

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>JTS Brew &amp; Grill</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>105</b>	Date <b>2-16-17</b>
Address <b>1475 Wagner Ave Greenville</b>			Category/Descriptive <b>C45</b>	
License holder <b>New Greenville Ent.</b>		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	Laundering
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.

Inspected by <b>Megan Keller</b>	R.S./SIT # <b>11334</b>	Licensors <b>Darke Co HD</b>
Received by <b>Jessica Moore</b>	Title	Phone

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>JT'S Brew &amp; Grill</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>145</b>	Date <b>1-31-17</b>
Address <b>1475 Wagner Ave Greenville</b>	Category/Descriptive <b>C49</b>	License holder <b>New Greenville Ent.</b>	Inspection time (min) <b>40 95</b>
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Precicensing	<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

#### 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)

(3.4c) Observed bulk roll of raw sausage thawing on a pan at room temperature. Discussed the following thawing approved methods: under refrigeration that maintains the food temperature 41°F or less, completely submerged under running water at a temperature of 70°F or below with sufficient velocity to agitate & float off loose particles in overflow for a period of time that does not allow the product to be above 41°F, or as part as a cooking process. Discarded.

Inspected by <b>Megan Keebler</b>	R.S./SJT # <b>143134</b>	Licenser <b>DAVE CO HD</b>
Received by <b>Camille</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility JT'S Brew & Grill	Type of visit Standard	Date 1-31-17
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**Violation(s)/Comment(s)**

(3.4 G) Observed <sup>diced</sup> tomatoes in salad prep table, taco meat in pizza prep table, and egg mixture, potatoes, and sausage gravy in the walk-in without a date mark. Discussed all RTE foods shall be date marked for 7 days and discarded after the 7th day to limit growth. Critical. Diced tomatoes were prepared yesterday and other items discarded at time of inspection. The day the item is prepared is day one.

(2.3 C) Observed cook preparing food without a hair restraint. Discussed a hair restraint (hat, visor, or hair net) shall be worn to effectively restrain hair from exposed food.

(3.2 C) Observed raw product stored above cooked product in small walk-in cooler. Discussed raw product shall be stored below ready to eat products to protect from contamination.

Inspected by Megan Kellan	R.S./SIT # 143136	Licenser Darke Co HD
Received by [Signature]	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>JT'S Brew &amp; Grill</b>	License number <b>1165</b>	Date <b>1-31-17</b>
Address <b>1475 Wagner Ave Greenville</b>	Category/Descriptive <b>C45</b>	
License holder <b>New Greenville Ent.</b>	Inspection time (min) <b>75</b>	Travel time (min)

**Comments:**

VI. Observed diced tomatoes, taco meat, egg mixture, potatoes, and sausage gravy without a date. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth.

VII. Observed raw product stored above cooked product. Discussed all raw products shall be stored below RTE foods to protect from contamination.

**Temperature Log**

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
eggs	Cold Hold	36°F	green beans	Hot Hold	175°F
milk	Cold Hold	35°F	mashed potatoes	Hot Hold	171°F
slaw	Cold Hold	35°F	taco meat	Cold Hold	38°F
spinach dip	Cold Hold	38°F	marinara	Hot Hold	161°F
fiesta slaw	Cold Hold	35°F			
sausage gravy	Cold Hold	36°F			
collage cheese	Cold Hold	37°F			
Inspected by <i>[Signature]</i>	R.S./SIT#		Licenser <b>Duke Co #10</b>		
Received by <i>[Signature]</i>			Title		Phone