

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

<b>Date</b>	<b>Name</b>	<b>Violations</b>
12/4/07	Marco's Pizza	<b>No Violations</b>
12/4/07	Close to Home	<b>No Violations</b>
12/6/07	Hicksville Varsity Baseball	<b>No Violations</b>
12/11/07	Cabin Fever – downtown – re-inspection	<b>No Violations</b>
12/11/07	Kentucky Fried Chicken	<b>No Violations</b>
12/12/07	Spencer Elementary School	<b>No Violations</b>
12/12/07	Noble Elementary School	<b>No Violations</b>
12/12/07	Speedway #1182	<b>No Violations</b>
12/12/07	Barney's Bar & Grill	<b>No Violations</b>
12/12/07	Nila's	<b>No Violations</b>
12/12/07	Case Viejia	<b>No Violations</b>
12/13/07	Domino's Pizza	<b>No Violations</b>
12/18/07	Circle K	<b>No Violations</b>
12/18/07	Meijer Gas Station	<b>No Violations</b>
12/19/07	Taco Bell	<b>No Violations</b>
12/21/07	McDonald's Restaurant- E. Second Street	<b>No Violations</b>
12/28/07	Leaping & Learning	<b>No Violations</b>
12/31/07	The Alley Youth Center	<b>No Violations</b>
11/27/07	Subway-North Clinton	<b><u>Critical Violation</u></b> Some mold found in ice machine.
11/27/07	Dragon Garden	<b><u>Critical Violations</u></b> Need to place lids on flour, etc. and label barrels. Need to clean large can opener and knife so that it does not contaminate the food. Mold found growing in ice machine. Acidic foods were stored in metal cans after opening, must be stored in plastic containers. Lids need to be placed on sauce buckets in walk-in cooler  Encouraged restaurant to chain the CO2 tank to the wall so that it is not tipped over and explode.

12/5/07	Figaro's Pizza	<b><u>Non-Critical Violation</u></b> Food and non-food items need to be segregated in the storage area.
12/5/07	Sherwood Subway	<b><u>Non-Critical Violation</u></b> Floor under the front and back counter needs to be cleaned.
12/6/07	Hicksville Country Chick	<b><u>Critical Violations</u></b> Chicken was being cleaned in dishwashing sink without an approved air gap on drain. Chicken was moved to an approved prep sink at time of inspection.
12/6/07	Hicksville Shell	<b><u>Critical Violation</u></b> Hot sandwich vendor was 131°F. Hot foods must be held at 135°F or above. Corrected at time of inspection.
12/6/07	Hicksville High School	<b><u>Critical Violation</u></b> Window de-icer may not be used on food equipment or in a manner contrary to label directions. Substitute this product with a food grade item.  <b><u>Non-Critical Violation</u></b> Shell eggs must be stored on lowest shelf to prevent possible contamination of ready-to-eat foods or food packaging.
12/6/07	Charlie's Place	<b><u>Non-Critical Violations</u></b> Rear door needs to be repaired to provide a tight seal. Lights in reach-in refrigerator need the lights repaired. Lights in food prep areas need light shields. Pizza oven, microwave and tops of refrigerator need to be cleaned.
12/6/07	Sherwood Marathon	<b><u>Critical Violation</u></b> Refrigerated pizza toppings need to be date marked when removed from original packaging.  <b><u>Non-Critical Violations</u></b> Pizza refrigerator, freezer, floor in pizza prep area and fan all need to be cleaned. Replace rusty shelving in walk-in cooler.
12/11/07	Quick Meal Café	<b><u>Critical Violation</u></b> Foods stored under refrigeration need to be date marked after preparation.
12/11/07	The Spot	<b><u>Critical Violations</u></b> Need to use proper wash – rinse- sanitize dishwashing method. No hot water at time of inspection. No sanitizer present for sanitizing equipment.

12/12/07	Evansport Carryout	<p><b><u>Non-Critical Violations</u></b> Sinks needed to be cleaned. Tables used for food preparation needed to be cleaned and sanitized. Tiles on floor were missing or loose and need repaired. Food and non-food items must be segregated, corrected at time of inspection.</p>
12/13/07	Papa John's Pizza	<p><b><u>Critical Violations</u></b> No labels on spumoni, required to identify what is in it and address of business. One container of heavy cream was expired. Removed at time of inspection.</p>
12/18/07	Pizza Hut	<p><b><u>Non-Critical Violations</u></b> Pizza oven and floor of reach-in refrigerator needs to be cleaned.</p>
12/27/07	YMCA	<p><b><u>Critical Violation</u></b> Hot water heater went out during the inspection. Repairman called to fix problem.</p>
12/28/07	Kettenring Country Club	<p><b><u>Non-Critical Violation</u></b> Cupboard under sink needs to be repaired.</p>
12/28/07	Fort Defiance Meats	<p><b><u>Critical Violations</u></b> Not all potentially hazardous food in cooler was date labeled. Worker was slicing tomatoes without gloves, corrected at time of inspection.</p>
12/31/07	Hometown Pizza	<p><b><u>Non-Critical Violation</u></b> Retail labeling must contain ingredient statement.</p>
12/31/07	Hickory Creek at Hicksville	<p><b><u>Non-Critical Violations</u></b> Onion chopper, dough mixer, and tops of freezers all need to be cleaned. Heavily blackened pans need to be professionally cleaned. Food workers need to wear hats or hairnets to restrain hair. Food workers need to wear gloves to prevent bare hand contact with ready-to-eat foods.</p>
12/31/07	Subway – Hicksville	<p><b><u>Non-Critical Violation</u></b> Needs to adjust water temperature so dishwashing machine meets minimum temperature of 120°F.</p>
12/31/07	Subway – Hicksville	<p><b><u>Non-Critical Violations</u></b> Repair leak on sprayer and replace shelves next to the sink.</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