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

Na	ame of facility			Check one			License Number	Date / 2//2//					
	And die	on odal a chil	□ F	SO	□ RFE		X00	5/28/24					
Ac	ldress		City/	ity/State/Zip Code									
	16-6-	COVER ONENCE	\mathbb{L}^{ζ}	COLODIALVILLA OH 18331									
<u> </u>	12.0 /Y	CIGNER ONLINE	Inen	nspection Time Tr			\mathcal{L}_{1}	J / I.					
Lie	cense holder		mspe	• ,				Category/Descriptive					
1	VACIONARC	Managrament LLC		60			10	C45					
1 -	pe of Inspection (che						Follow up date (if required)	Water sample date/result					
		Control Point (FSO) Process Review (RFE) Varia	ance R	eviev	v 🗆 Follow u	р		(if required)					
Ш	roodborne 🗀 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
M	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												
	.a uoo.ga.tou cop.i	Compliance Status	Compliance Status										
200				Time/Temperature Controlled for Safety Food (TCS food)									
24.373		Davidan in about a propert deservation translation and											
1	DIN DOUT DIN/A	performs duties	114	23			Proper date marking and disposition						
2	/ OUT N/A	Certified Food Protection Manager		24	□IN □ OL	JT	Time as a public health control: procedures & records						
	4.6246	Employee Health	(f.,)	24	□N/A □ N/	0	Time as a public nealth cont	roi: procedures & records					
3	.⊡IN □OUT □ N/A	Management, food employees and conditional employee	es;				Consumer Advisor	y					
		knowledge, responsibilities and reporting		25		JT	Consumer advisory provided for raw or undercooke						
5	☑IN □OUT □ N/A ☑IN □OUT □ N/A		oto		J□N/A								
3		Good Hyglenic Practices	113	B-6	DIN DOL	IT	Highly Susceptible Pop │						
6	□ÎÑ □OUT □N/O			26	□N/A	,	Pasteurized foods used; pr	ohibited foods not offered					
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth				di,	Chemical						
	[™] P	reventing Contamination by Hands				JT							
8	DIN DOUT DN/O	Hands clean and properly washed		27	□.N/A		Food additives: approved a	and properly used					
					DIN DOL	JT							
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28	²⁸ □ N/A		Toxic substances properly identified, stored, used						
		anomalo morrou properly followed					Conformance with Approved Procedures						
10	.□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible)	29	□IN □OL	JT	Compliance with Reduced	Oxygen Packaging, other					
		Approved Source		28	_		specialized processes, and						
11	OIN DOUT	Food obtained from approved source		30			Special Requirements: Fres	h Juice Production					
12	DN/A DN/O	Food received at proper temperature		F									
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O		Special Requirements: Heat	Treatment Dispensing Freezers					
14	OUT QUE	Required records available: shellstock tags, parasite		00	□IN □OL		Charlel Doguitaria	and Davidson					
14	□Ń/A □N/O	destruction		32	□N/A □ N/G	0	Special Requirements: Cust	om Processing					
		Protection from Contamination		33	□IN □OL		Special Requirements: Bulk	Water Machine Criteria					
15	DIN DOUT	Food separated and protected			□N/A □ N/O	<u></u>	- parameter built	maonino ontona					
				34	□IN □OL		Special Requirements: Acid	ified White Rice Preparation					
16		Food-contact surfaces: cleaned and sanitized		0-7	□ N/A □ N/O	C	Criteria						
17	ÚIN DOUT	Proper disposition of returned, previously served,		35	□IN □OL	JT	Critical Control Doint Inches	lia.					
10g,3 pt/s		reconditioned, and unsafe food	min termentan	33	·⊡·N/A		Critical Control Point Inspec	uon					
		rature Controlled for Safety Food (TGS food)		36		JT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□Ņ/A								
L.,				37	□IN □OL	JΤ	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		-	□ N/A								
\vdash													
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
				th	t are identified a		as the most significant contributing factors to						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness									
	/						rventions are control me	asures to prevent foodborne					
22	OUT DN/A	Proper cold holding temperatures		illi	ness or injur	у.							

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	GOOD RETAIL PRACTICES													terrogica
	Cood Pote	ail Droofi		preventative measures	A STATE OF THE STA	COUNT ON PROPERTY	AND DESCRIPTION OF STREET OF STREET							
М				, OUT, N/O, N/A) for ea			. •						nnlica	able
		TAGRICAL CIPROSTOUTIAN		l and Water					tensils, Equipment	SHIP CANNESS OF STREET	SALAHROWS SE		фрисс	
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteur			urized eggs used where required 54			4	Food and nonfood-con			act surfaces cleanable, properly			
39	ÓN □OUT □N/	'A	Water and ice from approved source			5	5 IN I OUT	ΠN/A	Warewashing facilities: installed, maintained, used;					
	For			od Temperature Control			strips							
40	Ó IN □ OUT □N/A			per cooling methods used; adequate equipment emperature control		50	56 🗆 IN 🗀 OUT		Nonfood-contact surfaces clean Physical Facilities					
41	☐ ÎN ☐ OUT ☐ N/A	A 🗆 N/O	Plant fo	food properly cooked for hot holding		5	57 IN OUT		Hot and cold water available; adequate pre					
42		A 🗆 N/O	Approved thawing methods used			5	58 🖂 IN 🖂OUT Plumbing installed; pro					v devices	3	
43	□ªN □ OUT □N/A	Α	Thermo	Thermometers provided and accurate			□N/A □ N/O		· .					
			Food Id	Food Identification			9 🗆 ÎN 🗆 OUT	□N/A	Sewage and waste water properly disposed					
44	☑ IN ☐ OUT		Food pr	Food properly labeled; original container			60 TIN OUT N/A Tollet facilities: properly con					structed, supplied, cleaned		
	2011/2010/00/00/01/01/02/03/03/0 F	Preven	tion of Food Contamination			6	1 ZIN DOUT	□N/A	Garbage/refuse properly disposed; facilities maintained					d b
45				rodents, and animals not p s protected	oresent/outer	6:	f		Physical facilities i outdoor dining area		aintaine	d, and cle	an; do	gs in
46	CPC LINE LICEUM			ination prevented during fo & display	ood preparation,	-								
47	☑ IN ☐ OUT ☐ N/A	4	Persona	l cleanliness		6	3		Adequate ventilation	on and light	ting; des	signated a	reas u	sed
48			Wiping cloths: properly used and stored			6	4 IN I OUT	□N/A	Existing Equipment	and Faciliti	es			
49		A STOLET LATER THE LATER OF	KINI KOSENJUR I VIJEKIN	g fruits and vegetables					Administra	ative				
50	Proper Use of Utensils □ IN □ OUT □ N/A □ N/O In-use utensils: properly stored					6	5 IN OUT	□Ń/A	901:3-4 OAC	•				
51	Utensils, equipment and linens: properly stored, dried,					6 DÍN DOUT		3701-21 OAC	.					
52	nandled				60			3701-21 OAC	<u> </u>					
53														
					vations and C	orr	ective Acti	ons	200/612/06/6 8 / 17/ 5/ 6					
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Iten	n No. Code Section	1 Priori	ty Level	Comment			ere ere	JA 1			mu.		cos	R
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Per	son in Charge	_ 	1//~	1. M. C.	1				Date:	100	10	N.O.	<u></u>	<u> </u>
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Env	Environmental Health Specialist Licensor:													
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____of___