

**Defiance County Health Department  
August 2007 Food Service Inspections**

<b>Date</b>	<b>Name</b>	<b>Violations</b>
8/10/07	Dino's Drive Thru	<b>No Violations</b>
8/28/07	Dollar Tree	<b>No Violations</b>
8/28/07	Menard's	<b>No Violations</b>
8/28/07	McDonald's Restaurant – E. Second	<b>No Violations</b>
8/8/07	Kroger	<p><b><u>Non-Critical Violations</u></b>            Plastic meat trays were cracked, broken and chipped, need to be replaced. This is a repeat violation.            Thermometer is needed in the small bologna cooler by the meat department.</p>
8/10/07	GM Plant #1 Cafeteria	<p><b><u>Non-Critical Violations</u></b>            Ice and pop machines need to be cleaned.</p>
8/10/07	GM Plant #2 Cafeteria	<p><b><u>Non-Critical Violation</u></b>            Floor, walls and ceiling in dry storage room need to be finished.</p>
8/10/07	Dollar General – S. Clinton	<p><b><u>Non-Critical Violation</u></b>            Fan on milk cooler needs to be cleaned.</p>
8/16/07	Rosie's Diner	<p><b><u>Non-Critical Violation</u></b>            Food splatter on walls need to be washed.</p> <p><b><u>Critical Violations</u></b>            Perishable foods need to be date marked.            Drain line on ice machine needs to be air-gapped.</p>
8/28/07	Dollar General – St. Rt. 66	<p><b><u>Non-Critical Violation</u></b>            Three cartons of expired eggs were removed from cooler at time of inspection.</p>

**\*Critical Items**

Personnel - supervision, health, cleanliness and hygiene

Food - approved source, identity, labeling, contamination, adulteration, time/temperature control, ready-to-eat date marking, cooking raw animal foods, consumer advisory

Equipment - toxic materials, cleanability, cleaning and sanitation of contact surfaces, reuse of single use articles

Plumbing - plumbing cross-connections, back-flow hazards, inadequate handwashing and toilet facilities

Poisonous or toxic materials - labeling, storage, use in variance to manufacturer's instructions

\*Non-Critical Items

Personnel - hair restraints, jewelry, fingernails, outer clothing

Food - labeling storage containers, use of gloves, sneeze guards, thawing and cooling methods

Equipment - thermometers, cleanability, ventilation, cleaning frequency, cleaning methods, laundry, dry goods, storage

Plumbing - capacity, water testing, condition of plumbing, refuse, recyclables, plugged drains, leaking water lines