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

Name of facility			Check one		License Number	Date				
The Brothner's House Rosewood 3  Address  750 Chestrat ST			#IF	FSO DRFE		32/	5/10/23			
Address				City/State/Zip Code						
7	SO Ches.	Greenult OH 45331								
Lic	ense holder	Inspe			/et Time	Category/Descriptive				
9	John Warur			30		5	CL			
Typ	Type of Inspection (check all that apply)			way M Edforrum	- 1	Follow up date (if required	) Water sample date/result (if required)			
	Standard □ Critical Co Foodborne □ 30 Day I	ICICO INO	view in Follow up	'		,				
	PODDEORNE CHASSERISK FACTORS PANOLUBIC PEATS BURIER VEDITIONS									
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered tiem: IN≃in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
Compliance Status				Compliance Status						
aupearings and a second				OUT Described and dispersion						
1	AN LI TUOLI NIB	Person in charge present, demonstrates knowledge, a performs duties	na	23 DN/A D N/C		Proper date marking and	disposition			
2	DIN DOUT NA	Certified Food Protection Manager		24 12 N7A 13 N/C		Time as a public health co	ntrol: procedures & records			
2	EN COLT CINA	Management, food employees and conditional employee	95;							
3	DOUT DINA	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25 DIN DOU	IT	Consumer advisory provi	ded for raw or undercooked foods			
5	DIN DOUT DINA	Procedures for responding to vomiting and diarrheal eve	nls							
				26   N/A   OU	IT	Pasteurized foods used;	prohibited foods not offered			
8 7	ON DOUT ONO	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth				CAT ALL				
		Manilog Coping minings by Hangle		27 DIN DOU	JT	Food additives: approved	and properly used			
8	DON DOUT DNO	Hands clean and properly washed		2' DANIA		( dod badarroor approvo				
9	DIN DOUT			28 DNA Toxic substances properly identified, stored, used						
ש	©N/A, <b>23</b> °N/O			Convertigate Wilsters (MVI) Conserved Convertigation						
10	PIN DOUT DN/A	Adequate handwashing facilities supplied & accessible	e \$22,000,000	29 DIN DOU	JT		d Oxygen Packaging, other			
	ZenT □out	Food obtained from approved source		TIN DOL	ıT	specialized processes, a				
11	DIN DOUT	Food received at proper temperature		30 DN/A DN/		Special Requirements: Fr	esh Juice Production			
12	ON/A ZON/O	Food in good condition, safe, and unadulterated		31 DIN DOU		Special Requirements: He	eat Treatment Dispensing Freezers			
13	DUT DOUT	Required records available: shellstock tags, parasite		20 DIN DOL	JΤ	Special Requirements: Co	ustom Processing			
14	ZN/A DN/O	destruction	en marco	32 DN/A D N/O		Openial Frequitoritoritor Of				
	<b>⊠</b> N □out	process (1997) in the second of the William (1997) in the second of the		33   IN   OL		Special Requirements: Bi	ulk Water Mechine Criteria			
15	□N/A □N/O	Food separated and protected		OIN DOL	JT	Special Requirements: A	ddified White Rice Preparation			
16	DNA DNO	Food-contact surfaces; cleaned and sanitized		34 DNIA DNI		Criteria				
17	DOUT ME	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 DIN DOL	TL	Critical Control Point Insp	ection			
	ACTUAL BURGO CHARLEST CONTRACTOR OF THE PERSON NAMED AND ADDRESS OF THE PERSON NAMED AND ADDRE			36 DIN DOL	JT	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		37 DIN DOL	JT	Madagas				
19	DN/A-ZT N/O	Proper reheating procedures for hot holding		37 1147		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						
21	DIN DOUT	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne						
22	AND TO DIT DINA	Proper cold holding temperatures		illness or injury.						

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Type of Inspection

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The Brothmy 1 Hown Rose would #7}	Type of Inspection Taudad	Date 5/10/12
		10/10/25
GOOD RETAIL		
Good Retail Practices are preventative measures to control the introd Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered Item: IN	duction of pathogens, chemicals, and physical obje t=in compliance OUT≂not in compliance N/O=not obs	erved N/A=not applicable
Sare Food and Water	Ujenelle Philipmentanta Ven	
38 IN OUT IN/A N/O Pasteurized eggs used where required	54 A IN D OUT Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used
39 ZN DOUT DN/A Water and ice from approved source	55 ETIN DOUT DN/A Warewashing facilities: inst	lalled, maintained, used; test
Proper cooling methods used; adequate equipment	56 ZIN DOUT Nonfood-contact surfaces	clean
40 IN II OUT IIN/A AN/O for temperature control	Pirfeita Eagiftes	
41 UN OUT ON/A DN/O Plant food properly cooked for hot holding	57 □ IN □ OUT □ N/A Hot and cold water available	ole; adequale pressure
42 IN OUT IN/A IN/O Approved thawing methods used	58 AN DOUT Plumbing installed; proper	backflow devices
43 OIN OUT ONA Thermometers provided and accurate	□N/A□N/O	
# docuperfilition	59 ATN OUT NA Sewage and waste water pr	operly disposed
44 ZIN II OUT Food properly labeled; original container	60 AIN OUT N/A Tollet facilities: properly con	structed, supplied, cleaned
Piaventon di Babi, Contamination	61 DIN DOUT DN/A Garbage/refuse properly dis	posed; facilities maintained
45 IN OUT Insects, rodents, and animals not present/outer openings protected	putdoor dining areas	maintained, and clean; dogs in
Contamination prevented during food preparation,	□N/A □ N/O	
storage & display  47  IN  OUT  ON/A Personal cleanliness	63 TN DOUT Adequate ventilation and lig	ghting; designated areas used
48 ☐ IN ☐ OUT ☐N/A☐N/O Wiping cloths: properly used and stored	64 DIN DOUT DN/A Existing Equipment and Fect	lities
49 NOT NAD NO Washing fruits and vegetables	Administrative of	
50 ZN OUT NA NO in-use utensils: properly stored	65 IN I OUT ZINA 901:3-4 OAC	
Utensils, equipment and linens; properly stored, dried,	66 IN I OUT IN/A 3701-21 OAC	
51 DAN DOUT DN/A handled  52 DAN DOUT DN/A Single-use/single-service articles: properly stored, used	1 00 MIN 1 00 MIN 370-27 CAO	
53 II IN II OUT IN/A II N/O Slash-resistant, cloth, and latex glove use		
Dankatigna and C	ZOCTROTIVE ACLIONS	
Item No. Code Section Priority Level Comment		COS R
Situ Katay C. T.	me of inspection	0 0
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i		
Person in Charge	Date: 5-10 a	23
Environmental Health Specialist	Licensor:	
Matter W anse	DCHD	
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Pag	ge of