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

Name of facility					□ RFE		License Number		Date		
The Brothrow Home Janga Lage 3							276		0/10/23		
Ad	aress	Tot American)	state/Zip Code							
/	SO CHOS	Inul)	<u>(0</u>	oreev.16 OH 45331							
License holder					Triangle Tri		/el Timo	Ca	tegory/Descriptive		
John Warner							3				
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					☐ Follow us	.	Follow up date (if required	1)	Water sample date/result (if required)		
D		☐ Complaint ☐ Pre-licensing ☐ Consultation									
A COLOR DE STATE DE LA COLOR DEL COLOR DE LA COLOR DE											
Compliance Status				Compliance Status							
1	AN DOUT DINA	Person in charge present, demonstrates knowledge, all performs duties	nd	23		T	Proper date marking and				
2	DIN DOUT DANA			24	OIN DOU		Time as a nublic health car	ntent	t orogaduras P roporda		
		- Barry Action 19			DN/A D N/C	C References	Time as a public health cor	100 S-			
3	DUN COUT CON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		DIN DOU	T	A CALPANTAL SOLVE				
4	AN DOUT IN/A	Proper use of restriction and exclusion		25	DHIA		Consumer advisory provid	ied 	for raw or undercooked foods		
5	DIM DOUT DN/A						A CHIMITY IS TO COMPUTE A SCHOOL THE HEAVY SALE OF THE				
6	DIN DOUT ENVO	Proper eating, tasting, drinking, or tobacco use		26	□WA □ OU	11	Pasteurized foods used; p	proh	ibited foods not offered		
7	ZIN OUT ONO	No discharge from eyes, nose, and mouth	22/35-911				A The Administration				
8	DHN DOUT DNO	Vandig Contention by Harde Hands clean and properly washed		27	□IN □ OU	IT	Food additives: approved	and	f properly used		
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	28 N/A Toxic substances properly identified, stored, used				ntified, stored, used		
				Distriction of Running Burning Brack City							
10	DM DOUT DNA	Adequate handwashing facilities supplied & accessible		29	DIN DOU	T	Compliance with Reduced specialized processes, an				
11	ZIN DOUT	Food obtained from approved source		30	Пім Пол		Special Requirements: Fre	sh.	luice Production		
12	DIN DOUT	Food received at proper temperature		31		řΤ			reatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated		-	DIN CION				Topological Process		
14	DAVA IN/O	Required records available: shellstock tags, parasite destruction		32	DIN DINK		Special Requirements: Cus	ston	n Processing		
				33	DIN DOU		Special Requirements; Bul	lk \n	ater Machine Critoria		
15	DIN DOUT	Food separated and protected									
16	DNA DN/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/C		Special Requirements: Acl Criteria	ame	o white Rice Preparation		
17	DUT COUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOU	T	Critical Control Point Inspe	clio	n		
		emperaturalities and teachers and here		36	DIN DOU	T	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		-	ETNYA						
19	DIN DOUT	Proper reheating procedures for hot holding		37	DIN DOU		Variance				
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	DIN DOUT	Proper hot holding temperatures									
22	DIN DOUT DN/A	Proper cold holding temperatures									

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Name of Facility The Brothras Hours Junipalane 3		Type of Inspection STANNA 4 401	Date 5/10/23									
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	Contraction of the Contraction o											
38 ZNN U OUT UNA UNO Pasteurized eggs used where required		Utenelle, Equipment and Vent Food and nonfood-contact a										
38 IN OUT NA NO Pasteurized eggs used where required 39 IN OUT NA Water and ice from approved source	54 E-W C OUT	designed, constructed, and t	ed									
Roop Emparature Convo	55 PHN DOUT DI	Warewashing facilities: Insta strips	lled, maintained, used; test									
40 U IN U OUT UNA E-N/O Proper cooling methods used; adequate equipment for temperature control	56 OUT OUT	Nonfood-contact surfaces c	ean									
41 IN IN OUT IN/A ID/N/O Plant food properly cooked for hot holding	67 10) IN 1 OUT 1	N/A Hot and cold water available	s; adequate pressure									
42 IN DOUT ON/A TO/O Approved thawing methods used	58 PIN COUT	Plumbing installed; proper	backflow devices									
43 IN I OUT IN/A Thermometers provided and accurate	□N/A□N/O		·									
Foot (gentification	59 - EP IN OUT OUT	N/A Sewage and waste water pro	parly disposed									
44 FIN □ OUT Food properly labeled; original container	60 DIN DOUT D	N/A Toilet facilities: properly cons	ructed, supplied, cleaned									
erevenuon oterapa Ganjenioavian	61 DHN DOUT D	N/A Garbage/refuse properly dispo	osed; facilities maintained									
45 PIN CI OUT Insects, rodents, and animals not present/outer openings protected	62 AIN DOUT	Physical facilities installed, moutdoor dining areas	aintained, and clean; dogs in									
Contamination prevented during food preparation,	□N/A□ N/O	Outdoor diffing areas										
storage & display 47 LEIN II OUT IIN/A Personal cleanliness	63 PhIN II OUT	Adequate ventilation and ligh	ting; designated areas used									
48 DINDOUT DNA DNO Wipling cloths: properly used and stored	64 DAN DOUT D	N/A Existing Equipment and Facilit	es									
49 IN OUT NA INO Washing fruits and vegetables		a contractive and the cont										
50 ANN OUT ONA ONO In-use utensils; properly stored	65 D IN D OUT-E	N/A 901:3-4 OAC										
Utanalla poulament and lineary property absent dated												
51 PIN OUT DN/A Usersis, equipment and linens: properly stored, used handled 52 PIN OUT DN/A Single-use/single-service articles; properly stored, used	66 ZIN OUT O	N/A 3701-21 OAC										
53 DIN DOUT DN/A DN/O Slash-resistant, cloth, and latex glove use												
33												
Item No. Code Section Priority Level Comment Satisfactory C T	no at T	in The	COS R									
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Person In Charge Date: 5-70-23												
Environmental Health Specialist Licensor:												
Mutax ans	$\mathcal{O}_{\mathcal{C}}$	LHD										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												