

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Quarter Barrel Brewery & Pub		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 523	Date 2/12/18
Address 103 Main St. Hamilton OH 45013		Category/Descriptive Class 1 - 25,000 sf		
License holder One Fourth Oxford Inc.		Inspection time (min) 30 min	Travel time (min) 15 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 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

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

Ⓢ = Repeat violation

Violation(s)/Comment(s)

non-critical

4.2 Thermometer needed in the bar cooler; need visible reading of cold holding.

6.2 No soap or paper towels at the hand sink in the basement Ⓢ required for employees to wash hands properly.

6.4 Dumpster door open at the time of inspection Ⓢ - must remain closed to prevent rodent/insect attraction. (corrected)

6.4 Construction debris found in the basement; remove to prevent clutter. Ⓢ

Note: All other violations from 2/12/18 have been corrected. The ice machine door is now indirect and has in low of temperature produce available for prep.

Inspected by Garnita A. Creed	R.S./SIT # 2754	Licenser Hamilton City 17057081
Received by [Signature]	Title [Signature]	Phone [Signature]