**State of Ohio**  
**Standard Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
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<tr>
<th>Name of facility</th>
<th>Check one</th>
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<th>Date</th>
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<tr>
<td>JT'S BREW &amp; GRILL</td>
<td>X FSO</td>
<td>429</td>
<td>05/23/2018</td>
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<tr>
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<tr>
<td>470 FORTMAN DR. ST. MARYS, OH 45885</td>
<td>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</td>
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<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
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<td>LAYLA, INC.</td>
<td>60</td>
<td>30</td>
<td>Follow-up date (if required)</td>
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**3717-1 OAC Violation Checked**

**Management and Personnel**

- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specification 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

**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

**Equipment, Utensils and Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
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**Poisonous or Toxic Materials**

- 7.0 Labeling and identification
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- 7.2 Storage and display separation

**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

**Administration**

- 901:3-4 OAC
- 3701-21 OAC

**Violations/Comment(s)**

*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.  
(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.  
Food shall be protected from cross contamination by:  
(1) Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:  
   (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish,  
      or other raw ready-to-eat food such as fruits and vegetables; and  
   (b) Cooked ready-to-eat food.  
   (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.  
(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:  
   (a) Using separate equipment for each type; or  
   (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and  
   (c) Preparing each type of food at different times or in separate areas.  
(3) Cleaning equipment and utensils as specified under paragraph (B) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;  
(4) Cleaning hermetically sealed containers of food of visible soil before opening;  
(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;  
(6) Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;  
(7) Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and  
(8) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:  
   (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before
Raw ground beef was observed stored above beef steak in the back walk in cooler. Ground meats have a higher safe cooking temperature than whole muscle meats; therefore, they shall be stored below or away from the whole muscle meats. The ice bin was observed uncovered behind the bar. Since the ice is used in drinks, it shall be covered to protect from contamination. THE GROUND BEEF WAS MOVED TO CORRECT AND THE ICE BIN COVER WILL BE CHECKED DURING THE NEXT ROUTINE INSPECTION.

3717-1-03.2 Food: protection from contamination after receiving.
(D) Food storage containers - identified with common name of food.
Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Dressing bottles were observed under the small prep cooler without identification on them. Please keep working containers of food identified to prevent misuse of products.

3717-1-03.2 Food: protection from contamination after receiving.
(Q) Food storage - preventing contamination from the premises.
Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

1. In a clean, dry location;
2. Where it is not exposed to splash, dust, or other contamination; and
3. At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Cardboard beverage cases were observed on the floor of the back walk in cooler at the time of inspection. Cardboard containers shall be kept at least six inches above the floor in the high moisture environments of walk in coolers to prevent mold and bacterial growth and allow for easy cleaning of the floor under the products.

3717-1-03.2 Food: protection from contamination after receiving.
(T) Food preparation - preventing contamination from the premises.
During preparation, unpackaged food shall be protected from environmental sources of contamination.

Frozen foods were being kept on trays uncovered in the reach in freezer at the end of the prep line. Please keep foods covered to prevent potential contamination.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(E) Cooling methods - temperature and time control.
1. Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph (D) of this rule by using one or more of the following methods based on the type of food being cooled:
   (a) Placing the food in shallow pans;
   (b) Separating the food into smaller or thinner portions;
   (c) Using rapid cooling equipment;
   (d) Stirring the food in a container placed in an ice water bath;
   (e) Using containers that facilitate heat transfer;
   (f) Adding ice as an ingredient; or
   (g) Other effective methods.
2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:
A plastic container of green beans were observed with condensation on the lid in the walk in cooler. This indicates the lid was placed on the product while it was warm. During cooling, lids shall be left off the products to ensure it will drop from 135°F to 70°F within 2 hours and from 70°F to 41°F within another 4 hours.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;

(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule;

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;

(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;

(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;

(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;

(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;

(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
Cole slaw was observed in the single door reach in cooler without a date of preparation on it. A plastic tub of corn casserole in baggies was observed with a date of 5-14 on it. The person in charge stated that the sticker was an old one and placed a correct date of 5-19 on it. Ready to eat foods which are temperature controlled for safety must be date marked to accurately track the seven day use by period. DATES OF PREPARATION WERE PLACED ON THE PRODUCTS TO CORRECT.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(H)Ready-to-eat, time/temperature controlled for safety food - disposition.

(1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:

(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
(b) Is in a container or package that does not bear a date or day; or
(c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.

(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.

(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

A plastic container of baked potato skins was observed in the bottom of the prep cooler with a date of 5-5 on it. Containers of house made wing sauces (sweet and tangy 5-14 and D cayenne 5-11) were observed in the bottom of the prep cooler beyond their seven day use by period. Ready to eat foods which are beyond the seven day use by period shall be removed from service to prevent the growth of pathogens, such as Listeria. PRODUCTS WERE REMOVED TO TRASH TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK)Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Milk crates were being used to keep a box of potato chips at least six inches above the floor outside the back walk in cooler. NSF or similarly approved storage racks shall be used to keep foods at least six inches above the floor while also being able to easily clean the floor beneath the products while they are in place.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D)Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The outside of plastic tubs contained multiple date mark stickers and bar code stickers. These stickers shall be removed during routine washing, rinsing, and sanitizing to prevent potential contamination of food contact surfaces when stacking the containers on one another.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(A)Equipment and utensils - air-drying required.

After cleaning and sanitizing, equipment and utensils:

(1) Shall be air-dried or used after adequate draining before contact with food; and

(2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.
Clean glasses were observed with lip contact surfaces down on a cloth behind the bar. Clean utensils shall be air dried and kept on a clean hard surface to prevent bacterial growth in the cloth from contaminating the sanitized utensil.

3717-1-06.2 Physical facilities: numbers and capacities.

(E) Handwashing signage.
A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

The handsink in the kitchen did not have a handwash sign as required.

3717-1-06.4 Physical facilities: maintenance and operation.

(A) Repairing.
The physical facilities shall be maintained in good repair.

Air return grates in the kitchen ceiling above the prep coolers and the drive through window were cracked and need repaired or replaced.

3717-1-06.4 Physical facilities: maintenance and operation.

(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
   This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The walk in cooler has food debris in one corner that needs cleaned and the interior door surface is accumulating food debris and needs cleaned.

*CRITICAL VIOLATION*

3717-1-03.3 Food: destruction of organisms of public health concern.

(H) Reheating for hot holding.
   (1) Except as specified under paragraphs (H)(2) and (H)(3) of this rule, time/temperature controlled for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius) for fifteen seconds. Remaining unsliced portions of meat roasts that are cooked as specified under paragraph (A)(4) of this rule may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under that paragraph.
   (2) Except as specified under paragraph (H)(3) of this rule, time/temperature controlled for safety food reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius) and the food is rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.
   (3) Ready-to-eat time/temperature controlled for safety food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) when being reheated for hot holding.
   (4) Reheating for hot holding as specified under paragraphs (H)(1), (H)(2) and (H)(3) of this rule shall be done rapidly and the time the food is between forty-one degrees Fahrenheit (five degrees Celsius) and the temperatures specified under paragraphs (H)(1), (H)(2), and (H)(3) of this rule may not exceed two hours.

Soups were being re-heated to around 150F and were observed in the hot holding table at 136F to 139F. When re-heating products, they shall be raised to at least 165F before being kept held hot at 135F or above to destroy any pathogens that form during the cooling process. FOOD WERE RAPIDLY RE-HEATED TO 165F OR ABOVE TO CORRECT.

3717-1-05.1 Water, plumbing, and waste: plumbing system.

(S) Plumbing system - maintained in good repair.
A plumbing system shall be:
(1) Repaired according to the Ohio building code; and
(2) Maintained in good repair.
A sink behind the bar was not working at the time of inspection. Please repair the sink.

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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.