

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility JT's Brew and Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 165	Date 5/30/17
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 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 specify	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
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
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 sausage, links, potatoes, and sausage gravy not dated in the walk-in. PIC stated they are items from Sundays breakfast. Discussed all TCS RTE foods shall be date marked for 7 days and discarded after the 7th day to limit growth. Critical.

6.1(I) PIC, stated light shields are in the process of getting repaired.

All other previous violations have been corrected.

Inspected by <i>Sandra Schuterman</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Joshua Hill</i>	Title	Phone

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 1165	Date 5/16/17
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 <i>specify</i>		Follow-up date (if required) 2wks	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

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

<input 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 checked="" 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 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 checked="" type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input 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)

4.5B) PIC stated grill line utensils are being cleaned once a shift (5 hrs). Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Critical.

3.4G Observed sliced ham dated 5/9 in back walk-in and roasted red pepper sauce dated 5/12, garlic gravy dated 5/5 and Roastmary chicken dated 5/12 in the beer/raw product cooler. PIC voluntarily discarded items at time of inspection. Discussed all TCS RTE foods shall

Inspected by <i>Anna Schuetermader</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Gresha Hice</i>	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 5/16/17
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Violation(s)/Comment(s)

3.4G cont.) be date marked for 7 days and discarded after the 7th day to limit growth. Critical. Corrected!

3.21) Observed a build-up of ice on the freezer door. PIC stated ice is removed weekly. Discussed food shall be protected from contamination of the premise.

6.1I) Observed 2 broken light shields in the dish machine area. Discussed light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food, clean equipment.

2.2C) Observed dish washer ^{employee} go from working with dirty dishes to taking off clean dishes. Food employees shall clean their hands and exposed portions of their arms when working with exposed food, clean equipment or utensils. Critical.

3.2C) Observed breaded items in walk-in and grill line cooler with no coverings. During storage, the food products ^(pickles, zucchini) shall be covered.

Inspected by Laura Schusterman	R.S./SIF # 11641029	Licenser DCHD
Received by Christa Hill	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility JT'S Brew & Grill	License number 165	Date 5/16/17
Address 1475 Wagner Ave Greenville	Category/Descriptive C4S	
License holder New Greenville Ent.	Inspection time (min)	Travel time (min)

Comments:

III) Observed dish washer employee go from working with dirty dishes to taking off clean dishes. Food employees shall clean their hands and exposed portions of their arms when working with exposed food, clean equipment or utensils.

VI) Observed sliced ham dated 5/4 in back walk in and roasted red pepper sauce dated 5/12, garlic gravy dated 5/5 and rosemary chicken dated 5/12 in the beer/raw product cooler. PIC voluntarily discarded items at the time of inspection. Discussed all TCS RTE foods shall be dated for 7 days and discarded by the 7th day to limit growth. Corrected.

VII) PIC stated grill line utensils are being cleaned once a shift (every 5 hours). Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

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
green beans	hot hold	155°F	gravy	hot hold	170°F
✓ ham	cold hold	43°F	✓ slaw	cold hold	39°F
chicken tenders	hot hold	198°F	milk	cold hold	39°F
tomatoes	prepping	51°F	sour cream	cold hold	41°F
pizza sauce	hot hold	163°F	lemons	cold hold	38°F
salad	cold hold	41°F			
vegie soup	hot hold	158°F			
Inspected by Xana Schutman	R.S./SIT# 164029	Licensor DCHO			
Received by Alia Hille	Title		Phone		