

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility IT's Brew & Grill		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 165	Date 4/10/18
Address 1475 Wagner Ave Greenville		Category/Descriptive CHS		
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 checked="" 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

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

2.3(A) Observed food employees open drink cups on grill line, above breading area, above dishwashing dryer rack, and dry food storage unit. PIC moved 3 discarded cups at time of inspection. Discussed an employee shall eat, drink or use tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils or linens; unwrapped single-service articles. This does not prohibit a food employee from drinking from a closed beverage container if the container is handled to prevent contamination of employee's hands, the container and exposed food; cleaned equipment, utensils, or linens or unwrapped single-service articles. Corrected.

Inspected by Xaura Schmitterma	R.S./SIT # 110.4029	Licensors DCHD
Received by Misha Hue	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name JT'S Brew & Grill	Type of inspection Standard 4/10/18
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Violation(s)/Comment(s)

2.4C) Facility has an employee health policy, however none of the employees have signed off on the policy. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

3.4H) Observed twice baked potatoes with a discard date of 4/6 and ciabatta with a discard date of 4/9. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE food shall be discarded by the 7th day to limit growth. Critical. Corrected.

4A) Observed salad & fruit prep table shelving units to be rusting and chipped paint. Discussed food contact surfaces shall be corrosion-resistant, finished to have a smooth and easily cleanable surface. Please repair or replace.

Inspected by <i>Kayla Schmitz</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Christie</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 4/10/12
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Violation(s)/Comment(s)

4.4B) Observed several cutting boards on the grill line to be in bad repair (scoring, broken corner, etc.) Discussed surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

4.9B) Observed a build up of debris above the fryer area, doors on the salad bar prep table, outside of the heat box and the side of the cooler unit next to grill line, hand sink. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue & other debris.

Notes: • Dean deep fryer approved at time of inspection.
• Prior to purchasing equipment please send the spec sheet to the health department for approval: laura.schwieterman@darkecountyhealth.org

Inspected by Laura Schute	R.S./SIT # 164029	Licenser DAID
Received by Jisha Hill	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility JT'S Brew & Grill	License number 165	Date 4/10/18
Address 1475 Wagner Ave, Greenville	Category/Descriptive C4S	
License holder New Greenville Ent.	Inspection time (min)	Travel time (min)

Comments:

VD Observed twice baked potatoes with a discard date of 4/6 and ciabatta with a discard date of 4/9 in the grill line 4 door cooler. PIC voluntarily discarded items at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical. Corrected.

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
cottage cheese	cold hold	37F	tomatoes	cold hot	38F
cheese sauce	hot hold	165F	potatoes	hot hold	138F
mashed potatoes	cold hold	38F	soup	hot hold	142F
cole slaw	cooling	50F	milk	cold hold	38F
ham	cold hold	38F			
sausage	cold hold	37F			
lettuce	cold hold	38F			
Inspected by <i>Amica Schmitz</i>	R.S./SIT# 16-4029	Licensors DCHD			
Received by <i>Jiska Hui</i>	Title	Phone			