State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility			Check one			License Number		Date / 2 / - 7	
TEBIETHERS HOME - ROSEWEDS			. Ø FSC	RFE		018		6/2/22	
Ac	Idress	t o la man	City/State/Zip Code						
150 CKBSHNU4 St				Greenville, OH 4553/					
License holder In			Inspection			vel Time	Ca	tegory/Descriptive	
John Warrer			IC	\mathcal{O}		$(\bigcirc$		C 25	
Type of Inspection (check all that apply)						Follow up date (if require	-d)	Water sample date/result	
☑ Standard ☑ Critical Control Point (FSO) □ Process Review (RFE) □ Variand			nce Revie	eview \square Follow up (if required)					
旦	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			1 200				
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									
<u> </u>	ant designated comple		5111, 114-111						
Compliance Status				Compliance Status Time/Temperature Controlled for Safety Food (TCS food)					
<u> </u>		Supervision Person in charge present, demonstrates knowledge, ar	nd E			perature Controlled for S	arety	' Food (ICS food)	
1	IDIN □OUT □ N/A	performs duties	23			Proper date marking and	asib t	position	
2	☑ÍN □OUT □ N/A	Certified Food Protection Manager	24	IN □ O		Time as a public health c	ontro	rocedures & records	
		Employee Health	(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	Ï □N/A □ N	1/0		109.12 Ves	procedures a records	
3	GIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; <u></u>	I II I	LIT	Consumer Advi	sory		
4	ZÍN DOUT D N/A	Proper use of restriction and exclusion	25	Z IN D O	UI	Consumer advisory prov	/ided	for raw or undercooked foods	
5	DÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ts			Highly Susceptible Po	opula	ations	
		Good Hygienic Practices	26	☑IN □ O	UT	Pasteurized foods used;	prof	ibited foods not offered	
6		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		□N/A		Chemical			
Preventing Contamination by Hands				15 IN 00		Cilemical			
8	íÍN □ OUT□ N/O		27		UI	Food additives: approved	d and	d properly used	
9	Í IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	□ IN □ O □ N/A	UT	Toxic substances properl	y ider	ntified, stored, used	
		Walland and a second a second and a second a			segment stead and	onformance with Approv	ed P	rocedures	
10	DIN DOUT NA	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □O □N/A	UT	Compliance with Reduce specialized processes, a			
11	☐ÎN □OUT	Food obtained from approved source			LIT			· · · · · · · · · · · · · · · · · · ·	
12	□ OUT	Food received at proper temperature	30	□N/A □ N		Special Requirements: Fi	resh v	Juice Production	
<u> </u>	□N/A □ N/O		31			Special Requirements: Heat Treatment Dispensing Freezers			
13	ØÎN □OUT ØÎN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite							
14	□N/A □ N/O	destruction	32			Special Requirements: C	uston	n Processing	
Carlot Carlot	Management of the property of	Protection from Contamination	33			Special Requirements: Bo	ulk \^	ater Machine Criteria	
15	⊡ IN □ OUT □N/A □ N/O	Food separated and protected		TUN/A LIN				· · · · · · · · · · · · · · · · · · ·	
16	.□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		/0	Criteria	SIGITIE	d White Rice Preparation	
17	1 DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □O □ÍN/A	UT	Critical Control Point Insp	ectio	n	
100 P	Time/Tempe	rature Controlled for Safety Food (TCS food)	200		UT	Dranes Deview			
18	□ IN □ OUT ☑N/A □ N/O	Proper cooking time and temperatures	36	⊡N/A		Process Review			
19	□ IN □ OUT ⊡NĴA □ N/O	Proper reheating procedures for hot holding	37	□·IN □ OI □N/A	UI	Variance			
20	□ IN □ OUT • ☑ Ñ/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.					
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fc						
22	DÍN OUTON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					

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Name of Facility THE BREHITCHS HOME - ROSELEOUS 5	Type of Inspection Date (p Z / Z / Z / Z / Z / Z / Z / Z / Z / Z								
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 Safe Food and Water Utensils, Equipment and Vending									
	Utensils, Equipment and Vending 54								
	designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A	S5 -□ IN □ OUT □N/A Warewashing facilities: installed, maintained, used; test strips								
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities								
41 / IN OUT N/A N/O Plant food properly cooked for hot holding	57 IN OUT NA Hot and cold water available; adequate pressure								
42 .□ IN □ OUT □N/A □ N/O Approved thawing methods used	58 □ IN □OUT Plumbing installed; proper backflow devices								
43 IN OUT N/A Thermometers provided and accurate	□ N/A □ N/O								
Food Identification	59 IN OUT NA Sewage and waste water properly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT NA Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 .□ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62. ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46									
47 DIN OUT NA Personal cleanliness	Adequate ventilation and lighting; designated areas used								
48 In Out N/A N/O Wiping cloths: properly used and stored	_ 64 ☑ IN □ OUT □N/A Existing Equipment and Facilities								
49 │ ☐ IN ☐ OUT ☐ N/A ☐ N/O │ Washing fruits and vegetables	Administrative								
Proper Use of Utensils	65 IN OUT IN/A 901:3-4 OAC								
50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,									
handled	66 ☑ N □ OUT □N/A 3701-21 OAC								
52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions									
Mark "X" In appropriate box for COS and R: COS=co Item No. Code Section Priority Level Comment									
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U									
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Person in Charge Quilica Cooff Conn-CFPP									
Sanitarian Sanitarian	Licensor:								
N TU									

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 2 of 2