

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Tolly's Gastropub</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>178</b>	Date <b>12/22/17</b>
Address <b>644 Wagner Ave. Greenville, OH 45331</b>		Category/Descriptive <b>C3S</b>		
License holder <b>William Longfellow</b>		Inspection time (min) <b>180</b>	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) <b>1 Week</b>		Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

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

<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" 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 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)

3.2(K) Observed a single-use non-handle cup ~~in~~ on the container of flour. Observed the handle of the scoop in the food of the container of salt/sugar. Discussed that all handles must be stored above the top of food to protect from contamination.

3.2(A) Observed onions and potatoes on the floor below the hot holding unit. Discussed that all food shall be stored at 6" or higher to protect from contamination.

3.4(F) Observed the pizza prep table and the salad prep table holding higher than 41°F. The pizza sauce was 50°F, the ranch dressing was 47°F, and the poppy seed dressing was 48°F. Also observed the prep table by the grill holding above 41°F. Discussed that all TCS foods shall

Inspected by <b>Brittany Heitzel</b>	R.S./SIT # <b>16-4147</b>	Licensor <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone

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**Continuation Report**

12/22/17

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**Violation(s)/Comment(s)**

3.4(A) continued... be held at 41°F or lower to prevent the growth of bacteria. Inspection was during the lunch rush. Please monitor these refrigeration units. If temperature continues to hold high, the food shall be discarded. \* CRITICAL

3.4(G) Observed individually wrapped steaks and onions in the walk-in cooler not date-marked. Also observed turkey and mango sauce date marked for 12/14 in the walk-in cooler. Discussed that all RTE, TCS foods shall be date-marked after 24 hours and used or discarded by the 7<sup>th</sup> day to ~~prevent~~ the growth of bacteria. Please date-mark the steaks and onions and discard the turkey and mango sauce. \* CRITICAL

4(E) Observed 4 sponges above the bar 3-compartment sink. Discussed that sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

4.1(G) Observed a build-up of food debris on the can-opener. Discussed that cutting or piercing parts of can openers shall be readily removable for cleaning. Please Clean.

4.1(N) Observed a build-up of grease on the hood system. Discussed that hoods shall be cleaned at a frequency to prevent draining or dripping onto food. PIC stated hood will be cleaned Sunday.

4.1(Y) Observed no thermometer in the walk-in cooler. Discussed that any all cold-hold units shall be equipped with a thermometer. Please obtain.

Inspected by <i>Kristy Weitzel</i>	R.S./SIT # <b>16-4147</b>	Licensor <b>DCHD</b>
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Violation(s)/Comment(s)

4.5 (A) Observed a build-up of debris on the pop nozzles and in the ice machine. Discussed that all food-contact surfaces shall be clean sight to touch. Please clean these areas. \*CRITICAL

4.5 (A) Observed the silverware drawer and ledges of multiple equipment in the kitchen with a build-up of food residue. Discussed that nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean these items at a more frequent pace.

4.4 (S) Observed flour, sugar/salt, brown sugar, and fries being stored in pickle buckets. Discussed that single-use articles may not be re-used. Please start to replace these containers.

4.8 (E) Observed multiple plates and take-out containers being stored face up. Discussed that all clean equipment and utensils shall be covered or inverted to protect from contamination.

Inspected by <i>Brittany Workne</i>	R.S./SIT # 16-4147	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone