

## July 2009 Inspections

- **Mi Ranchito**, 875 N. Washington St., **Non-critical violations: 0, Critical violations:** Time/temperature controlled for safety food was not held at the proper cold holding temperature. **Corrected.** The walk in cooler was not operating at the proper cold holding temperature.
- **Becky's Village Restaurant**, 301 State St., **Non-critical violations: 1, Critical violations:** Multiple time/temperature controlled for safety foods were not dated properly. **Corrected.**
- **J&J Butler**, State and Walcot St., **Non-critical violations: 2**
- **Short Stop Carryout**, 741 E. Main St., **Non-critical violations: 1**
- **YWCA**, 408 E. Main St., **Non-critical violations: 0**
- **The Ohio City Depot**, 226 Shane St., **Non-critical violations: 0**
- **Holiday Inn Express and Suites**, 860 N. Washington St., **Non-critical violations: 1**
- **Wal-Mart Supercenter**, 301 Towne Center Blvd., **Non-critical violations: 0**
- **Van Wert County Day Care**, 10485 Van Wert Decatur Rd., **Non-critical violations: 0**
- **Hong Kong Buffet**, 349 Towne Center Blvd., **Non-critical violations: 1, Critical violations:** Time/temperature controlled for safety food was not held at the proper temperature. **Corrected.** A cooler holding time/temperature controlled for safety food was not holding at the proper temperature.
- **The Main Street Ice Cream Parlor**, 107 E. Main St., **Non-critical violations: 0**
- **Brookside Convenience Store**, 1301 W. Main St., **Non-critical violations: 0**
- **The Tavern**, 110 W. Tully St., **Non-critical violations: 1**
- **Van Wert Manor**, 160 Fox Rd., **Non-critical violations: 0**
- **Old South Tavern**, 213 E. Main St., **Non-critical violations: 1**
- **Beverage Barn**, 108 N. Adams St., **Non-critical violations: 0**
- **Club II**, 104 S. Adams St., **Non-critical violations: 0**
- **Wendy's**, 1234 S. Shannon St., **Non-critical violations: 0**
- **Klosterman's Pizza**, 1017 E. Main St., **Non-critical violations: 0**
- **Orchard Tree**, 1058 W. Main St., **Non-critical violations: 7, Critical violations:** Bare hand contact was observed with ready-to-eat foods. Cold holding temperatures for time/temperature controlled for safety foods were not 41°F or below as required. A cooler holding time/temperature controlled for safety food was not 41°F or below as required.