

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

Date	Name	Violations
3/11/08	Inpatient – Hospice	No Violations
3/11/08	Brickel School	No Violations
3/11/08	Ayersville School	No Violations
3/12/08	Burger King	No Violations
3/13/08	Fairview Elementary School	No Violations
3/13/08	Fairview High School	No Violations
3/13/08	Eric's All American Ice Cream – E. Second	No Violations
3/13/08	Big Lots	No Violations
3/17/08	Hicksville Elementary School	No Violations
3/17/08	Hicksville High School	No Violations
3/17/08	Keck's Market	No Violations
3/18/08	McDonald's – E. Second St.	No Violations
3/18/08	Good Samaritan School	No Violations
3/19/08	Padone's Pizza	No Violations
3/26/08	Tom's Donuts	No Violations
3/27/08	McDonald's – Hicksville	No Violations
3/28/08	All Star Hometown Pizza	No Violations
3/6/08	Defiance Senior High School	<u>Non-Critical Violations</u> Vent hood screens and metal shelves in walk-in cooler need cleaned.
3/7/08	Tim Horton's	<u>Non-Critical Violation</u> Dish machine needs doors cleaned.
3/12/08	Hershey's Ice Cream	<u>Critical Violations</u> No current food license on premises. Dipper wells were not working. Dippers exposed to bacteria all day. Every refrigerator needs to have a thermometer so temperatures can be read. <u>Non-Critical Violations</u> Workers need to wear hats, hairnets or visors. Freezer floor has a buildup of food particles.

3/17/08	South Town Market	<p><u>Critical Violations</u> Bread wrappers cannot be re-used, as they can contaminate food.</p>
3/19/08	Defiance Recreation	<p><u>Critical Violations</u> Personal food like home canned food needs to be isolated from restaurant food. Hand sink is not accessible to wash hands.</p> <p><u>Non-Critical Violations</u> Need to remove excess equipment, also need to separate food from non-food items. General cleaning required.</p>
3/26/08	Cosmo's Family Restaurant	<p><u>Critical Violations</u> Food cannot be stored in open metal cans, must be placed in plastic containers after opening. Food products in storage need to be date labeled.</p>
3/26/08	Defiance College – The Hive	<p><u>Critical Violations</u> Foods in prep refrigerator were 49°F. Foods were removed to adequate refrigeration at time of inspection. Maintenance was contacted to repair the unit.</p> <p><u>Non-Critical Violations</u> Deep fryer had a leak which needs repaired. Soda dispenser must be thoroughly cleaned. Door handles on equipment need to be cleaned. Cutting board surface was too worn to be easily cleaned, needs to be replaced.</p>
3/26/08	Defiance College Cafeteria	<p><u>Critical Violations</u> Chicken on pizza prep line was held at 41°F. Chicken was put on ice at time of inspection. Need to replace spring or install vacuum breaker on prep sprayer. Valve on kettle must be cleaned after each use.</p> <p><u>Non-Critical Violations</u> Lens on light in walk-in needs replaced. Equipment handles require cleaning. Sneeze guard must be installed on dessert display table.</p>
3/27/08	Kentucky Fried Chicken	<p><u>Non-Critical Violation</u> Soiled equipment cannot be stored with clean equipment.</p>
3/27/08	Dollar General – S. Clinton	<p><u>Non-Critical Violation</u> Milk refrigerator requires cleaning.</p>
3/27/08	Dino's Drive Thru	<p><u>Non-Critical Violation</u> Walk-in cooler ceiling requires cleaning.</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