

WILLIAMS COUNTY HEALTH DEPT.
Critical and Non Critical Violations Report
08/01/2009 - 08/31/2009

FSO/REF	Total Inspections Since March 1st	Critical Violations At Last Inspection	Non-Critical Violations At Last Inspection	Complaints In Last 12 months
BOB-MOR INC DBA RAMADA INN	1	1	1	
BOB-MOR INC DBA RAMADA INN #2	1			
BRYAN SENIOR CENTER	1		1	
CHINA GARDEN	1		3	
CHRI-S-COTT, LLC (SUBWAY)	1			
CHUBBIES	1		2	
CIRCLE K #5633	1	1		
CLUB BENTLEY'S	1		7	
EDON DAIRY TREAT	2			
EDON STEAK HOUSE	2		1	
ERIC'S ALL AMERICAN ICE CREAM FACTORY	2		3	
HARBORSIDE HEALTH CARE - KITCHEN 1	1		1	
HARBORSIDE HEALTHCARE KITCHEN 2	1		2	
JACOBY PACKING CO	1			
KAISER'S SUPERMARKET INC.	1		5	
KAISERS SUPERMARKET	1		2	
LAST CALL	1		3	
LAZY RIVER CAMPGROUND	1			
LOYAL ORDER OF MOOSE #312	1	3	2	
LOYAL ORDER OF THE MOOSE #1064	1		3	
MILLER'S COUNTRY KITCHEN	1	2	2	
MOHRE'S SPIRITED DINING	1		2	
MONTPELIER AUTO AUCTION OF OHIO LLC	1	1	3	
PIONEER VILLAGE MARKET	1	1	7	
RITA'S ON THE SQUARE	1		4	
RITAS FAMILY DINING	1			
RIVERSIDE GREENS, INC.	2		1	
ROCKET'S GRUB & PUB, LLC	1	1	2	
SAM'S PLACE	2		1	
SHAFFERS	1	1	4	
SLATTERY MARATHON SERVICE	1		2	
SONIC DRIVE IN	1			

**WILLIAMS COUNTY HEALTH DEPT.
Critical and Non Critical Violations Report
08/01/2009 - 08/31/2009**

FSO/REF	Total Inspections Since March 1st	Critical Violations At Last Inspection	Non-Critical Violations At Last Inspection	Complaints In Last 12 months
SUBURBAN GOLF CLUB	2			
SUBWAY	1			
SUSIES LUNCH KITCHEN	1		3	
THE COFFEE BASKET	1		4	
THE INN AND VILLAS AT FOUNTAIN PARK	1		3	
UNITY MAIN STOP	1		1	
VFW POST 8628	1			
Grand Totals	45	11	75	

FACILITIES SIX OR MORE NON-CRITICAL VIOLATIONS

CLUB BENTLEY'S

- 4.5 A – CLEAN MOP SINK IN BASEMENT
- 4.5 A – CLEAN SPILLAGE IN REFRIGERATOR
- 5.4 R – REMOVAL FREQUENCY
- 6.2 C- HAND DRYING PROVISION
- 6.4 B – CLEANING DONE AS NECESSARY
- 6.4 N – PREMISES- UNNECESSARY ITEMS AND LITTER
- 20- EXISTING FACILITIES AND EQUIPMENT

PIONEER VILLAGE MARKET

DELI AREA:

- 2.3 C – HAIR RESTRAINTS
- 3.4 G – CRITICAL- READY TO EAT TCS FOOD DATE MARKING DISPOSITION
- 3.5 C – FOOD LABELS

MEAT AREA:

- 3.4 C – THAWING
- 4.2 I – SANITIZER SOLUTION TESTING DEVICES
- 6.1 A – FLOORS, WALLS, CEILINGS
- 4.1 H – NON FOOD CONTACT SURFACE CLEANABILITY
- 3.2 Q – FOOD STORAGE

FACILITIES TWO OR MORE CRITICAL VIOLATIONS

LOYAL ORDER OF MOOSE #312

- 3.4 G – CRITICAL – READY TO EAT TCS FOOD DATE MARKING
- 2.3 A – CRITICAL – EATING DRINKING AND USING TOBACCO
- 3.4 H – CRITICAL- TCS RTE FOOD DISPOSITION
- 2.3 C – HAIR RESTRAINT
- 4.1 KK- EQUIPMENT CERTIFICATION AND CLASSIFICATION

MILLERS COUNTRY KITCHEN

- 2.4 B – CRITICAL- DEMONSTRATION OF KNOWLEDGE
- 4.5 – CRITICAL – FOOD CONTACT SURFACE CLEANING FREQUENCY
- 4.4 A – EQUIPMENT IN GOOD REPAIR/PROPER ADJUSTMENT
- 4.4 N – SANITIZER CONCENTRATION