

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

<b>Date</b>	<b>Name</b>	<b>Violations</b>
5/9/08	Dollar Tree	<b>No Violations</b>
5/13/08	Slocum Elementary	<b>No Violations</b>
5/27/08	Lee's Market	<b>No Violations</b>
5/27/08	Dollar General – Hicksville	<b>No Violations</b>
5/27/08	H 2 O to Go	<b>No Violations</b>
5/27/08	Defiance Jr. High & Middle School	<b>No Violations</b>
5/27/08	Rite Aid – North	<b>No Violations</b>
5/9/08	Mike's	<b><u>Critical Violation</u></b> Pop nozzles need to be cleaned inside.
5/13/08	Spencer Elementary School	<b><u>Non-Critical Violations</u></b> Refrigeration equipment door handles need to be cleaned. Fume hood must be turned on while gas appliances are in operation.
5/14/08	Noble Elementary School	<b><u>Non-Critical Violation</u></b> Food operation needs to procure sanitizer test strips.
5/14/08	La Mia Sicily	<b><u>Critical Violation</u></b> Cooked pasta must be kept refrigerated or times used in lieu of temperatures as a health control.  <b><u>Non-Critical Violations</u></b> Paper towels were needed for hand washing sink. Desserts must be kept covered in walk-in cooler.
5/16/08	Jigg's Rootbeer	<b><u>Non-Critical Violations</u></b> Food workers need to wear hats or hairnets. Bare hand contact with ready-to-eat foods must be prevented by using clean gloves and utensils.
5/16/08	Cravings Ice Cream Shoppe	<b><u>Non-Critical Violation</u></b> Light bulbs must be shielded or use shatter proof bulbs.

5/28/08

Kingsbury Concessions

**Critical Violations**

Spoons should be kept in products to prevent growth of bacteria or covered to keep flies off and washed frequently.

**Non-Critical Violation**

Hand sink was blocked by boxes, moved at time of inspection.

**\*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