

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

Date	Name	Violations
11/1/07	Slocum Elementary School	No Violations
11/2/07	St. John's Catholic School	No Violations
11/2/07	St. Mary's Catholic School	No Violations
11/2/07	St. John's Catholic Lutheran	No Violations
11/5/07	Good Samaritan School	No Violations
11/6/07	Get "N Go	No Violations
11/8/07	Herm's Sausage	No Violations
11/9/07	Korner Pizza	No Violations
11/13/07	Defiance Regional Medical Center	No Violations
11/13/07	Captain D's	No Violations
11/14/07	Pizza Di Roma	No Violations
11/14/07	Beaner's Coffee	No Violations
11/15/07	Buffalo Wild Wings	No Violations
11/16/07	Knights of Columbus	No Violations
11/21/07	McDonald's Restaurant – North	No Violations
11/26/07	Defiance Co. Fish & Game	No Violations
11/28/07	Super K-Mart	No Violations
11/1/07	Defiance Recreation	<p><u>Non-Critical Violations</u> Microwave and grill need to be cleaned. Counter top across from grill needs to be replaced. Food items and non-food items must be separated. Unused equipment in back storeroom should be removed. Back storeroom needs to be organized.</p>
11/5/07	Jimmy's	<p><u>Non-Critical Violations</u> Food and non-food items must be separated. Paint cans were found under the slicer. Unopened box of Kleenex also stored with other food items. Violation corrected at time of inspection. Soup needs to be date labeled.</p>

11/5/07	Anthony Wayne Elementary School	<p><u>Critical Violation</u> Approved detergent-sanitizer must be used when washing equipment in two compartment sink.</p>
11/5/07	Eagle's Lodge	<p><u>Non-Critical Violations</u> Condenser units need to be cleaned in walk-in. Found expired tuna salad in refrigerator. thrown out at time of inspection.</p>
11/5/07	Bud's Restaurant (follow-up)	<p><u>Non-Critical Violations</u> Refrigerator door needs to be repaired. Wash temperature on dish machine must be a minimum of 120°F.</p>
11/6/07	Defiance Party Mart	<p><u>Non-Critical Violation</u> Pizza slicer needs to be cleaned after each pizza.</p>
11/8/07	Kroger	<p><u>Non-Critical Violations</u> Outdated Nestle Good Start Supreme baby formula discarded at time of inspection. Display cooker with turkeys needs to be replaced. Inside walls are cracked and broken, exposing insulation. Two small cookers by the meat department displaying crab meat and dip needed thermometers.</p>
11/8/07	Chief Market Square	<p><u>Critical Violations</u> Visible soil was observed on beef patty forming machine. Instructed to rewash and sanitize the machine. Need to install air gap on drain of vegetable prep sink. Sink was directly connected to waste line. Roasted chicken was held for sale at 127°F. Hot foods must be held at 135°F or above to prevent bacteria growth. Temperature adjusted at time of inspection. Need to install spray hose in deli with vacuum breaker.</p> <p><u>Non-Critical Violations</u> Floor in walk-in cooler and freezer needed to be swept. Light globe in meat cooler needs to be replaced. Knives used to open food packages must be cleanable per code. Gap under door at rear of building needs to be sealed. Mop sink needs to be cleaned and recaulked. Shelving in dairy cooler, ceiling around ventilation units in deli and bakery and refrigerator doors handles all need to be cleaned. Under bakery shelving, outside of dish machine – door, door handle and top need cleaned. Donut case and condenser unit in bakery cooler need cleaned.</p>

11/13/07	Lefty's Pizza	<p><u>Critical Violations</u> Need to obtain shatter-proof bulbs for salad bar lights. Flour bins require labels.</p>
11/13/07	Bob Evans	<p><u>Critical Violations</u> Some bulbs in coolers were not shielded/plastic coated to prevent breaking into foods. Bag of sugar was stored on the floor in storeroom. Must be six inches off the floor. Butter pats were not on ice, could cause bacteria growth. More ice needed around salad preparations by grill. Temperature at one heat table needed to be turned up.</p> <p><u>Non-Critical Violation</u> Walk-in cooler floor has some buildup which could contaminate food.</p>
11/14/07	Hot Rice	<p><u>Critical Violation</u> Meat was thawing at room temperature which could grow bacteria.</p> <p><u>Non-Critical Violations</u> Reminder to chain the CO 2 to the wall. Meat coating mix room needs general cleaning and ceiling tiles need replaced.</p>
11/14/07	Defiance Jr. High & Middle School	<p><u>Non-Critical Violation</u> Need to obtain wrench to remove valve on cooker so it may be properly cleaned and sanitized.</p>
11/14/07	Defiance County Senior Services	<p><u>Non-Critical Violations</u> Sanitizer concentration on dish machine needs to be checked daily. Boxes must be stored off the floor. Utensil drawers need to be cleaned. Shelving in walk-in cooler and floor need cleaned. Non food related chemicals may not be stored in rear of transport trucks – corrected at time of inspection.</p>
11/14/07	Cabin Fever Coffee – downtown	<p><u>Critical Violation</u> Final rinse on dish machine was 155°F. A temperature of 160°F is required for proper sanitation. Instructed to use sink for sanitizing dishes until machine is repaired.</p>
11/14/07	Cabin Fever Coffee- north side	<p><u>Non-Critical Violation</u> Hairnets, hats or visors required when handling food.</p>
11/16/07	Ponderosa Steakhouse	<p><u>Critical Violations</u> No door on ice machine, ice could get contaminated. Ice buckets were sitting on floor – could cause contamination. Both were repeat violations. No hot water for hand sinks, plumber has been working on this problem. Sanitizer was not working on dishwasher, corrected at time of inspection.</p>

		<p><u>Non-Critical Violations</u> Flooring is bad, tiles are missing and water is pooling ,need to be replaced in kitchen washrooms. Paint is peeling on ceiling of kitchen washroom. Mold on ceiling and walls of kitchen washroom. All are repeat violations. Major wall damage across from the women's restroom where there is water drainage. Floors were dirty in other rooms – repeat violation.</p>
11/16/07	Meek's Pastry	<p><u>Non-Critical Violations</u> Floor needs to be cleaned. Also floor by three compartment sink requires repair.</p>
11/16/07	Southside Bar	<p><u>Non-Critical Violations</u> Carpet behind the bar needs to be removed. Need to obtain sanitizer test strips.</p>
11/16/07	Sinners	<p><u>Non-Critical Violations</u> Light in freezer and floor behind the bar need to be repaired. Microwave and oil spilled on floor need to be cleaned. Dry goods must be kept off the floor. Obtain sanitizer test strips.</p>
11/16/07	Eppi's	<p><u>Critical Violations</u> Dish machine failed to dispense required amount of sanitizer. Manual sanitizing sink set up at time of inspection. Foods must be date marked with a discard date once it is removed from original packaging. Food handler gloves must be used to prevent hand contact with ready-to-eat foods. Garbage bags may not be used for food storage. All containers must be constructed of food grade materials.</p> <p><u>Non-Critical Violations</u> Floors in kitchen, pizza oven, prep refrigerator and can opener all need to be cleaned. Food containers in walk-in must be kept covered. Handwashing signs need to be posted.</p>
11/26/07	Applebee's	<p><u>Critical Violations</u> No hot water, water heater broke down. Heating water on stove for dish and handwashing. Dishwasher was not dispensing sanitizer, company was notified that dishwasher needed to be repaired.</p>
11/30/07	Ponderosa Steakhouse	<p><u>Follow-up Inspection</u> Wall by women's restroom was repaired. Kitchen walls were power washed. Ceiling by dishwasher was painted. Replaced water heaters with on-demand water heaters. Installed rack and hooks to keep ice buckets off the floor.</p>

11/30/07

Applebee's

Dishwasher sanitizer was working good.
New tile was to be installed next day. Ice
machine door is on order.

Follow-up Inspection

Hot water heater was fixed but temperature
was set too high. Restroom hand washing
temperature was very good but hand sinks
in kitchen were at 160° or more, dishwasher
was also set too high.
Had problems adjusting the chlorine,
corrected 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