

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

10/4/07	Marty's	<b>No Violations</b>
10/4/07	Defiance Beverage Center	<b>No Violations</b>
10/5/07	Talitarian Foods – mobile unit	<b>No Violations</b>
10/11/07	Dairy Queen – re-inspection	<b>No Violations</b>
10/15/07	Randolpho's	<b>No Violations</b>
10/15/07	McDonald's – Hicksville	<b>No Violations</b>
10/18/07	Tinora Elementary School	<b>No Violations</b>
10/18/07	Tinora High School	<b>No Violations</b>
10/22/07	The Summit	<b>No Violations</b>
10/22/07	Rainbow Promise	<b>No Violations</b>
10/23/07	Defiance Senior High	<b>No Violations</b>
10/23/07	Kingsbury House	<b>No Violations</b>
10/24/07	Ayersville Local School	<b>No Violations</b>
10/25/07	Mercy Hospital	<b>No Violations</b>
10/30/07	Brickel Elementary School	<b>No Violations</b>
10/31/07	Independence Education Center	<b>No Violations</b>
10/31/07	Tom's Donuts	<b>No Violations</b>
9/25/07	Kettenring Country Club	<p><b><u>Critical Violation</u></b> Items in coolers need to be "date labeled. Labels have been ordered.</p> <p><b><u>Non-Critical Violation</u></b> Dust buildup on cooler compressors.</p>
10/3/07	Spanky's Café	<p><b><u>Non-Critical Violation</u></b> Faucet leak needs to be repaired.</p>
10/4/07	Charlie's Down Under & On The Road	<p><b><u>Non-Critical Violations</u></b> Door handles on equipment and shelf on work table need to be cleaned. Cover dish shelf with washable surface. Any wood surfaces need to be covered with a</p>

10/4/07	VFW Post 3360	washable surface. Protect potato slicer from potential splash from sink.
10/4/07	Dairy Queen	<p><b><u>Non-Critical Violation</u></b> Kitchen cupboards need to be cleaned.</p> <p><b><u>Critical Violation</u></b> Sanitizer concentration on ware washing sink did not meet minimum requirement, corrected at time of inspection.</p> <p><b><u>Non-Critical Violations</u></b> Floor in walk-in freezer, equipment on grill line, equipment in walk-in and floor in storage room all need to be cleaned. Store food boxes and dry goods up off of the floor. Missing light bulbs need to be replaced. Install barrier between ladder and storage shelving. Re-inspection will be conducted in one week.</p>
10/4/07	Ney Super Mart	<p><b><u>Critical Violation</u></b> Needed sanitizer for three compartment sink.</p> <p><b><u>Non-Critical Violation</u></b> Need to obtain disposable gloves.</p>
10/4/07	Houdini's Lounge & Steakhouse	<p><b><u>Non-Critical Violation</u></b> Hats, visors, or hairnets are required to restrain hair.</p>
10/6/07	Auglaize Village	<p><b><u>Non-Critical Violations</u></b> Food workers must wear hair restraints. Handwashing sink must remain clear.</p>
10/6/07	Sherwood Locker – mobile unit	<p><b><u>Non-Critical Violations</u></b> Food workers need to wear hats or hairnets. Flooring is needed in outdoor service area.</p>
10/11/07	Scotty's Club 111	<p><b><u>Non-Critical Violations</u></b> Floor in storage room, refrigerators, pizza oven, convection oven, microwaves, bacon iron, and dishwashing sink all need to be cleaned. Kitchen floor needs to be repaired or replaced. Bare wood needs to be painted or sealed. Kitchen wall and ceiling need to be repaired. Lights in walk-ins need to be shielded. Food boxes need to be stored up off of the floor.</p>

		<p>Carpet and mats need to be removed from the food storage areas. Food equipment must be segregated from maintenance materials. Re-inspection scheduled.</p>
10/18/07	Subway Sandwiches (South Clinton)	<p><b><u>Non-Critical Violations</u></b> Door handles on refrigerator need to be cleaned. Food and non-food items must be segregated in dry storage.</p>
10/18/07	South Clinton Party Mart	<p><b><u>Non-Critical Violations</u></b> Doors on “reach-in” refrigerator need to be cleaned. Tray rack also needs to be cleaned. Cleaning and automotive chemicals must be segregated in storage room.</p>
10/18/07	Scotty’s Club 111 (follow-up)	<p><b><u>Non-Critical Violations</u></b> Cleaning and storage violations remain. Structural items remain to be completed.</p>
10/23/07	Henry’s – Nancy’s Restaurant	<p><b><u>Non-Critical Violation</u></b> Need to place an asterisk in menu next to menu items that pertain to the raw food advisory.</p>
10/23/07	Wendy’s Hamburgers	<p><b><u>Non-Critical Violations</u></b> Roof ceiling is leaking down wall at back door. Several floor tiles need replaced along with the cove molding behind the frosty machine at the drive-thru. Vent in ceiling above the three-compartment sink needs to be cleaned and fixed. Management needs to wear hair restraints if working in the production line.</p>
10/24/2007	Quizno’s Subs	<p><b><u>Non-Critical Violations</u></b> Remove carpeting from storage area. Doors and handles on refrigerator and sauce refrigeration unit needed to be cleaned – violations corrected at time of inspection.</p>
10/24/2007	Bud’s Restaurant	<p><b><u>Critical Violations</u></b> Sloppy Joe meat was maintained at 128°F. Hot foods must be maintained at 135°F or above to prevent growth of bacteria. Violation corrected at time of inspection.</p>

10/24/07

Papa Primo

Foods found in small refrigerator were 46°F – cold foods must be held at 41°F or below. Foods moved to functioning refrigeration at time of inspection.

**Non-Critical Violations**

Need to put consumer advisory reference mark on menu. Wash temperature on dish machine was 100°F. Wash temperature needs to be 120°F on this type of machine.

Re-inspection scheduled in one week.

**Critical Violations**

Observed a direct connection on ice bin drain. Drain lines on food equipment must be air gapped. Raw meats and fish stored over vegetables in walk-in. Raw meats and fish must be stored on lowest shelf to prevent cross-contamination - corrected at time of inspection.

**Non-Critical Violations**

Sinks needed to be cleaned and sanitized – corrected at time of inspection.

Hoods need to be professionally cleaned. Hot box also needed cleaning. Light needs repaired in Coke refrigeration unit. Three compartment sink needs to be sealed to wall.

Doors and handles on refrigeration unit need to be cleaned. Holes in ceiling need to be repaired and finish with a washable surface.

Food workers must remove rings and wrist watches while rinsing vegetables – corrected at time of inspection.

10/25/07

Applebee's

**Critical Violations**

Observed open container of broccoli and spinach dip stored under sink drain – containers of food were thrown out at time of inspection.

Dishwashing machine was not dispensing sanitizer. Operator was instructed to manually sanitize dishes.

Sprayer on prep sink forms a cross connection. Re-install spring or vacuum breaker.

10/26/07	Applebee's (follow-up)	<p><b><u>Critical Violation</u></b> Sprayer on prep sink forms a cross connection.</p> <p><b><u>Non-Critical Violation</u></b> Problems with dishwashing machine were corrected.</p>
10/29/07	Power Dam Express	<p><b><u>Critical Violation</u></b> Bottles cannot be stored in ice used for drinks. Violation corrected at time of inspection.</p> <p><b><u>Non-Critical Violations</u></b> Floor in dry storage room needs to be finished. Walls in kitchen are not easily cleanable.</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