

State of Ohio
Standard Inspection Report

SCANNED

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|---|---|------------------------------|----------------------------------|
| Name of facility <i>Tolly's Gastropub</i> | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number <i>178</i> | Date <i>12-5-16</i> |
| Address <i>644 Wagner Ave Greenville</i> | Category/Descriptive <i>C35</i> | | |
| License holder <i>William Longfellow</i> | Inspection time (min) | Travel time (min) | Other |
| Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> | Follow-up date (if required) | | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

| | |
|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

Food

| | |
|-----|---|
| 3.0 | Safe, unadulterated and honestly presented |
| 3.1 | Sources, specifications and original containers |
| 3.2 | Protection from contamination after receiving |
| 3.3 | Destruction of organisms |
| 3.4 | Limitation of growth of organisms |
| 3.5 | Identity, presentation, on premises labeling |
| 3.6 | Discarding or reconditioning unsafe, adulterated |
| 3.7 | Special requirements for highly susceptible populations |

Equipment, Utensils, and Linens

| | |
|-----|---------------------------------------|
| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

| | |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying |
| 4.8 | Protection of clean items |

Water, Plumbing, and Waste

| | |
|-----|--|
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Physical Facilities

| | |
|-----|--|
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| 6.4 | Maintenance and operation |

Poisonous or Toxic Materials

| | |
|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Special Requirements

| | |
|-----|--|
| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

previous violations corrected Facility looks cleaner.

| | | |
|-------------------------------------|-----------------------------|---------------------------------|
| Inspected by <i>Megan Kaisee</i> | R.S./SIT # <i>143136</i> | Licenser <i>Darke Co #10</i> |
| Received by <i>[Signature]</i> | Title | Phone |

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

SEARCHED
 SERIALIZED
 INDEXED
 FILED
 12-2-14
 OHIO DEPARTMENT OF HEALTH
 00-COM

| | | | |
|---|---|------------------------------|----------------------------------|
| Name of facility Tolly's Gastropub | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 178 | Date 12-2-14 |
| Address 644 Wagner Greenville | Category/Descriptive C35 | | |
| License holder William Longfellow | Inspection time (min) | Travel time (min) | Other |
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| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

(5.10) Observed a knife and spoon in the handwashing sink in wait staff area. ~~And~~ Discussed all handwashing STAKS shall not be used for any other purpose than handwashing.

(4.5) Observed a build up of grease/debris on side of oven under hood, the batter station, ceiling in cooking area. Discussed areas shall be kept free of an accumulation of debris. PIC stated they just came out of a busy lunch critical.

| | | |
|-------------------------------------|---------------------------|--------------------------------|
| Inspected by Megam Kaiser | R.S./ST # 14316 | Licenser Darke Co HD |
| Received by <i>[Signature]</i> | Title Owner | Phone |

State of Ohio
Continuation Report

SCANNED

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | |
|---------------------------------------|---------------------------|-----------------|
| Name of Facility Tolly's Gastropub | Type of visit Standard | Date 12-2-16 |
|---------------------------------------|---------------------------|-----------------|

Violation(s)/Comment(s)

Note:

- Delivery at time of inspection
- Example documents given.
- A-Okay is cleaning Hood Sunday
- Backflow will be installed Monday.

| | | |
|------------------------------|----------------------|-------------------------|
| Inspected by Megan Kausew | R.S./SIT # 143136 | Licensors Duke CO HD |
| Received by [Signature] | Title [Signature] | Phone |