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

Na	ame of facility	1 .00 / 0 + 26 2	Check o			License Number		Date	
Ţ	VALLE ICEVI	1 15/10/ 12 500	JEJ F-51	O D RFE		1000		- 7/13/25	
Address City/State/Zip Code									
1176 MM (MMad) 5 Larsava , out 1/5363									
Li	cense holder	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Inspecti	nspection Time Tra		vel Time Ca		tegory/Descriptive	
LONARDO (MA VOX. OX) 1753 14537 []				114				regory/Deacriptive	
Type of Inspection (check all that apply)				`)	<u> </u>		<u> </u>	<u>() () () () () () () () () () </u>	
l J	/pe of inspection (che Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	D	🗂 🗀		Follow up date (if required	d)	Water sample date/result	
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation	nce Revie	9W LJ Follow i	up			(if required)	
, and the second of the second									
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									
Me		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food).					
<u>80 to () (</u>		Person in charge present, demonstrates knowledge, ar				iperature Controlled for Sa	rety	Food (TCS food)	
1	DIN COUT D N/A	performs duties	2	LIN/A LI N	1/0	Proper date marking and	disp	osition	
2	.□IN □OUT □ N/A	Certified Food Protection Manager	2			Time as a public health cor	ntrol:	procedures & records	
235		Employee Health		T DN/A D N	I/O		2 HOT (2 MG)		
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3; 2!	I IN I O	UT	Consumer Advisory provide	1	for raw or undercooked foods	
4	- OIN OUT ON/A	Proper use of restriction and exclusion		² □N/A	189 87 77	Consumer advisory provid	Jeu i	or raw or undercooked foods	
5	. □IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts		12.4MC	Highly Susceptible Pop	pula	tions	
6	Z□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26		UT	Pasteurized foods used; p	prohi	bited foods not offered	
7		No discharge from eyes, nose, and mouth			Million 1	Chemical	5,450		
	A SECTION OF THE PARTY OF THE PROPERTY OF THE PARTY OF TH	reventing Contamination by Hands		Tow do		Chemical	30450		
8	□IN □ OUT □ N/O	Hands clean and properly washed	2	7	UT	Food additives: approved	and	properly used	
9	OUT OUT ON/A ON/A	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28 N/A Toxic substances properly identified, stored, used					
	<u> </u>			36.70	C	onformance with Approve	d Pr	ocedures	
10	ÓIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2		UT .	Compliance with Reduced			
11	☑N □ OUT	Food obtained from approved source		□N/A		specialized processes, an	IG HA	ACCP plan	
12	□IN □OUT	Food received at proper temperature	31			Special Requirements: Fre	sh J	uice Production	
13	□N/A □ N/O □ IN □ OUT	Food in good condition, safe, and unadulterated	3			Special Requirements: Hea	at Tr	eatment Dispensing Freezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	stom	Processing	
		Protection from Contamination	BALLY DATA	ПІМПОІ					
15	.□´IN □ OUT □N/A □ N/O	Food separated and protected	3:	N/A D N/		Special Requirements: Bull	k Wa	iter Machine Criteria	
16	.☑IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN I OU	UT /O	Special Requirements: Acid Criteria	dified	White Rice Preparation	
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OI	UT	Critical Control Point Inspe	ction		
7.3	Time/Tempe	rature Controlled for Safety Food (TCS food)		ПІМ ПОІ	UT	. :			
18	□ÍN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	⊡N/A		Process Review		1	
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	,	UT	Variance			
20	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	F	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	fo						
22	ÍIN □ OUT □N/A	Proper cold holding temperatures	I P	Public health interventions are control measures to prevent foodborne illness or injury.					

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Name of Facility OMNEY ICAN PRICH # 353	Type of Inspection Date							
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								
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: Safe Food and Water	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Utensils, Equipment and Vending							
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable, properly							
39 □ IN □ OUT □ N/A Water and ice from approved source	designed, constructed, and used							
Food Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test strips							
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities							
41 IN OUT N/A N/O Plant food properly cooked for hot holding	57 ☑ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure							
42 , IN OUT NA NO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices							
43 DIN DOUT DN/A Thermometers provided and accurate								
Food Identification	59 IN IN OUT IN/A Sewage and waste water properly disposed							
44 IN OUT Food properly labeled; original container	60 I IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61 IN OUT IN/A Garbage/refuse properly disposed; facilities maintained							
45 Insects, rodents, and animals not present/outer openings protected	62 Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
Contamination prevented during food preparation, storage & display	63 IN OUT Adequate ventilation and lighting; designated areas used							
47. ☐ IN ☐ OUT ☐ N/A Personal cleanliness								
48 / ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths; properly used and stored 49 / ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities							
Proper Use of Utensils	Administrative*							
50 IN OUT N/A N/O In-use utensils: properly stored	65 IN OUT M/A 901:3-4 OAC							
51. IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66/ IN OUT ON/A 3701-21 OAC							
52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used								
53 ☐ JN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use	<u> </u>							
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	COS R							
Person in Charge Date:								
Sanitarian Licensor:								
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