

# 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>5-23-18</b>
Address <b>6441 Wagner Ave Greenville</b>		Category/Descriptive <b>C35</b>		
License holder <b>William Longfellow</b>		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 checked="" 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 type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

<input type="checkbox"/>	4.4 Maintenance and operation
<input 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 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 checked="" type="checkbox"/>	6.4 Maintenance and operation

#### Administrative

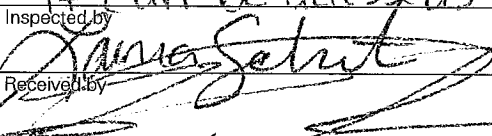
<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

### Violation(s)/Comment(s)

2.4A) No ODH certification. Please, contact Ohio Department of Health for the certification.

3.4G) Observed hot bacon dressing with a made date of 5/1/18. Discussed TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth. Critical. Corrected @ inspection.

6.1A) PIC has contacted maintenance to repair hole by mop area. PIC stated hole was made this winter b/c pipes were freezing. Recommended making it a door so it can be accessed.

Inspected by 	R.S./SIT # <b>164029</b>	Licensors <b>DEHO</b>
Received by	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5.23.18

Facility name Tolly's Gastropub	Type of inspection Follow-up
------------------------------------	---------------------------------

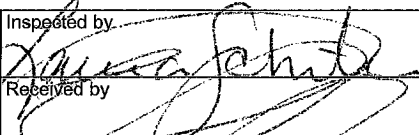
Violation(s)/Comment(s)

64N) Ban saw has been moved outside, by dumpsters. Discussed to remove it from the facility in a timely manner so it doesn't harborage any pest.

All other previous violation have been corrected.

Notes:

- New Berg prep table has been approved and purchased. Currently using ice baths to keep prep table items cool. Old unit will be removed and possibly repaired/replaced depending on cost.
- Remember all food and ~~food~~<sup>paper</sup> products shall be 6" above the floor.
- Monitor rusting on the shelves in walk-in and grill line prep cooler.

Inspected by 	R.S./SIT # 164029	Licenser DCHD
Received by	Title	Phone

# 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>5.22.18</b>
Address <b>1044 Wagner Ave Greenville</b>		Category/Descriptive <b>C3S</b>		
License holder <b>William Longfellow</b>		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 checked="" 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	Laundrying
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
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
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

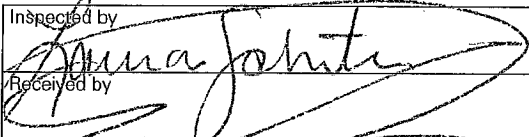
#### Administrative

901:3-4 OAC
3701-21 OAC

#### Violation(s)/Comment(s)

3.4F Observed deli meats, lettuce, tomatoes and cheese being cold held at 46-56°F in ice baths since prep cooler was not holding temperature this morning. Products were discarded at time of inspection. New ice was added to ice baths. Discussed TCS RTE foods shall be maintained @ 41F or below. Critical.

-PIC stated a new preptable was purchased yesterday!

Inspected by 	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHO</b>
Received by	Title	Phone

**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>5-21-18</b>
Address <b>644 Wagner Ave. Greenville</b>	Category/Descriptive <b>C3S</b>		
License holder <b>William Longfellow</b>	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) <b>2 days!</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 checked="" type="checkbox"/> 2.4 Supervision

**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

**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

<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

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0 Water
<input checked="" 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

**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 checked="" type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input checked="" type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**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

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

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

2.4A) No ODH certification available at time of inspection. Discussed at least 1 employee that has supervisory & management responsibility and the authority to direct and control food prep and service shall obtain level 2 certification. Please obtain ~~ODH~~ ODH certificate. Call ODH to obtain certificate.

2.4C) No body fluid clean up policy available at time of inspection. Discussed FSO's shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO. Please acquire.

Inspected by <i>[Signature]</i>	R.S./SIT # <b>164029</b>	Licensors <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone

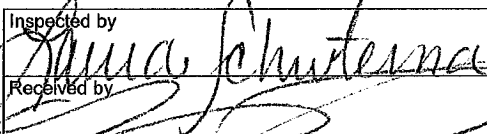
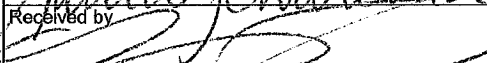
State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Tolly's Gastropub	Type of inspection Standard 5.21.18
------------------------------------	--

Violation(s)/Comment(s)

- ✓ 3.2C Observed cold and pork tenderloins stored below Chicken in the prep table frig unit by grill line and raw beef stored above ready to eat foods in walk-in unit. Discussed food shall be protected from cross contamination, by storing RTE foods above raw foods and all raw foods shall be stored by the internal cooking temperature. (Fish, beef/pork, chicken. Critical.
- ✓ 3.2D) Observed corn starch and sugar stored in pickle buckets. Discussed containers holding food or food ingredients that are removed from their ~~original~~ original packages for use in an FSO shall be identified with the common name of the food.
- ✓ 3.2Y) Observed condensation build-up in the 2 door salad dressing cooler, pizza prep cooler, and side (door cream) single door cooler. Discussed food shall be protected from contamination. Please clean the water build-up in the bottom of the units.

Inspected by 	R.S./SJT # 164029	Licenser DCHD
Received by 	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <span style="font-size: 1.2em; font-family: cursive;">Tolly's Gastropub</span>	Type of inspection <span style="font-size: 1.2em; font-family: cursive;">Standard 5-21-18</span>
---	---

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

✓ 3.4G) Observed the following items not dated at time of inspection. Cole slaw, corn beef and salsa in pizza cooler, lasagna in grill line prep table, alfredo sauce, sour cream, noodles and baked potatoes in the walk-in. PIC voluntarily dated items at the time of inspection. Discussed all TCS RTE foods shall be clearly date marked if held at the facility for longer than 24 hours. All TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth. Critical. Corrected.

✓ 3.4H) Observed pork with a ~~discarded~~<sup>prepped</sup> date of 5/14 in the grill-line cooler, ham dated 5/12, Pork dated 5/11, corn beef not dated, cooked bacon dated 5/8, and beef & noodles dated 5/10. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth. Critical. Corrected

4.4A) Observed the door seals on the prep cooler pulled away from the door. Discussed to repair seals so equipment is maintained in good repair.

Inspected by 	R.S./SIT.# <span style="font-size: 1.2em; font-family: cursive;">164029</span>	Licensor <span style="font-size: 1.2em; font-family: cursive;">DCHD</span>	Received by 	Title	Phone
------------------	---	---	-----------------	-------	-------

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Tolly's Gastropub</i>	Type of inspection <i>Standard 5-21-18</i>
---	---

Violation(s)/Comment(s)

✓ 4.9A) Observed a build up of debris in the unit below the meat slicer and on the shelves in the grill line, meat cooler. Discussed nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

✓ 4.9B) Observed a build up of debris on the pop nozzles. Discussed equipment food-contact surfaces shall be cleaned at a frequency to keep them clean. Critical.

✓ 5.1S) Observed a container below the 3 bay bar sink. PIC stated the sink occasionally leaks. Discussed a plumbing system shall be maintained in good repair.

□ 6.1A) Observed a hole by the mop sink area where the mops hang. Discussed to repair the hole in the wall so the wall is smooth and easily cleanable.

✓ 6.4B) Observed a build up of debris below prep tables, grill, fryers and kitchen units. Discussed the physical facility shall be cleaned as often as necessary to keep them clean.

Inspected by <i>Anna J. [Signature]</i>	R.S./SIT # <i>164029</i>	Licensors <i>DCHO</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Tolly's Gastropub	Type of inspection Standard 5.21.18
------------------------------------	--

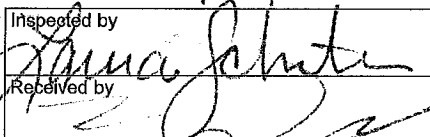
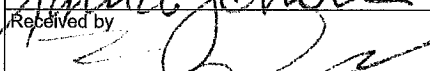
Violation(s)/Comment(s)

6.4(N) PIC stated the ban saw broke and they will be getting rid of it soon. Observed old kitchen equipment stored outside by the dumpster area. PIC stated someone is picking it up this week for metal. Discussed items unnecessary to the operation shall be removed so they don't cause a harborage for pests. Repeat.

7.1(A) Observed fly spray stored by food dry storage and bleach water stored next to steam table and bread bags. Discussed poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single service articles. Critical. PIC moved chemicals at time of inspection. Corrected.

3.2(A) Observed dry noodles stored on the floor in the dry storage shed. Discussed food shall be stored 6" above the floor.

5.10) Observed grill line employee wash his hand in a bleach water bucket that was at the grill line. Discussed food employees shall wash their hands at the hand sink. Critical.

Inspected by 	R.S./SIT # 164029	Licensors DCHD
Received by 	Title	Phone



# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Tolly's Gastropub</i>	Type of inspection <i>Standard 5.21.18</i>
---	---

Violation(s)/Comment(s)

*Notes:*

- Discussed chlorine sanitizer shall be 50-99 ppm in sanitizing solution.
- Discussed TCS foods shall be hot held or cold held and not sit out on the counters.
- Any TCS RTE foods not date marked will be discarded at the next inspection.
- Ensure all current employees have signed employee health policy.

*Laura.Schwieterman@darkecountyhealth.org*

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # <i>16-4029</i>	Licensors <i>DC-10</i>
Received by <i>[Signature]</i>	Title	Phone