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

No	of f	in a l l l tru			neck one			License Number		Date				
Brothron Home Oakvine #4							□ RFE) 90		5/11/25			
Address City							ity/State/Zip Code							
		0	bor	Inut ST	29	Green 10 0H 45 331								
	ense h								evel Time C		Category/Descriptive			
1	£"``	lu I	10	ur nor	,,,,	37)			(()		() (
Tv			on (chec	ck all that apply)				<u> </u>	Follow up date (if required	q) 	Water sample date/result			
To.	Standa	rd 🗆	Critical (Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew	☐ Follow up	- 1	· · · · · · · · · · · · · · · · · · ·	~,	(if required)			
	Foodbo	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		•	L							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
М	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													
				Compliance Status		Compliance Status								
100	i i			Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1		OUT		Person in charge present, demonstrates knowledge, at performs duties	nd 2	23			Proper date marking and disposition					
2	_□IŃ	OUT	□ N/A	Certified Food Protection Manager Employee Health	2	24	DIN DOU		Time as a public health control: procedures & records					
3	ΛΙΪΝ	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Consumer Advis	ory				
4	.⊠îN	OUT		Proper use of restriction and exclusion	2	ירי	□IN □ OU □N/A	Т	Consumer advisory provide	ded	for raw or undercooked foods			
5		OUT		Procedures for responding to vomiting and diarrheal ever					Highly Susceptible Po	pul	ations			
	rain:	OUT	ELVO.	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2		⊡¹Ñ □ OU □N/A	T	Pasteurized foods used;	prol	nibited foods not offered			
7		OUT						2.17	Chemical					
		all of the	, Pi	eventing Contamination by Hands		27	□IN □ OU	T	Food additives: approved	Lon	d properly used			
8	,-□IN	OUT	□ N/O	Hands clean and properly washed			□N/A		rood additives, approved	an	u property used			
9		OUT		No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved 28	/ 24 1	⊡⁄IÑ □ OU □N/A	T	Toxic substances properly	ide	ntified, stored, used			
								amon phones	onformance with Approve	id F	Procedures			
10	,⊠IN	□ OUT	LI N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	263 1	□IN □OU ⊡N/A	Т	Compliance with Reduced specialized processes, ar					
11	.∐N	□OUT	des and and a	Food obtained from approved source	2	20	□IN □OU							
12		□OUT □N/O		Food received at proper temperature	IF		⊒N/A □ N/C □IN □ OU		Special Requirements: Fre					
13		DOUT		Food in good condition, safe, and unadulterated		<u></u>	□N/A □ N/C	, 	Special Requirements: Heat Treatment Dispensing Freez					
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	з		□IN □OU ⊡N/A □N/C		Special Requirements: Cu	ıstor	m Processing			
				Protection from Contamination	3		DIN DOU		Special Requirements: Bu	ılk V	/ater Machine Criteria			
15	□N/A	□OUT □N/O		Food separated and protected			JN/A □ N/C							
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	3		∃N/A □ N/C		Special Requirements: Ac Criteria	Idille	au white Rice Preparation			
17	_DIN	DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	3	ו רו	⊒'n/a ⊒'n/a	Т	Critical Control Point Inspe	ectic	on			
				rature Controlled for Safety Food (TCS food)	30		⊒'n/a □'n/a	Т	Process Review					
18	□N/A	□ OUT		Proper cooking time and temperatures	3	- I	JIN 🗆 OU'	 Т	Variance					
19		□ OUT • N/O		Proper reheating procedures for hot holding		<u> </u>	<u> </u>	-	Variance					
20		□ OUT		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		□ OUT □ N/O		Proper hot holding temperatures	f									
22	_d ⊡iN	TUO 🗆	□N/A	Proper cold holding temperatures										

State of Ohio

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Type of Inspection

Date

B	ethrons	HOM	10 Oakview 4		ST	andurd S/12/	25							
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 F	ood and Water		Ü!	tensils, Equipment and Vending								
38 [J.IN OUT ON/A	□ N/O Past	teurized eggs used where required	54	☑ÎN □ OUT	Food and nonfood-contact surfaces clea designed, constructed, and used	nable, pro	perly						
39 [AN☐ TUO□ ЙNÇ	Wate	er and ice from approved source	55	□4Ñ □ OUT □N/A	Warewashing facilities: installed, maintain	ed, used;	test						
		T T	mperature Control			strips								
40 E	IN OUT ON/A		per cooling methods used; adequate equipment emperature control	56	□ NY □ ONT	Nonfood-contact surfaces clean Physical Facilities	1	encas 15						
41 C	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding				Z'ÍN 🗆 OUT 🗆 N/A	Hot and cold water available; adequate	pressure							
42 E	IN OUT ONA	ÇÍN/O Appr	roved thawing methods used	58	□-iN □OUT	Plumbing installed; proper backflow devices								
43 [⊒/IÑ □ OUT □N/A	Ther	mometers provided and accurate		□N/A □ N/O									
		Food	l Identification	59	,☑ IN □ OUT □N/A	Sewage and waste water properly disposed	i							
44 <u>,</u> E	∃-IN 🗀 OUT	Food	d properly labeled; original container	60	.☐¹N □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned								
		Prevention o	f Food Contamination	61	□.IN □ OUT □N/A	Garbage/refuse properly disposed; facilities	maintaine	d .						
45	JÍN 🗆 OUT		cts, rodents, and animals not present/outer	62	D'IN 🗆 OUT	Physical facilities installed, maintained, and	clean; do	gs in						
46	TUO □ OUT		ings protected tamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas								
	JAN OUT ON/A		ge & display onal cleanliness	63	DIN □ OUT	Adequate ventilation and lighting; designate	d areas u	sed						
	IN OUT ON/A		ng cloths: properly used and stored	64	☐¹Ñ ☐ OUT ☐N/A	Existing Equipment and Facilities								
49 E	IN 🗆 OUT 🗆 N/A	□ N/O Wasl	hing fruits and vegetables		-	Administrative		12 y 5 15 1						
			Use of Utensils											
50	I A/N 🗆 OUT 🗀 N/A [<i>r</i>	se utensils: properly stored	65	□ IN □ OUT □N/Ā	901:3-4 OAC								
51 🛭	☐ ÎN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled				DÍN □ OUT □N/A	3701-21 OAC								
	A/N D OUT DN/A	-	le-use/single-service articles: properly stored, used											
53]1Ñ □ OUT □N/A [⊐ N/O │ Slash	h-resistant, cloth, and latex glove use					-0.00						
		Mari	Observations and C K "X" in appropriate box for GOS and R: COS=corre			R=repeat violation								
Item N	lo. Code Section	Priority Lev			9		cos	R						
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			Jalistalloxy ()	1 416	o Ul man V	15 pection								
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Person in Charge Date: 5/12/25														
Environmental Health Specialist Licensor:														
natty eggs DCGHD														
PRIC)RITY/L/EVĘĽ:	″C _₹ /CRIT	PRIORITY EVEL C CRITICAL NC= NON-CRITICAL Page of 1											

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility