

**Defiance County Health Department
February 2008 Food Service Inspections**

Date	Name	Violations
1/30/08	Tim Horton's	No Violations
1/30/08	Cold Stone Creamery	No Violations
2/5/08	Defiance Regional Medical Center	No Violations
2/5/08	McDonald's – North Clinton	No Violations
2/5/08	Brookview Health Care	No Violations
2/5/08	Village Food Emporium	No Violations
2/5/08	Grace United Methodist Church	No Violations
2/7/08	Marco's Pizza	No Violations
2/7/08	Mike's	No Violations
2/11/08	Defiance College Retreat Center	No Violations
2/13/08	Super K-Mart	No Violations
2/13/08	Buffalo Wild Wings	No Violations
2/13/08	Subway – North Clinton	No Violations
2/19/08	Hicksville Baseball	No Violations
2/19/08	Hicksville Softball	No Violations
2/19/08	Hicksville Baseball Concession	No Violations
2/21/08	Defiance College Retreat	No Violations
2/21/08	Regal Cinemas	No Violations
2/21/08	Jewell Café	No Violations
2/21/08	Amvets	No Violations
2/25/08	Latin American Club	No Violations
2/29/08	Sherwood Park Concession	No Violations
2/29/08	Eric's All American Ice Cream – Baltimore	No Violations

1/30/08	Golden China	<p><u>Non-Critical Violations</u> Hot water temperature was 75°. Hot water needs to be 110 - 120°F. Food items or dry goods may not be stored in stairwell. Floor in storage room needs to be repaired. Back entrance ramps needs to be cleaned.</p>
2/5/08	Cabin Fever Coffee – North Clinton	<p><u>Non-Critical Violation</u> Hairnets, hats or visors must be worn when handling food.</p>
2/5/08	Kim's Katering	<p>Hairnets, hats or visors must be worn when handling food. Gloves are needed when preparing ready to eat foods.</p>
2/5/08	Charlie's Place	<p><u>Non-Critical Violations</u> Back door needs to be repaired to provide a tight seal. Lights in kitchen need to be shielded. Lights in refrigerator need to be repaired. Pizza oven also needs to be thoroughly cleaned. Need to obtain test strips for the sanitizer.</p>
2/5/08	Dragon Garden	<p><u>Critical Violations</u> Big can opener knife needs to be cleaned so it does not contaminate foods. (Repeat violation) Mold was growing in the ice machine. (Repeat violation) There was no sanitizer in the dishwasher dispenser. (Repeat violation) Fruit cannot be stored in metal cans after opening. (Repeat violation)</p> <p>Fly strip was hanging over stored ice. Strip must be moved so ice is not contaminated.</p>
2/12/08	Big Boy Restaurant	<p><u>Non-Critical Violation</u> Excess fuzz on blowers in walk-in cooler, could contaminate the food.</p>
2/12/08	Bob Evans Restaurant	<p><u>Critical Violation</u> Using drywall scrapers for food on the grill. Scraper is not food grade and not NSF approved.</p>
2/12/08	VFW Post 3360	<p><u>Non-Critical Violations</u> Refrigerator light needs to be repaired and inside surfaces need cleaned. Floor and shelving of walk-in cooler needs to be cleaned.</p>
2/12/08	Meek's Pastry Shop	<p><u>Non-Critical Violations</u> Lights in display case must be shielded. Food workers need to wear gloves to prevent bare hand contact with ready-to-eat foods.</p>

2/13/08	South Town Market	<p><u>Critical Violations</u> Bread bags cannot be reused to store food. Sandwiches in cooler must be date labeled with expiration date.</p>
2/19/08	Cougar Station	<p><u>Non-Critical Violations</u> A mop sink or curbed facility must be installed. Vacuum breakers are required on threaded faucets. Walls in new area need to be finished with a washable surface. Sinks and back splashes need to be sealed to the wall. Need to install surface thermometer in pizza display case. Facility was extensively remodeled. Needs to apply to health district for facility layout and equipment review.</p>
2/19/08	Chico's Mexican Restaurant	<p><u>Critical Violation</u> Foods cooked and cooled for re-service must be cooled to 41°F at time of inspection. Operator agreed to adjust cooling method and add more refrigerated storage area.</p>
2/20/08	Asian Grill Buffet	<p><u>Critical Violations</u> Cannot store food in metal cans once they are opened. Must store food in plastic container to prevent contamination from metals. Big can opener needs to be cleaned more often.</p>
2/20/08	Wal – Mart	<p><u>Non-Critical Violation</u> Outdated gallons of milk in display case, removed at time of inspection.</p>
2/20/08	Sinners	<p><u>Non-Critical Violations</u> Light in freezer needs to be repaired. Floor behind bar needs replaced with washable flooring. Cheese and chili dispensers need to be cleaned. Oil spill also needs to be cleaned. Food containers must be stored off the floor.</p>
2/22/08	Fort Defiance Meats	<p><u>Non-Critical Violations</u> Ingredient statement needs to be on label of packaged goods. Packages of raw meats and poultry need to be labeled with safe food handling instructions.</p>
2/22/08	Chief Market Square	<p><u>Critical Violations</u> A vacuum breaker must be installed on the spray nozzle in the deli. Drain on vegetable prep sink must be air-gapped.</p> <p><u>Non-Critical Violations</u> Rear door of building must be tight fitting to prevent entry of pests. Repair holes in wall in storage aisle. Floor and shelving in deli walk-in needs to be cleaned. Condenser units and wall in milk cooler also need to be cleaned.</p>

2/25/08	Meijer Store	<u>Non-Critical Violation</u> Some dust buildup was found on the blowers of the packaged meat and cheese display.
2/27/08	Lu Jo's Sherwood House	<u>Critical Violations</u> Foods must be date marked. Spoiled foods were thrown out at time of inspection. Dogs may not be brought into the bar unless they are "working service" or patrol dogs. <u>Non-Critical Violations</u> Foods and food containers must be kept segregated from non-food items. Unused articles and equipment must be removed from kitchen.
2/27/08	Charlie's Down Under	<u>Non-Critical Violations</u> Ceiling panel above dishwasher and damaged wall panels need to be replaced.
2/27/08	Westwood Saloon	<u>Non-Critical Violations</u> Drink ice needs to be segregated from soda lines. Ventilation hood needs to be cleaned. Cutting board needs replaced.
2/27/08	Sherwood VFW	<u>Non-Critical Violations</u> Facility needs to purchase sanitizer test strips.

***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