

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

<b>Date</b>	<b>Name</b>	<b>Violations</b>
7/1/07	Kingsbury Concessions	No Violations
7/11/07	Camp Lakota	No Violations
7/25/07	Henry's – Nancy's Restaurant	No Violations
7/26/07	Taco Bell	No Violations
7/15/07	Auglaize Village	<b><u>Critical Violation</u></b> Improper dish sanitizing method was being used. Corrected at time of inspection.
7/26/07	Camp Libbey	<b><u>Critical Violation</u></b> Expired milk in refrigerator, corrected at time of inspection.  <b><u>Non-Critical Violation</u></b> Freezer needs to be cleaned.

**\*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