

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

Date	Name	Violations
9/5/07	Cravings Ice Cream	No Violations
9/6/07	Burger King	No Violations
9/6/07	Arby's	No Violations
9/7/07	Amvets Post 1991	No Violations
9/7/07	Second Street Drive-Thru	No Violations
9/11/07	Moose Lodge	No Violations
9/11/07	Jewell Café	No Violations
9/12/07	Padrone's Pizza	No Violations
9/12/07	Close to Home	No Violations
9/12/07	Rosie's Diner (follow-up inspection)	No Violations
9/12/07	H2O to Go	No Violations
9/13/07	Comfort Inn	No Violations
9/13/07	Super 8 Motel	No Violations
9/17/07	Custom Catering	No Violations
9/14/07	Lee's Market	No Violations
9/14/07	Community Memorial Hospital	No Violations
9/14/07	St. John's Child Care	No Violations
9/18/07	Captain D's	No Violations
9/18/07	East of Chicago Pizza	No Violations
9/18/07	Defiance Sports	No Violations
9/18/07	Harborside Healthcare	No Violations
9/18/07	Dollar General – Hicksville	No Violations
9/18/07	Hicksville Senior Center	No Violations
9/18/07	Grace United Methodist Church	No Violations
9/19/07	Defiance College – The Hive	No Violations
9/19/07	Big Boy Restaurant	No Violations

9/19/07	Dee & Gee's Dairy Bar	No Violations
9/21/07	Nila's Café	No Violations
9/26/07	Eric's Ice Cream – E.Second	No Violations
9/5/07	Jigg's Drive-In	<u>Non-Critical Violation</u> Beans were cooking for 90 minutes and had only reached a temperature of 125°. Heating foods to 135° shall not exceed two hours. Temperature was turned up at time of inspection.
9/6/07	Leaping & Learning	<u>Non-Critical Violation</u> Hair restraints were not being worn, corrected at time of inspection.
9/6/07	Defiance College Cafeteria	<u>Critical Violation</u> Fuzz, possible mold was growing on the blower of the walk-in cooler. Could blow off on to the food. <u>Non-Critical Violation</u> CO2 tank must be chained to the wall so that it cannot be tipped and explode.
9/10/07	The Laurel's	<u>Non-Critical Violation</u> Ice machine needs to be cleaned.
9/11/07	Pizza Hut	<u>Critical Violation</u> Salad bar temperature was too high. Unit was not turned on, food was replaced at time of inspection. <u>Non-Critical Violation</u> Crumb buildup on floor of Hobart cooler/freezer.
9/12/07	Southtown Market	<u>Non-Critical Violations</u> Bread bags were being reused to store food items. Sandwiches in display cooler require date label.
9/12/07	YMCA	<u>Non-Critical Violations</u> Microwave needs to be cleaned. Cupboard under sink needs to be repaired.
9/12/07	Jacob's Meats	<u>Critical Violations</u> Various cheese and beef stick packs had no "sell by" date. Rolls of lunch meat need to be dated when opened for slicing. Seven packs of outdated Ossian Smokies were removed from shelf.
9/12/07	Simple Pleasures	<u>Critical Violation</u> Potentially hazardous foods must be "date marked" when removed from original packaging or prepared.

9/12/07

Golden China

Non-Critical Violations

Food and non-food items need to be segregated in dry storage area. Lights need to be shielded in storage room. Carpeting needs to be removed from food storage area and replaced with washable floor.

Foods must be stored in approved containers. Home style refrigerator must be replaced with a commercial grade unit.

Critical Violations

Person-in-charge does not understand the requirements of the food code, must be able to demonstrate knowledge of food code. Foods must be "date marked". Food temperatures on refrigerated buffet were 51°F. Food equipment must be stored clean and dry.

Found tin of mandarin oranges contaminated with zinc, discarded at time of inspection. Food contact surfaces must be properly cleaned and sanitized.

Facility was ordered closed at time of inspection due to imminent threat posed by sanitary conditions.

Non-Critical Violations

Back door needs to be tight fitting to prevent entry of pests. Food containers must be stored off the floor. Food and food equipment must be stored in areas segregated from other equipment. Food and food equipment may not be stored on or under stairwells. Food may not be stored in unfinished rooms. Flooring in food areas must be maintained. Many tiles were broken, loose or missing. Lights must be shielded to contain potential glass shatter. Doors and handles of equipment must be maintained in a clean condition. Outside surfaces of storage containers must be kept clean.

9/13/07

Golden China – re-inspection

Critical Violations

Cleaning gloves were laid on clean pots and pans – instructed to re-wash and sanitize pots and pans. Observed employee dumping cleaning water in to food prep sink. Prep sinks may not be used for this purpose, instructed to re-wash and sanitize sink. Facility has no hot water.

Non-Critical Violations

Sanitizer test strips must be obtained. Food may not be stored under stairwell or in attic. Bulk food containers need to be cleaned. Food particles must be cleaned from rice warmers.

9/14/07	Golden China – re-inspection	<p>Caulk at sink/wall joints need to be replaced. Observed water leak on sink drain. Lights must be shielded. Wood blocking under freezer must be removed and replaced with non-absorbant material. Equipment must be pulled out and floor cleaned underneath. Shelf by freezer must be recovered.</p> <p>Facility was instructed to remain closed until a satisfactory re-inspection is conducted.</p> <p><u>Critical Violation</u> All prior critical violations were corrected. Restaurant was approved to re-open.</p> <p><u>Non-Critical Violations</u> Duck board around mop sink needs to be repaired. End caps must be installed on light shields. Blocking under refrigerator needs to be painted. Under cook line needs to be cleaned. Floor in storage room needs to be repaired or replaced prior to 3/1/08.</p> <p>Conducted food safety training in Chinese for managers and employees at time of inspection.</p>
9/19/07	Golden China – re-inspection	<p><u>Non-Critical Violations</u> Flooring in storage room needs to be repaired or replaced. Other prior violations were corrected. Operator is maintaining food temperature logs.</p>
9/13/07	Holiday Inn Express	<p><u>Non-Critical Violation</u> Bleach needed for sanitizing serving utensils.</p>
9/14/07	Apache Dairy Bar	<p><u>Critical Violation</u> Wet wiping cloths must be stored in sanitized water. Corrected at time of inspection.</p> <p><u>Non-Critical Violations</u> Bare wood on cabinets must be sanded smooth and painted or sealed. A sanitizer test kit needs to be purchased. Wall behind deep fryer needs to be heat resistant material.</p>
9/14/07	Dari De Lite	<p><u>Non-Critical Violations</u> Ice cream chest freezer needs to be cleaned. Walls, floor and ceiling in walk-in needs to be scrubbed. Food workers need to wear hats or hairnets. Carpet mat in kitchen must be removed. Ice cream in soft serve unit was 45°F. Any equipment that cannot maintain a temperature of 41°F or below must be replaced by 3/1/08.</p>

9/16/07	T & T's Child Care Center	<p><u>Non-Critical Violations</u> Hats, visors or hairnets are require for hair control. Box of Borax laundry soap was stored on shelf with food.</p>
9/17/07	Kim's Katering	<p><u>Critical Violation</u> Sanitizer for dishwasher was not working.</p> <p><u>Non-Critical Violations</u> Some of the food items were not "date labeled". Bathroom doors need to be self closing. Hats, visors or hairnets are required for hair control. Gloves must be worn when handling "ready to eat" foods.</p>
9/17/07	St. Mike's Golf	<p><u>Non-Critical Violations</u> Bread bags were being reused to store fish in freezer. Pop tubes cannot run through ice that is used for drinks. Ventilation fan above grill needs to be cleaned.</p>
9/17/07	Friendly's Restaurant	<p><u>Non-Critical Violations</u> Observed a buildup of crumbs on floor of walk-in cooler. Hats, visors or hairnets are required for hair control.</p>
9/17/07	Applebee's Grill & Bar	<p><u>Critical Violations</u> Ice cream dippers need to be stored in running water or in food. The dishwasher was not dispensing sanitizer. Food items cannot be stored in ice machine that is used for drinks.</p> <p><u>Non-Critical Violations</u> Hats, visors or hairnets are required for hair control. No test strips were available for sanitizer. CO2 tanks need to be chained to wall so they do not tip over and explode.</p>
9/18/07	Case Vieja Mexican	<p><u>Non-Critical Violation</u> Food in walk-in cooler needs to be date marked.</p>
9/18/07	Sailer's	<p><u>Critical Violations</u> Pork loin in grocery case was at a temperature of 48°F. Cut cantaloupe in produce case was at temperature of 51°F. These food items need to be held at temperatures of 41°F or below to prevent growth of harmful bacteria. Person-in-charge did not know the food temperature requirements under the food code. Person-in-charge explained that the temperature violations were due to the defrost cycle and that a refrigeration contractor would be contacted</p> <p><u>Non-Critical Violations</u> Scented bleach may not be used for sanitizing equipment and utensils.</p>

9/19/07	Sailers – re-inspection	<p>Warewashing sink was soiled, sinks must be kept clean. Grease trap is emitting odors and probably needs to be cleaned. Equipment door handles need cleaning.</p> <p><u>Critical Violations</u> Cut melon in produce case was 53°F, all cut melon was discarded at time of inspection. The operator informed that the produce case may not be used for the display of potentially hazardous foods.</p> <p><u>Non-Critical Violations</u> Refrigeration unit was serviced and food temperatures in grocery case were 45°F or below. After 3/1/08, this unit must be removed from service if food temperatures of 41°F or below cannot be maintained. All other violations were corrected. Operator agreed to maintain temperature logs on refrigerated equipment.</p>
9/18/07	Brookview Health Care Center	<p><u>Critical Violation</u> Sanitizer levels were borderline for dishwasher and three compartment sink. Company was called to adjust dishwasher and look at dispenser on sink.</p> <p><u>Non-Critical Violation</u> Test strips needed for sanitizer for the dishwasher.</p>
9/18/07	Yoder's Restaurant	<p><u>Non-Critical Violations</u> Microwave needs to be cleaned and cracked flooring needs repaired.</p>
9/18/07	Cougar Station	<p><u>Critical Violation</u> Pizza slices need to be marked with discard time.</p> <p><u>Non-Critical Violations</u> Oven hood, top of coffee machines and refrigeration units need to be cleaned. Freezer needs to be defrosted. Storage room needs to be swept. Cracked floor tile needs to be repaired.</p>
9/19/07	The Alley Youth & Community Center	<p><u>Non-Critical Violations</u> Pizza oven and doors and handles on refrigeration units need to be cleaned. Soda cooler needs to be re-plumbed to eliminate standing water.</p>
9/19/07	Little Italy	<p><u>Non-Critical Violation</u> Food items must be "date labeled".</p>
9/19/07	Senor Gringo's	<p><u>Critical Violations</u> Tamales, rice and chicken were at room temperature. Discarded at time of inspection. Some food items were not</p>

		<p>"date labeled". Large containers of dry rice and beans were not covered.</p> <p><u>Non-Critical Violations</u> Large accumulation of dust was observed on fire sprinklers in kitchen. CO 2 tanks need to be chained to wall so that it does not tip and explode.</p> <p><u>Critical Violations</u> Handwashing sink was full of containers, unable to use for handwashing. Meat was thawing at room temperature. Raw hamburger was stored in refrigerator above fresh salsa. Foods were being stored in open metal containers. Open food in cooler were not "date marked". Cheese machine temperature was too low, temperature needed to be increased. Temperature of most of the entrees were borderline and needed to be increased.</p> <p><u>Non-Critical Violation</u> CO 2 tanks need to be chained to the wall to prevent tipping and exploding.</p>
9/19/07	Pic 'N Mix	
9/20/07	Elk's Lodge	<p><u>Non-Critical Violations</u> No soap at hand sink. Side of fryers and floor around fryers need to be cleaned. Eating utensils need to be stored handle up.</p>
9/21/07	All Star Hometown Pizza	<p><u>Non-Critical Violations</u> Salad bar forks need to be stored with handle side up. Boxes of dry goods must be kept off of the floor.</p>
9/26/07	Mr. PBA	<p><u>Non-Critical Violation</u> Kitchen walls and ceiling need to be finished.</p>
9/26/07	Kentucky Fried Chicken	<p><u>Critical Violations</u> Spray nozzle in sink area is creating a cross connection. Food contact surfaces need to be properly washed and sanitized.</p> <p><u>Non-Critical Violations</u> Walls and ceiling in walk-in cooler need to be repaired. Floor and coving in kitchen need to be repaired. Entire floor needs to be re-grouted. Food boxes must be stored off the floor. Standing water on floors needed to be mopped up. Handwashing sinks must be supplied with hot water. Handles of equipment needed to be cleaned.</p>
9/27/07	Kentucky Fried Chicken – re-inspection	<p><u>Critical Violations</u> Spray nozzle in sink area was creating a cross connection – repeat violation. Food contact surfaces need to be properly washed and sanitized – repeat violation.</p>

Non-Critical Violations

Equipment handles need cleaning – repeat violation. Dumpster area was cleaned. Boxes were removed from the floor. Floors were mopped. Remaining facility defects to be addressed at time of remodel.

***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