State of Ohio Standard Inspection Report



Author	rity:	Cha	pters 3717 and 3715 Ohio Re	vised (Code				
Name of facility		Check one	Licens	License number		Date			
Tolly's Gastropub			Ja FSO □ RFE		アト	-	12-5-16		
Address		<u> </u>		Catego	Category/Descriptive				
644 Wagner the	C	7/2	PLNVI'/6 Inspection time (min)	1 (35	n			
License holder	<u> </u>		Inspection time (min)	Travel	ime (m	in)	Other		
William Innter	1)						
Type of visit (check)	a			Follow	un date	(if required)	Sample date/result (if required)		
Standard - Follow up Foodb				. 5.1017	Jample date/result in required/				
☐ Complaint ☐ Prelicensing ☐ Consu	ıltatio	n	☐ Other <i>specify</i>						
3717-1 OAC Violation Checked									
Management and Personnel				P	oisono	ıs or Toxic Ma	terials		
2.1 Employee health		4.4	Maintenance and operation		7.0	Labeling and ide	entification		
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils				7.1	Operational sup	plies and applications		
2.3 Hygienic practices			Sanitizing of equipment and utensils		7.2 Storage and display separation				
2.4 Supervision			Laundering		Special Requirements				
Food		4.8 Protection of clean items			8.0 Fresh juice production				
3.0 Safe, unadulterated and honestly presented	Wat	er, P	umbing, and Waste		8.1		dispensing freezers		
3.1 Sources, specifications and original containers			Water	-	8.2	Custom process			
3.2 Protection from contamination after receiving		5.1	Plumbing system		8.3	Bulk water mac			
3.3 Destruction of organisms		5.2	Mobile water tanks		8.4	Acidified white	rice preparation criteria		
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid waste and rainwater		9.0	Facility layout a	nd equipment specifications		
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables		20	Existing facilitie	s and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Phys	sical	Facilities	Δ	Administrative				
3.7 Special requirements for highly susceptible populations			Materials for construction and repair	— í	901:3-4 OAC				
Equipment, Utensils, and Linens		-	Design, construction, and installation	─ │		01-21 OAC			
4.0 Materials for construction and repair			Numbers and capacities						
4.1 Design and construction		6.3	Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and operation								
4.3 Location and installation									
Violation(s)/Comment(s)		,		1 0			12-6-5		
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AGR 1268 2/12 Ohio Department of Agriculture							pgof		

State of Ohio State of Ohio Standard Inspection Report



Autho	ority: Chapters 3717 and 3715 Ohio Revise	ed Code					
Name of facility	Check one Li	cense number Date					
TOILY'S GASTro	pub XFSO RFE	178 12-2-16					
644 Wagner	areenville	ategory/Descriptive					
License holder	Inspection time (min)	avel time (min) Other					
$\perp (x) i l l a m = L000$	tellow						
Type of visit (check) Standard Follow up Food		ollow-up date (if required) Sample date/result (if required)					
☐ Complaint ☐ Prelicensing ☐ Cons	sultation						
3717-1 OAC Violation Checked		Control of the Contro					
Management and Personnel		Poisonous or Toxic Materials					
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification					
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications					
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation					
2.4 Supervision	4.7 Laundering	Caralal Daminamenta					
Food	4.8 Protection of clean items	Special Requirements					
3.0 Safe, unadulterated and honestly presented	Water Diumbing and Wests	8.0 Fresh juice production					
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers					
3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom processing					
3.3 Destruction of organisms	75.1 Plumbing system	8.3 Bulk water machine criteria					
	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria					
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications					
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment					
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities	Administrative					
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair	901:3-4 OAC					
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC					
4.0 Materials for construction and repair	6.2 Numbers and capacities	3701-21 OAG					
4.1 Design and construction	6.3 Location and placement	. · ·					
4.2 Numbers and capacities	 						
4.3 Location and installation	6.4 Maintenance and operation						
150 Essection and instantation							
Violation(s)/Comment(s)							
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arta a and	DIBCUSSED all	handwashing					
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AGR 1268 2/12 Ohio Department of Agriculture

State of Ohio

Continuation Report



Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Tolly's Gastropub	Standard	12-2-16
/ Violation(ş)/Comment(s)		
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