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

Name of facility				Check one			License Number		Date				
Brethren's Home Rosewood #6.					□ RFE		299		15/12/25				
Address					/Zip Code								
7	150 Cheil	Inot ST	16	Greenville OH 45331									
Lie	cense holder	110		• •	1 Time	Tra	vel Time	C	ategory/Descriptive				
	Take Was	K 13.8 ×	3	0)		10	١,					
Type of Inspection (check all that apply)							Follow up date (if require	۹) آ	Water sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Var	iance Re	eview	/ □ Follow u	р	Tonow up date (ii require	ω,	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
263	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		Compliance Status									
16		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
1	EIN DOUT DN/A	Develop in the area of the are	and	23		JT	Proper date marking and		:				
2	_ØÍN □ OUT □ N/A				DIN DOL		Time as a public health co	ontro	ol: procedures & records				
		Employee Health		24	⊠Ñ/A□N/	O Tests							
3	√□N □OUT □ N/A	Management, food employees and conditional employed knowledge, responsibilities and reporting	ees;			<u>植。</u> 1T	Consumer Advis	and the same					
4	DIN_DOUT DN/A	Proper use of restriction and exclusion		25	□N/A	.01	Consumer advisory provi	ided	for raw or undercooked foods				
5	J⊠M □OUT □N/A	Procedures for responding to vomiting and diarrheal even	CONTRACTOR OF THE PARTY OF THE	W.		(A) (A)	Highly Susceptible Po	pul	ations				
6	□IN □ OUT □-N/O	Good Hygiento Practices Proper eating, tasting, drinking, or tobacco use	17,19,66	26	ZÍN □ OU □N/A	JT	Pasteurized foods used;	prol	hibited foods not offered				
7	DIN DOUT DINO			4	-	í.	 Chemical						
	P)	reventing Contamination by Hands		acountry of		JT		HIST WALK					
8	DIN DOUT DN/O	Hands clean and properly washed		27	□ N/A		Food additives: approved	ı an	d properly used				
9	□IN □ QUT	No bare hand contact with ready-to-eat foods or approx	oved	28	□N/A □ OL	JT	Toxic substances properly identified, stored, used						
	LIN/A LI N/O	alternate method properly followed				C	Conformance with Approved Procedures		Procedures				
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessib Approved Source	le	29	□IN □OL □Ñ/A	JΤ	Compliance with Reduce specialized processes, a						
11	/⊡ÍN □OUT	Food obtained from approved source		30	□IN □OL		Special Requirements: Fr	esh	Juice Production				
12	IN □OUT	Food received at proper temperature											
13		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freez						
14	□IN, □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU • □N/A □ N/O	JT O	Special Requirements: Cu	usto	m Processing				
		Protection from Contamination		33	DIN DOL	JT	Special Requirements: Bu	ulk V	Vater Machine Criteria				
15	DIN DOUT	Food separated and protected			.□N/A □ N/0								
16	r□ÍN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOL		Special Requirements: Ac Criteria	idific	ed White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT	Critical Control Point Inspe	ectio	on				
	Control of the Contro	rature Controlled for Safety Food (TCS food)		36	□IN □OU	JΤ	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A □IN, □OU	JT							
19	□IN □ OUT □N/A ② N/O	Proper reheating procedures for hot holding		37	,⊡/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 □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	DÍN OUT ON/A	Proper cold holding temperatures											

State of Ohio

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Nan	ne of Facility	0	Type of Inspection	Date								
13	rethrews to	me Rosewood #6	STandard	5/12/2)								
Petonos com												
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 Food and Water Utensils, Equipment and Vending												
38	☐1ÎN ☐ OUT ☐N/A ☐ N/O		Food and nonfood-contact su	rfaces cleanable, properly								
39	□ÍN □OUT □N/A	Water and ice from approved source	designed, constructed, and us									
00		od Temperature Control	55 d ÎN ☐ OUT ☐N/A Warewashing facilities: installe strips	ed, maintained, used; test								
40		Proper cooling methods used; adequate equipment for temperature control	56 ☑ ÎN ☐ OUT Nonfood-contact surfaces cle Physical Facilities	an								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 ☑ ÎN ☐ OUT ☐N/A Hot and cold water available;	adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 Q-IN QOUT Plumbing installed; proper ba	ackflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		IONIIOW GOVIOGO								
43	WIND GOT DIVIN	Food Identification	59 ☑-IN ☐ OUT ☐N/A Sewage and waste water prope	orly diagonal								
44	.☑ÍN □ OUT	Food properly labeled; original container	60 ☑1N ☐ OUT ☐N/A Toilet facilities: properly constru									
	Preven	tion of Food Contamination	61 D.IN DOUT DN/A Garbage/refuse properly dispose	ed; facilities maintained								
45	□/IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 🗔 N 🗆 OUT Physical facilities installed, mail outdoor dining areas	ntained, and clean; dogs in								
46	☑ ĺŃ □ OUT	Contamination prevented during food preparation, storage & display	LIN/ALI N/O									
47	Ç-ÍN □ OUT □N/A	Personal cleanliness	63 ☐-IN ☐ OUT Adequate ventilation and lightin	g; designated areas used								
48	□ N/O □ N/A □ N/O	Wiping cloths: properly used and stored	64 ☑ IÑ ☐ OUT ☐N/A Existing Equipment and Facilities	3								
49		Washing fruits and vegetables	Administrative	Machine Committee								
		roper Use of Utensils	OS ELIN EL CUT ENVA COMO A CAR									
50	□ N/N □ OVT □ N/A □ N/O	In-use utensils: properly stored	65 IN OUT IN 901:3-4 OAC									
51	□ÎN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 □1N □ OUT □N/A 3701-21 OAC									
52	□/N □ OUT □N/A	Single-use/single-service articles: properly stored, used										
53	☐ N/O ☐ 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 Priori	ty Level	d on-site during inspection R=repeat violation	cos R								
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		Satistaclon C'	up of supportion									
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			·									
Dor-	on in Charge		D-4									
Person in Charge Date: 5/1)/25												
Environmental Health Specialist Licensor:												
Martox apply												
PRIORITY LEVEL. C= CRITICAL NC= NON-CRITICAL Page of												

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