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

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Na	ame of facility		Chec	k on	e		License Number	Dat	e <sub>C</sub> / / /				
THE BREINENS HOME IOSEWOOD 4				□·FSO □ RFE			1 2057		6/4/24				
A	ddress	91) MIC 105 00 9D 1	City/S	State	/Zip Code	× 1							
	750	chestral st	( <u>)</u>	GROWNIA OH (1533)									
License holder In:				ctio	n Time	Tra	vel Time	Catego	ry/Descriptive				
I JOHN WILL PET				L	$\bigcirc$		( )	, (					
	pe of Inspection (chec	* * * * * * * * * * * * * * * * * * * *		•			Follow up date (if required)		ter sample date/result				
a P		Control Point (FSO)	ince Re	eviev	v □ Follow u	ıp		(if r	equired)				
H	Toodbonie 11 00 Day	Complaint Cirie-location Consultation		!		<u> </u>							
	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									
Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	N DOUT N/A Person in charge present, demonstrates knowledge, and performs duties					Proper date marking and disposition						
2	. □IN □ OUT □ N/A	Certified Food Protection Manager		24	□ÎN □ Oſ		Time as a public health cont	rol proc	cedures & records				
		Employee Health			ÍN/A □ N/O	O							
3	OIN OUT ON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	98;	25	□іи □ ог	JT	Gonsumer Advisor Consumer advisory provide	100000000000000000000000000000000000000					
4	DIN DOUT DN/A	Proper use of restriction and exclusion		20	□N/A	0.00		Will be to the state of					
5	│□ÍN □OUT□N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic-Practices	าเธ			i∓ IT	Highly Susceptible Popi						
6	□IN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use		26	DN/A	J 1	Pasteurized foods used; pr	ohibited	foods not offered				
7	-∐ÎN □OUT □ N/O	No discharge from eyes, nose, and mouth		100			Chemical						
	1.7	eventing Contamination by Hands		27	□IN □ OL	JT	Food additives: approved a	and nro	perly reed				
8	OUT NO	Hands clean and properly washed			DN/A		1 ood additivee, approved b	and proj	oony used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ved 2	28	□N/A □ OL	JT	Toxic substances properly ic	dentified	, stored, used				
	□N/A □ N/O	alternate method properly followed					onformance with Approved Procedures						
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU	JT	Compliance with Reduced (	Oxygen	Packaging, other				
	DIN DOUT	Approved Source	A in	_	E/N/A		specialized processes, and	HACC	P plan				
11	DIN DOUT	N □OUT Food obtained from approved source		30	UO □ NI□ N/A □ N/O□…		Special Requirements: Fresh Juice Production						
12	LIN/A LJ.N/O	Food received at proper temperature		31	DIN DOU		Special Requirements: Heat	t Treatm	nent Dispensing Freezers				
13		Food in good condition, safe, and unadulterated		-		-			Toponomy Floored				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	LIN/A LIN/C	0	Special Requirements: Cust	tom Pro	cessing				
	DIN BOUT	Protection from Contamination		33	□N/A □ N/C		Special Requirements: Bulk	Water I	Machine Criteria				
15	□IN □OUT	Food separated and protected		$\vdash$	ZIWA LI W			-					
16	ПІМ ПОИТ	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acid Criteria	ified Wh	nite Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU √□N/A	JT	Critical Control Point Inspec	tion					
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □OU	JT							
18	□IN □ OUT	Proper cooking time and temperatures	Harta Malay And	36	ĎÑ/A		Process Review						
	JANA LI NO			37	□IN □OU	JT	Variance						
19	□IN □ OUT □□Ñ/A □ N/O	Proper reheating procedures for hot holding			DIN/A				· · · · · · · · · · · · · · · · · · ·				
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		R	isk factors	are fo	ood preparation practices	and e	mplovee behaviors				
21	DÍN DOUT	Proper hot holding temperatures		<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
22	DIN DOUT DN/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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Nar	ne of Facility	10000 0000		,	Type	of Inspection Date	1/11-2	,					
	NE Brain	ions Home rosewood	$\sum_{i=1}^{n}$	<u>/</u>		ACHECUEL TO	11170						
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M		status (IN, OUT, N/O, N/A) for each numbered item: In	N=in c	ompliance <b>OUT</b> =	not in	compliance N/O=not observed N	<b>l/A</b> =not appli	cable					
interior.	Section 1 The Control of the Control	Safe Food and Water	Jan.		Ut	ensils, Equipment and Vending Food and nonfood-contact surfaces	mater Tourish	alle 1					
38	D IN D OUT DN/A D N/O	-	54	[☑·IN □ OUT		designed, constructed, and used	s cieanabie, pi	roperly					
39	¦□IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55		IN/A	Warewashing facilities: installed, ma strips	aintained, usec	l; test					
40	☑ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	.⊒IN □ OUT	un' ki	Nonfood-contact surfaces clean  Physical Facilities		- 					
41	-E IN  OUT  N/A  N/O	Plant food properly cooked for hot holding	57	d'IN □ OUT □	]N/A	Hot and cold water available; adeq	ıuate pressure	•					
42	. IN I OUT IN/A I N/O	Approved thawing methods used	58			Plumbing installed; proper backflow devices							
43		Thermometers provided and accurate				I modified propor provides							
		Food Identification	59 I'IN I OUT IN/A Sewage and was			Sewage and waste water properly dis	enosod	~~~					
4.4	☐ IN ☐ OUT		60   IN   OUT   IN/A										
44		Food properly labeled; original container	61										
	CONTRACTOR AND TAXABLE PROPERTY OF THE TAXABLE PROPERTY OF TAXABLE PROPERT	tion of Food Contamination Insects, rodents, and animals not present/outer			JIN/A	Garbage/refuse properly disposed; fac							
45	D IN D OUT	openings protected  Contamination prevented during food preparation,	62	I □ N/A □ OUT		Physical facilities installed, maintained outdoor dining areas	d, and clean; d	logs in					
46	,⊡ ÎN □ OUT ⊡ IN □ OUT □N/A	storage & display	63	☐ IN ☐ OUT		Adequate ventilation and lighting; des	signated areas	used					
48		Personal cleanliness Wiping cloths: properly used and stored	64	OIN OUT E	JN/A	Existing Equipment and Facilities		-					
49	□/ÍN □ OUT □N/A □ N/O	Washing fruits and vegetables	8044 W.S			Administrative		NAS.AI					
	angers and a series of the P	roper Use of Utensils	18.6.5			, Add 1111 111 111 111 111 111 111 111 11							
50	D IN D OUT DN/9 D N/0	In-use utensils: properly stored	65	□ IN □ OUT ☑	]N/A	901:3-4 OAC							
51	.□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	.66		]N/A	3701-21 OAC							
52	∠☑ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	.☑ IN ☐ OUT ☐N/A ☐ N/O ☐	Slash-resistant, cloth, and latex glove use	la regiona ar		eastorate			·					
		Observations and C Mark "X" in appropriate box for COS and R: COS=corn				R=repeat violation							
Iten	No. Code Section Priori	ty Level Comment	V	477			cos						
		- CARAMAR	1-	<del>(2) iV</del>	1	DOTA							
		77700	+	New York	<u>ر /</u>	121/0/		무					
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-	l Channa												
Person in Charge  Date:  (c-4-34)													
Environmental Health Specialist  Licensor:													
PRIORITY LEVEL C. ORITION NON ORITION													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 7													

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