

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|------------------------------|----------------------------------|
| Name of facility <i>Jolly's Gastropub</i> | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number <i>178</i> | Date <i>2-6-18</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 checked="" type="checkbox"/> Standard <input 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

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

| | |
|---|--------------------------------------|
| 4.4 | Maintenance and operation |
| <input checked="" type="checkbox"/> 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying |
| <input checked="" type="checkbox"/> 4.8 | Protection of clean items |

Poisonous or Toxic Materials

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

Food

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|---|---|
| 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 |
| <input checked="" type="checkbox"/> 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 |

Water, Plumbing, and Waste

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|---|--|
| 5.0 | Water |
| <input checked="" type="checkbox"/> 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

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 |

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 |

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 |

Administrative

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

Violation(s)/Comment(s)

(3.4F) Items temped in prep unit across from grill line. Cole slaw holding at 48°F, diced tomato holding at 47°F, deli meat (ham, turkey, roast beef) holding 47-49°F. Employee voluntarily discarded items at time of inspection. Discussed TCS RTE foods shall hold 41°F or below to prevent growth. critical corrected. Owner stated a new unit has been purchased. Please submit spec sheet for approval. Repeat. Discussed to move unit if the top prepped items cannot maintain 41°F or below.

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|--------------------------------------|-----------------------------|---------------------------------|
| Inspected by <i>Megan Beckler</i> | R.S./SIT # <i>143136</i> | Licenser <i>Darke (D) HD</i> |
| Received by <i>[Signature]</i> | Title | Phone |

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|--|----------------------------------|-----------------------|

Violation(s)/Comment(s)

(4.5A) Observed a build up on prep table doors & outside surfaces of equipment. Discussed non food contact surfaces shall be maintained clean sight to touch. Repeat.

(4.8E) Observed single-use articles & plates stored upright. Discussed they shall be stored inverted or covered to protect from contamination. Manager discussed using deli paper to cover items.

Notes:

- Monitor shelving units in walk-in & prep table by grill line. Shelving units shall not be rusty & maintained smooth & easily cleanable.*
- Discussed rinse water shall only be water*
- Discussed once household equipment is no longer in good repair, it shall be replaced with approved, commercial grade equipment.*
- Discussed ~~to~~ employees shall eat, use tobacco in approved designated areas.*
- Waiting on ontl certificate. went to osu extension today.*

| | | |
|------------------------------------|----------------------------|--------------------------------|
| Inspected by <i>Megan Green</i> | R.S./SV # <i>143136</i> | Licenser <i>DARK CO #10</i> |
| Received by <i>[Signature]</i> | Title | Phone |

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Violation(s)/Comment(s)

(3.4G) Observed lasagna, diced tomato, chicken, ham, & meat loaf without a date mark in walk-in unit. Manager stated items were prepared yesterday & he has not gone through walk-in yet this morning to check new employees work from last night. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth. Employee dated at time of inspection. critical. corrected. Repeat.

(3.4H) Observed chicken dated 1-31. Discussed TCS RTE products shall be discarded after 7th day to limit growth. Manager discarded @ inspection. critical. Corrected.

(6.4N) Observed old equipment stored outside by dumpster area. Discussed items unnecessary to the operation shall be removed so they do not cause a harborage for pests. Manager stated they will be picked up.

(5.15) Hand sink in salad bar area not working. Discussed plumbing systems shall be maintained in good repair. Manager unaware of issue and called in work order at time of inspection.

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| Inspected by <i>Megan Kelley</i> | R.S./SIT # <i>143136</i> | Licensors <i>Darke Co + (1)</i> |
| Received by <i>[Signature]</i> | Title | Phone |