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

N.	ame of facility		011				License Number	Date			
	Pretuvent	Home Rosewood #3 That ST	Check ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		□ RFE		3.). /	5/12/25			
	ddress 250 Che	The formal section of the section of		ty/State/Zip Code							
<u> </u>)1 NOT 3/	Inspe	ction	Time			O-4/D' 1.4			
License holder To his Warner)	ıra	vel Time	Category/Descriptive			
Type of Inspection (check all that apply)						1	Follow up date (if required)	Water sample date/result			
1		Control Point (FSO) □ Process Review (RFE) □ Vari □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	☐ Follow up	ıp		(if required)			
	u 256	FOODBORNE ILLNESS RISK FACTO	RS A	ND F	UBLIC H	EAL					
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered			THE RESIDENCE OF THE PROPERTY AND ADDRESS.	200000000000000000000000000000000000000					
		Compliance Status					Compliance Stat	us			
Supervision.					Time/Temperature Controlled for Safety Food (TCS food)						
1	ON DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23 □ N/A □ N/O			Proper date marking and disposition				
2	2 DIN OUT N/A Certified Food Protection Manager Employee Health				24 ☐ IN ☐ OUT ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records						
3	.,⊡IN □OUT □ N/A	Management, food employees and conditional employees;			Consumer Advisory						
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion			⊒N/A ⊒N/A	JT	Consumer advisory provide	ed for raw or undercooked foods			
5	.☑IN □OUT □ N/A		nts	31			Highly Susceptible Popu	ulations			
6	DIN DOUT ONO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use			⊒1Ñ □ OU ⊒N/A	JT	Pasteurized foods used; pr	ohibited foods not offered			
7	DIN DOUT DINO						Chemical-				
	i i	reventing Contamination by Hands		17/1	JIN 🗖 OU	JT	Food additives: approved a	and properly used			
8	□N □ OUT □ N/O	Hands clean and properly washed			⊒N/A		Toda dadiiroor approved a	and proporty dodd			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		1287	⊒¹IÑ □ OU ⊒N/A	JT.	Toxic substances properly ic	lentified, stored, used			
					9 (4 14 7 (4 - 2) (17)	c	onformance with Approved	Procedures			
10	□IŃ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		T'ZG I	⊒IN □OU ⊒N/A	JT .	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other			
11	_DÍN □OUT	Food obtained from approved source	7,0807	1-1	JIN DOU	JT					
12	□IN □OUT □N/A □Ñ/O	Food received at proper temperature		CIN COUT							
13	□N □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat	Treatment Dispensing Freezers			
14	□IN □OUT ,□N/A □·N/O	Required records available: shellstock tags, parasite destruction			IN □ OU IN/A □ N/C		Special Requirements: Cust	om Processing			
		Protection from Contamination			JIN □ OU		Special Requirements: Bulk	Water Machine Criteria			
15	1 OUT OUT ON/A ON/A	Food separated and protected			∃ÑÌÀ □ N/C	<u> </u>					
16	□N/A□N/O	Food-contact surfaces: cleaned and sanitized			JIN □ OU JN/A □ N/C		Special Requirements: Acidi Criteria	ified White Rice Preparation			
17	☑Ñ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			JIN □ OU J·N/A	JT	Critical Control Point Inspec	tion			
Ŋ.	Time/Tempe	rature Controlled for Safety, Food (TCS:food)			JIN □ OU	JT	Dragon Dovinu				
18	□IN □ OUT □N/A-□ N/O	Proper cooking time and temperatures		-4	JN/A		Process Review				
19	□IN □ OUT □N/A ⁄□′ N/O	Proper reheating procedures for hot holding		37	∃N, □OU ∃N/A		Variance				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					ood preparation practices				
21	□IN □ OUT □N/A ፫ Ñ/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne							
22	☑Ñ ☐ OUT ☐N/A	Proper cold holding temperatures		illness or injury.							

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Nan	ne of Facility	ome Rose wood 13	Type of Inspection Standard S/12/25										
1/	7 p 141 (PA) 1 1 (5 WAR KOSE WOOD)		SIGNOUNG	5/10/20)							
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													
0.0		Safe Food and Water		Food and nonfood-contact s	CONTROL OF THE PROPERTY OF THE PARTY OF THE	operly							
38		Pasteurized eggs used where required	54 🖫 - IN 🗆 OUT	designed, constructed, and ι									
39	□□IÑ □OUT □N/A Water and ice from approved source Food Temperature Control		55 DIN DOUT	Warewashing facilities: insta	lled, maintained, used;	; test							
40		Proper cooling methods used; adequate equipment	56 🗹 Ñ 🗆 OUT	Nonfood-contact surfaces of	lean								
40	□ IN □ OUT □N/A □·N/O	for temperature control		Physical Facilities									
41	☐ IŅ ☐ OUT ☐N/A ቯ N/O	Plant food properly cooked for hot holding	57 TIN DOUT	A Hot and cold water available; adequate pressure									
42	☐ IN ☐ OUT ☐N/A ☐ Ñ/O	Approved thawing methods used	58 ☑ Ñ □ OUT	Plumbing installed; proper I	packflow devices								
43	DAN DOUT DN/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 IN OUT C	IN/A Sewage and waste water pro	perly disposed								
44	☑ IN ☐ OUT	Food properly labeled; original container	60 ZÍN OUT C	N/A Toilet facilities: properly const	ructed, supplied, clean	ed							
	Preveni	tion of Food Contamination	61 JIN DOUT D	N/A Garbage/refuse properly dispo	sed; facilities maintaine	ed							
45	□1N □ OUT	Insects, rodents, and animals not present/outer openings protected	62 PIÑ DOUT	Physical facilities installed, moutdoor dining areas	aintained, and clean; do	ogs in							
46	☑ÎN ☐ OUT	Contamination prevented during food preparation,	□N/A□ N/O	outdoor diffing areas									
47		storage & display Personal cleanliness	63 ☑1Ñ □ OUT	Adequate ventilation and light	ing; designated areas ι	used							
48	□ IN □ OUT □N/A ☑ Ñ/O	Wiping cloths: properly used and stored	64 🖫 N 🗆 OUT 🗆	N/A Existing Equipment and Faciliti	es								
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	1 2	Administrative		i i i							
000		roper Use of Utensils	65 🗆 IN 🗆 OUT 🖸]N/A 901:3-4 OAC									
50	□1N □ OUT □N/A □ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	The state of the s										
51	□-IN □ OUT □N/A	handled	66 ÇI∕ÍN □ OUT □	IN/A 3701-21 OAC									
52 IN OUT IN/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 Co	rrective Actio			line (
		- Mark "X" in appropriate box for COS and R: COS=correc											
Item	No. Code Section Priorit	ty Level Comment			cos	R							
	·	Satisfaction QT	ine of	Inspection	4 -								
		sain eacity (1 -11 - 1	James Van James	·								
						+-							
						 -							
Person in Charge Date: S/1/25													
Envi	Environmental Health Specialist Martin Canoba Licensor: DCGHD												
PRI	PRIORITY LEVEL. C. CRITICAL NC= NON-CRITICAL Page 2 of)												

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