4.5 Clea	ning of equipme	ent and utensils		7.	1 Operational s	upplies and applications
2.3 Hygienic practices	4.6 Sanit	izing of equipm	ent and utensils		7.	2 Storage and o	display separation
2.4 Supervision	4.7 Laun	dering			Spec	ial Requirer	ments
Food	4.8 Prote	ection of clean it	ems		8.	0 Fresh juice pr	roduction
3.0 Safe, unadulterated and honestly presented	Water, Plu	mbing, and	l Waste		8.	1 Heat treatmer	nt dispensing freezers
3.1 Sources, specification and original containers	5.0 Wate	er			8.	2 Custom proce	essing
3.2 Protection from contamination after receiving	5.1 Plum	bing system			8.	3 Bulk water ma	achine criteria
3.3 Destruction of organisms	5.2 Mobi	le water tanks			8.	4 Acidified white	e rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewa	age, other liquid	waste and rainwater		9.	0 Facility layout	and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refu	se, recyclables,	and returnables		20	Existing facilit	ies and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical F	acilities			Adm	inistration	
3.7 Special requirements for highly susceptible populations	6.0 Mate	rials for constru	ction and repair		90	01:3-4 OAC	
Equipment, Utensilsand and Linens	6.1 Desi	gn, constructon	and installation		3	701-21 OAC	
4.0 Materials for construction and repair	6.2 Num	bers and capac	ities				
4.1 Design and construction	6.3 Loca	tion and placem	nent				
4.2 Numbers and capacities	6.4 Main	tenance and op	eration				
4.3 Location and installation							
Violations/Comment(s)							
4.5(D) Cleaning frequency of nonfood-condust. Nonfood-contact surfaces shall be of these areas more frequently. Corrected a Physically facilities are cleaned and well at All temperatures checked satisfactory at the Sanitizer 200 ppm QA - OK	cleaned a t time of maintaine	at a freque inspection ed.	ency to preclud n, thank you.				
Inspected by	R.S./SI	T #	Licensor				
BRIAN HEIL			Defiance Count	ty General H	lealth	District	
Received by	Title						Phone

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

Name of facility STEFANO'S		Check one  X FSO RFE			umber	Date 08/29/2018
Address: 515 HOPKINS STREET				Category/D	escriptive	
DEFIANCE, OH 43512				COMMERC	CIAL CLASS 3 < 2	5,000 SQ. FT.
License holder		Inspection	n Time (min)	Travel Time	e (min)	Other
STEPHAN ASSAF		45		0		
Type of visit (check)  X Standard Follow Up Foodbook	rne 🔲	30 Day		Follow-up o	date (if required)	Sample date/result(if required)
Complaint Prelicensing Consulta	ation	Other specify	,	11		11
3717-1 OAC Violation Checked						
Management and Personnel					Poisonous or To	xic Materials
2.1 Employee health		ntenance and ope	eration		7.0 Labeling and i	dentification
2.2 Personal cleanliness	<b>X</b> 4.5 Cle	aning of equipme	nt and utensils		7.1 Operational su	upplies and applications
2.3 Hygienic practices	4.6 Sar	nitizing of equipme	ent and utensils		7.2 Storage and d	
2.4 Supervision	<del></del>	ndering			Special Requirer	
Food		tection of clean ite			8.0 Fresh juice pro	oduction
3.0 Safe, unadulterated and honestly presented		umbing, and	Waste		<del>                                     </del>	t dispensing freezers
3.1 Sources, specification and original containers	5.0 Wa	ter			8.2 Custom proce	ssing
X 3.2 Protection from contamination after receiving	5.1 Plui	mbing system			8.3 Bulk water ma	chine criteria
3.3 Destruction of organisms	5.2 Mol	oile water tanks			<del>                                      </del>	erice preparation criteria
3.4 Limitation of growth of organisms	-		waste and rainwater		<del>                                      </del>	and equipment specifications
3.5 Identity, presentation, on premises labeling		use, recyclables,	and returnables			es and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical				Administration	
3.7 Special requirements for highly susceptible populations	<del>       </del>	erials for constru	ction and repair		901:3-4 OAC	
Equipment, Utensilsand and Linens	6.1 Des	sign, constructon	and installation		3701-21 OAC	
4.0 Materials for construction and repair	6.2 Nur	nbers and capaci	ties			
4.1 Design and construction	6.3 Loc	ation and placem	ent			
4.2 Numbers and capacities	6.4 Mai	ntenance and ope	eration			
4.3 Location and installation						
Violations/Comment(s)						
*Denotes critical violation  3.2(K) In between use storage of utens with handle above food, to prevent con-			•		•	
*4.5(A) Cleaning food contact surfaces equipment shall be clean to sight and to		ent. Inside	of ice machin	ne needs c	leaned. Food c	ontact surfaces of
Food shipment arrived during inspection	n. Be sure	to close o	outside door af	ter food sh	nipments.	
Temperatures ok at time of inspection.						
Inspected by	R.S./S	SIT #	Licensor			
BRIAN HEII	3713		Defiance Coun	ty General L	loalth District	

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

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

Name of facility: STEFANO'S Page 36

Phone

1-419-784-0111

Authority: Chapters 3717 and 3715 Ohio Revised Code

						·						
N	ame	e of facility				Check one	License r	num	ber		Date	
S	UBV	NAY (WAL MART) #38631				X FSO RFE	41				08/08/2018	
Α	ddre	ess: 1804 NORTH CLINTON STREET				<u> </u>	Category/l	Descriptive				
		DEFIANCE, OH 43512	COMMER						CIAL CLASS 3 < 25,000 SQ. FT.			
L	icen	se holder				Inspection Time (min)	Travel Time (min)				Other	
٧	ON:	SEGGERN ENTERPRISES, LLC				45	5					
Т	ype	of visit (check)				<u>l</u>	Follow-up	dat	e (if	required)	Sample date/result(if required)	
		Standard Follow Up Foodbor	ne		30	0 Day	·		`	. ,		
Γ	7	Complaint Prelicensing Consulta	atio	n '	$\Box$ $\circ$	ther specify	11				11	
37	717-1	1 OAC Violation Checked										
VI	anaç	gement and Personnel						<u>P</u>	oiso	nous or To	oxic Materials	
	2.1	Employee health	Γ	4.4	4 Maint	tenance and operation			7.0	Labeling and	identification	
	2.2	Personal cleanliness	2	<b>X</b> 4.5	Clean	ning of equipment and utensils			7.1	Operational s	supplies and applications	
	2.3	Hygienic practices		4.6	Saniti	izing of equipment and utensils			7.2	Storage and	display separation	
X 2.4 Supervision				4.7	7 Laund	dering		S	peci	al Require	ments	
=c	ood			4.8	3 Prote	ction of clean items			8.0	Fresh juice pr	roduction	
	3.0	Safe, unadulterated and honestly presented	۷	Vate	r, Plui	mbing, and Waste			8.1	Heat treatmen	nt dispensing freezers	
	3.1	Sources, specification and original containers		5.0	Water	r			8.2	Custom proce	essing	
	3.2	Protection from contamination after receiving	2	5.1	Pluml	bing system			8.3	Bulk water ma	achine criteria	
	3.3	Destruction of organisms		5.2	2 Mobil	e water tanks			8.4	Acidified white	e rice preparation criteria	
	3.4	Limitation of growth of organisms		5.3	3 Sewa	ge, other liquid waste and rainwater			9.0	Facility layout	t and equipment specifications	
	3.5	Identity, presentation, on premises labeling		5.4	1 Refus	se, recyclables, and returnables			20	Existing facilit	ties and equipment	
	3.6	Discarding or reconditioning unsafe, adulterated	P	hys	ical Fa	acilities		Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations	Γ	6.0	Mater	rials for construction and repair			901	:3-4 OAC		
Equipment, Utensilsand and Linens				6.1 Design, constructon and installation					370	1-21 OAC		
4.0 Materials for construction and repair				6.2	2 Numb	pers and capacities						
	4.1	Design and construction		6.3	3 Location and placement							
	4.2	Numbers and capacities	2	<b>K</b> 6.4	4 Maint	tenance and operation						
	4.3	Location and installation	_	•								

\*Denotes Critical Violation

Violations/Comment(s)

- 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	R.S./SIT#	Licensor	
BRIAN HEIL	3713	Defiance County General Health District	
Received by	Title		Phone
			1-419-682-1011

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

	required)		
Address: 103 W. HIGH STREET HICKSVILLE, OH 43526  License holder ALBERT A. MANELLA  Type of visit (check) Standard Follow Up Foodborne 30 Day Complaint Prelicensing Consultation Other specify  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  X 3.2 Protection from contamination after receiving  Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.  Travel Time (min) 30  Follow-up date (if required) Sample date/result(if required)  Follow-up date (if required)  Sample date/result(if required)  I 1  I 1  Sample date/result(if required)  Sample date/result(if required)  I 1  I 2  Follow-up date (if required)  I 1  I 3  Sample date/result(if required)  I 1  I 2  Sample date/result(if required)  I 1  I 3  Sample date/result(if required)  I 1  I 2  Follow-up date (if required)  I 1  I 3  I 3  I 4  I Ale Maintenance and operation I 5.0 Labeling and identification I 7.1 Deprational supplies and applications I 7.2 Storage and display separation  Special Requirements  I 3.0 Fresh juice production I 3.1 Heat treatment dispensing freezers I 3.2 Custom processing I 3.3 Bulk water machine criteria	required)		
License holder ALBERT A. MANELLA  Type of visit (check) Standard Follow Up Foodborne 30 Day Complaint Prelicensing Consultation Other specify  7771-1 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  X 3.2 Protection from contamination after receiving  Inspection Time (min) 45  Travel Time (min) 30  Follow-up date (if required) Sample date/result(if required)  Follow-up date (if requi	required)		
License holder  ALBERT A. MANELLA  Type of visit (check)  Standard Follow Up Foodborne 30 Day  Complaint Prelicensing Consultation Other specify  771 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  X 5.1 Plumbing, and Waste  X 5.1 Plumbing system  Inspection Time (min) 30  Travel Time (min) 30  Follow-up date (if required)  Sample date/result(if required)  I / /  Follow-up date (if required)  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  Sample date/result(if required)  Sample date/result(if required)  I / /  I / /  I / /  I / /  I / /  Sample date/result(if required)  Sample date/result(if required)  I / /  I / /  I / /  I / /  I / /  Sample date/result(if required)  Sample date/result(if required)  Sample date/result(if required)  Sample date/result(if required)  I / /  I / /  I / /  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  Sample date/result(if required)  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /  I / /	required)		
ALBERT A. MANELLA  45  Type of visit (check)  Standard Follow Up Foodborne 30 Day  Complaint Prelicensing Consultation Other specify  71  71  71  71  72  73  73  717-1 OAC Violation Checked  Management and Personnel  2.1 Employee health 2.2 Personal cleanliness 2.3 Hygienic practices 2.4 Supervision  75  76  77  78  78  79  79  79  79  70  70  71  71  71  71  72  73  73  74  74  75  75  75  76  76  76  77  76  77  77	required)		
Type of visit (check)    X	required)		
Standard	f required)		
The state of the s			
Additional part   Poisonous or Toxic Materials			
2.1   Employee health   2.2   Personal cleanliness   3.4   Scale   Sanitizing of equipment and utensils   4.5   Scale   Sanitizing of equipment and utensils   4.6   Sanitizing of equipment and utensils   4.7   Storage and display separation   3.0   Safe, unadulterated and honestly presented   3.1   Sources, specification and original containers   3.2   Protection from contamination after receiving   3.4   Maintenance and operation   3.4   Scale   Sanitizing of equipment and utensils   3.5   Sundamental and utensils   3.6   Sanitizing of equipment and utensils   3.7   Storage and display separation   3.7   Storage and display separation   3.8   Special Requirements   3.0   Fresh juice production   3.0   Safe, unadulterated and honestly presented   3.1   Sources, specification and original containers   3.2   Sources, specification and original containers   3.3   Sulk water machine criteria   3.4   Sources, specification and original containers   3.5   Plumbing system   3.8   Sulk water machine criteria   3.8   Sulk water m			
2.2 Personal cleanliness       X 4.5 Cleaning of equipment and utensils       7.1 Operational supplies and applications         2.3 Hygienic practices       4.6 Sanitizing of equipment and utensils       7.2 Storage and display separation         2.4 Supervision       4.7 Laundering       Special Requirements         Food       8.0 Fresh juice production         3.0 Safe, unadulterated and honestly presented       Water, Plumbing, and Waste       8.1 Heat treatment dispensing freezers         3.1 Sources, specification and original containers       5.0 Water       8.2 Custom processing         X 3.2 Protection from contamination after receiving       X 5.1 Plumbing system       8.3 Bulk water machine criteria	l		
2.3 Hygienic practices   4.6 Sanitizing of equipment and utensils   7.2 Storage and display separation   5pecial Requirements   8.0 Fresh juice production   8.1 Heat treatment dispensing freezers   8.2 Custom processing   8.3 Bulk water machine criteria   8.4 Bulk water machine criteria   7.2 Storage and display separation   5pecial Requirements   8.0 Fresh juice production   8.1 Heat treatment dispensing freezers   8.2 Custom processing   8.3 Bulk water machine criteria   8.3 Bulk water machine criteria   8.3 Bulk water machine criteria   8.4 Bulk water machine criteria   8.5 Bulk water machine criteria   8.6 Bulk water machine criteria   8.7 Bulm bing system   8.8 Bulk water machine criteria   8.8 Bulk wate			
2.4   Supervision   4.7   Laundering   4.8   Protection of clean items   8.0   Fresh juice production   8.1   Heat treatment dispensing freezers   8.2   Custom processing   8.3   Sources, specification and original containers   X   3.2   Protection from contamination after receiving   X   5.1   Plumbing system   8.3   Bulk water machine criteria			
4.8   Protection of clean items   8.0   Fresh juice production			
3.0   Safe, unadulterated and honestly presented   Water, Plumbing, and Waste   8.1   Heat treatment dispensing freezers   3.1   Sources, specification and original containers   5.0   Water   8.2   Custom processing   X   3.2   Protection from contamination after receiving   X   5.1   Plumbing system   8.3   Bulk water machine criteria			
3.1 Sources, specification and original containers  3.2 Protection from contamination after receiving  5.0 Water  5.1 Plumbing system  8.2 Custom processing  8.3 Bulk water machine criteria	8.0 Fresh juice production		
X 3.2 Protection from contamination after receiving  X 5.1 Plumbing system  8.3 Bulk water machine criteria	Heat treatment dispensing freezers		
3.3 Destruction of organisms 5.2 Mobile water tanks 8.4 Acidified white rice preparation criteria			
3.4 Limitation of growth of organisms 5.3 Sewage, other liquid waste and rainwater 9.0 Facility layout and equipment specifications	s		
3.5 Identity, presentation, on premises labeling 5.4 Refuse, recyclables, and returnables 20 Existing facilities and equipment			
3.6 Discarding or reconditioning unsafe, adulterated Physical Facilities Administration			
3.7 Special requirements for highly susceptible populations 6.0 Materials for construction and repair 901:3-4 OAC			
Equipment, Utensilsand and Linens 6.1 Design, constructon and installation 3701-21 OAC	3701-21 OAC		
4.0 Materials for construction and repair 6.2 Numbers and capacities			
4.1 Design and construction 6.3 Location and placement			
4.2 Numbers and capacities 6.4 Maintenance and operation			
4.3 Location and installation			
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. Untensils shall be stored, between usage: in a manner that prevents the handles of untensils 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	R.S./SIT#	Licensor	
BRIAN HEIL	3713	Defiance County General Health District	
Received by	Title		Phone
			1-419-542-8345

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

Name of facility THE CLUBHOUSE		Check one	RFE	License nu		oer		Date 08/31/2018
Address: 01544 ST RT 18 HICKSVILLE, OH 43526				Category/D		•		5,000 SQ. FT.
License holder JADE A. SMALLEY		Inspection 60	n Time (min)	Travel Time				Other
Type of visit (check)  X Standard Follow Up Foodborn  Complaint Prelicensing Consultati		30 Day Other specify	,	Follow-up o	date	e (if ı	required)	Sample date/result(if required)
3717-1 OAC Violation Checked								
Management and Personnel	35 4 4				Po			xic Materials
2.1 Employee health	-+	intenance and op					Labeling and in	
2.2 Personal cleanliness	+	eaning of equipme			$\vdash$	7.1		upplies and applications
2.3 Hygienic practices	+	nitizing of equipme	ent and utensiis		Sr		al Requiren	isplay separation
Food	+	undering			2			
		otection of clean it			_	8.1	Fresh juice pro	
	5.0 Wa		Waste		_	8.2		t dispensing freezers
3.1 Sources, specification and original containers  3.2 Protection from contamination after receiving	+	ımbing system			_		Custom proces Bulk water ma	
3.3 Destruction of organisms		bile water tanks			_	8.4		e rice preparation criteria
3.4 Limitation of growth of organisms	-+		waste and rainwater		_			and equipment specifications
3.5 Identity, presentation, on premises labeling	-	fuse, recyclables,			_	20		es and equipment
311		Facilities	and returnables		A		nistration	es and equipment
3.7 Special requirements for highly susceptible populations		terials for constru	ction and renair				:3-4 OAC	
Equipment, Utensilsand and Linens	-+	sign, constructon			_		1-21 OAC	
4.0 Materials for construction and repair		mbers and capaci			_			
4.1 Design and construction	<del> </del>	cation and placem						
4.2 Numbers and capacities	<del> </del>	intenance and op						
4.3 Location and installation	21 -							
Violations/Comment(s)								
4.4(A) Equpiment repair and adjustment.	Door se	aal on road	h in prop cool	or poods r	onl	200	nd it is fal	lling off Equipment
shall be in good repair and proper adjust  6.4(M) Storing of maintenance tools. Mai the food operation. Maintenance tools sh	ment. intenanc	ce tools and	d ladders store	ed adjacen	t to	o sto	ove which	n is used for cooking in
All temperatures ok at time of inspection. Dishwasher 50 ppm chlorine - ok			·				-	
Inspected by	R.S./\$	SIT#	Licensor					
BRIAN HEIL	3713		Defiance Coun	ty General H	lea	lth [	District	
Pacaived by	Title			-	_			Phone

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

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

1-419-542-6400

Authority: Chapters 3717 and 3715 Ohio Revised Code

		7 101		,.	Chapters of the and of to o		· ·	-		
N	ame	of facility			Check one	License no	uml	oer		Date
THE HIVE				X FSO RFE	200	200 08/28/2018			08/28/2018	
A	ddre	SS: 103 COLLEGE PLACE				Category/D	es	cripti	ve	
		DEFIANCE, OH 43512				COMMERC	λIC	L CI	_ASS 4 < 2	5,000 SQ. FT.
Li	cens	se holder			Inspection Time (min)	Travel Tim	e (r	min)		Other
Н	ALL	MARK MANAGEMENT SERVICES			45	0				
T	уре	of visit (check)			•	Follow-up	dat	e (if	required)	Sample date/result(if required)
X		Standard	ne		30 Day					
	] (	Complaint Prelicensing Consulta	atior	า [	Other specify	11				11
37	17-1	OAC Violation Checked		_		•				
Μa	nag	ement and Personnel	_				Po	oiso	nous or To	xic Materials
	2.1	Employee health		4.4	Maintenance and operation			7.0	Labeling and i	dentification
	2.2	Personal cleanliness		4.5	Cleaning of equipment and utensils	7.1 Operational			Operational su	upplies and applications
	2.3	Hygienic practices		4.6	Sanitizing of equipment and utensils		7.2 Storage and display separation			
2.4 Supervision 4.7 Laund			Laundering		Special Requirements					
Fo	od			4.8	Protection of clean items			8.0	Fresh juice pro	oduction
	3.0	Safe, unadulterated and honestly presented	٧	/ater	r, Plumbing, and Waste			8.1	Heat treatmen	t dispensing freezers
	3.1	Sources, specification and original containers		5.0	Water			8.2	Custom proce	ssing
	3.2	Protection from contamination after receiving		5.1	Plumbing system			8.3	Bulk water ma	chine criteria
	3.3	Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	rice preparation criteria
	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications
	3.5 Identity, presentation, on premises labeling 5.4 Refus		Refuse, recyclables, and returnables			20	Existing faciliti	es and equipment		
	3.6 Discarding or reconditioning unsafe, adulterated Physical Fa			cal Facilities		Α	dmi	nistration		
	3.7	Special requirements for highly susceptible populations		6.0	Materials for construction and repair			901	1:3-4 OAC	
Εq	uipr	nent, Utensilsand and Linens		6.1	Design, constructon and installation			370	1-21 OAC	
	4.0	Materials for construction and repair		6.2	Numbers and capacities					
	4.1	Design and construction		6.3	Location and placement					
	4.2	Numbers and capacities		6.4	Maintenance and operation					
	4.3	Location and installation		•						

#### 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	R.S./SIT#	Licensor	
MIKE PRIGGE		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.

Name of facility: THE HIVE Page 40

Authority: Chapters 3717 and 3715 Ohio Revised Code

					<u>'</u>					
Name of facility				Check one License n			number Date			Date
VFW POST # 3360				X FSO RFE 9109						08/30/2018
Ad	dre	SS: 201 CLINTON STREET			<u> </u>	Category/E	Des	cripti	ve	
		DEFIANCE, OH 43512				COMMER	CIA	CIAL CLASS 4 < 25,000 SQ. FT.		
Lic	ens	se holder			Inspection Time (min)	Travel Tim	ne (ı	min)		Other
SH	ΙΑΝ	INAN WITTE			60	5				
Ту	pe (	of visit (check)				Follow-up	dat	e (if	required)	Sample date/result(if required)
X		Standard 🔲 Follow Up 🦳 Foodboi	ne	Г	☐ 30 Day			`	' /	
$\overline{}$	(	Complaint Prelicensing Consulta	atior	ـ آ ر	Other specify	11				11
371	7-1	OAC Violation Checked		_						
Maı	าลดู	ement and Personnel	_				Po	oiso	nous or To	oxic Materials
	2.1	Employee health	3	4.4	Maintenance and operation			7.0	Labeling and	identification
	2.2	Personal cleanliness		4.5	Cleaning of equipment and utensils			7.1	Operational s	upplies and applications
	2.3	Hygienic practices		4.6	Sanitizing of equipment and utensils			7.2	Storage and	display separation
:	2.4	Supervision		4.7	Laundering		S	peci	al Require	ments
Foc	d		'   <u> </u>	4.8	Protection of clean items		Г	8.0	Fresh juice pr	roduction
;	3.0	Safe, unadulterated and honestly presented	V	ater	, Plumbing, and Waste			8.1	Heat treatmer	nt dispensing freezers
:	3.1	Sources, specification and original containers		5.0	Water			8.2	Custom proce	essing
:	3.2	Protection from contamination after receiving		5.1	Plumbing system			8.3	Bulk water ma	achine criteria
:	3.3	Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	e rice preparation criteria
X	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications
:	3.5	Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facilit	ties and equipment
:	3.6	Discarding or reconditioning unsafe, adulterated	Р	Physical Facilities				dmi	nistration	
:	3.7	Special requirements for highly susceptible populations		6.0	Materials for construction and repair			901	:3-4 OAC	
Εqι	ıipr	nent, Utensilsand and Linens		6.1	Design, constructon and installation			370	)1-21 OAC	
1	4.0	Materials for construction and repair		6.2	Numbers and capacities					
	4.1	Design and construction		6.3	Location and placement					
Τ.	4.2	Numbers and capacities		6.4	Maintenance and operation					
Π.	4.3	Location and installation								

### Violations/Comment(s)

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

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

<sup>\*</sup>Denotes Critical Violations

Authority: Chapters 3717 and 3715 Ohio Revised Code

		Aut	110	iity.	Chapters 37 17 and 37 13 t	Offic Iveris	eu	CU	u <del>e</del>	
Na	ame	of facility			Check one	License r	านm	ber		Date
WAL-MART #5385				FSO X RFE 42				08/07/2018		
Αd	ddre	SS: 1804 NORTH CLINTON STREET			<b>-</b>	Category/	Des	cript	ive	•
		DEFIANCE, OH 43512				COMMER	CIA	L C	LASS 3 >=	25,000 SQ. FT.
Li	cens	se holder			Inspection Time (min)	Travel Tin	ne (	min)		Other
W	AL-	MART STORES EAST, LP			140	0				
Ty	/ре	of visit (check)			<b>.</b>	Follow-up	dat	e (if	required)	Sample date/result(if required)
X	] {	Standard Follow Up Foodbo	rne		30 Day					
	] '	Complaint Prelicensing Consulta	atio	n [	Other specify	11				11
37	17-1	OAC Violation Checked				·				·
Ma	nag	gement and Personnel					<u>P</u>	oiso	nous or To	xic Materials
	2.1	Employee health		4.4	Maintenance and operation			7.0	Labeling and	identification
	2.2	Personal cleanliness	]	X 4.5 Cleaning of equipment and utensils			7.1	Operational supplies and applications		
	2.3	Hygienic practices		4.6 Sanitizing of equipment and utensils			7.2	Storage and o	display separation	
2.4 Supervision			4.7 Laundering			S	peci	ial Require	ments	
Fo	od			4.8	Protection of clean items			8.0	Fresh juice pr	roduction
	3.0	Safe, unadulterated and honestly presented	V	Vater	r, Plumbing, and Waste			8.1	Heat treatmer	nt dispensing freezers
	3.1	Sources, specification and original containers		5.0	Water			8.2	Custom proce	essing
X	3.2	Protection from contamination after receiving		5.1	Plumbing system		X	8.3	Bulk water ma	achine criteria
	3.3	Destruction of organisms		5.2	Mobile water tanks			8.4	Acidified white	e rice preparation criteria
X	3.4	Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater			9.0	Facility layout	and equipment specifications
X	3.5	Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables			20	Existing facilit	ies and equipment
	3.6	Discarding or reconditioning unsafe, adulterated	Physical Facilities				Α	dmi	nistration	
		Special requirements for highly susceptible populations		6.0	Materials for construction and repair			90	1:3-4 OAC	
Εq	uipr	ment, Utensilsand and Linens		6.1	Design, constructon and installation			370	01-21 OAC	
	4.0	Materials for construction and repair		6.2	Numbers and capacities					
	4.1	Design and construction		6.3	Location and placement					
	4.2	Numbers and capacities		6.4	Maintenance and operation					
	4.3	Location and installation	_	•	•					

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

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

Auti	пог	ity: C	Chapters 3717 and 3715 C	mo Revis	sea Code		
Name of facility WENDY'S OLD FASHIONED HAMBURGERS		Check one	License i		Date 08/06/2018		
Address: 1819 E.SECOND STREET		Category/	Descriptive				
DEFIANCE, OH 43512			RCIAL CLASS 4 < 2	5,000 SQ. FT.			
License holder			Inspection Time (min)	Travel Tir	me (min)	Other	
BETTER FOOD SYSTEMS			100	0			
Type of visit (check)				Follow-up	date (if required)	Sample date/result(if required)	
Standard Follow Up Foodbor	ne	Г	ີ 30 Day		· ' ' '		
Complaint Prelicensing Consulta	atior	, <u>-</u>	☐ Other specify	11		11	
3717-1 OAC Violation Checked		<u> </u>					
Management and Personnel					Poisonous or To	oxic Materials	
2.1 Employee health		4.4	Maintenance and operation		7.0 Labeling and	identification	
2.2 Personal cleanliness	X	4.5	Cleaning of equipment and utensils		7.1 Operational s	upplies and applications	
2.3 Hygienic practices		4.6	Sanitizing of equipment and utensils		7.2 Storage and o	display separation	
2.4 Supervision		1. 1	Laundering		Special Require		
Food		+ +	Protection of clean items		8.0 Fresh juice pr		
3.0 Safe, unadulterated and honestly presented	W	ater,	Plumbing, and Waste		8.1 Heat treatment dispensing freezers		
3.1 Sources, specification and original containers		1 1	Water		8.2 Custom proce		
3.2 Protection from contamination after receiving	X	X 5.1 Plumbing system			<del>                                   </del>	achine criteria	
3.3 Destruction of organisms	1	$\vdash$	Mobile water tanks		8.4 Acidified white	e rice preparation criteria	
X 3.4 Limitation of growth of organisms		+ +	Sewage, other liquid waste and rainwater		l <del>-   -  </del>	t and equipment specifications	
3.5 Identity, presentation, on premises labeling		+ +	Refuse, recyclables, and returnables		<del>                                   </del>	ties and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	1 1	al Facilities		Administration	and oquipment		
3.7 Special requirements for highly susceptible populations	X 6.0 Materials for construction and repair				901:3-4 OAC		
Equipment, Utensilsand and Linens	_	1	Design, constructon and installation		3701-21 OAC		
4.0 Materials for construction and repair	-	6.2 Numbers and capacities			370121070		
1	-	+ +	Location and placement				
1.5	-	+ +	·				
1	L	0.4	Maintenance and operation				
Violations/Comment(s)							
3.4(F)(1)(a) - Observed hamburger patt preparation, cooking, or cooling, time/te or above. CRITICAL VIOLATION. Products 4.5(A) - Observed a buildup of residue code, equipment food-contact surfaces 4.5(D) - Observed a build-up of residue observed residue buildup of food particulation the microwave in the chili prep area. Penecessary to preclude accumulation of 4.5(D) - Observed buildup of grease an system. Also, there was a buildup of food equipment shall be cleaned at a frequent 5.1(O)(2) - Observed a sliced pickle in the code, a handwashing sink may not be used.	empuct on an - ir les er c soi d d ncy the	erate was the reduction the one of the ode, and the ode, artical artic	ure controlled for safety for discarded during inspection ubber guards of the bun to ensils shall be clean to signing dead insects - on the ne countertop ledge where nonfood-contact surfaces dues.  Is on the back of the fryer to cles inside the cookie dispessary to preclude accumulations.	ood shall boon - correct coaster. The ht and tou window less costomes of equipments, as wellay units, as wellation of a the catch	pe maintained at a cted during inspected during inspected in a direct foouth. CRITICAL vedge of the drive ers' trays are storment shall be cleared as the pipes of per code, nonfoot soil residues.	a temperature of 135F ection. d contact surface. Per //OLATION -thru window. Also, red, and the outside of eaned at a frequency of the fire suppression ed-contact surfaces of thandwash sink. Per	

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

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.

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

### **State of Ohio**

## Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	inty. O		7 4110 37 13 0	License nu				I Date		
Name of facility WILLOW CREEK MARKET		Check one			ber		Date 08/13/2018			
	F30	FSO X RFE			orin#	iv 10	00/13/2010			
Address: CASEBEER MILLER ROAD HICKSVILLE, OH 43526					Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.					
License holder Inspection Time (min)					Travel Time (min)				Other	
RUTHANN RABER		60		0				Curci		
Type of visit (check)			Follow-up date (if required)			required)	Sample date/result(if required)			
Standard Follow Up Foodborne	☐ 30 Day			Tollow up date (il roddilod)				Campio dato/robait(ii roquilou)		
Complaint X Prelicensing Consultation		Other specify	/	11				11		
3717-1 OAC Violation Checked		, ,		1						
Management and Personnel					Po	oiso	nous or To	xic Materials		
2.1 Employee health	4.4 Maintenance and operation				7.0 Labeling and identification					
2.2 Personal cleanliness	4.5 C		7.1 Operational supplies and applications							
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils				7.2 Storage and display separation					
2.4 Supervision	4.7 Laundering				Special Requirements					
<b>OOOD</b> 4.8 Protection of clean items					8.0 Fresh juice production					
3.0 Safe, unadulterated and honestly presented	Water, F	Plumbing, and	l Waste			8.1	Heat treatmen	t dispensing freezers		
3.1 Sources, specification and original containers	5.0 Water					8.2	Custom proces	ssing		
3.2 Protection from contamination after receiving	5.1 Plumbing system					8.3	Bulk water ma	chine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks					8.4	Acidified white	rice preparation criteri	а	
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater					9.0	Facility layout	and equipment specifi	cations	
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables				20 Existing facilities and equipment					
3.6 Discarding or reconditioning unsafe, adulterated	Physica	I Facilities			Α	dmi	nistration			
3.7 Special requirements for highly susceptible populations	6.0 M	laterials for constru	ction and repair			901	1:3-4 OAC			
Equipment, Utensilsand and Linens	6.1 Design, constructon and installation					370	01-21 OAC			
4.0 Materials for construction and repair	6.2 N	6.2 Numbers and capacities								
4.1 Design and construction	6.3 L	Location and placement								
4.2 Numbers and capacities	6.4 Maintenance and operation									
4.3 Location and installation										
Violations/Comment(s)										
Today a pre-license inspection was cond 1. Close hole in warehouse 2. Get table for dishes to air dry after was		A few mino	r issues need ,	addressed	d b	efor	re openinç	g:		
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	I (2017	320415)								
This will serve as your food license until y	ou rec	eive the off	icial copy in th	e mail.						
Inspected by	R C	/SIT #	Licensor							
MIKE PRIGGE	11.3.	, οιι π	Defiance Coun	tv General F	lea	ılth I	District			
Received by	Title			,				Phone		
, , ,								1-419-980-8	398	

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