

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

Date	Name	Violations
6/3/08	Family Resource Center	No Violations
6/3/08	Family Dollar	No Violations
6/3/08	Sherwood Locker	No Violations
6/4/08	Sherwood Marathon	No Violations
6/6/08	Evansport Carry Out	No Violations
6/7/08	Sherwood Locker – mobile unit	No Violations
6/7/08	Auglaize Village	No Violations
6/10/08	Regal Cinemas	No Violations
6/10/08	Sherwood Park Concessions	No Violations
6/10/08	Hicksville Baseball	No Violations
6/10/08	Hicksville Girl's Softball	No Violations
6/10/08	Palace Pizza	No Violations
6/12/08	Rite Aid Pharmacy – E. Second St.	No Violations
6/16/08	St. Mike's Golf	No Violations
6/16/08	The Summit	No Violations
6/16/08	Rainbow Promise Day Care	No Violations
6/18/08	Camp Libbey	No Violations
6/24/08	Hicksville Girl's Softball	No Violations
6/24/08	Hicksville Varsity Baseball	No Violations
6/24/08	Hicksville Baseball	No Violations
6/24/08	Sherwood Park Concession	No Violations
6/24/08	Sherwood VFW	No Violations
6/3/08	St. John Lutheran School	<u>Non-Critical Violation</u> Can opener needed to be cleaned.
6/3/08	BP – Handy Dandy – Hicksville	<u>Non-Critical Violations</u> Boxes in store room needed to be stored off the wet floor. Three compartment sink was in bad shape and needs to be replaced or repaired.

6/5/08	Eppi's	<p><u>Critical Violations</u> Drain lines on ice bins used to store drink ice need to be air gapped. Dishwashing machine did not dispense correct amount of chlorine for sanitation. Pan of refried beans was not cooled to code. Beans were 47°F after overnight cooling. Beans were discarded at time of inspection. Food needs to be date marked.</p> <p><u>Non-Critical Violations</u> Storage units and beer coolers in bar need to be cleaned. Leaking faucet in men's room needs repaired. Walls, floors and drain lines in sink area also need to be cleaned. Handwashing sinks need to be supplied with disposal towels. Equipment must be stored clean and dry. Equipment not cleaned: food trays, mixer and sheeter. Pizza oven, refrigerator, hot holding unit, floor in walk – in cooler and prep line refrigerator all require cleaning.</p>
6/6/08	Barney's Bar & Grill	<p><u>Non-Critical Violations</u> Pop dispenser and grill tray needed to be cleaned.</p>
6/10/08	We're Rolling Pretzel Co.	<p><u>Critical Violation</u> Mold was growing on the spout of the lemonade dispenser – corrected at time of inspection.</p>
6/12/08	Meek's Pastry Shop	<p><u>Non-Critical Violations</u> Walk-in floor and door handles need to be cleaned. Shatter proof bulbs should be installed in display cases.</p>
6/12/08	Tom's Donuts	<p><u>Non-Critical Violation</u> Employees need to wear hats, visor, or hairnets.</p>
6/12/08	La Luna Mexican Store	<p><u>Non-Critical Violations</u> Ingredient list must be displayed for self-serve pastry. Disposal towels were needed for the hand washing sink.</p>
6/12/08	Defiance Girl's Softball	<p><u>Critical Violations</u> Facility needs to reinstall the three compartment sink so equipment may be washed, rinsed and sanitized.</p> <p><u>Non-Critical Violations</u> Wall openings need to be covered. Pretzel salt needs to be protected from sink splash. Wood shelving needs to be sanded and painted. Crock pot lid may not be stored in hand washing sink.</p>

6/12/08	Kingsbury House	<u>Non-Critical Violation</u> Linoleum is going bad in the kitchen by microwave. Already scheduled to be replaced.
6/18/08	Kingsbury Concessions	<u>Non-Critical Violations</u> Employees need to wear hats, hairnets or visors.
6/25/08	The Alley	<u>Non-Critical Violations</u> Vent hood and grill area need to be cleaned. Bar refrigerator needs drained. French fries from last weekend were still in kitchen area, need to dispose product.
6/26/08	Sailers	<u>Non-Critical Violation</u> Meat saw needed to be cleaned.
6/26/08	Hickory Hills Golf Club	<u>Non-Critical Violations</u> Food items in walk-in cooler need to be date labeled. Soap must be provided at the hand sink. Fly strip must be removed from the kitchen area. Floor in walk-in cooler needs to be finished. Grill hood filters need 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