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

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Na	ame of facility		Check				License Number		Date			
Brethren's Home Rose wood #4 P				☑FSO □ RFE			2-4/		5/14/25			
Address					ity/State/Zip Code							
1750 Chestnut 57 6					Greenville 0 H 45 331							
					n Time	Trave	el Time	Cat	egory/Descriptive			
John Warner)		1()	1	2) (
Type of Inspection (check all that apply)						F	follow up date (if required	1)	Water sample date/result			
☑Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					√ □ Follow up			, ,	(if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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	T	Compliance Status								
Supervision					Time/Temperature Controlled for Safety Food (TCS food)							
1	.□ÍÑ □ OUT □ N/A		nd	23	OUT	Т	Proper date marking and					
2	.☑Ñ □OUT□N/A	_ '		-	DIN DOUT							
		Employee Health		24	□N/A □ N/O		Time as a public health cor	ntrol:	procedures & records			
3	ON DOUT DIN/A	Management, food employees and conditional employee	s;				Consumer Adviso	ory	The second secon			
4	dîn □out □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ OUT □N/A	Т	Consumer advisory provid	ded fo	or raw or undercooked foods			
5	DIN DOUT N/A		nts				Highly Susceptible Pop	pülat	ions			
		Good Hygienic Practices		26	DIN DOUT	Т	Pasteurized foods used; p	orohit	pited foods not offered			
7	□IN □OUT □-N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□N/A	Paga Ya	Chemical					
		reventing Contamination by Hands	day est		DIN DOUT	renove T	· Ciemical					
8	ON DOUT DN/O	Hands clean and properly washed		27	□IN □ OUT ,□N/A		Food additives: approved	and	properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	DÍN □ OUT □N/A		Toxic substances properly					
	MIN HOUT HAVA						iformance with Approve	Description of the				
10	-□IN □OUT □N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OUT .□N/A		Compliance with Reduced specialized processes, an					
11	,DIN DOUT	Food obtained from approved source			□IN □OUT							
12	□IN □OUT □N/A,□·N/O	Food received at proper temperature		30	,□·N/A □ N/O		Special Requirements: Fre	sh Ju	lice Production			
13	.DIN DOUT	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O		Special Requirements: Hea	at Tre	atment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O		Special Requirements: Cus	stom	Processing			
		Protection from Contamination	100	33	□IN □ OUT		Special Requirements: Bull	lk Wa	ter Machine Criteria			
15	DIN DOUT	Food separated and protected										
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □ N/O		Special Requirements: Acid Criteria	аттеа	white Rice Preparation			
17	DIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT ,⊡·N/A	r	Critical Control Point Inspe	ction				
		rature Controlled for Safety Food (TCS food)		36	□IN □ OUT	- T	Process Review	-				
18	□IN □ OUT □N/A □N/O	Proper cooking time and temperatures		<u></u>	DN/A	-		*****				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	D N/A		Variance					
20	□IN □ OUT □N/A,☑ N/O	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	□IN □,⊖UT □N/A ₫ N/O	Proper hot holding temperatures										
22	,⊡ÍN □ OUT □N/A	Proper cold holding temperatures										

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GOOD RETAIL	PRACTICES								
Good Retail Practices are preventative measures to control the intro									
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									
38 ☑ ÎN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 CHN FLOUT Food a	and nonfood-contact surfaces cleanable, properly led, constructed, and used							
39 □ IN □ OUT □ N/A Water and ice from approved source		Warewashing facilities: installed, maintained, used: test							
Food Temperature Control	55 Z IN L OUT LIN/A strips	, , , , , , , , , , , , , , , , , , , ,							
40 ☐ ÎN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control		od-contact surfaces clean							
41 IN OUT IN/A I-N/O Plant food properly cooked for hot holding	57 IN OUT NA Hot an	nd cold water available; adequate pressure							
42 ☐ IN ☐ OUT ☐N/A ☐,N/O Approved thawing methods used	'	ing installed; proper backflow devices							
43 Z N OUT N/A Thermometers provided and accurate									
Food Identification	59 □-IN □ OUT □N/A Sewag	e and waste water properly disposed							
44 ,⊡'IN ☐ OUT Food properly labeled; original container	60 Æ·IN ☐ OUT ☐N/A Tollet f	acilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61 Garbag	ge/refuse properly disposed; facilities maintained							
45 ☐ Insects, rodents, and animals not present/outer openings protected	outdoo	al facilities installed, maintained, and clean; dogs in r dining areas							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	□N/A □ N/O Adequa	ate ventilation and lighting; designated areas used							
47 ☑¹Ñ ☐ OUT ☐ N/A Personal cleanliness 48 ☑¹Ñ ☐ OUT ☐ N/A ☐ N/O Wiping cloths; properly used and stored									
48 ☑1N ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐N/A ☑ N/O Washing fruits and vegetables	64 DIN DOUT DN/A Existing	g Equipment and Facilities							
Proper Use of Utensils.		Administrative							
50 D'IN OUT N/A N/O In-use utensils: properly stored	65 IN I OUT IN A 901:3-4	I OAC							
51 IZ'ÎN II OUT IIN/A Utensils, equipment and linens: properly stored, dried, handled	66 PIN OUT DN/A 3701-2	21 OAC							
52 DIND OUT DN/A Single-use/single-service articles: properly stored, used									
53 ☐ ÍN ☐ 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=corrected on-site during inspection R=repeat violation									
Item No. Code Section Priority Level Comment	otod on site during inspection, it has	COS R							
	and the same of th								
Satisfactory C	Time of In	spection -							
/		/							
Person in Charge Date:									
Environmental Health Specialist									
Math X Gross Licensor: 1) (6 H)									
PRIORITY LEVEL C+ CRITICAL NC= NON-CRITICAL Page 2 of 2									

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