

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Grub Pub</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>260</b>	Date <b>8/6/18</b>
Address <b>47 Hancock Ave Hamilton OH 45011</b>		Category/Descriptive <b>Class 2 - 25,000 sf</b>		
License holder <b>5390 Inc.</b>		Inspection time (min) <b>60 min</b>	Travel time (min) <b>15 min</b>	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) <b>9/10/18</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

<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 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 checked="" 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 checked="" type="checkbox"/> 6.2 Numbers and capacities
<input checked="" 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)

**\*Critical\***

- \* 2.4 Employee health policy not available in a verifiable form as required - obtain. Corrected during inspection.
- \* 2.4 Procedure not available for the cleanup of vomiting and diarrhea - required at all times. Corrected during inspection.

**Non-critical**

4.1 Non-commercial equipment found in operation; Inglis refrigerator/freezer, proctorslex microwave, blender, etc - remove/not approved, was required to replace the microwave or refrigerator/freezer by 8/7/18 - has not been done. Must be done within 30 days by 9/10/18. Only commercial,

Inspected by <b>Jennica N. Creech</b>	A.S./SIT # <b>2756</b>	License # <b>Hamilton City 1785-7081</b>
Received by <b>Michelle Lawrence</b>	Title <b>Bartender</b>	Phone <b>816-7003</b>

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Grub Pub	Type of inspection Standard - 8/6/18
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Violation(s)/Comment(s)

approved by a recognized food equipment testing agency is allowed - (NSF).

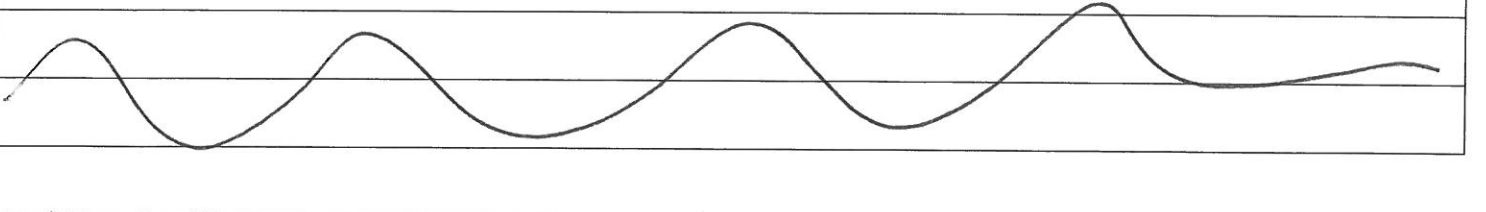
4.1 Frozen slushie machine was added without approval - need information regarding machine; whether it's commercial, approved by a testing agency.

6.2 Hand soap and paper towels not available at bar hand sink - employees cannot wash hands properly. Corrected. Note: paper towel dispenser required.

6.4 Floor damaged behind the bar, men's restroom - repair; must be in good repair.

6.4 Unnecessary items found in operation; crock pots, etc. Remove, not allowed.

Note: New equipment added must be commercial - approved by a recognized food equipment testing agency such as NSF. Slushie machine was added - need to confirm cleaning requirements and must fit completely in the 3 tub sink.



Inspected by Jannica N. Creech RPH	R.S./SIT # 2756	Licenser Hamilton City 17857081
Received by Michelle Lawrence	Title Bar tender	Phone 816-7003