

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Gambier Grill</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>49</i>	Date <i>12/1/2015</i>
Address <i>100 Brooklyn Avenue, Gambier</i>		Category/Descriptive <i>C35</i>	
License holder <i>Gambier Grill, LLC</i>	Inspection time (min)	Travel time (min) <i>20</i>	Other
Type of visit (check) <input 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 specify	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 type="checkbox"/> 2.4 Supervision

<input checked="" 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

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 checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input checked="" 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)

An approval flooring has been installed in kitchen by Kenyon maintenance.
 - Hand sink functional and fully stocked.
 - Metal stem probe thermometer present.
 - Reviewal date marking procedures with Person-In-Charge.
 * 3.4 Processed cheese being stored in sauce prep holding unit not 41°F or below. Processed cheese temperature 46°F - Discard immediately. Lids to unit were not sealed properly due to

Inspected by <i>Lynn L. Huber AS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>Mark D. Stapp</i>	Title	Phone

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Violation(s)/Comment(s)

- handles in the way. Prep units must hold food product at 41°F or below.
- *4.4 - Water condensation build-up present inside the edesa beer keg unit. Properly clean and maintain.
- *4.4 - Water build-up present under rubber mats in bar area. Properly clean and maintain.
- *4.4 - Insects (gnats) present in bar area due to stagnant water build-up from keg cooler. Properly clean and sanitize area to eliminate the infestation. Ants present in main kitchen area. Remove unused oil containers to eliminate ant issue.
- *4.1 - Bare, unsealed wood blocks being used for leg support under several equipment units in main kitchen. All leg supports must be smooth and sealed to prevent contamination and a source for insects. Provide correct supports.
- *4.4 - Accumulation of coats and other unneeded items in back storage room. Remove items to prevent ~~hiding~~ hiding area for rodents and insects.

Inspected by Fern L. Hulcher AS	R.S./SIT # 2084	Licensors Erwin County TN
Received by [Signature]	Title	Phone

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Violation(s)/Comment(s)

4.5 - Hot holding unit showing food debris build-up. Properly clean the unit.

4.2 - provide refrigeration thermometers for all refrigerator units, maintain at 41°F or below.

- Chlorine residual (100 ppm) present at dishwasher.

Note: Walls located in kitchen area displaying build up and ~~discoloration~~ yellowing due to age. Advise on status of repainting the kitchen.

Note: Refrigerator holding wing sauces cannot hold time/temperature controlled for safety foods until condensation build-up is eliminated and unit is working ~~and~~ according to specifications.

Correct violations before next routine inspection.

Inspected by Lynn Stubbins	R.S./SIT # 2084	Licenser Knox County HL
Received by Mandy Hulse	Title	Phone