### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<table>
<thead>
<tr>
<th>Name of facility</th>
<th>JT'S BREW &amp; GRILL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>470 FORTMAN DR.</td>
</tr>
<tr>
<td>License holder</td>
<td>LAYLA, INC.</td>
</tr>
<tr>
<td>City/State/Zip Code</td>
<td>ST. MARYS OH 45885</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Travel Time</td>
<td>2</td>
</tr>
<tr>
<td>License Number</td>
<td>429</td>
</tr>
<tr>
<td>Date</td>
<td>01/22/2020</td>
</tr>
</tbody>
</table>

**Type of inspection (check all that apply)**

- [x] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**Outreach**

<table>
<thead>
<tr>
<th>Date</th>
<th>Follow-up date (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>01/02/2020</td>
<td>Water sample date/result (if required)</td>
</tr>
</tbody>
</table>

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**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

### Compliance Status

#### Supervision

1. [x] IN | OUT | N/A | Person in charge present, demonstrates knowledge, and performs duties

2. [x] IN | OUT | N/A | Certified Food Protection Manager

#### Employee Health

3. [x] IN | OUT | N/A | Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [x] IN | OUT | N/A | Proper use of restriction and exclusion

5. [x] IN | OUT | N/A | Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

6. [x] IN | OUT | N/O | Proper eating, tasting, drinking, or tobacco use

7. [x] IN | OUT | N/O | No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [x] IN | OUT | N/O | Hands clean and properly washed

9. [x] N/A | OUT | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [x] IN | OUT | N/A | Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [x] IN | OUT | Food obtained from approved source

12. [x] IN | OUT | N/A | Food received at proper temperature

13. [x] IN | OUT | Food in good condition, safe, and unadulterated

14. [x] IN | OUT | N/A | Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. [x] IN | OUT | N/A | Food separated and protected

16. [x] IN | OUT | N/A | Food-contact surfaces: cleaned and sanitized

17. [x] IN | OUT | Food in good condition, safe, and unadulterated

#### Time/Temperature Controlled for Safety Food (TCS food)

18. [x] IN | OUT | N/A | Proper cooking time and temperatures

19. [x] IN | OUT | N/A | Proper reheating procedures for hot holding

20. [x] IN | OUT | N/A | Proper cooling time and temperatures

21. [x] IN | OUT | N/A | Proper hot holding temperatures

22. [x] IN | OUT | N/A | Proper cold holding temperatures

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### Risk Factors

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Public health interventions are control measures to prevent foodborne illness or injury.
### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40 IN OUT N/A N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44 IN OUT N/A</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Food Identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>45 IN OUT</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>46 IN OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>47 IN OUT N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>48 IN OUT N/A</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 IN OUT N/A N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 IN OUT N/A N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 IN OUT N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 IN OUT N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 IN OUT N/A N/O</td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code. PROVIDED A COPY WITH INSPECTION REPORT E-MAIL.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>3717-1-06.1(O)</td>
<td>C</td>
<td>Using a handwashing sink - operation and maintenance. Evidence of food being dumped in the handwash sink in the dish wash area. Handwash sinks are for hand washing only.</td>
</tr>
<tr>
<td>16</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleanness of equipment food-contact surfaces and utensils. On the storage racks just inside the back door food and dirt was present in the clean utensil storage containers, melted plastic. On sheet pans and dried waffle batter on the waffle maker. And a dirty knife stored in the knife holder above the food prep sink. Clean utensils must be stored in clean dry locations and storage containers must be washed, rinsed and sanitized as required as well. ITEMS WERE REMOVED FOR CLEANING</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07[B]</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name.</td>
</tr>
</tbody>
</table>

### Person in Charge

Sanitarian: KENT MARTZ  RS/SIT# 2937  Date: 01/22/2020  
Licensor: Auglaize County Health Department

### PRIORITY LEVEL:

C= CRITICAL  NC = NON-CRITICAL
**Name of Facility**  
JT’S BREW & GRILL

**Type of Inspection**  
sta ccp

**Date**  
01/22/2020

### Observations and Corrective Actions (continued)

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<th>Code Section</th>
<th>Priority Level</th>
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| 40       | 3717-1-03.4(E) | NC             | Observed an unlabeled spray bottle sitting on the table next to the popcorn machine. When removed from the original container the working container must be labeled with the product name.  
**BOTTLE WAS LABELED DURING THE INSPECTION.** |
| 43       | 3717-1-04.1(Y) | NC             | Temperature measuring devices.  
The True reach-in cooler to the left of the pizza oven and both prep coolers do not have a thermometer for monitoring ambient air temperature. |
| 44       | 3717-1-03.2(D) | NC             | Food Storage Containers - Identified with Common Name of Food  
The containers under the dish wash machine are not labeled with the common name of the food. |
| 55       | 3717-1-04.4(D) | NC             | Warewashing equipment - cleaning frequency.  
Food particles laying on the clean side of the dish washer. |
| 56       | 3717-1-04.5(D) | NC             | Nonfood-contact surfaces - cleaning frequency.  
Mold/dirt present on the beer lines in the walk-in cooler off the dry storage room, on the first rack inside the dry storage doorway on the left, on the rack to the left of dish machine, on the outside of the food containers under the clean side drain board of the dish washer, on top and inside and outside of the prep cooler to the left of the fryers in the door seals of the prep table to the right of the True reach-in freezer, inside all microwaves, in the door seals of the prep table to the right of the steam table, in the True reach-in cooler to the left of the pizza oven and inside both prep coolers at the salad station. |
| 58       | 3717-1-05.1(J) | C              | Backflow prevention device - when required.  
A hose by the ice machine is connected to a hose bib without proper backflow prevention to prevent potential contamination of the water supply.  
3717-1-05.1.J: Backflow prevention device - when required. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food service operation or retail food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by the Ohio plumbing code, by:  
3717-1-05.1.J.1: Providing an air gap as specified under paragraph (D) of this rule; or  
3717-1-05.1.J.2: Installing an approved backflow prevention device as specified under paragraph (E) of this rule. |
| 61       | 3717-1-05.4(O) | NC             | Using drain plugs.  
The plug for the dumpster is missing. |
| 62       | 3717-1-06.4(B) | NC             | Cleaning - frequency and restrictions.  
Dirt and food particle build-up under the storage rack by walk-in cooler door in the dry storage room. Grease build-up on the filters and grease drips on the hood above the char grill. Grease and dirt build-up on the floor and wall behind the char grill and pizza oven, dust build-up on air vents in the ceiling in the cook line area and one above the pop machine in the order pick-up area and build-up on the floor under the Randall reach-in cooler. |

**Sanitarian**  
KENT MARTZ  
RS/SIT# 2937

**Licensor:**  
Auglaize County Health Department

**Person in Charge**  
KENT MARTZ  
RS/SIT# 2937

**Date**  
01/22/2020

**Priorities Level:**  
C= Critical  
NC = Non-Critical

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As per AGR 1268 The Baldwin Group, Inc. (10/19)