

State of Ohio Standard Inspection Report

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>143/36</i>	Licensor <i>Darke Co #10</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Standard Inspection Report

WT Longfellow 34e
yahoo.com

Authority: Chapters 3717 and 3715 Ohio Revised Code

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		
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Violation(s)/Comment(s)

(5.10) Observed a knife and spoon in the handwashing sink in wait staff area. ~~And~~ Discussed all handwashing sinks 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 # 143136	Licenser Darke Co HO
Received by [Signature]	Title Owner	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Tolly's Gastropub	Type of visit Standard	Date 12-2-16
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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 Dart CO HD
Received by [Signature]	Title [Signature]	Phone