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

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Name of facility Ch							License Number		Date			
1	roser	# 833	L F8	5O	□.RFE		2136		6/17/25			
Ác	ldress	A	City/S	tate	/Zip Code							
200 Legice Aug					(oca 16 0H 4(23)							
Lie	cense holder	436 / 11/1	Inspec	tior	י <i>ו או או או</i> i Time	Trav	vel Time	Ca	/ tegory/Descriptive			
I)	//	-imiTed Partnership	ic	~~	()	''"	()	Ju				
K	-4050× U	-inilled Tarluciship		>	$\mathcal{Q}_{}$		10		(5/-			
	pe of inspection (chec		_		·	- 1	Follow up date (if required	(k	Water sample date/result (if required)			
☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Rel□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					' ∐ Follow u	p			(ii required)			
1 Companie 1 to Say 1 Companie 1 to nothing 1 Companie (Companie)												
100	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
	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								
- B. P. W		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
300			nd		DIN OL	A STATE OF THE STA		nery	3000 (1000)			
1	DIÑ DOUT DN/A	Person in charge present, demonstrates knowledge, an performs duties	nu-	23			Proper date marking and	disp	position			
2	DOLT □ N/A □ N/A □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health co	ntrol	: procedures & records			
. 3	- MN DOUT DN/A	Management, food employees and conditional employee	ıs;				Consumer Advis	ory				
4	DIN DOUT DIN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25.	DIN DOL	JT	Consumer advisory provi	ded	for raw or undercooked foods.			
5	-DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal even	nts	Mil.	1		Highly Susceptible Po	ipul	ations			
		Good Hygienic Practices			DIN DOL	JT		- Automatic				
6	DOUT INO	Proper eating, tasting, drinking, or tobacco use		26	.□N/A	Score and a second seco	Pasteurized foods used;	pron	ibited 100ds 110t offered			
7	.□IN-□OUT □ N/O	No discharge from eyes, nose, and mouth					Ćhemical					
		reventing Contamination by Hands		27	DIN DOL	JT.	Food additives: approved	l and	1 properly used			
8	OUT D N/O	Hands clean and properly washed		۲,	, DN/A		, ood additives, approved	unc	property asca			
9	□IN□ OUT	No bare hand contact with ready-to-eat foods or apparts alternate method properly followed		28-	□IN □ OU □N/A	JΤ	Toxic substances properly identified, stored, used					
						C	onformance with Approve	d P	rocedures			
10	ZOUT □ N/A	Adequate handwashing facilities supplied & accessible	NAME OF THE PARTY	29	□IN □OU	JT	Compliance with Reduced					
		Approved Source			DN/A `	-	specialized processes, a	nd H	ACCP plan			
.11	DIN DOUT	Food obtained from approved source		30	□IN □ OU ,⊡·N/A □ N/C	JT C	Special Requirements: Fro	esh .	Juice Production			
12	□IN □OUT □N/A-□N/O	Food received at proper temperature	ŀ		 		-					
13	DIN DUT	Food in good condition, safe, and unadulterated		31		5	Special Requirements: He	et T	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ıstor	n Processing			
10		Protection from Contamination			DIN DOU							
4 F,	-⊡'IN OUT		COMPANIA.	33	□N/A □ N/C	2	Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□N/A□N/O	Food separated and protected		<u> </u>		ıT	Special Requirements: Ac	iditi-	nd White Pice Preparation			
16	- DIN DOUT DN/A DN/O	Food-contact surfaces: cleaned and sanitized		34 (5	Criteria	iume	o white Rice Preparation			
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □.N/A	JΤ	Critical Control Point Inspe	ectio	n			
3.1		rature Controlled for Safety Food (TCS food)		<u> </u>	DIN DOU	JT						
40	,□IN-□ OUT □N/A □ N/O			36	□Ņ⁄A		Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □ OU	JT						
19	□IN □ OUT □N/A, ☑·N/O	Proper reheating procedures for hot holding		37	, DN/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.								
21	,⊡IN`□ OUT □N/A □ N/O	Proper hot holding temperatures										
22	OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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Name of Facility		Type of Inspection	Date						
Vrose 58.55		Type of Inspection	4/17/25						
GOOD RETAIL	DDACTICEO								
Good Retail Practices are preventative measures to control the introd	The state of the s	chemicals and physical phior	to into foods						
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in compliance OUT =	not in compliance N/O=not obse	erved N/A =not applicable						
Safe Food and Water		Utensils, Equipment and Vend	g						
38 IN OUT WAA NO Pasteurized eggs used where required	54 TÎN OUT	Food and nonfood-contact s designed, constructed, and	surfaces cleanable, properly used						
39 J□ OUT □N/A Water and ice from approved source	55 DIN DOUT D	IN/A Warewashing facilities: insta	ılled, maintained, used; test						
Food Temperature Control Proper cooling methods used; adequate equipment	56 TIN DOUT	Strips Nonfood-contact surfaces of	lean						
40 Pin OUT DN/A N/O for temperature control		Physical Facilities							
41 Plant food properly cooked for hot holding	57 EIÑ OUT C	IN/A Hot and cold water availabl	e; adequate pressure						
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used	58 /□ IN □OUT	Plumbing installed; proper	oackflow devices						
43 DUT DN/A Thermometers provided and accurate	□N/A□N/O								
Food Identification	59 IN OUT		perly disposed						
44 , ☐ ÎN ☐ OUT Food properly labeled; original container	60 DIN OUT	IN/A Toilet facilities: properly consi	ructed, supplied, cleaned						
Prevention of Food Contamination	61 DIN OUT	N/A Garbage/refuse properly dispo	osed; facilities maintained						
45 PIN OUT Insects, rodents, and animals not present/outer openings protected 46 □ JN□ OUT Contamination prevented during food preparation,	62 □ IN 戸づŬT □N/A□ N/O	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in						
storage & display	63 4 TN OUT	Adequate ventilation and light	ting: designated areas used						
47 LIN OUT LINA Personal cleanliness 48 LIN OUT LINA N/O Wiping cloths: properly used and stored	64								
49 ☐ ÎN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables									
Proper Use of Utensils		Administrative							
50 T IN OUT IN/A N/O In-use utensils: properly stored	65 0UT 0	N/A 901:3-4 OAC							
51 ☐ IN-☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled		Ñ/A 3701-21 OAC							
52 TIND OUT DN/A Single-use/single-service articles: properly stored, used									
53 DIN OUT N/A N/O Slash-resistant, cloth, and latex glove use									
Observations and Co Mark "X" in appropriate box for COS and R: COS=corre Item No. Code Section Priority Level Comment	orrective Action cted on-site during inspired and action in the control of the co	∩S ection R=repeat violation							
	C441 56	court cour	COS R						
SUSTICE PIC YOUR		(145 pect 101							
	- C - 10 /2 1	· · · · · · · · · · · · · · · · · · ·							
ad 6.4B NC Observed sugar and	16 (000 1161 -	Hoor and	.2".2"						
shotting inte PIC	had Pour	player clay							
	NAME OF THE PARTY								
Person in Charge		Date:	and the same of th						
Environmental Health Specialist	11	5-17-00	3096						
Environmental Health Specialist Licensor:									
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	Pigs* Sec.		2 of 2						
HEA 5302B Ohio Department of Health (8/22)		, ago_	OI mykna'						
AGR 1268 Ohio Department of Agriculture (8/22)									