

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JT'S Brew & Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 165	Date 12.27.14
Address 1475 Wagner Ave Greenville	Category/Descriptive C45		
License holder New Greenville Ent	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Complaint <input type="checkbox"/> Pricensing <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <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

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

Poisonous or Toxic Materials

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

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
<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

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

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
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed twice baked potatoes dated 12/16, Ciabatta dated 12/16, wings with a throw out date of 12/24. PIC threw out items at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and discarded after the 7th day to limit growth.

6.2C) Observed no hand towels at the grill line hand washing sink. Each handwashing sink shall be provided w/ disposable towels, continuous towel system or heated air hand drying device.

*All other previous violations have been corrected.

Inspected by Rana Chintaman	R.S./SIT # 164029	Licensors DCHD
Received by Camille E. ...	Title	Phone

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JT's Brew & Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 165	Date 12.21.16
Address 1475 Wagner Ave Greenville	Category/Descriptive C4S		
License holder New Greenville Ent.	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 specify	Follow-up date (if required) 1 week		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

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

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Food

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

Water, Plumbing, and Waste

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

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

2.3C) observed no hats, hair nets or visors being worn by the food employees. Food employees shall effectively restrain hair from contacting exposed food.

3.4G) Observed no date on the gravy, taco meat, green beans on the grill line. Also observed no date on the shredded lettuce. 3 cut green chives in the server line area. PIC threw grill line items away and date marked the server line items. Corrected at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and

Inspected by <i>Anna Schutman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JTS Brew & Grill	Type of visit Standard	Date 12-21-16
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Violation(s)/Comment(s)

3.4G cont.) discarded after the 7th day to limit growth. Critical.

3.4H) Observed cole Slaw ^{dated} 12/13, Spanish rice ^{dated} 12/12, gravy dated 12-6, chili lime sauce dated 12/8, hashbrowns dated 12-10, twice baked potatoes dated 12-11, blue cheese dated 12-13, and apples dated 12-10. RTE TSC foods shall be discarded by its used by date. PIC voluntarily discarded items at the time of inspection. Corrected!

4.4N) PIC stated the dishes in the 3 bay sink are being washed and dried. A chemical sanitizer shall be used to sanitized the dishes. Please start to wash, rinse, & sanitize all dishes. PIC stated that the bar chlorine packets will be used for 3 bay sink until Eco lab can service the 3 bay sink area. Sanitize at a strength of 50-99 ppm.

4.5A) Observed a build up of debris on the frig, oven and freezer doors & handles. Non-food contact surfaces of equipment shall be kept free of food residue & other debris.

Inspected by <i>Laura Schmitz</i>	R.S./SIT # 164029	Licensors DCHID
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

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Name of Facility JT'S Brew & Grill	Type of visit Standard	Date 12-21-14
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Violation(s)/Comment(s)

6.4D) Observed a build up of grease and debris on hood vents & hood system above fryers. Discussed vents and hood shall be thoroughly cleaned on a basis to prevent build up so they are not a source of contamination. Last serviced on 10-15 by Liberty Service. PIC stated they will call & get appt set up w/ Staley Plumbing.

5.1 D) Observed food employee washed out Ketchup bottles in the hand sink by the coffee machine. A handwashing sink may not be used for purposes other than handwashing.

6.2 C) Observed no hand towels at the grill line, hand-washing sink. Each handwashing sink shall be provided w/ disposable towels, continuous towel system or heated air hand drying device.

NOTES: Discussed employee health policy, body fluid spill clean up kit & managers training. Documents given.

Handwashing sign given for mens restroom.

Inspected by <i>Anna Schuster</i>	R.S./SIT # 104029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility JT'S Brew & Grill	License number 165	Date 12-21-14
Address 1475 Wagner Ave Greenville	Category/Descriptive C4S	
License holder New Greenville Ent.	Inspection time (min)	Travel time (min)

Comments:

~~VI~~ VI) Observed no date on gravy, taco meat, green beans, shredded lettuce, green chives (server line) Discussed TCS RTE items shall be date marked for 7 days and discarded after the 7th day to limit growth. PIC pulled items at time of inspection. Corrected.

VI) Observed cole slaw with a used by date of 12/13, spanish rice w/ a used by date of 12-12, gravy w/ a used by date of 12-6, chili lime sauce w/ a date of 12-8, hashbrowns dated 12-10, twice baked potatoes dated 12-11 blue cheese dated 12-13 and apples dated 12-10. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. PIC voluntarily pulled products. Corrected!

III) Observed no hand towels at the grill line hand washing sink. Each handwashing sink shall be provided w/ disposable towels etc.

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
potatoes	hot hold	190°F			
Sausage	cold hold	34°F			
tomatoes (diced)	cold hold	35°F			
lettuce	cold hold	37°F			
gravy	cold hold	41°F			
green beans	hot hold	162°F			

Inspected by Sana Schusterman	R.S./SIT# 164029	Licensor DCHD
Received by [Signature]	Title	Phone