



Defiance County General Health District Monthly Food Inspection Report

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

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

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

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

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

OHIO ADMINISTRATIVE FOOD CODE CITATIONS

2.1	Employee health Exclusion from work due to symptoms or illnesses
2.2	Personal cleanliness Clean hands & arms, Cleaning procedure for hands, When and where to wash hands, Hand antiseptics, Fingernail maintenance, Jewelry, Clothing
2.3	Hygienic practices Eating, drinking or using tobacco, Discharges from the eyes, nose, & mouth, using Hair restraints, Animals - handling prohibition
2.4	Supervision Assignment or responsibility, Demonstration of knowledge, Person-in-charge duties
3.0	Source Safe , unadulterated, & honestly presented
3.1	Approved Source complies with food law , Correct receiving temperature, Liquid eggs, ice-cream, cheese & milk products pasteurized, Package integrity when receiving, Ice made from drinking water, Shucked shellfish (packaging & identification),
3.2	Protection from contamination after receiving Preventing contamination from hands and when tasting, Separation, packaging & segregation of foods, Containers identified with common name; pasteurized eggs for certain recipes; unapproved additives; Washing fruits and vegetables; Prohibited as ingredient if ice used as exterior Coolant; Food cannot contact with water or ice; storage between use; Limited use for linens and napkins, wiping cloths and gloves, Clean tableware for 2nd portions & refills; Cannot refill returnables; food storage; Consumer self-service operations, Returned food & re-service of food
3.3	Destruction of organisms of public health concern Cooking, Microwave cooking, Plant food cooking for hot holding, Non-continuous cooking, Freezing for parasite destruction, Reheating for immediate service, Reheating for hot holding Time as a public health control, Variance requirement, Criteria for reduced oxygen packaging
3.4	Limitation of growth of organisms Time/Temperature controlled for safety foods; thawing procedures; cooling methods and requirements; hot/cold holding temperatures; date marking and disposition; time as a public health control; variance requirements; reduced oxygen packaging requirements
3.5	Food identity , presentation and on premises labeling Food properly packaged and labeled, Food honestly presented, Consumer advisory for raw or undercooked foods
3.6	Discarding or reconditioning unsafe, adulterated or contaminated food Discard food if: Unsafe. From unapproved source; contaminated by restricted/excluded employee; contaminated by hands, bodily discharges
3.7	Special requirements for highly susceptible populations Cannot use un-processed juice, must wear gloves when washing fruits or vegetables, may not be serve raw foods, Use pasteurized eggs, May not use time only for raw eggs, may not re-serve food from patients to others
4.0	Materials equipment, utensils, linens Material characteristics : Use limitation for cast iron, lead, copper, galvanized metal, sponges, wood, coatings, Nonfood-contact services must be smooth easily cleanable, non-absorbent, Single-service and single -use articles safe, clean, and may not break-down or contaminate.
4.1	Design & construction equipment, utensils, linens Durability & strength or equipment, food temperature measuring devices, Cleanability of equipment and surfaces, Accuracy food temperature measuring and pressure devices, Proper operation for equipment, beverage, and ice units, vending equipment maintained and in proper working order, dishwasher design, drainage, and measuring devices, Food equipment certification & classification.
4.2	Equipment, utensils & linens numbers & capacities Capacity of equipment for Cooling, heating & holding; Manual ware washing and sink compartment requirements, Adequacy ventilation hood systems, Clothes washers and dryers procedures, Utensils, available at salad bar and buffet, Food temperature measuring devices, Manual ware washing temp. measuring devices, Sanitizing solutions, testing devices
4.3	Equipment, utensils & linens location & installation Contamination prevention by properly storing food; Fixed equipment installation - spacing or sealing; Fixed equipment installation - elevation or sealing
4.4	Equipment, utensils & linens maintenance & operation Equipment repair & proper adjustment; Ware washing equipment cleaning, operation, and requirements; Required use single service & single use articles; Single service item use and limitation
4.5	Equipment, utensils & linens cleaning of equipment & utensils Cleaning frequency and methods for equipment, food-contact surfaces, nonfood-contact surfaces; Loading of soiled items in ware washing machines
4.6	Equipment, utensils, & linens sanitizing of equipment & utensils Sanitizing frequency and requirements
4.7	Equip., utensils, linens laundering Clean linens, Frequency of laundering, Storage of soiled linens, Mechanical washing, Use of laundry facilities

OHIO ADMINISTRATIVE FOOD CODE CITATIONS

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

DEFIANCE COUNTY GENERAL HEALTH DISTRICT CRITICAL AND NON CRITICAL VIOLATIONS REPORT 08/01/2026-08/31/2026					
NAME	INSPECTION DATE	VIOLATIONS	NUMBER OF VIOLATIONS	NUMBER OF CRITICAL VIOLATIONS	STREET ADDRESS
ABBIE'S SWEET DELIGHTS, LLC	8/27/2026		0	0	8931 STATE ROUTE 15
ASIAN GRILL BUFFET	8/5/2026	*05.1.O,06.2.C,*03.1.L,*03.2.C,*03.4.F,*03.4.I,06.1.M,04.8.E,05.4.O,06.4.A	10	5	8959 STATE ROUTE 66 NORTH
ASIAN GRILL BUFFET	8/10/2026	06.1.M,04.5.A,05.4.H,05.4.O,06.4.A,06.4.B	6	0	8959 STATE ROUTE 66 NORTH
ASIAN GRILL BUFFET	8/17/2026	05.4.O,06.4.A	2	0	8959 STATE ROUTE 66 NORTH
BARNEY'S BAR & GRILL	8/12/2026	*03.4.G,*07.0.B	2	2	1101 MAIN STREET
BLACK BEARD'S BAY LLC	8/19/2026	03.2.D,04.4.A,04.5.A	3	0	1240 RIDENOUR ROAD
BROTHER TACOS CATERING	8/25/2026		0	0	1704 SPRUCE STREET
BURGER KING # 444	8/13/2026	04.5.A,06.4.D	2	0	1180 N. CLINTON STREET
CASA GRANDE	8/10/2026		0	0	520 W. HIGH ST.
CIRCLE K #4705658	8/31/2026	04.1.Z,04.5.A,06.4.A	3	0	117 NORTH CLINTON STREET
FAMILY PANCAKE HOUSE	8/26/2026		0	0	1121 HARRISON AVE
FIRED STONE TAVERN	8/17/2026	*03.2.C,*04.5.A,04.4.S,06.4.A	4	2	211 CARPENTER RD
FIRED STONE TAVERN	8/19/2026		0	0	211 CARPENTER RD
HICKSVILLE SENIOR CENTER	8/28/2026	06.4.F	1	0	708 E. HIGH STREET
JERSEY MIKES	8/17/2026	*03.4.I	1	1	8959 ST RT 66
KELLER LOGISTICS (MAIN)	8/5/2026		0	0	1978 THOMAS E KELLER BLVD
KELLER LOGISTICS (MAINTENANCE GARAGE)	8/4/2026		0	0	24862 ELLIOTT ROAD
KENTUCKY FRIED CHICKEN	8/5/2026	*05.1.O,*04.5.A,04.5.A,06.4.B	4	2	948 S.CLINTON STREET
KROGER COMPANY #936	8/11/2026	05.1.S	1	0	1890 E. SECOND STREET
LA JALISCIENCE MEXICAN GROCERIES, LLC	8/25/2026	*02.4.C,*05.1.O,*03.2.C,*07.0.B,04.2.J,04.5.A	6	4	531 E. SECOND STREET
LEGACY LIVING MANAGEMENT DEFIANCE LLC	8/13/2026	*03.1.L,*03.4.G,06.4.B	3	2	309 LATCHAW DRIVE
LITTLE ACES ACADEMY & PRESCHOOL	8/4/2026		0	0	800 EAST HIGH STREET
LITTLE CAESARS PIZZA #14130004	8/24/2026		0	0	319 E. SECOND STREET
LUCKY BULLDOG	8/27/2026	*02.4.A,04.4.D,04.2.J,06.4.F,16.C.	5	1	310 W SECOND STREET

LUPITAS MEXICAN STORE	8/24/2026	*02.4.B,*05.1.O,*03.4.D,*03.4.F,*07.0.B,03.2.D,03.5.C,*03.5.C,*02.D.,04.8.E,06.4.A	11	7	107 E HIGH ST
LUPITAS MEXICAN STORE	8/27/2026	*03.5.C	1	1	107 E HIGH ST
MAGPIE'S FAMILY RESTAURANT	8/11/2026	*03.2.C,*03.4.F,*03.4.G,*03.4.H,04.5.A,06.4.B,06.4.F	7	4	1544 STATE ROUTE 18
MEIJER STORE # 189	8/27/2026	04.4.A	1	0	137 ELLIOTT ROAD
MMG SAMRAT FOOD LLC	8/4/2026	03.2.D,04.5.A,06.0.A,06.1.H,06.4.A	5	0	180 MAIN STREET
MOOSE LODGE # 2094	8/12/2026	*03.2.C,*04.5.A,*07.0.B,06.4.B	4	3	841 N. CLINTON STREET
MOOSE LODGE # 2094	8/13/2026		0	0	841 N. CLINTON STREET
NEWMAN'S CARRY-OUT DBA DEFIANCE FOOD MART	8/31/2026	02.4.A,*02.2.D,*03.1.L,*03.4.G,*06.4.K,04.5.A,05.4.P,06.4.A,06.4.B	9	4	1421-C RALSTON AVENUE
PADRONE'S PIZZA	8/5/2026	02.3.A,*04.5.A,*03.4.G,*07.0.B,03.2.Q,02.D.,04.5.A,05.4.H,06.4.A,06.4.D	10	3	1800 EAST SECOND STREET
PADRONE'S PIZZA	8/27/2026	04.8.E,04.5.A,06.4.A	3	0	1800 EAST SECOND STREET
PAPA JOHN'S PIZZA #3120	8/5/2026	*04.5.B,06.4.F	2	1	411 SECOND STREET
PARTY MART # 46	8/4/2026	*02.4.B,04.0.I,04.5.A,06.4.B	4	1	1163 S. CLINTON STREET
PARTY MART # 54	8/3/2026	04.8.E,04.0.I,06.4.A,06.4.B	4	0	1535 OTTAWA AVENUE
POWER DAM EXPRESS	8/13/2026		0	0	14475 POWER DAM ROAD
RED ANGEL PIZZA	8/4/2026		0	0	126 E. HIGH STREET
S&G #87	8/31/2026	*03.4.F,04.4.A	2	1	1910 E. SECOND STREET
SMOKE STOP	8/27/2026	*03.2.C,03.2.Q,06.4.B	3	1	806 RALSTON AVENUE
STOP & SHOP	8/27/2026		0	0	1249 E. SECOND STREET
SUBWAY (WAL MART) #38631	8/11/2026	05.1.S,06.4.B	2	0	1804 NORTH CLINTON STREET
SUBWAY DEFIANCE - NORTHSIDE	8/7/2026	02.4.A,02.2.G,04.5.A,05.4.P,06.4.A,06.4.B,06.4.D	7	0	825 N. CLINTON STREET
SWEETWATER CHOPHOUSE	8/17/2026	*04.5.A,*03.4.F,*07.0.B,04.4.S	4	3	211 CARPENTER ROAD
		GRAND TOTALS	132	48	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ABBIE'S SWEET DELIGHTS, LLC	Check one ☐ FSO ☒ RFE	License Number 268	Date 08/27/2026
Address 8931 STATE ROUTE 15	City/State/Zip Code DEFIANCE OH 43512		
License holder ABBIE CHAVEZ	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable																																																																																																																																	
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Compliance Status</th></tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Supervision</th></tr> <tr> <td style="width: 5%; text-align: center;">1</td> <td style="width: 15%;">☒ IN ☐ OUT ☐ N/A</td> <td style="width: 80%;">Person in charge present, demonstrates knowledge, and performs duties</td> </tr> <tr> <td style="text-align: center;">2</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Certified Food Protection Manager</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Employee Health</th></tr> <tr> <td style="text-align: center;">3</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Management, food employees and conditional employees; knowledge, responsibilities and reporting</td> </tr> <tr> <td style="text-align: center;">4</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Proper use of restriction and exclusion</td> </tr> <tr> <td style="text-align: center;">5</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Procedures for responding to vomiting and diarrheal events</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Good Hygienic Practices</th></tr> <tr> <td style="text-align: center;">6</td> <td>☒ IN ☐ OUT ☐ N/O</td> <td>Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td style="text-align: center;">7</td> <td>☒ IN ☐ OUT ☐ N/O</td> <td>No discharge from eyes, nose, and mouth</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Preventing Contamination by Hands</th></tr> <tr> <td style="text-align: center;">8</td> <td>☐ IN ☐ OUT ☒ N/O</td> <td>Hands clean and properly washed</td> </tr> <tr> <td style="text-align: center;">9</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O</td> <td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> </tr> <tr> <td style="text-align: center;">10</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Adequate handwashing facilities supplied & accessible</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Approved Source</th></tr> <tr> <td style="text-align: center;">11</td> <td>☒ IN ☐ OUT</td> <td>Food obtained from approved source</td> </tr> <tr> <td style="text-align: center;">12</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O</td> <td>Food received at proper temperature</td> </tr> <tr> <td style="text-align: center;">13</td> <td>☒ IN ☐ OUT</td> <td>Food in good condition, safe, and unadulterated</td> </tr> <tr> <td style="text-align: center;">14</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O</td> <td>Required records available: shellstock tags, parasite destruction</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Protection from Contamination</th></tr> <tr> <td style="text-align: center;">15</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O</td> <td>Food separated and protected</td> </tr> <tr> <td style="text-align: center;">16</td> <td>☒ IN ☐ OUT ☐ N/A ☐ N/O</td> <td>Food-contact surfaces: cleaned and sanitized</td> </tr> <tr> <td style="text-align: center;">17</td> <td>☒ IN ☐ OUT</td> <td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td> </tr> <tr style="background-color: #e0e0e0;"><th style="text-align: center;">Time/Temperature Controlled for Safety Food (TCS food)</th></tr> <tr> <td style="text-align: center;">18</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O</td> <td>Proper cooking time and temperatures</td> </tr> <tr> <td style="text-align: center;">19</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O</td> <td>Proper reheating procedures for hot holding</td> </tr> <tr> <td style="text-align: center;">20</td> <td>☐ IN ☐ OUT ☐ N/A ☒ N/O</td> <td>Proper cooling time and temperatures</td> </tr> <tr> <td style="text-align: center;">21</td> <td>☐ IN ☐ OUT ☒ N/A ☐ N/O</td> <td>Proper hot holding temperatures</td> </tr> <tr> <td style="text-align: center;">22</td> <td>☒ IN ☐ OUT ☐ N/A</td> <td>Proper cold holding temperatures</td> </tr> </table>	Compliance Status	Supervision	1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties	2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager	Employee Health	3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; 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Authority: Chapters 3717 and 3715 Ohio Revised Code

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one ☒ FSO ☐ RFE	License Number 38	Date 08/05/2026
Address 8959 STATE ROUTE 66 NORTH	City/State/Zip Code DEFIANCE OH 43512		
License holder EN XIN CHEN	Inspection Time 60	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☒ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26 ☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices	Chemical
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands	Conformance with Approved Procedures
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10 ☐ IN ☒ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11 ☒ IN ☐ OUT Food obtained from approved source	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13 ☐ IN ☒ OUT Food in good condition, safe, and unadulterated	35 ☒ IN ☐ OUT ☐ N/A Critical Control Point Inspection
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36 ☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination	37 ☐ IN ☐ OUT ☒ N/A Variance
15 ☐ IN ☒ OUT ☐ N/A ☐ N/O Food separated and protected	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	
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18 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures	
19 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures	
21 ☐ IN ☒ OUT ☐ N/A ☐ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN GRILL BUFFET		Type of Inspection sta ccp	Date 08/05/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☐ IN ☒ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☐ IN ☒ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☐ IN ☒ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Critical Control Point Inspection A=Acceptable UA=Unacceptable II. Good Hygienic Practices Food employees eat, drink, and use tobacco only in designated area, no discharge from eyes, nose, and mouth. A III. Preventing Contamination by Hands Adequate handwashing facilities supplied and accessible. UA (see violation 10) VI. Time/Temperature Controlled Safety Food Proper hot holding temperatures. Time as a public health control procedures and record. UA (see violations 21 and 24) VII. Protection from Contamination Food separated and protected. UA (see violation 15) X. Chemical Toxic substances properly identified, stored, and used. A	☐	☐
10	3717-1-05.1(O)	C	Observed working bottles and a garden hose nozzle stored in a handwash sink in the kitchen. According to code, a handwashing sink is to be maintained so that it is accessible at all times for employee use. The sink was cleared during the inspection.	☒	☐
10	3717-1-06.2(C)	NC	Observed no hand drying provisions for the handwash sink in the prep room next to the main buffet line.	☒	☐

Person in Charge		Date 08/05/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN GRILL BUFFET				Type of Inspection sta ccp		Date 08/05/2026	
Observations and Corrective Actions (continued)							
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
			According to code, each handwashing sink or group of adjacent handwashing sinks is to be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, a heated-air hand drying device, or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Paper towels were supplied to the sink during the inspection.				
13	3717-1-03.1(L)	C	Observed three dented cans of sliced peaches stored on the can shelf in the kitchen. According to code, food packages are to be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. The cans were removed from the shelf to be held for a return credit.	☒	☐		
15	3717-1-03.2(C)	C	Observed chicken winger in the walk in cooler, stuffed jalapeno peppers, crab rangoon, and cut cucumbers stored in the Pepsi refrigerator without covers. According to code, food is to be protected from cross contamination by storing the food in packages, covered containers, or wrappings. The food was covered during the inspection.	☒	☐		
21	3717-1-03.4(F)(1)(a)	C	Observed a tray of peanut butter chicken being hot held at 108-124F. According to code, time/temperature controlled for safety food is to be hot held at 135F or greater. The chicken was discarded during the inspection.	☒	☐		
24	3717-1-03.4(I)(2)	C	Observed that the hot and cold buffet food held under time control did not have a discard time either on the marking sheet or on the buffet line. According to code, if time without temperature control is used as the public health control up to a maximum of four hours, the food is marked or otherwise identified to indicate the time that is four hours past the point in time when the food is rendered a time/temperature controlled for safety food as specified in (b)(i) and (b)(ii) of this section. The food had just been put on the line and was marked by the manager to indicate the proper discard time.	☒	☐		
45	3717-1-06.1(M)	NC	Observed that the back kitchen doors were open. The screen covering the open did not fully cover the entire entryway. According to code, except as provided in paragraphs (M)(3) and (M)(4) of this rule, outer openings of a food service operation or retail food establishment are to be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors. Except as specified in paragraphs (M)(2) and (M)(5) of this rule, if the windows or doors of a food service operation or retail food establishment, or of a larger structure within which a food service operation or retail food establishment is located, are kept open for ventilation or other purposes or a temporary food service operation or temporary retail food establishment is not provided with windows and doors as specified under paragraph (M)(1) of this rule, the openings are to be protected against the entry of insects and rodents by sixteen mesh to one inch (sixteen mesh to 25.4 millimeters) screens; properly designed and installed air curtains to control flying insects; or other effective means.	☐	☐		
51	3717-1-04.8(E)(2)	NC	Observed plates for the buffet lines stored without overhead protection or inverted. According to code, clean equipment and utensils are to be stored as specified under paragraph (E)(1) of this rule and will be stored covered or inverted.	☐	☐		
61	3717-1-05.4(O)	NC	Observed no drain plug on the dumpster. According to code, drains in receptacles and waste handling units for refuse, recyclables, or returnables are to have drain plugs in place.	☐	☐		
62	3717-1-06.4(A)	NC	Observed worn out grout by the warewash machine as well as the cold hold unit across from the main grill. According to code, the physical facilities are to be maintained in good repair.	☐	☐		

Person in Charge		Date 08/05/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one ☒ FSO ☐ RFE	License Number 38	Date 08/10/2026
Address 8959 STATE ROUTE 66 NORTH	City/State/Zip Code DEFIANCE OH 43512		
License holder EN XIN CHEN	Inspection Time 40	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☒ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) 08/17/2026	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN GRILL BUFFET		Type of Inspection com	Date 08/10/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasturized eggs used where required
39	☐ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☐ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☐ IN ☒ OUT Insects, rodents, and animals not present/outer openings protected
46	☐ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☐ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☐ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☐ IN ☒ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☐ IN ☒ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A complaint was made on 08/10/26 regarding the facility. The caller stated that when using the handicap stall in the women's rest room, she observed a large rat run into a hole in the wall. As a result, an inspection was conducted the day of the complaint. No rats were observed during the inspection; however, harborage conditions were observed through out the facility. These include holes in the walls, the back doors not being appropriately sealed, food debris throughout the kitchen, and standing water by the warewash machine, . As a result, the facility is required to abate these issues and other issues not in this inspection report by 08/17/2026. A reinspection will occur on this date to ensure all issues have been addressed.	☐	☐
45	3717-1-06.1(M)	NC	Observed that the back doors of the facility were open during the inspection. The screens covering the door did not fully seal the opener at the bottom. According to code, except as provided in paragraphs (M)(3) and (M)(4) of this rule, outer openings of a food service operation or retail food establishment are to be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. If the windows or doors of a food service operation or retail food establishment, or of a larger structure within which a food service operation or retail food establishment is located, are kept open for ventilation or other purposes or a temporary food service operation or temporary retail food establishment is not provided with windows and doors as specified under paragraph (M)(1) of this rule, the openings are to be protected against the entry of insects and rodents by sixteen mesh to one inch (sixteen mesh to 25.4 millimeters) screens, properly designed and installed air curtains to control flying insects, or other effective means.	☐	☒
56	3717-1-04.5(A)(3)	NC	Observed that the storage shelf across from the main grill was covered in food debris and residue, food debris and residue on the shelves under the hibachi grill, and debris and standing water in the cabinets in the prep	☐	☐

Person in Charge		Date 08/10/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN GRILL BUFFET				Type of Inspection com		Date 08/10/2026	
Observations and Corrective Actions (continued)							
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
			room behind the hibachi grill. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.				
60	3717-1-05.4(H)	NC	Observed no covered receptacles in the women's restroom during the inspection. According to code, a toilet room used by females is to be equipped with a covered receptacle for sanitary napkins.	☐	☐		
61	3717-1-05.4(O)	NC	Observed no drain plug on the dumpster in the rear of the facility. According to code, drains in receptacles and waste handling units for refuse, recyclables, or returnables are to have drain plugs in place.	☐	☒		
62	3717-1-06.4(A)	NC	Observed worn out grout noted on the prior inspection, a tile missing in the women's bathroom handicap stall, a hole in the wall to the left of the Pepsi refrigerator in the hibachi area, and a hole at the corner of the hibachi station entrance. According to code, the physical facilities are to be maintained in good repair.	☐	☒		
62	3717-1-06.4(B)	NC	Observed food, food debris, and spills under the prep line across from the main grill, debris on the floor of the dry storage room by the entrance to the hibachi table from the kitchen, and standing water under the warewash machine. According to code, the physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☐		

Person in Charge		Date 08/10/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ASIAN GRILL BUFFET	Check one ☒ FSO ☐ RFE	License Number 38	Date 08/17/2026
Address 8959 STATE ROUTE 66 NORTH	City/State/Zip Code DEFIANCE OH 43512		
License holder EN XIN CHEN	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility ASIAN GRILL BUFFET		Type of Inspection flwup	Date 08/17/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☐ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☐ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☐ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☐ IN ☒ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A follow-up inspection was conducted due to the conditions detailed in the last report. During the inspection, the major issues mentioned had been addressed, eliminating the harborage conditions observed.	☐	☐
61	3717-1-05.4(O)	NC	Observed no drain plug on the dumpster of the facility. According to code, drains in receptacles and waste handling units for refuse, recyclables, or returnables are to have drain plugs in place.	☐	☒
62	3717-1-06.4(A)	NC	Observed grout worn out on the floor in front of the main grill as well as worn out grout in the warewash area. Also observed a small chunk of the coving by the hibachi Pepsi cooler missing. According to code, the physical facilities are to be maintained in good repair.	☐	☒

Person in Charge		Date 08/17/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BARNEY'S BAR & GRILL	Check one ☒ FSO ☐ RFE	License Number 9007	Date 08/12/2026
Address 1101 MAIN STREET	City/State/Zip Code EVANSPOrt OH 43519		
License holder SCOTT & JODI BERNATH	Inspection Time 30	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility BARNEY'S BAR & GRILL		Type of Inspection sta	Date 08/12/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
23	3717-1-03.4(G)	C	Observed a working container of bacon that did not have a date mark. When asked, the manager stated it had been over 24 hours since it had been placed in the container. Also observed a container of shrimp without a date mark. The shrimp had been in the refrigerator since 8/7. According to code, except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(5) and (G)(6) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation or in a retail food establishment for more than twenty-four hours is to be clearly marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation is counted as day one. The shrimp was discarded and a date was placed on the bacon during the inspection.	☒	☐
28	3717-1-07(B)	C	Observed three bottle of sanitizer in working containers without a common name. According to code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies are to be clearly and individually identified with the common name of the material. Labels were placed on the bottles during the inspection.	☒	☐

Person in Charge		Date 08/12/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BLACK BEARD'S BAY LLC	Check one ☒ FSO ☐ RFE	License Number 175	Date 08/19/2026
Address 1240 RIDENOUR ROAD	City/State/Zip Code EDGERTON OH 43517		
License holder CHRIS KIMPEL	Inspection Time 15	Travel Time 35	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility BLACK BEARD'S BAY LLC		Type of Inspection sta	Date 08/19/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☐ IN ☒ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☐ IN ☒ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
44	3717-1-03.2(D)	NC	Observed a container of powdered sugar being stored in a working container with no identification on it. Per code, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, shall be identified with the common name of the food. PIC labelled the food during the inspection.	☒	☐
54	3717-1-04.4(A)(2)	NC	Observed that the rubber seals on the pop cooler behind the counter was torn. Per code, equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: fan in the lobby drink cooler was dusty. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐

Person in Charge		Date 08/19/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BROTHER TACOS CATERING	Check one ☒ FSO ☐ RFE	License Number 340	Date 08/25/2026
Address 1704 SPRUCE STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder JOE SALINAS	Inspection Time 5	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☐ OUT Proper date marking and disposition ☐ N/A ☐ N/O
2 ☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT Time as a public health control: procedures & records ☐ N/A ☐ N/O
Employee Health	Consumer Advisory
3 ☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT Consumer advisory provided for raw or undercooked foods ☐ N/A
4 ☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations
5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26 ☐ IN ☐ OUT Pasteurized foods used; prohibited foods not offered ☐ N/A
Good Hygienic Practices	Chemical
6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27 ☐ IN ☐ OUT Food additives: approved and properly used ☐ N/A
7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28 ☐ IN ☐ OUT Toxic substances properly identified, stored, used ☐ N/A
Preventing Contamination by Hands	Conformance with Approved Procedures
8 ☐ IN ☐ OUT ☐ N/O Hands clean and properly washed	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan ☐ N/A
9 ☐ IN ☐ OUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed ☐ N/A ☐ N/O	30 ☐ IN ☐ OUT Special Requirements: Fresh Juice Production ☐ N/A ☐ N/O
10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31 ☐ IN ☐ OUT Special Requirements: Heat Treatment Dispensing Freezers ☐ N/A ☐ N/O
Approved Source	32 ☐ IN ☐ OUT Special Requirements: Custom Processing ☐ N/A ☐ N/O
11 ☐ IN ☐ OUT Food obtained from approved source	33 ☐ IN ☐ OUT Special Requirements: Bulk Water Machine Criteria ☐ N/A ☐ N/O
12 ☐ IN ☐ OUT Food received at proper temperature ☐ N/A ☐ N/O	34 ☐ IN ☐ OUT Special Requirements: Acidified White Rice Preparation Criteria ☐ N/A ☐ N/O
13 ☐ IN ☐ OUT Food in good condition, safe, and unadulterated	35 ☐ IN ☐ OUT Critical Control Point Inspection ☐ N/A
14 ☐ IN ☐ OUT Required records available: shellstock tags, parasite destruction ☐ N/A ☐ N/O	36 ☐ IN ☐ OUT Process Review ☒ N/A
Protection from Contamination	37 ☐ IN ☐ OUT Variance ☐ N/A
15 ☐ IN ☐ OUT Food separated and protected ☐ N/A ☐ N/O	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
16 ☐ IN ☐ OUT Food-contact surfaces: cleaned and sanitized ☐ N/A ☐ N/O	
17 ☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)	
18 ☐ IN ☐ OUT Proper cooking time and temperatures ☐ N/A ☐ N/O	
19 ☐ IN ☐ OUT Proper reheating procedures for hot holding ☐ N/A ☐ N/O	
20 ☐ IN ☐ OUT Proper cooling time and temperatures ☐ N/A ☐ N/O	
21 ☐ IN ☐ OUT Proper hot holding temperatures ☐ N/A ☐ N/O	
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility BROTHER TACOS CATERING		Type of Inspection sta	Date 08/25/2026
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GOOD RETAIL PRACTICES			
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65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
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Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		The facility was scheduled to have its inspection in May 2026. The owner was contacted multiple times during this period to schedule an inspection. Despite scheduling the inspections, the owner either rescheduled or did not show up. During a phone call with the owner, he stated that he would no longer be operating out of the building and wanted to pursue a mobile food license for his business. After a few months, the health department did not receive any plans for a food truck. As a result, a drive by inspection was conducted. An employee of a neighboring business stated that he had been out of the building for about a month.	☐	☐

Person in Charge		Date 08/25/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BURGER KING # 444	Check one ☒ FSO ☐ RFE	License Number 9012	Date 08/13/2026
Address 1180 N. CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder ATTN: LEGAL DEPT	Inspection Time 60	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility BURGER KING # 444		Type of Inspection sta ccp	Date 08/13/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☒ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☒ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		II. Good Hygienic Practices - (A) Staff washed their hands and wore proper PPE when working around exposed food; clothes were visibly clean. IV. Demonstration of Knowledge - (A) PIC demonstrated knowledge by answering all questions correctly and employees were able to explain the proper procedures for the food using time as a public health control. VI. Time/Temperature Controlled Safety Food - (A) Cooking time and temperatures meet code requirements. Food using time as public health control was properly marked, and hot/cold held foods were within the proper ranges.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: grease collecting on the outside of the onion ring/fry station, dust collecting on the grill/vent of the onion ring/fry station, and there was dust collecting in the top vent of the lobby drink machine. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐
63	3717-1-06.4(D)	NC	Observed the air vent near the fryers was dusty. Per code, intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.	☐	☐

Person in Charge JESSALYN ADKINS RS/SIT#		Date 08/13/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CASA GRANDE	Check one ☒ FSO ☐ RFE	License Number 198	Date 08/10/2026
Address 520 W. HIGH ST.	City/State/Zip Code HICKSVILLE OH 43526		
License holder PASO DEL SOL III, LLC	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☒ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility CASA GRANDE		Type of Inspection con	Date 08/10/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required			
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O			Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O			Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
44	☐ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination		55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips			
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils		56 ☐ IN ☐ OUT Nonfood-contact surfaces clean			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
Administrative					
65		☐ IN ☐ OUT ☒ N/A	901:3-4 OAC		
66		☐ IN ☐ OUT ☐ N/A	3701-21 OAC		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		An administrative hearing was held at the facility regarding issues in proper date marking, hot holding, and cold holding during enhanced enforcement. Present from the health department were the health commissioner, director of environmental health, and myself. During the meeting, we discussed the issues regarding this critical violations with the manager. As a result of the meeting, the facility will submit to us updated plans for correcting these issues no later than 08/14/2026. Once the plans have been submitted and found acceptable, three spot checks will be conducted 90 days from approval. If the facility continues to have repeat violations, then they will be required to appear before the board of health.	☐	☐

Person in Charge		Date 08/10/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CIRCLE K #4705658	Check one ☐ FSO ☒ RFE	License Number 17	Date 08/31/2026
Address 117 NORTH CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder MAC'S CONVENIENCE STORES, LLC	Inspection Time 45	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility CIRCLE K #4705658		Type of Inspection sta	Date 08/31/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☐ IN ☒ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
43	3717-1-04.1(Z)	NC	Observed a countertop refrigerator across from the F'real machine with time/temperature controlled for safety food without a thermometer. According to code, except as specified in paragraph (Z)(3) of this rule, cold or hot holding equipment used for time/temperature controlled for safety food is to be designed to include and be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. A thermometer was placed in the unit during the inspection.	☒	☐
56	3717-1-04.5(A)(3)	NC	Observed dust and small dead insects on the top of the countertop refrigerator across from the F'real machine. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐
62	3717-1-06.4(A)	NC	Observed a cut out section of the wall under the three bay sink with insulation falling out. According to code, the physical facilities are to be maintained in good repair.	☐	☐

Person in Charge GEORGE IVORY RS/SIT#		Date 08/31/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FAMILY PANCAKE HOUSE	Check one ☒ FSO ☐ RFE	License Number 231	Date 08/26/2026
Address 1121 HARRISON AVE	City/State/Zip Code DEFIANCE OH 43512		
License holder MONSERRAT NADLER	Inspection Time 5	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
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Name of Facility FAMILY PANCAKE HOUSE		Type of Inspection flwup	Date 08/26/2026
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Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O			Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O			Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O			Approved thawing methods used	
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		Administrative			
44	☐ IN ☐ OUT			Food properly labeled; original container	
Prevention of Food Contamination				Physical Facilities	
45	☐ IN ☐ OUT				
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils		Physical Facilities			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O			In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A			Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A			Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		The facility contacted our office regarding the missing handwash sink on 0/26/2026 stating that it had been replaced. During the inspection, the sink was reinstalled in its original location with proper provisions.	☐	☐

Person in Charge		Date 08/26/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FIRED STONE TAVERN	Check one ☒ FSO ☐ RFE	License Number 240	Date 08/17/2026
Address 211 CARPENTER RD	City/State/Zip Code DEFIANCE OH 43512		
License holder KCC INVESTMENT PROPERTIES LLC	Inspection Time 30	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable																																																																																																																																	
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FIRED STONE TAVERN		Type of Inspection sta	Date 08/17/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☒ IN ☐ OUT
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT
Approved thawing methods used		☐ N/A ☐ N/O	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☐ IN ☒ OUT
Insects, rodents, and animals not present/outer openings protected		☐ N/A ☐ N/O	
46	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Contamination prevented during food preparation, storage & display		63	☒ IN ☐ OUT
47	☒ IN ☐ OUT ☐ N/A	Adequate ventilation and lighting; designated areas used	
Personal cleanliness		64	☒ IN ☐ OUT ☐ N/A
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Existing Equipment and Facilities	
Wiping cloths: properly used and stored		Administrative	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	65	☐ IN ☐ OUT ☒ N/A
Washing fruits and vegetables		901:3-4 OAC	
Proper Use of Utensils		66	☒ IN ☐ OUT ☐ N/A
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
In-use utensils: properly stored			
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Utensils, equipment and linens: properly stored, dried, handled			
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Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A follow up will be conducted to check the cleanliness of the ice machine on 8/19/26, the manager stated it should be done by then.	☐	☐
15	3717-1-03.2(C)	C	Observed raw eggs stored above bottles of sauces in two-door Avantco prep cooler by griddle. Food is to be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat food. The eggs were moved to bottom shelf.	☒	☐
16	3717-1-04.5(A)(1)	C	Observed black residue on metal slope piece inside ice machine. Equipment food-contact surfaces and utensils are to be clean to sight and touch.	☐	☐
52	3717-1-04.4(S)	NC	Observed large mayonnaise containers being reused to store beer cheese, hot honey sauce, cheddar cheese sauce, dry seasonings (cayenne pepper, ground pepper), etc around the facility. Single-service articles and single-use articles are not to be reused.	☐	☐
62	3717-1-06.4(A)	NC	Observed brown stained ceiling tiles in dry food storage. The physical facilities are to be maintained in good repair.	☐	☒

Person in Charge		Date 08/17/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FIRED STONE TAVERN	Check one ☒ FSO ☐ RFE	License Number 240	Date 08/19/2026
Address 211 CARPENTER RD	City/State/Zip Code DEFIANCE OH 43512		
License holder KCC INVESTMENT PROPERTIES LLC	Inspection Time 10	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☐ IN ☐ OUT ☐ N/A	23	☐ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☐ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☐ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☐ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☐ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☐ IN ☐ OUT ☐ N/A	
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☐ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☐ IN ☐ OUT ☐ N/O	27	
No discharge from eyes, nose, and mouth		☐ IN ☐ OUT ☐ N/A	
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☐ IN ☐ OUT ☐ N/O	28	
Hands clean and properly washed		☐ IN ☐ OUT ☐ N/A	
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	Conformance with Approved Procedures	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10	☐ IN ☐ OUT ☐ N/A	29	
Adequate handwashing facilities supplied & accessible		☐ IN ☐ OUT ☒ N/A	
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
11	☐ IN ☐ OUT	30	
Food obtained from approved source		☐ IN ☐ OUT ☐ N/A ☐ N/O	
12	☐ IN ☐ OUT ☐ N/A ☐ N/O	31	
Food received at proper temperature		☐ IN ☐ OUT ☐ N/A ☐ N/O	
13	☐ IN ☐ OUT	32	
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☐ N/A ☐ N/O	
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	33	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☐ N/A ☐ N/O	
Protection from Contamination		Special Requirements: Custom Processing	
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food separated and protected		☐ IN ☐ OUT ☒ N/A ☐ N/O	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	35	
Food-contact surfaces: cleaned and sanitized		☐ IN ☐ OUT ☒ N/A	
17	☐ IN ☐ OUT	Critical Control Point Inspection	
Proper disposition of returned, previously served, reconditioned, and unsafe food		36	
Time/Temperature Controlled for Safety Food (TCS food)		☐ IN ☐ OUT ☒ N/A	
		Process Review	
18	☐ IN ☐ OUT ☐ N/A ☐ N/O	37	
Proper cooking time and temperatures		☐ IN ☐ OUT ☒ N/A	
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
Proper reheating procedures for hot holding			
20	☐ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cooling time and temperatures			
21	☐ IN ☐ OUT ☐ N/A ☐ N/O		
Proper hot holding temperatures			
22	☐ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FIRED STONE TAVERN		Type of Inspection flwup	Date 08/19/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required			
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O			Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O			Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		Administrative			
44	☐ IN ☐ OUT			Food properly labeled; original container	
Prevention of Food Contamination				Physical Facilities	
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils		Physical Facilities			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O			In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A			Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
55	☐ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips			
56	☐ IN ☐ OUT	Nonfood-contact surfaces clean			
57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure			
58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices			
59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed			
60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned			
61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained			
62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used			
64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities			
Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A follow up was conducted to inspect the ice machine. The ice machine was cleaned and did not have black resiude inside the machine.	☐	☐

Person in Charge		Date 08/19/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HICKSVILLE SENIOR CENTER	Check one ☒ FSO ☐ RFE	License Number 7018	Date 08/28/2026
Address 708 E. HIGH STREET	City/State/Zip Code HICKSVILLE OH 43526		
License holder DEFIANCE COUNTY SENIOR SERVICES	Inspection Time 10	Travel Time 35	Category/Descriptive NON-COMMERCIAL CLASS 2 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility HICKSVILLE SENIOR CENTER		Type of Inspection sta	Date 08/28/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Physical Facilities	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
Physical Facilities		Physical Facilities	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
Administrative		Administrative	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Food was not being hot held during the inspection.	☐	☐
62	3717-1-06.4(F)	NC	Observed that there were two mops that were put in buckets to dry. Per code, after use, mops are to be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	☐	☐

Person in Charge		Date 08/28/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JERSEY MIKES	Check one ☒ FSO ☐ RFE	License Number 331	Date 08/17/2026
Address 8959 ST RT 66	City/State/Zip Code DEFIANCE OH 43512		
License holder TOMMY PIPATJARASGIT	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JERSEY MIKES		Type of Inspection flwup	Date 08/17/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required			
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Food Temperature Control		Physical Facilities			
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43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		54 ☐ IN ☐ OUT ☐ N/A ☐ N/O			
44	☐ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination		55 ☐ IN ☐ OUT ☐ N/A ☐ N/O			
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
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Proper Use of Utensils		56 ☐ IN ☐ OUT			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
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53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
Administrative					
65		☐ IN ☐ OUT ☒ N/A	901:3-4 OAC		
66		☐ IN ☐ OUT ☐ N/A	3701-21 OAC		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A spot check inspection was conducted to ensure the facility was properly using the time as a public health control procedures for their cut tomatoes. During the inspection, two containers were found to be out of compliance(see violation 24 for details).	☐	☐
24	3717-1-03.4(l)(2)	C	Observed a container that was only marked with a start time of 9:46am, with the inspection occurring at 2:30pm. Also observed a container of tomatoes only marked with the start time and no discard time. According to code, If time without temperature control is used as the public health control up to a maximum of four hours, the food is to be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control. Any food in unmarked containers or packages, or marked to exceed a four-hour limit will be discarded. The container exceeding the four hour time limit was discarded and the container without a discard time was properly marked during the inspection as it still had 2 hours before needing to be discarded.	☒	☐

Person in Charge		Date 08/17/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KELLER LOGISTICS (MAIN)	Check one ☐ FSO ☒ RFE	License Number 368	Date 08/05/2026
Address 1978 THOMAS E KELLER BLVD	City/State/Zip Code DEFIANCE OH 43512		
License holder FIRELANDS VENDING	Inspection Time 15	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☒ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KELLER LOGISTICS (MAIN)		Type of Inspection pre	Date 08/05/2026
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52	☐ IN ☐ OUT ☒ N/A			Single-use/single-service articles: properly stored, used	
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Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Observed freezer at -6°F and fridge at 36°F. The fridge and freezer locked when tested.	☐	☐

Person in Charge		Date 08/05/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KELLER LOGISTICS (MAINTENANCE GARAGE)	Check one ☐ FSO ☒ RFE	License Number 369	Date 08/04/2026
Address 24862 ELLIOTT ROAD	City/State/Zip Code DEFIANCE OH 43512		
License holder FIRELANDS VENDING	Inspection Time 15	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☒ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																	
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Observations and Corrective Actions					
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Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Door locked when tested on the fridge. Temperatures were okay in the fridge.	☐	☐

Person in Charge		Date 08/04/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensor: Defiance County General Health District

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KENTUCKY FRIED CHICKEN	Check one ☒ FSO ☐ RFE	License Number 9057	Date 08/05/2026
Address 948 S.CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder FQSR, LLC DBA KBP FOODS	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☒ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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36	☐ IN ☐ OUT ☒ N/A	Process Review
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Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KENTUCKY FRIED CHICKEN		Type of Inspection sta com ccp	Date 08/05/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☒ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		On 8/5/26 a complaint was received by phone. They wanted to state when they ate at the facility the employee's were not wearing gloves, food was not properly being hot held, and claims food may have been sitting out. Employee's were wearing gloves during the inspection. Hot hold food was above 135°F and after a discussion with employees food sits out, only when food is being replaced, discarded, or employees are emptying out the unit at night.	☐	☐
	Comment/ Obs		III. Preventing Contamination by Hands Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods. See Violation #10. VI. Time/Temperature Controlled Safety Food Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Temperatures were okay during inspection. VII. Protection from Contamination Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food. See violation #16.	☐	☐
10	3717-1-05.1(O)	C	Observed a scrubbie sponge, piece of plastic (from hand soap canister), and napkins in handwash sink by four door freezer. A handwashing sink may only be used for handwashing. The sponge and napkins were discarded and the plastic was removed.	☒	☐
16	3717-1-04.5(A)(1)	C	Observed sheet pan with a large accumulation of grease with a fryer basket, sauce pan, and utensils sitting in	☒	☐

Person in Charge		Date 08/05/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KENTUCKY FRIED CHICKEN				Type of Inspection sta com ccp		Date 08/05/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
			the grease. This was left over from yesterday. Equipment food-contact surfaces and utensils are to be clean to sight and touch. The items were put into the three-compartment sink to be washed, rinsed, and sanitized.				
56	3717-1-04.5(A)(3)	NC	Observed raw meat racks in walk in cooler with an accumulation of food debris. Nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris. Observed accumulation of residue on handle to walk in cooler with raw meats.	☐	☐		
62	3717-1-06.4(B)	NC	Observed trash debris in walk in cooler that has raw meats. The physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☐		

Person in Charge				Date 08/05/2026	
Environmental Health Specialist SARAH MEDFORD RS/SIT#			Licensors: Defiance County General Health District		

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KROGER COMPANY #936	Check one ☐ FSO ☒ RFE	License Number 8038	Date 08/11/2026
Address 1890 E. SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder ROBBIE BROOKS, MGR	Inspection Time 20	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 >= 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☒ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KROGER COMPANY #936		Type of Inspection com	Date 08/11/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required
39	☐ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☐ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☐ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☐ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
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Physical Facilities	
57	☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☐ IN ☒ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
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64	☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☐ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		8/10/26 Received a complaint about the toilet in the men's handicap restroom was not in working order and there was mold growing in the restroom. 8/11/26 An inspection of the men's toilet was conducted and noticed there is some water around the base of the toilet and some black residue. The black residue was under the toilet where it meets the floor and was coming out due to the leaking water. The manager stated there is a work order in for the leaking of the toilet. The toilet needs to be caulked or have a seal installed.	☐	☐
58	3717-1-05.1(S)	NC	Observed the toilet in the men's handicap restroom was leaking water below the toilet, where it meets the floor. A plumbing system is to be maintained in good repair.	☐	☐

Person in Charge		Date 08/11/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LA JALISCIENCE MEXICAN GROCERIES, LLC	Check one ☐ FSO ☒ RFE	License Number 107	Date 08/25/2026
Address 531 E. SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder MARTA L. MORALES/J. CRESENCIO ORNELAS	Inspection Time 45	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

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Name of Facility LA JALISCIENCE MEXICAN GROCERIES, LLC		Type of Inspection sta	Date 08/25/2026
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66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
1	3717-1-02.4(C)(11)	C	Observed an employee incorrectly washing, rinsing, and sanitizing a bottle. Per code, person in charge shall ensure employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. A conversation was held with the manager about the importance of properly following dishwashing steps.	☒	☐
10	3717-1-05.1(O)	C	Observed that the handwash sink was being blocked at the time of inspection by a cart. Also observed that the handwash sink was being used to rinse out a food container. Per code, a handwashing sink shall be maintained so that it is accessible at all times for employee use and a handwashing sink may not be used for purposes other than handwashing. Manager corrected the violations and a conversation was held with manager about what a handwashing sink can be used for.	☒	☐
15	3717-1-03.2(C)	C	Observed food being stored uncovered in the following areas: pig feet in the freezer, onion/tomato in the walk-in cooler, and tortilla chips on top of the oven. Per code, food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings. All food was covered during the inspection.	☒	☐
28	3717-1-07(B)	C	Observed spray bottles with Windex and a yellow chemical with no identification on it. 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. Both bottles were labelled during the inspection.	☒	☐
55	3717-1-04.2(J)	NC	Observed the facility had sanitizer strips that were not registering the chlorine sanitizer. Per code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: dust inside the top vent of the bar beer cooler. Per	☐	☐

Person in Charge		Date 08/25/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LA JALISCIENCE MEXICAN GROCERIES, LLC				Type of Inspection sta		Date 08/25/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
			code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.				

Person in Charge		Date 08/25/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LEGACY LIVING MANAGEMENT DEFIANCE LLC	Check one ☒ FSO ☐ RFE	License Number 335	Date 08/13/2026
Address 309 LATCHAW DRIVE	City/State/Zip Code DEFIANCE OH 43512		
License holder PAIGE GREEN	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☒ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																	
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LEGACY LIVING MANAGEMENT DEFIANCE LLC		Type of Inspection ccp 30-day	Date 08/13/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☒ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		I. Good Hygienic Practices - (A) Staff washed their hands and wore proper PPE when working around exposed food; clothes were visibly clean. II. Demonstration of Knowledge - (A) PIC demonstrated knowledge by answering all questions correctly and PIC has valid Ohio Manager Certification training. III. Highly Susceptible Population - (A) The facility uses pasteurized eggs since they serve a highly susceptible population.	☐	☐
	Comment/ Obs		Undercooked foods only served to the public, not to residents at Legacy Living.	☐	☐
13	3717-1-03.1(L)	C	Observed a can of caramel in the pantry with a dent on the seal. Per code, food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. PIC discarded the caramel during the inspection.	☒	☐
23	3717-1-03.4(G)	C	Observed cut watermelon, cheesecakes, and cut tomatoes with date marks exceeding seven days in the coolers. Per code, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation or in a retail food establishment for more than 24-hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of seven days. The day of preparation shall be counted as day one. PIC redated the food so that they reflected a seven day date mark. PIC also stated that a machine was being set up to automatically print dated food labels to help prevent this issue.	☒	☐
62	3717-1-06.4(B)	NC	Observed the following areas that need cleaned: there was building debris/dust on the counter under the drink dispenser. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.	☐	☐

Person in Charge		Date 08/13/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LITTLE ACES ACADEMY & PRESCHOOL	Check one ☒ FSO ☐ RFE	License Number 370	Date 08/04/2026
Address 800 EAST HIGH STREET	City/State/Zip Code HICKSVILLE OH 43526		
License holder WHITNEY WILLISON	Inspection Time 15	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☒ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations
Good Hygienic Practices	26 ☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	Chemical
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
Preventing Contamination by Hands	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	Conformance with Approved Procedures
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
Approved Source	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
11 ☒ IN ☐ OUT Food obtained from approved source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
Protection from Contamination	36 ☐ IN ☐ OUT ☒ N/A Process Review
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	37 ☐ IN ☐ OUT ☒ N/A Variance
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)	
18 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LITTLE ACES ACADEMY & PRESCHOOL		Type of Inspection 30-day	Date 08/04/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☐ N/A ☒ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☐ IN ☐ OUT ☐ N/A ☒ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐ N/A ☒ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		No violations observed	☐	☐
	Comment/ Obs		No food prepared during time of inspection.	☐	☐

Person in Charge		Date 08/04/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LITTLE CAESARS PIZZA #14130004	Check one ☐ FSO ☒ RFE	License Number 83	Date 08/24/2026
Address 319 E. SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder R & E PIZZA PEOPLE	Inspection Time 10	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☒ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated																																																																																																																															
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction																																																																																																																															
Protection from Contamination																																																																																																																																	
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected																																																																																																																															
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17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food																																																																																																																															
Time/Temperature Controlled for Safety Food (TCS food)																																																																																																																																	
18	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures																																																																																																																															
19	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding																																																																																																																															
20	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures																																																																																																																															
21	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures																																																																																																																															
22	☐ IN ☐ OUT ☐ N/A	Proper cold holding temperatures																																																																																																																															
Compliance Status																																																																																																																																	
Time/Temperature Controlled for Safety Food (TCS food)																																																																																																																																	
23	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition																																																																																																																															
24	☐ IN ☐ OUT ☐ N/A ☐ N/O	Time as a public health control: procedures & records																																																																																																																															
Consumer Advisory																																																																																																																																	
25	☐ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods																																																																																																																															
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26	☐ IN ☐ OUT ☐ N/A	Pasteurized foods used; prohibited foods not offered																																																																																																																															
Chemical																																																																																																																																	
27	☐ IN ☐ OUT ☐ N/A	Food additives: approved and properly used																																																																																																																															
28	☐ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used																																																																																																																															
Conformance with Approved Procedures																																																																																																																																	
29	☐ IN ☐ OUT ☐ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan																																																																																																																															
30	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Fresh Juice Production																																																																																																																															
31	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers																																																																																																																															
32	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Custom Processing																																																																																																																															
33	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria																																																																																																																															
34	☐ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria																																																																																																																															
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection																																																																																																																															
36	☐ IN ☐ OUT ☐ N/A	Process Review																																																																																																																															
37	☐ IN ☐ OUT ☐ N/A	Variance																																																																																																																															
Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.																																																																																																																																	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LITTLE CAESARS PIZZA #14130004		Type of Inspection com	Date 08/24/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	54	☐ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☐ IN ☐ OUT ☐ N/A	55	☐ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☐ OUT
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	57	☐ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	58	☐ IN ☐ OUT
Approved thawing methods used		☐ N/A ☐ N/O	
43	☐ IN ☐ OUT ☐ N/A		
Thermometers provided and accurate		59	☐ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☐ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		60	☐ IN ☐ OUT ☐ N/A
45	☐ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Insects, rodents, and animals not present/outer openings protected		61	☐ IN ☐ OUT ☐ N/A
46	☐ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Contamination prevented during food preparation, storage & display		62	☐ IN ☐ OUT
47	☐ IN ☐ OUT ☐ N/A	☐ N/A ☐ N/O	
Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	63	☐ IN ☐ OUT
Wiping cloths: properly used and stored		Adequate ventilation and lighting; designated areas used	
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	64	☐ IN ☐ OUT ☐ N/A
Washing fruits and vegetables		Existing Equipment and Facilities	
Proper Use of Utensils		Administrative	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
65	☐ IN ☐ OUT ☐ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		An inspection was conducted due to a complaint received on 08/21/2026. The caller stated that they had bought food from the establishment and when chewing their food, bit down on a tooth. During the inspection, the manager was questioned about the incident. He stated that the customer came into the restaurant and waved around what appeared to be a dental filling which did not belong to any of the employees. The manager was questioned about food safety regarding the incident and no evidence supporting the callers claim could be identified during the inspection. No violations were observed.	☐	☐

Person in Charge		Date 08/24/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LUCKY BULLDOG	Check one ☐ FSO ☒ RFE	License Number 337	Date 08/27/2026
Address 310 W SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder UMANG PATEL	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 2 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☐ IN ☒ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper date marking and disposition
2 ☐ IN ☐ OUT ☒ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices	Highly Susceptible Populations
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands	Chemical
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	
Approved Source	Conformance with Approved Procedures
11 ☒ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
Protection from Contamination	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☐ IN ☐ OUT ☒ N/A Process Review
Time/Temperature Controlled for Safety Food (TCS food)	37 ☐ IN ☐ OUT ☒ N/A Variance
18 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LUCKY BULLDOG		Type of Inspection sta	Date 08/27/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☐ IN ☐ OUT ☐ N/A ☒ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☐ IN ☒ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities	
65	☐ IN ☒ OUT ☐ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
1	3717-1-02.4(A)(1)	C	Both employees working at the establishment denied being the person-in-charge during the inspection. According to code, the license holder is the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or designate a person or persons in charge to ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. A phone call was had with the manager about the importance of having a person-in-charge present during all working hours.	☒	☐
55	3717-1-04.4(D)	NC	Observed the three bay sink being used to store damage items. According to code, the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under paragraph (C) of rule 3717-1-04.2 of the Administrative Code are to be cleaned throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function.	☐	☒
55	3717-1-04.2(J)	NC	When asked, the employee present could not present test strips. According to code, a test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions is to be provided.	☐	☐
62	3717-1-06.4(F)	NC	Observed a mop stored in a bucket in the back storage area while not in use. According to code, after use, mops are to be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	☐	☐
65	901:3-4-16(C)	NC	When asked if an employee present at the facility had level one food safety training, both stated they did not. According to code, the licenser shall mandate level one certification in food protection training for risk level I, II, III, and IV retail food establishments for the reasons provided in paragraph (I) of rule 3701-21-25 of the Administrative Code. This paragraph does not apply to micro markets as defined by rule 3717-1-01 of the	☐	☐

Person in Charge		Date 08/27/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licenser: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LUCKY BULLDOG				Type of Inspection sta		Date 08/27/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment			COS	R
			Administrative Code.				

Person in Charge				Date 08/27/2026	
Environmental Health Specialist GEORGE IVORY RS/SIT#				Licensors: Defiance County General Health District	

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LUPITAS MEXICAN STORE	Check one ☒ FSO ☐ RFE	License Number 188	Date 08/24/2026
Address 107 E HIGH ST	City/State/Zip Code HICKSVILLE OH 43526		
License holder ADRIAN-LEVI JANITORIAL CORP	Inspection Time 60	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) 08/27/2026	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable		
Compliance Status		
Supervision		
1	☐ IN ☒ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager
Employee Health		
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☒ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
Approved Source		
11	☒ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
Protection from Contamination		
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures
19	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper reheating procedures for hot holding
20	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures
21	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures

Compliance Status		
Time/Temperature Controlled for Safety Food (TCS food)		
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records
Consumer Advisory		
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☐ IN ☒ OUT ☐ N/A	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance
Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LUPITAS MEXICAN STORE		Type of Inspection sta	Date 08/24/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☐ IN ☒ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☐ IN ☒ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☐ IN ☒ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
1	3717-1-02.4(B)(2)(k)	C	When asked, the person-in-charge stated that the facility only uses sanitizer for some of its equipment when washing, rinsing, and sanitizing. According to code, the person in charge is to demonstrate this knowledge by responding correctly to the environmental health specialist's questions as they relate to the specific food service operation or retail food establishment. The areas of knowledge include explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment. A conversation was had with the person-in-charge about proper washing and sanitizing procedures for utensils and equipment.	☒	☐
10	3717-1-05.1(O)	C	Observed a bucket stored in the handwashing sink located in the kitchen. According to code, a handwashing sink is to be maintained so that it is accessible at all times for employee use and may only be used for handwashing. The bucket was removed from the sink during the inspection.	☒	☐
20	3717-1-03.4(D)	C	Observed a container of pollo in a refrigerator at 99F. When asked, the person-in-charge stated that the pollo was placed in there between 12 and 1pm. The current time of the inspection was 3:30pm. According to code, cooked time/temperature controlled for safety food is to be cooled within two hours from one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) to seventy degrees Fahrenheit (twenty-one degrees Celsius); and within a total of six hours from one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) to forty-one degrees Fahrenheit (five degrees Celsius) or less. The pollo was discarded during the inspection.	☒	☐
21	3717-1-03.4(F)(1)(a)	C	Observed a container of pastor being hot held at 118F. According to code, time/temperature controlled for safety food is to be hot held at 135F or above. The pastor was discarded during the inspection.	☒	☐
28	3717-1-07(B)	C	Observed a working container of degreaser without a name on it. According to code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies are to be clearly and individually identified with the common name of the material.	☒	☐

Person in Charge		Date 08/24/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LUPITAS MEXICAN STORE			Type of Inspection sta	Date 08/24/2026	
Observations and Corrective Actions (continued)					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
44	3717-1-03.2(D)	NC	Observed multiple working containers, jars, and condiment bottles without common names during the inspection. According to code, except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar are to be identified with the common name of the food.	☐	☒
44	3717-1-03.5(C)	NC	Observed dried chili peppers and chichirones on shelves without a common name on the packaging. Also observed fruit cups in self service refrigerators without a name or ingredient list. According to code, foods packaged in a food service operation or retail food establishment, are to be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317. Label information is to include the common name of the food, or absent a common name, an adequately descriptive identity statement, 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, and if contained in the food, an accurate declaration of the net quantity of contents, the name and place of business of the manufacturer, packer, or distributor.	☐	☐
44	3717-1-03.5(C)(2)(e)	C	Observed unlabelled containers of Flan and cake in consumer self service refrigerators without a common name or ingredient list. According to code, foods packaged in a food service operation or retail food establishment, are to be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317. Label information is to include the common name of the food, or absent a common name, an adequately descriptive identity statement, 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 net quantity of contents, the name and place of business of the manufacturer, packer, or distributor, and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.	☐	☐
47	3717-1-02(3)(D)	NC	Observed employees working in the kitchen without proper hair restraints. According to code, food employees are to effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	☐	☐
51	3717-1-04.8(E)(2)	NC	Observed clean plates stored across from the warewash not inverted or protected from overhead contamination. According to code, clean equipment and utensils are to be stored as specified under paragraph (E)(1) of this rule and will be stored covered or inverted.	☐	☒
62	3717-1-06.4(A)	NC	Observed that the floor by the three bay sink is uneven and that the tiles there are cracked and damaged. According to code, the physical facilities are to be maintained in good repair.	☐	☐

Person in Charge		Date 08/24/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LUPITAS MEXICAN STORE	Check one ☒ FSO ☐ RFE	License Number 188	Date 08/27/2026
Address 107 E HIGH ST	City/State/Zip Code HICKSVILLE OH 43526		
License holder ADRIAN-LEVI JANITORIAL CORP	Inspection Time 30	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
4 ☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices	Highly Susceptible Populations
6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands	Chemical
8 ☐ IN ☐ OUT ☐ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used
9 ☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	
Approved Source	Conformance with Approved Procedures
11 ☐ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
12 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	30 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production
13 ☐ IN ☐ OUT Food in good condition, safe, and unadulterated	31 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
14 ☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	32 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
Protection from Contamination	33 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
15 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
16 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
17 ☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☐ IN ☐ OUT ☒ N/A Process Review
Time/Temperature Controlled for Safety Food (TCS food)	37 ☐ IN ☐ OUT ☒ N/A Variance
18 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures	
22 ☐ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LUPITAS MEXICAN STORE		Type of Inspection flwup	Date 08/27/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☐ IN ☒ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☐ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☐ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☐ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A follow-up was conducted in regards to the uncorrected critical violations for allergen labeling. During the inspection, the same cakes were observed on the shelves of the same refrigerator referenced last report (see violation 44). The facility corrected the critical violations during this inspection.	☐	☐
44	3717-1-03.5(C)(2)(e)	C	Observed cake containing milk and eggs made on site in a consumer self service refrigerator without labels on the packages. The person-in-charge confirmed they contain milk and eggs. According to code, he name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. The cakes were removed from the shelves and put in an employee only refrigerator during the inspection.	☒	☒

Person in Charge		Date 08/27/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MAGPIE'S FAMILY RESTAURANT	Check one ☒ FSO ☐ RFE	License Number 9101	Date 08/11/2026
Address 1544 STATE ROUTE 18	City/State/Zip Code HICKSVILLE OH 43526		
License holder BILL CRITES	Inspection Time 40	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																											
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MAGPIE'S FAMILY RESTAURANT		Type of Inspection sta	Date 08/11/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
15	3717-1-03.2(C)	C	Observed peeled potatoes in the walk in cooler without a cover. According to code, food is to be protected from cross contamination by storing the food in packages, covered containers, or wrappings. The potatoes were covered during the inspection.	☒	☒
22	3717-1-03.4(F)(1)(b)	C	Observed diced tomatoes and diced ham at 54F. Also observed cut tomatoes at 51F. According to code, time/temperature controlled for safety food is to be cold held at 41F or below. The listed foods were discarded during the inspection.	☒	☐
23	3717-1-03.4(G)	C	Observed a container of bacon with a date mark of 7-30. When asked, the manager stated that the bacon had just been put in the day before and that the date mark had not been removed. According to code, except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(5) and (G)(6) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation or in a retail food establishment for more than twenty-four hours is to be clearly marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation is counted as day one. The manager removed the date mark and placed an appropriate one on the container during the inspection.	☒	☐
23	3717-1-03.4(H)	C	Observed a container of cole slaw with a date mark of 8/10 and a container of cheesecake date marked 8/6. Both of these dates represent the day at which the food is to either be used up or discarded. According to code, a food specified under paragraph (G) or (G)(2) of this rule is to be discarded if it exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen. Both food items were discarded during the inspection.	☒	☐

Person in Charge		Date 08/11/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MAGPIE'S FAMILY RESTAURANT				Type of Inspection sta		Date 08/11/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
56	3717-1-04.5(A)(3)	NC	Observed dust build-up on the fan of the walk in cooler. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐		
62	3717-1-06.4(B)	NC	Observed food debris on the floor under the shelves of the walk in cooler. According to code, the physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☒		
62	3717-1-06.4(F)	NC	Observed a mop stored in a bucket while not in use. According to code, after use, mops are to be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	☐	☒		

Person in Charge		Date 08/11/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

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As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MEIJER STORE # 189	Check one ☐ FSO ☒ RFE	License Number 8044	Date 08/27/2026
Address 137 ELLIOTT ROAD	City/State/Zip Code DEFIANCE OH 43512		
License holder MEIJER STORES LTD. PARTNERSHIP	Inspection Time 75	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 >= 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures

Compliance Status		
Time/Temperature Controlled for Safety Food (TCS food)		
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records
Consumer Advisory		
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☒ IN ☐ OUT ☐ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance
Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.		

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MEIJER STORE # 189		Type of Inspection sta	Date 08/27/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☐ IN ☒ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☒ IN ☐ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT
Approved thawing methods used		☐ N/A ☐ N/O	
43	☒ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	☒ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☒ IN ☐ OUT ☐ N/A
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☒ IN ☐ OUT
46	☒ IN ☐ OUT	☐ N/A ☐ N/O	
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☒ IN ☐ OUT ☐ N/A	63	☒ IN ☐ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☐ IN ☐ OUT ☒ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Washing fruits and vegetables		65	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		901:3-4 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☐ OUT ☒ N/A
In-use utensils: properly stored		3701-21 OAC	
51	☒ IN ☐ OUT ☐ N/A	Observations and Corrective Actions	
Utensils, equipment and linens: properly stored, dried, handled		Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation	
52	☒ IN ☐ OUT ☐ N/A	Item No.	Code Section
Single-use/single-service articles: properly stored, used		54	3717-1-04.4(A)(2)
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		Priority Level
Slash-resistant, cloth, and latex glove use			NC
			Comment
			Observed a broken seal on the Tyler door separating the meat department from the back storage area.
			According to code, equipment components such as doors, seals, hinges, fasteners, and kick plates are to be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
			COS
			R

Person in Charge		Date 08/27/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MMG SAMRAT FOOD LLC	Check one ☒ FSO ☐ RFE	License Number 326	Date 08/04/2026
Address 180 MAIN STREET	City/State/Zip Code NEY OH 43549		
License holder MANPREET SINGH	Inspection Time 25	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices	Highly Susceptible Populations
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands	Chemical
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	
Approved Source	Conformance with Approved Procedures
11 ☒ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
Protection from Contamination	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☐ IN ☐ OUT ☒ N/A Process Review
Time/Temperature Controlled for Safety Food (TCS food)	37 ☐ IN ☐ OUT ☒ N/A Variance
18 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MMG SAMRAT FOOD LLC		Type of Inspection sta	Date 08/04/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☐ IN ☒ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☐ IN ☐ OUT ☐ N/A ☒ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐ N/A ☒ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		No food being made during time of inspection.	☐	☐
44	3717-1-03.2(D)	NC	Observed bottles of oils and sauces by the grill without a label. According to code, except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar are to be identified with the common name of the food.	☐	☒
56	3717-1-04.5(A)(3)	NC	Observed heavy grease build-up on the fryer hood in the kitchen. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐
62	3717-1-06(A)	NC	Observed foam used on the wall to the left of the handwasink, making the surface not easily cleanable. According to code, except as specified in paragraph (A)(2) of this rule, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use are to be smooth, durable, and easily cleanable for areas where food service operation or retail food establishment activities are conducted;	☐	☒
62	3717-1-06.1(H)	NC	Observed missing ceiling tiles in the back storage room revealing a joist. According to code, except for temporary food service operations or temporary retail food establishments, studs, joists, and rafters are not to be exposed in areas subject to moisture.	☐	☒
62	3717-1-06.4(A)	NC	Observed missing ceiling tiles in the front seating area. According to code, the physical facilities are to be maintained in good repair.	☐	☒

Person in Charge GEORGE IVORY RS/SIT#		Date 08/04/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MOOSE LODGE # 2094	Check one ☒ FSO ☐ RFE	License Number 9077	Date 08/12/2026
Address 841 N. CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder STACY MCCARTNEY	Inspection Time 40	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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knowledge, responsibilities and reporting	4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Good Hygienic Practices		6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	Preventing Contamination by Hands		8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	Approved Source		11	☒ IN ☐ OUT Food obtained from approved source	12	☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated	14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	Protection from Contamination		15	☐ IN ☒ OUT ☐ N/A ☐ N/O Food separated and protected	16	☐ IN ☒ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	Time/Temperature Controlled for Safety Food (TCS food)		18	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooking time and temperatures	19	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	20	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures	21	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper hot holding temperatures	22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	<table border="1" style="width: 100%; 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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MOOSE LODGE # 2094		Type of Inspection sta	Date 08/12/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
15	3717-1-03.2(C)	C	Observed raw eggs stored above a package of bread and garlic sauce. According to code, food is to be protected from cross contamination by, except as specified in paragraph (C)(1)(a)(iv) of this rule, separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetable and cooked ready-to-eat food. The eggs were placed below the ready-to-eat food items during the inspection.	☒	☐
16	3717-1-04.5(A)(1)	C	Observed pink growth in the ice machine located at the bar in the open hall. According to code, equipment food-contact surfaces and utensils are to be clean to sight and touch.	☐	☒
28	3717-1-07(B)	C	Observed a full chemical bottle without a common name. According to code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies are to be clearly and individually identified with the common name of the material. The bottle was labelled during the inspection.	☒	☐
62	3717-1-06.4(B)	NC	Observed food debris and grease on the floor under the fryer. Also observed grease build-up on the exhaust hood. According to code, the physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☒

Person in Charge		Date 08/12/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MOOSE LODGE # 2094	Check one ☒ FSO ☐ RFE	License Number 9077	Date 08/13/2026
Address 841 N. CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder STACY MCCARTNEY	Inspection Time 5	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
4 ☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations
Good Hygienic Practices	26 ☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	Chemical
7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	27 ☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used
Preventing Contamination by Hands	28 ☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
8 ☐ IN ☐ OUT ☐ N/O Hands clean and properly washed	Conformance with Approved Procedures
9 ☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	30 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Fresh Juice Production
Approved Source	31 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
11 ☐ IN ☐ OUT Food obtained from approved source	32 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
12 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food received at proper temperature	33 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
13 ☐ IN ☐ OUT Food in good condition, safe, and unadulterated	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
14 ☐ IN ☐ OUT ☐ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
Protection from Contamination	36 ☐ IN ☐ OUT ☒ N/A Process Review
15 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	37 ☐ IN ☐ OUT ☒ N/A Variance
16 ☐ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	
17 ☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)	
18 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures	
22 ☐ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility MOOSE LODGE # 2094		Type of Inspection flwup	Date 08/13/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required			
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☐ N/O			Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O			Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
43	☐ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		Administrative			
44	☐ IN ☐ OUT			Food properly labeled; original container	
Prevention of Food Contamination				Physical Facilities	
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☐ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables			
Proper Use of Utensils		Physical Facilities			
50	☐ IN ☐ OUT ☐ N/A ☐ N/O			In-use utensils: properly stored	
51	☐ IN ☐ OUT ☐ N/A			Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
55	☐ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips			
56	☐ IN ☐ OUT	Nonfood-contact surfaces clean			
57	☐ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure			
58	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices			
59	☐ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed			
60	☐ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned			
61	☐ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained			
62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used			
64	☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities			
Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A follow-up inspection was conducted in regards to the uncorrected critical involving the ice machine. During the inspection, the machine was observed to have been properly cleaned, correcting the violation.	☐	☐

Person in Charge		Date 08/13/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEWMAN'S CARRY-OUT DBA DEFIANCE FOOD MART	Check one ☐ FSO ☒ RFE	License Number 8046	Date 08/31/2026
Address 1421-C RALSTON AVENUE	City/State/Zip Code DEFIANCE OH 43512		
License holder J & J STORES INC	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) 09/11/2026	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility NEWMAN'S CARRY-OUT DBA DEFIANCE FOOD MART		Type of Inspection sta	Date 08/31/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☐ IN ☒ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☒ N/A ☐ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☐ IN ☒ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		Facility is no longer doing level IV activities so a PR inspection was not conducted; the facility purchased a new unit that keeps hot held food above 135F.	☐	☐
	Comment/ Obs		Through discussion with an employee, he stated that they wash dishes in the handwash sink. This activity was not observed during the inspection but a conversation was held with the PIC to discuss the uses of a handwash sink.	☐	☐
	Comment/ Obs		A follow-up inspection will be conducted on 9/11/2026 to ensure that the flies have been removed from the facility.	☐	☐
2	3717-1-02.4(A)(3)	NC	The facility did not have an individual with manager certification. Per code, each risk level III and risk level IV food service operation and retail food establishment is obligated to have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service that has obtained manager certification in food protection.	☐	☐
8	3717-1-02.2(D)	C	Observed an employee wash their hands in the 3-bay sink. Per code, food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A conversation was held with the PIC about what a 3-bay sink can be used for and how to correct the issue going forward.	☒	☐
13	3717-1-03.1(L)	C	Observed a can of gravy that had a dent along the seal. Per code, food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Employee set the can in a different location and labelled it as damaged so it would not be used in food production.	☒	☐

Person in Charge		Date 08/31/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility NEWMAN'S CARRY-OUT DBA DEFIANCE FOOD MART				Type of Inspection sta		Date 08/31/2026	
Observations and Corrective Actions (continued)							
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
23	3717-1-03.4(G)	C	Observed eggs and gravy that were prepped on 8/31 but were labelled with a 9/1 datemark. Per code, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation or in a retail food establishment for more than 24-hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of seven days. The day of preparation shall be counted as day one. PIC placed the correct preparation dates on the food during the inspection.	☒		☐	
45	3717-1-06.4(K)	C	Observed a large number of flies in the facility, mostly in the food prep area. Per code, the presence of insects, rodents, and other pests is to be controlled to minimize their presence on the premises. Actions to correct the issue were discussed with the PIC and a follow-up date will be scheduled to ensure that the issue has been resolved.	☐		☐	
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: dust/debris on the table under the pizza oven, there was dust on the underside of the pizza oven, dust collecting on the bottom of the beef jerky stand, and there was dust collecting in the walk-in drink cooler fans. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐		☐	
61	3717-1-05.4(P)	NC	Observed that there was trash and other unnecessary items outside of the dumpsters. Per code, a storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items.	☐		☐	
62	3717-1-06.4(A)	NC	Observed that there was a hole in the ceiling above the slushie machines. Per code, the physical facilities shall be maintained in good repair.	☐		☐	
62	3717-1-06.4(B)	NC	Observed the following areas that need cleaned: dust on the wall behind the pizza oven, dust and grease collecting inside and on top of the exhaust hood, dust on the wall/ceiling above the pop machine, and there was packaging debris on the floor of the walk-in drink cooler. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.	☐		☐	

Person in Charge		Date 08/31/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PADRONE'S PIZZA	Check one ☐ FSO ☒ RFE	License Number 15	Date 08/05/2026
Address 1800 EAST SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder HUDLAN ENTERPRIZES LLC	Inspection Time 45	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Compliance Status	
Supervision	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager
Employee Health	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices	
6	☐ IN ☒ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible
Approved Source	
11	☒ IN ☐ OUT Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A Food received at proper temperature
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A Required records available: shellstock tags, parasite destruction
Protection from Contamination	
15	☒ IN ☐ OUT ☐ N/A Food separated and protected
16	☐ IN ☒ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)	
18	☐ IN ☐ OUT ☐ N/A Proper cooking time and temperatures
19	☐ IN ☐ OUT ☒ N/A Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐ N/A Proper cooling time and temperatures
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Compliance Status	
Time/Temperature Controlled for Safety Food (TCS food)	
23	☐ IN ☒ OUT ☐ N/A Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A Time as a public health control: procedures & records
Consumer Advisory	
25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Chemical	
27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
28	☐ IN ☒ OUT ☐ N/A Toxic substances properly identified, stored, used
Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A Process Review
37	☐ IN ☐ OUT ☒ N/A Variance
Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PADRONE'S PIZZA		Type of Inspection sta	Date 08/05/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☒ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical Facilities	
Proper cooling methods used; adequate equipment for temperature control		57	☒ IN ☐ OUT ☐ N/A
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Hot and cold water available; adequate pressure	
Plant food properly cooked for hot holding		58	☒ IN ☐ OUT
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	☐ N/A ☐ N/O	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☐ IN ☒ OUT ☐ N/A
Food Identification		61	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		62	☐ IN ☒ OUT
Prevention of Food Contamination		☐ N/A ☐ N/O	
45	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
Insects, rodents, and animals not present/outer openings protected		63	☐ IN ☒ OUT
46	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used	
Contamination prevented during food preparation, storage & display		64	☐ IN ☐ OUT ☒ N/A
47	☐ IN ☒ OUT ☐ N/A	Administrative	
Personal cleanliness		65	☒ IN ☐ OUT ☐ N/A
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	901:3-4 OAC	
Wiping cloths: properly used and stored		66	☐ IN ☐ OUT ☒ N/A
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	3701-21 OAC	
Washing fruits and vegetables			
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
6	3717-1-02.3(A)	NC	Observed an open can of soda on the dry storage shelf in the back hallway above single use cups. According to code, except as specified in paragraph (A)(2) of this rule, an employee will eat, drink, or use tobacco products only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection cannot result. The soda was moved during the inspection.	☒	☒
16	3717-1-04.5(A)(1)	C	Observed food debris on the blade of the can opener during the inspection when not in use. According to code, equipment food-contact surfaces and utensils are to be clean to sight and touch. The can opener was placed in the warewash area to be properly washed.	☒	☐
23	3717-1-03.4(G)	C	Observed a container of taco meat and chicken that did not have date marks at the salad prep station. According to code, except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(5) and (G)(6) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation or in a retail food establishment for more than twenty-four hours is to be clearly marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation is counted as day one. An employee was aware of when the taco meat was placed in the container so it was properly marked during the inspection. The employees could not recall when the chicken was placed in the container so it was discarded during the inspection.	☒	☐
28	3717-1-07(B)	C	Observed 2 chemical bottles of sanitizer and one chemical bottle of degreaser stored in working containers	☒	☐

Person in Charge		Date 08/05/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PADRONE'S PIZZA			Type of Inspection sta	Date 08/05/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
			without a common name. According to code, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies are to be clearly and individually identified with the common name of the material. The bottles were labelled during the inspection.		
46	3717-1-03.2(Q)	NC	Observed whole lettuce and shredded lettuce stored on the floor of the warewash/prep room during the inspection. According to code, except as hereinafter provided in this rule, food is to be protected from contamination by storing the food at least six inches (fifteen centimeters) above the floor.	☐	☐
47	3717-1-02(3)(D)	NC	Observed employees working with food without hair restraints. According to code, food employees are to effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.	☐	☒
56	3717-1-04.5(A)(3)	NC	Observed debris on the top of the oven, dust on the fan on a prep table in the kitchen, and debris build-up on the mount of the can opener. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☒
60	3717-1-05.4(H)	NC	Observed no covered receptacle in the multisex bathroom of the facility. According to code, a toilet room used by females is to be equipped with a covered receptacle for sanitary napkins.	☐	☒
62	3717-1-06.4(A)	NC	Observed a missing ceiling tile to the left of the pizza box storage rack. Also observed a missing air vent above the dough prep area of the kitchen. According to code, the physical facilities are to be maintained in good repair.	☐	☒
63	3717-1-06.4(D)	NC	Observed dust build-up on the vent above the salad prep table. According to code, intake and exhaust air ducts are to be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.	☐	☐

Person in Charge		Date 08/05/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensor: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PADRONE'S PIZZA	Check one ☐ FSO ☒ RFE	License Number 15	Date 08/27/2026
Address 1800 EAST SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder HUDLAN ENTERPRIZES LLC	Inspection Time 10	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☒ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PADRONE'S PIZZA		Type of Inspection com	Date 08/27/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	54	☐ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☐ IN ☐ OUT ☐ N/A	55	☐ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☒ OUT
40	☐ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	57	☐ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	58	☐ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☐ IN ☐ OUT ☐ N/A	59	☐ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☐ IN ☐ OUT ☐ N/A
44	☐ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☐ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☐ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☐ IN ☐ OUT	63	☐ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☐ IN ☐ OUT ☐ N/A	64	☐ IN ☐ OUT ☐ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☐ N/A
49	☐ IN ☐ OUT ☐ N/A ☐ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☐ IN ☐ OUT ☒ N/A
Proper Use of Utensils		3701-21 OAC	
50	☐ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
51	☐ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☐ IN ☒ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☐ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		A complaint was received on 08/26/2026 about the facility. The caller stated that they picked up an order on 8/25/2026 and observed missing ceiling tiles, insulation hanging from a missing tile gap, and wires hanging in the kitchen. The caller also stated they saw an individual working on food without proper hair restraints. As a result, an inspection was conducted on 08/27/2026. During the inspection, the missing ceiling tiles, insulation, and wires were observed. All employees working had proper hair restraints during the inspection. When asked about the issues regarding the ceiling, the manager stated that air conditioning issues had caused the tiles to be removed while they work on fixing the unit. The facility is currently aware of the issues and working to resolve them.	☐	☐
52	3717-1-04.8(E)(1)	NC	Observed single use pizza boxes stored on the floor of the facility during the inspection. According to code, single-service articles and single-use articles are to be stored at least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (JJ) of rule 3717-1-04.1 of the Administrative Code.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed dust build-up on the top shelf of the ready-to-go rack in the facility. According to code, nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☒
62	3717-1-06.4(A)	NC	Observed missing ceiling tiles behind the counter. Also observed a damaged ventilation shaft with exposed insulation. According to code, the physical facilities are to be maintained in good repair.	☐	☒

Person in Charge		Date 08/27/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PAPA JOHN'S PIZZA #3120	Check one ☐ FSO ☒ RFE	License Number 13	Date 08/05/2026
Address 411 SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder BAJCO OHIO LLC	Inspection Time 20	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable	
Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices	Highly Susceptible Populations
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	26 ☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands	Chemical
8 ☐ IN ☐ OUT ☒ N/O Hands clean and properly washed	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28 ☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	
Approved Source	Conformance with Approved Procedures
11 ☒ IN ☐ OUT Food obtained from approved source	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
Protection from Contamination	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
16 ☐ IN ☒ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	35 ☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	36 ☐ IN ☐ OUT ☒ N/A Process Review
Time/Temperature Controlled for Safety Food (TCS food)	37 ☐ IN ☐ OUT ☒ N/A Variance
18 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooking time and temperatures	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.
19 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling time and temperatures	
21 ☐ IN ☐ OUT ☒ N/A ☐ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PAPA JOHN'S PIZZA #3120		Type of Inspection sta	Date 08/05/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☒ N/A ☐ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☐ IN ☐ OUT ☐ N/A ☒ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
16	3717-1-04.5(B)(1)	C	Observed 8 pizza screen trays that fell onto the floor. When asked what the employee will do with the pans next, it was stated that pans are put through the 500°F oven, that was how she was taught, if pans fall onto the floor. It was discussed with the employee that they should be washed, rinsed, and sanitized. Equipment food-contact surfaces and utensils are to be cleaned at any time during the operation when contamination may have occurred. The employee threw the pans into the wash sink.	☒	☐
62	3717-1-06.4(F)	NC	Observed mop was stored in the top part of mop bucket. After use, mops are to be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	☐	☐

Person in Charge SARAH MEDFORD RS/SIT#		Date 08/05/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PARTY MART # 46	Check one ☐ FSO ☒ RFE	License Number 8061	Date 08/04/2026
Address 1163 S. CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder JAY PETROLEUM, INC	Inspection Time 30	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																									
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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PARTY MART # 46		Type of Inspection sta	Date 08/04/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☐ IN ☒ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☐ IN ☒ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities	
65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
1	3717-1-02.4(B)(2)(g)	C	When asked what temperature the hot hold foods needed to be held at, the employee stated that she did not know and that would be a question for management. Per code, the person in charge shall demonstrate knowledge by stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food. A conversation was held with both employees about the proper temperatures.	☒	☐
54	3717-1-04(I)	NC	Observed stained cloth towels lining the bottom of the trash cabinet under the drink dispenser. 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.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: dust/debris on the shelves in the walk-in drink cooler, black residue collecting in the discharge collection pipe in the trash cabinet, residue collecting at the bottom of the trash cabinet, dust/black residue collecting in the fans/behind the condenser unit of the energy drink cooler, and there was dust collecting in the vent on the front of the cold hold unit. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐
62	3717-1-06.4(B)	NC	Observed the following areas that need cleaned: debris collecting under the metal prep table across from the oven and packaging debris under the shelves in the walk-in drink cooler. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.	☐	☐

Person in Charge		Date 08/04/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensor: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PARTY MART # 54	Check one ☐ FSO ☒ RFE	License Number 8027	Date 08/03/2026
Address 1535 OTTAWA AVENUE	City/State/Zip Code DEFIANCE OH 43512		
License holder JAY PETROLEUM, INC	Inspection Time 30	Travel Time 5	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility PARTY MART # 54		Type of Inspection sta	Date 08/03/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required			
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control			
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding			
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	Approved thawing methods used			
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		Administrative			
44	☒ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination		54 ☐ IN ☒ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables			
Proper Use of Utensils		55 ☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips			
50	☐ IN ☐ OUT ☐ N/A ☒ N/O	In-use utensils: properly stored			
51	☐ IN ☒ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
		56 ☒ IN ☐ OUT Nonfood-contact surfaces clean			
Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
51	3717-1-04.8(E)(1)	NC	Observed single-use cups being stored on the floor in the storage area. Per code, cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and at least six inches above the floor. Cups were placed on a shelf during inspection.	☒	☐
54	3717-1-04(I)	NC	Observed shelves in the walk-in drink cooler lined with cardboard. 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.	☐	☐
62	3717-1-06.4(A)	NC	Observed that there were holes in the wall under the 3-bay sink and the utensil drawers were missing the front covers. Per code, the physical facilities shall be maintained in good repair.	☐	☐
62	3717-1-06.4(B)	NC	Observed the following areas that need cleaned: dust under the chem cart, packaging debris on the floors of the walk-in freezer and walk-in drink cooler, floor/wall under the 3-bay had black residue/solid debris collecting, debris on the floor under the pop syrup storage rack, dust on the drink racks in the walk-in drink cooler, and there was dust collecting in the walk-in drink cooler fans. Per code, the physical facilities shall be cleaned as often as necessary to keep them clean.	☐	☐

Person in Charge		Date 08/03/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility POWER DAM EXPRESS	Check one ☒ FSO ☐ RFE	License Number 9086	Date 08/13/2026
Address 14475 POWER DAM ROAD	City/State/Zip Code DEFIANCE OH 43512		
License holder JERRY SHAFFER	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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Authority: Chapters 3717 and 3715 Ohio Revised Code

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State of Ohio Food Inspection Report

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Name of facility RED ANGEL PIZZA	Check one ☒ FSO ☐ RFE	License Number 106	Date 08/04/2026
Address 126 E. HIGH STREET	City/State/Zip Code HICKSVILLE OH 43526		
License holder RED ANGEL PIZZA	Inspection Time 20	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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Authority: Chapters 3717 and 3715 Ohio Revised Code

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State of Ohio Food Inspection Report

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Name of facility S&G #87	Check one ☐ FSO ☒ RFE	License Number 56	Date 08/31/2026
Address 1910 E. SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder S & G STORES II LLC	Inspection Time 30	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility S&G #87	Type of Inspection sta	Date 08/31/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐ N/A ☒ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☐ IN ☒ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
Administrative	
65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
21	3717-1-03.4(F)(1)(a)	C	Observed two chicken tenders being hot held between 124-131F. According to code, time/temperature for safety food is to be hot held at 135F or above. The chicken tender were discarded during the inspection.	☒	☒
54	3717-1-04.4(A)(2)	NC	Observed a broken seal on the door for the beer cooler. According to code, equipment components such as doors, seals, hinges, fasteners, and kick plates are to be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	☐	☒

Person in Charge Environmental Health Specialist GEORGE IVORY RS/SIT#	Date 08/31/2026 Licensors: Defiance County General Health District
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PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SMOKE STOP	Check one ☐ FSO ☒ RFE	License Number 8008	Date 08/27/2026
Address 806 RALSTON AVENUE	City/State/Zip Code DEFIANCE OH 43512		
License holder HEY KALIMA INC.	Inspection Time 15	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility SMOKE STOP		Type of Inspection sta	Date 08/27/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☒ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☒ N/A ☐ N/O	Plant food properly cooked for hot holding	
42	☐ IN ☐ OUT ☒ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination		Physical Facilities	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☐ IN ☒ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☒ N/A ☐ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Physical Facilities	
50	☐ IN ☐ OUT ☒ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☐ IN ☐ OUT ☒ N/A	Single-use/single-service articles: properly stored, used	
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
55	☐ IN ☐ OUT ☒ N/A	Warewashing facilities: installed, maintained, used; test strips	
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean	
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure	
58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned	
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained	
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
63	☒ IN ☐ OUT	Adequate ventilation and lighting; designated areas used	
64	☐ IN ☐ OUT ☒ N/A	Existing Equipment and Facilities	
65	☒ IN ☐ OUT ☐ N/A	901:3-4 OAC	
66	☐ IN ☐ OUT ☒ N/A	3701-21 OAC	

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
15	3717-1-03.2(C)	C	Observed packages of eggs stored above orange juice containers and milk jugs. According to code, food is to be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables. The eggs were moved to the bottom shelf during the inspection.	☒	☒
46	3717-1-03.2(Q)	NC	Observed a box of Okra stored on the floor of the walk in cooler for beer. According to code, except as hereinafter provided in this rule, food is to be protected from contamination by storing the food at least six inches (fifteen centimeters) above the floor. The food was moved off the floor during the inspection.	☒	☐
62	3717-1-06.4(B)	NC	Observed debris in the corner of the walk in cooler for beer during the inspection. According to code, the physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☐

Person in Charge		Date 08/27/2026
Environmental Health Specialist GEORGE IVORY RS/SIT#		Licensor: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility STOP & SHOP	Check one ☐ FSO ☒ RFE	License Number 286	Date 08/27/2026
Address 1249 E. SECOND STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder PANCHAL INC	Inspection Time 15	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 1 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Page 2 of 2

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SUBWAY (WAL MART) #38631	Check one ☒ FSO ☐ RFE	License Number 41	Date 08/11/2026
Address 1804 NORTH CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder VON SEGGERN ENTERPRISES, LLC	Inspection Time 25	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility SUBWAY (WAL MART) #38631		Type of Inspection sta	Date 08/11/2026
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable					
Safe Food and Water		Utensils, Equipment and Vending			
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required			
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source			
Food Temperature Control		Physical Facilities			
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooling methods used; adequate equipment for temperature control			
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding			
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate			
Food Identification		Administrative			
44	☒ IN ☐ OUT	Food properly labeled; original container			
Prevention of Food Contamination		54 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected			
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display			
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness			
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Wiping cloths: properly used and stored			
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables			
Proper Use of Utensils		55 ☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			
		56 ☒ IN ☐ OUT Nonfood-contact surfaces clean			
Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
58	3717-1-05.1(S)	NC	Observed handwash sink by preparation sink is leaking from faucet when both hot and cold water handles are tight. A plumbing system is to be maintained in good repair.	☐	☐
62	3717-1-06.4(B)	NC	Observed handles to the cupboards under the pop machine has a sticky residue on handles. The physical facilities are to be cleaned as often as necessary to keep them clean.	☐	☐

Person in Charge		Date 08/11/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SUBWAY DEFIANCE - NORTHSIDE	Check one ☒ FSO ☐ RFE	License Number 9098	Date 08/07/2026
Address 825 N. CLINTON STREET	City/State/Zip Code DEFIANCE OH 43512		
License holder PIYUSH PATEL/SUBDEFIANCE INC	Inspection Time 30	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 3 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility SUBWAY DEFIANCE - NORTHSIDE		Type of Inspection sta	Date 08/07/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☒ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☐ IN ☐ OUT ☐ N/A ☒ N/O	58	☒ IN ☐ OUT
Approved thawing methods used		☐ N/A ☐ N/O	
43	☒ IN ☐ OUT ☐ N/A	Plumbing installed; proper backflow devices	
Thermometers provided and accurate		59	☒ IN ☐ OUT ☐ N/A
Food Identification		Sewage and waste water properly disposed	
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A
Food properly labeled; original container		Toilet facilities: properly constructed, supplied, cleaned	
Prevention of Food Contamination		61	☐ IN ☒ OUT ☐ N/A
45	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Insects, rodents, and animals not present/outer openings protected		62	☐ IN ☒ OUT
46	☒ IN ☐ OUT	☐ N/A ☐ N/O	
Contamination prevented during food preparation, storage & display		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
47	☐ IN ☒ OUT ☐ N/A	63	☐ IN ☒ OUT
Personal cleanliness		Adequate ventilation and lighting; designated areas used	
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	64	☒ IN ☐ OUT ☐ N/A
Wiping cloths: properly used and stored		Existing Equipment and Facilities	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
Washing fruits and vegetables		65	☐ IN ☐ OUT ☒ N/A
Proper Use of Utensils		901:3-4 OAC	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☒ IN ☐ OUT ☐ N/A
In-use utensils: properly stored		3701-21 OAC	
51	☒ IN ☐ OUT ☐ N/A		
Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A		
Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
2	3717-1-02.4(A)(3)	NC	The facility did not have an individual with manager certification. Per code, each risk level III and risk level IV food service operation and retail food establishment is obligated to have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service that has obtained manager certification in food protection.	☐	☐
47	3717-1-02.2(G)	NC	Observed employees working around exposed food while wearing bracelets. Per code, food employees may not wear jewelry on their arms or hands except for a medical alert bracelet when a reasonable accommodation is made, such as wearing the bracelet high on the arm or a plain ring such as a wedding band, while preparing food.	☐	☐
56	3717-1-04.5(A)(3)	NC	Observed the following non-food contact surfaces unclean: water at the bottom of the spinach/lettuce cooler, spilled sugar was at the bottom of the lobby drink dispenser cabinet, and there was dust/debris collecting at the bottom of the lobby drink cooler. Per code, nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	☐	☐
61	3717-1-05.4(P)	NC	Observed that there was trash and cardboard scattered outside of the dumpster. Per code, a storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items.	☐	☐
62	3717-1-06.4(A)	NC	Observed the following areas that needed repaired: hole in the ceiling above the 3-bay sink. Per code, the physical facilities shall be maintained in good repair.	☐	☐
62	3717-1-06.4(B)	NC	Observed the following areas that need cleaned: dust in the wall vent near the back door, dust on the wall above the bulk ice machine, cups/lids on the floor under the drive thru drink machine, food debris/residue on the floor of the walk-in cooler and freezer, dust in the fans of the walk-in cooler and freezer, and the pipe under the fans in the walk-in cooler had black residue collecting. Per code, the physical facilities shall be cleaned as often as	☐	☐

Person in Charge		Date 08/07/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility SUBWAY DEFIANCE - NORTHSIDE				Type of Inspection sta		Date 08/07/2026	
Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
			necessary to keep them clean.				
63	3717-1-06.4(D)	NC	Observed the air vent over the lobby pop dispenser was dusty. Per code, intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.	☐	☐		

Person in Charge		Date 08/07/2026
Environmental Health Specialist JESSALYN ADKINS RS/SIT#		Licensors: Defiance County General Health District

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As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SWEETWATER CHOPHOUSE	Check one ☒ FSO ☐ RFE	License Number 9058	Date 08/17/2026
Address 211 CARPENTER ROAD	City/State/Zip Code DEFIANCE OH 43512		
License holder KCC INVESTMENT PROPERTIES LLC	Inspection Time 45	Travel Time 10	Category/Descriptive COMMERCIAL CLASS 4 < 25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

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State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility SWEETWATER CHOPHOUSE		Type of Inspection sta ccp	Date 08/17/2026
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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable			

Safe Food and Water	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O Pasteurized eggs used where required
39	☒ IN ☐ OUT ☐ N/A Water and ice from approved source
Food Temperature Control	
40	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐ N/A ☒ N/O Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A Thermometers provided and accurate
Food Identification	
44	☒ IN ☐ OUT Food properly labeled; original container
Prevention of Food Contamination	
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables
Proper Use of Utensils	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☒ OUT ☐ N/A Single-use/single-service articles: properly stored, used
53	☒ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending	
54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT Nonfood-contact surfaces clean
Physical Facilities	
57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
Administrative	
65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation					
Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		VI. Time/Temperature Controlled Safety Food Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. See violation #22. VII. Protection from Contamination Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food. See violation #16. X. Chemical Food additives approved and properly used. Toxic substances properly identified, stored, and used. See violation #28.	☐	☐
16	3717-1-04.5(A)(1)	C	Observed blue and black debris on can opener blade by handwash sink. Equipment food-contact surfaces and utensils are to be clean to sight and touch. The can opener was put through the dishwasher.	☒	☐
22	3717-1-03.4(F)(1)(b)	C	Temperatures were taken at the salad bar and cottage cheese was 51°, cranberry potato salad 50°, pasta salad 51°, cut hard boiled eggs 51°, and sliced turkey 51°. Time/temperature controlled for safety food is to be maintained at a temperature at forty-one degrees Fahrenheit or less. The food was discarded on the salad bar line. Maintenance will be coming to check out the system.	☒	☐
28	3717-1-07(B)	C	Observed three unlabeled bottles of clear liquid (sanitizer) on counters near pop station. Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies are to be clearly and individually identified with the common name of the material. The bottles were labeled.	☒	☐
52	3717-1-04.4(S)	NC	Observed large mayonnaise containers being reused to store BBQ sauce, Bechamel sauce, creamy chicken Tuscan, etc. throughout the facility. Single-service articles and single-use articles are not to be reused.	☐	☐

Person in Charge		Date 08/17/2026
Environmental Health Specialist SARAH MEDFORD RS/SIT#		Licensors: Defiance County General Health District

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)