State of Ohio

Standard Inspection Report

Autho	rity: Chapters 3717 ar	id 3715 Ohio Revi	ised Code			
Name of facility		Check one	License numb	per	Date	
JTS Brew & Grill		¥ FSO □ RFE	10	วิ	12.27-14	
Address	Λ		Category/Des	criptive		
1 14 19 Waaner Ave	Greenville		C	1)		
License holder		Inspection time (min)	Travel time (m	nin)	Other	
New Greenville En						
Type of visit (check)		I	Follow-up dat	e (if required)	Sample date/result (if required)	
☐ Standard		,				
	- Calor apoon					
3717-1 OAC Violation Checked Management and Personnel			Daisana	ua au Tauia 88a	4	
2.1 Employee health	4.4 Maintenance and opera	tion		us or Toxic Ma		
2.2 Personal cleanliness	4.5 Cleaning of equipment		_	7.0 Labeling and identification 7.1 Operational supplies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipment		7.2	1	`	
2.4 Supervision	4.7 Laundering			<u> </u>	pray ocparation	
Food	4.8 Protection of clean item	ns .	 	Special Requirements		
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			Fresh juice prod		
3.1 Sources, specifications and original containers	5.0 Water		8.1		dispensing freezers	
3.2 Protection from contamination after receiving	5.1 Plumbing system			Bulk water mac	<u> </u>	
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4		rice preparation criteria	
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid w	aste and rainwater	9.0		nd equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and		20		es and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities					
3.7 Special requirements for highly susceptible populations	6.0 Materials for constructi	on and ronair	Adminis			
Equipment, Utensils, and Linens	6.1 Design, construction, ar	<u>'</u>		1:3-4 OAC 01-21 OAC		
4.0 Materials for construction and repair	62 Numbers and capacities		- L 1 3/1	01-2.1 OAG		
4.1 Design and construction	6.3 Location and placement		-			
4.2 Numbers and capacities	6.4 Maintenance and opera	· · · · · · · · · · · · · · · · · · ·	1			
4.3 Location and installation						
Violation(s)/Comment(s)			7			
3.4G) Observed twice	e baked boto	otoes date	d 12	116,	Ciabatta	
	111					
dated 12/163 MINGS	uith a throw	out dot	} ()+ 1	2/24.	PIC	
threw out larms at	time of 1	nspection	Dis	cussed	1 911	
					3	
1	* .		a tor	1 00	ys and	
discarded after the	e 7th day	to limit	+ aron	NHA.	1	
(1) (1) (1)						
U.X CIODSELVED NO POINC	I towels at	he grill	line	nand	Washina	
SINK. Each hand was	aing sink s	shall be	DYOV	u dad		
1		1 1	, 1		W/ disposable	
towers, continuous to	Nel System 1	11 heater	<u>rioir</u>	. Nanc	I drying device	
KAIL other previous vi	olations ha	ve, been	Cor	recter	4 1 5	
THE VIEW YELVIORS VI	VIVITIVA IVA	VU DECEN	UI	LEUN		
Inspected by	R.S./SIT #	Licensor	Dall	0		
- talucy chinterson	110407	9	DCH	1)		
Received by	Title	, E , , , , , , , , , , , , , , , , , ,	, · · · ·	Phon	е	
N Cumplent Xhall						
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State of Ohio

Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	nty: Chapters 3717 an	a 3715 Onio Revi	sea Coae		
Name of facility		Check one	License num		Date
JTS Brew 3 Grill		XFSO □ RFE	165		12.21.16
Address InfoMac Aug	Greenvil	[p	Category/Des	scriptive)	
License holder	CITECTIVII	Ingraphian time (min)			I Out
Nacl Croppy (ill En	1	Inspection time (min)	Travel time (r	nin)	Other
Type of visit (check)	1.		F-0	- //£	Consular data for sold (% and in the
Standard	orne 🔲 30 day			te (if required)	Sample date/result (if required)
Complaint ☐ Prelicensing ☐ Consu	Itation	,	1 Mt	ek_	(
3717-1 OAC Violation Checked					
Management and Personnel			Poison	ous or Toxic Ma	terials
2.1 Employee health	X 4.4 Maintenance and opera			Labeling and ide	entification
2.2 Personal cleanliness	4.5 Cleaning of equipment a			7.1 Operational supplies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment	and utensils	7.2	Storage and dis	play separation
2.4 Supervision	4.7 Laundering 4.8 Protection of clean item	0	- Special	Special Requirements	
Food	L - J	J	8.0	Fresh juice prod	
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers	Water, Plumbing, and Waste		8.1		dispensing freezers
3.2 Protection from contamination after receiving	5.0 Water		8.2	- 	
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks		8.3		rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	aste and rainwater	9.0		nd equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and		20		s and equipment
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Adminis	-	
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction	on and renair	Adminis	01:3-4 OAC	4,-11-4-1-11-11-11-11-11-11-11-11-11-11-11
Equipment, Utensils, and Linens	6.1 Design, construction, an			701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacities		7		
4.1 Design and construction	6.3 Location and placement				
4.2 Numbers and capacities	6.4 Maintenance and opera	tion			
4.3 Location and installation	/				
Violation(s)/Comment(s)					
0001	10 JAALY 104	HC -	~ · •	1.0.	
d.30) ODSALVED NO VIO	ts, Nair no	ts or VI	<u> 50 Y S</u>	<u> 1961 I</u>	19 WOLL
bu the food employ	JES. Food o	mployees	SIMI	1 Affer	ctively
	1	1 1	0		1
restrain hair tro	m contactir	ng exposi	ed ro	od.	
		~			
13.4G) Observed no date	on the o	ravy, taco	ofm (Yt. aver	on beans
ON HON AWILL LINE D'	LAULIANA ADI	vici dala	<i>σ</i> 0. ο	1101	alakedada
OIL TIPE GITTI TITLE FT	120 ONZIANCI	TIV COTE	, UYL	TID	DITTUDEU
19thice 3 'out avery	Chives in th	ie spyvpr	line	<u>, (XYPO</u>	<u> 1. 121() </u>
thern avill line item	s away (and date	E May	KAN 1	he, Server
1 2000 0000		1 1 10 00	r HML	The state of the s	VIII JCIVET
TIME HUNS. CONVERTE	1 (it time (of MSpect	LIOVI	LISCU	issed all
TCS RTE GOODS STOO	Il be dates	marked	for	7 da	us and
Insufficient A	I D O 1017 "	1			
Inspected by	R.S./SIT # 100	Licensor	CHO	`	
Propried by A A A) 14702 Title) Phon	Δ
11/1/19197 9	11110			Filon	
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JTS Brew 3 Grill	Type of visit Standard	Date 12:21-14
Violation(s)/Comment(s)		
3.4G cont) discarded after the 7th day	to limit ar	civillo
Critical.	J	
		nxed
3.4H) Observed cole Slaw dated 12/13	, Spanish r	ice 12/12,
gravy dated 12-le, Chili lime sauce date	ed 12/8, hash	prowns
dotted 12:10, twice baked potentoes dated	12-11, Dive Cl	neese
dated 12-13, and apples dated 12-10. F		
be discarded by its used by date.	PIC volunto	irily
discarded items at the time of ins	pection. Con	rected!
4.4N) PIC Stated the distres in the	3 bay sink c	are
being washed and dried. A chemica	1 Sanitizer	Shall
be used to sanitized the dishes. I		
ringe 350 mitize all dishes. Pic Sto		
Chlorine packets will be used for 3	bay sink un	til
ecolab can service the 3 bay sink	. avea. Sani	t17e
at a strength of 50-99 ppm.		
4.50 Unserved a build up of debris or	. 1	
and freezer doors 3 handles. Non-Food		
equipment shall be kept free of for	od residue?	oris.
Inspected by R.S./SIT # 120 Licensor	HID	
Reseived by Title	Phone	
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JT'S Brew 3 Grill	Type of visit Standard	Date 12.31.14
Violation(s)/Comment(s)	15 1 (M) (O. O. O. O.)	110 011 14
(4.4D) Observed a build up of gre	ease and de	bris
on hood vents 3 hood system about	ie Fryers, Disci	ussed
vents and hood shall be throught	cleaned on a	e bosis
to prevent build up so they are	e not a source	e of
Contamination. Last serviced on 10-1	5 by Liberty Ser	rvice. Pro
Stated they will call 3 get appt set up	W/ Stally Plum	VINO
5.10) observed food employee was	A MOUNT KETCHUP	DOTTIES
SINK may not be used for parposes		
JITA MINI VIOL VISIGIFORES	OTHER THANKS	<u> </u>
6.2 C) Observed no hand towers at H	ne arill line h	and -
Washing SINK. Each handwashing 5	ink shall be pr	ovided w/
disposable towels, continuous towel	system or heat	ed air
hand drying device.	·	-
12100 To 100 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	, ,	
NHES: Discussed employee health	en policy, boo	<u> </u>
	anagers tran	11119.
Documents given. Handwashing sign given for	mens vostrani	r))
TIMICIVALLISIANY SINCIPION	1111/10 143/11001	
		, , , , , , , , , , , , , , , , , , ,
Inspected by R.S./SIT # Lice	ensor TVHD	

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Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

JT'S Brew & Grill	License number	Date 12.21014
Address	Category/Descriptive	100010
1475 Wagner Ave Greenville	C4S	
License noiger #	Inspection time (min)	Travel time (min)
New Greenville Ent.	·	
Shredded lettuce, green chive	n aravy, tal	co meat, areen beans
Shredded lettuce, green chive	(Server line)	DISCUSSED TOS RIF
items Shall be date marke	of for Mays	3 and discarded
after the 7th day to limit	growth of 10	buriect items at tim
Of Inspection. Corrected.		
VI) Observed cole slaw with a w	ised by date	of 12/13, Spanish ric
WI a used by date of 12-12, gro	NY W/ a use	d by date of 12.6
Chili lime sauce w/ a date of 12	·B, hashlorov	uns dated 12-10,
twice baked potatoes dated 12	. Il Dive Chee	se dated 12:13 and
apples dated 12.10. Discuss	ed all TOS R	TE foods a hall ha
discovered of her the 7th day	to limit a	PIO Male de
discarded after the 7th day	TO HIMIT 9	rowth. PIC Voluntar,
pulled products. Corrected!		
111 \ \(\)		
11) Onserved no hand towels at the Temperature Log MANOWASHING SINK SHALL	grill line ho	ind washing sink. Ead
Temperature Log MINOWASNING SINK SMALL	he provided	w/disposable towels
Indicate state food is in (receiving, storage, Food item Prografic coeffice Temperature	Food item	Indicate state food is in (receiving, storage, Temperature
preparation, cooling, holding, reheating, etc.)		preparation, cooling, holding, reheating, etc.)
potatues not hold 190°F		
Sausage cold hold 34°F		
tomatoes (diced) (old hold 35°F)		
lettuce coldhold 37 F		
yeen hears hot hold 162°F		
THE MUNICIPALITY OF THE PROPERTY OF THE PROPER		
	Licensor	
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