

Defiance County Health Department
January 2008 Food Service Inspections

Date	Name	Violations
1/3/08	T & T's Child Care Center	No Violations
1/3/08	Inpatient Hospice Facility	No Violations
1/3/08	Arby's	No Violations
1/4/08	Knights of Columbus	No Violations
1/4/08	Defiance Sports	No Violations
1/7/08	Friendly's Restaurant	No Violations
1/7/08	Burger King	No Violations
1/7/08	Moose Lodge	No Violations
1/7/08	GM Powertrain #2	No Violations
1/8/08	Marty's	No Violations
1/8/08	Houdini's	No Violations
1/8/08	Subway – S. Clinton	No Violations
1/9/08	Mr. PBA	No Violations
1/9/08	Spanky's Café	No Violations
1/9/08	Fairview Elementary	No Violations
1/10/08	UAW Local 211	No Violations
1/10/08	Padrone's Pizza	No Violations
1/14/08	Subway – Wal Mart	No Violations
1/15/08	East of Chicago Pizza	No Violations
1/23/08	Sherwood Locker	No Violations
1/23/08	Community Memorial Hospital	No Violations
1/23/08	St. John's Child Care Center	No Violations
1/23/08	Hicksville Senior Center	No Violations
1/24/08	Rosie's Diner	No Violations
1/24/08	Del's Café	No Violations
1/24/08	Pizza Di Roma	No Violations
1/24/08	Defiance College – The Hive	No Violations

1/24/08	Defiance College Cafeteria	No Violations
1/25/08	Custom Catering	No Violations
1/28/08	The Laurels	No Violations
1/30/08	Palace Pizza	No Violations
1/30/08	Randolpho's	No Violations
1/31/08	Harborside Health Care	No Violations
1/3/08	Jacob's Meats	<p><u>Critical Violation</u> No expiration dates on cheese balls, bacon, and ham in cooler display. (New labels are in the process of being made.)</p>
1/3/08	Ponderosa Steakhouse	<p><u>Critical Violations</u> Hand sink in kitchen was blocked with cardboard, corrected at time of inspection. Ice machine did not have a cover for the door. New ice machine is on order. Walk-in cooler was missing a handle for the door, would not close properly, the temperature was good.</p> <p><u>Non-Critical Violation</u> The kitchen needs a general cleaning. New owners have already scheduled a few days to close for cleaning and makes changes to the restaurant.</p>
1/3/08	Defiance Elks	<p><u>Non-Critical Violations</u> Needed a disclaimer for raw food items on the menu. Food in the walk-in cooler needed date labels.</p>
1/7/08	GM Powertrain #1	<p><u>Non-Critical Violation</u> Instructed to return dented applesauce and mixed vegetables to the distributor.</p>
1/8/08	Scotty's Club 111	<p><u>Non-Critical Violations</u> Need to purchase sanitizer test strips. Condenser drain in beer cooler needs to be repaired. Outside of cole slaw container needs to be cleaned.</p>
1/8/08	Mike's	<p><u>Critical Violations</u> Burritos manufactured in store need to be date marked. The hot food merchandiser for the burritos was 128°F. Hot foods need to be held at 135°F or above to insure food safety.</p> <p><u>Non-Critical Violations</u> Handwashing sink needed disposable towels. Instructed to procure thermometers for the hot merchandiser.</p>

1/8/08	South Clinton Party Mart	<p><u>Non-Critical Violations</u> Instructed to segregate food and non-food items in storage room. Floor in walk-in cooler required cleaning. Needed to clean storage room, properly store or dispose of unused items.</p>
1/8/08	Little Italy	<p><u>Non-Critical Violation</u> Hats, visors, or hairnets required for food preparation workers.</p>
1/8/08	Ney Super Market	<p><u>Critical Violation</u> Cannot store food products in opened metal cans, heavy metals can leach into the food.</p>
1/9/08	Meijer Store	<p><u>Critical Violations</u> A few cans of expired baby formula were on the shelf, removed from the shelf at time of inspection. Bulk cookies require label for ingredients, address, etc. Meat slicer log needs to be kept up to date to keep track of cleaning.</p> <p><u>Non-Critical Violation</u> Dust buildup found on blowers of cheese display case between the meat and milk displays.</p>
1/9/08	Dairy Queen	<p><u>Non-Critical Violations</u> Needs to keep ice cream mix covered in the walk-in cooler. Door seal on refrigerator door needs to be replaced. Cone and cup chutes need cleaning. No label information on retail ice cream quarts and snowmen cups.</p>
1/10/08	Papa Primo	<p><u>Critical Violation</u> Need to install an air gap drain on the ice machine.</p> <p><u>Non-Critical Violations</u> Food boxes in walk-in cooler needs to be stored off the floor. Dishmachine needs to be delimed. Oven needs cleaning. Food workers need to wear gloves when handling ready-to-eat foods.</p>
1/10/08	Fairview High School	<p><u>Critical Violations</u> Paper bags of rolled oats were stored in the walk-in cooler near the floor. Need to store in plastic containers.</p> <p><u>Non-Critical Violation</u> Dust accumulation on motors and fans.</p>
1/11/08	Newman's Carryout	<p><u>Non-Critical Violation</u> Hats, visors or hairnets are required for hair control.</p>

1/11/08	Classic Catering by Kim Brown	<p><u>Critical Violation</u> Fly strips were hanging over the food preparation area.</p> <p><u>Non-Critical Violation</u> Holes in drywall by dishwasher needs to be fixed.</p>
1/14/08	We're Rolling Pretzels Company	<p><u>Critical Violation</u> Mold growing in the large ice machine.</p>
1/14/08	Pic "N Mix	<p><u>Critical Violation</u> Need to date label foods in coolers so that foods do not expire.</p> <p><u>Non-Critical Violation</u> Hats, visors, or hairnets are required for hair restraint.</p>
1/15/08	Senor' Gringos	<p><u>Critical Violations</u> Foods cannot be stored in open metal cans, acidic foods can leach out heavy metals into the food. Need date labels on all foods in the coolers.</p> <p><u>Non-Critical Violations</u> Some areas of the floors and walls need a general cleaning. The floor in the walk-in cooler needs to be fixed.</p>
1/17/08	Classic Catering by Kim Brown	<p><u>Non-Critical Violations</u> Holes in the drywall by dishwasher need to be fixed. Buildup on top of dishwasher needs to be cleaned.</p>
1/18/08	Eppi's	<p><u>Critical Violations</u> Dishwasher was not dispensing sanitizer on final rinse; repeat violation. A separate basin was set up to sanitize dishes at time of inspection.</p> <p><u>Non-Critical Violations</u> Food storage containers must be kept covered. Floors in walk-in cooler and freezer, pizza oven and can opener all need to be cleaned.</p>
1/23/08	Cline's Super Value	<p><u>Non-Critical Violations</u> Food workers need to wear hats or hairnets to restrain hair. Multi-ingredient products must have an ingredient statement on label (donuts, seasoned ribs, breaded fish). Label information may not be obscured by price stickers. Lights in walk-in need to be shielded. Twenty-nine containers of infant foods were voluntarily destroyed.</p>

1/24/08	Butt Hutt	<u>Non-Critical Violations</u> Ice cream machine and light shields in food preparation area need to be cleaned.
1/24/08	Hicksville Elementary School	<u>Critical Violation</u> Dishwashing machine does not meet temperature/pressure requirement on final rinse. <u>Non-Critical Violations</u> Food workers must wear hats or hairnets to restrain hair. Can opener needs to be cleaned.
1/24/08	Hot Rice	<u>Non-Critical Violations</u> Food workers must wear hats or hairnets to restrain hair. Dough mix room needs a general cleaning of flour and cobwebs. Several of the ceiling tiles need replaced.
1/25/08	Hickory Hills Golf	<u>Non-Critical Violations</u> Wiping cloths must be stored in sanitized water. Floor in walk-in needs to be cleaned and painted. Microwaves also need to be cleaned.
1/30/08	Yoder's Restaurant	<u>Non-Critical Violation</u> Missing tiles in kitchen need to be replaced.
1/30/08	Sailer's	<u>Non-Critical Violation</u> Ingredient statement is needed for peppermint and root beer candy.
1/30/08	High Street Grill	<u>Non-Critical Violations</u> Ovens need to be cleaned. Damaged ceiling panels need replaced. Water in sanitizing sink was soiled. Sink was cleaned and water replaced at time of inspection.
1/31/08	Brookview Health Care Center	<u>Critical Violation</u> Dishwasher chlorine sanitizer was not dispensing. <u>Non-Critical Violation</u> Tiles on floor in storeroom are breaking, making it difficult to clean.

*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