State of Ohio

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

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Na	ime of facility	+ 17, 7	Check □/FS		□RFE		License Number		Date 11 - 2 1 - 2 (/			
VIVI PICACE					11 1 1 1 (-1 (-1 (-1 (-1 (-1 (-1 (-1 (-1							
Ac	Idress 214 N	0110 Street	Notate/Zip Code									
License holder Insp					Time	Trav	vel Time	Cat	egory/Descriptive			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					□ Follow up		Follow up date (if required)	Water sample date/result (if required)			
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									
1	□ □ OUT □ N/A	Supervision Person in charge present, demonstrates knowledge, a performs duties	nd	and the second		JT	perature Controlled for Sal	-				
2	DIN DOUT DN/A	Certified Food Protection Manager Employee Health				T	Time as a public health cor	ntrol	procedures & records			
3	ÓIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	i		DIN DOL		Gonsumer, Adviso					
4	DIN DOUT DN/A	Proper use of restriction and exclusion		125 1	□N/A	na Asia		etros	for raw or undercooked foods			
5	ZÍN DOUT N/A	Procedures for responding to vomiting and diarrheal everaged Good Hygienic Fractices. Proper eating, tasting, drinking, or tobacco use			□IN □ OL □N/A	JT	Highly Susceptible Por Pasteurized foods used; p					
7	OIN OUT ON/O		-			1100	Chemical					
8	Pr dín □ out □ n/o	eventing Contamination by Hands Hands clean and properly washed		17/	□IN □ OU □N/A	JΤ	Food additives: approved	anc	properly used			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	oved	28	□IN □ OU	JT	Toxic substances properly	ider	ntified, stored, used			
	□N/A □ N/O	alternate method properly followed				C	onformance with Approve	d/P	rocedures			
10	OUT ON/A	Approved Source	9	29	□IN □OL □N/A	JT	Compliance with Reduced specialized processes, an					
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fre	sh .	Juice Production			
12	□N/A □N/O	Food received at proper temperature Food in good condition, safe, and unadulterated		31			Special Requirements: Hea	at T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OL		Special Requirements: Cur	ston	n Processing			
15	□IN □OUT	Protection from Contamination ()	\$ 2	33	□IN □OL □N/A □N/G		Special Requirements: Bul	lk W	ater Machine Criteria			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OL □N/A □ N/0	JT C	Special Requirements: Aci Criteria	idifie	d White Rice Preparation			
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JΤ	Critical Control Point Inspe	ectio	n .			
	∕ Time/Tempe	rature Controlled for Safety Food (TCS food)		-	□IN □OL	JT	Durana Davis					
18	LEIN ELOUE	Proper cooking time and temperatures		36	□N/A		Process Review					
19	□IN □ OUT □N/A □ 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.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	√∐N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility			Type of Inspection	Date								
		160 17202		Stample rel	11-71-24								
GOOD RETAIL PRACTICES Cood Patell Practices are proportative measures to control the introduction of nathagens, shamingly, and physical chirate into for the													
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													
	NEWSTREET WINDOWS RESPONDED FOR THE STATE OF THE SECOND STATE OF T	Safe Food and Water	I-III compliance Go1-	Utensils, Equipment and Ver	TOP THE AUGUST AND THE TANK OF THE PARTY OF								
38	IN I OUT IN/A I N/O	Pasteurized eggs used where required	54 ☐ IN ☐ OUT		surfaces cleanable, properly								
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 IN OUT	Wareweshing facilities: Inci	talled, maintained, used; test								
	Foo	od Temperature Control		strips									
		Proper cooling methods used; adequate equipment for temperature control	56 · □ IN □ OUT	Nonfood-contact surfaces Physical Facilities	Nonfood-contact surfaces clean Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 🗵 IN 🗆 OUT 🗆	IN/A Hot and cold water availab	ole; adequate pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; proper	backflow devices								
43		Thermometers provided and accurate	□N/A □ N/O										
iguer 3		Food Identification	59 IN OUT C	IN/A Sewage and waste water pr	operly disposed								
44	,□ IN □ OUT	Food properly labeled; original container	60 DIN DOUTE	IN/A Toilet facilities: properly con	structed, supplied, cleaned								
	Prevent	lion of Food Contamination	61 DIN DOUTE]N/A Garbage/refuse properly disp	posed; facilities maintained								
45 IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O 63 □ IN □ OUT	Adequate ventilation and liq	Inting; designated areas used								
47	☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored	64		, , , , , , , , , , , , , , , , , , , ,								
49		Washing fruits and vegetables	07 0114 0 001 6		nies								
	P	roper Use of Utensils		Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	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 □IN □ OUT □]N/A 3701-21 OAC									
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53		Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre		March 2 and the Committee of the Committ									
Iten	No. Code Section Priori	ty Level Comment	saled of site during map	ection N-Tepeat Violation	COS R								
		CANSIMAL NO	$A \rightarrow A = A = A = A = A = A = A = A = A = $	DECINA-									
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		- bearing the ode	1626 - 110 c	5 CICONV									
Person in Charge Date: // > /													
Environmental Health Specialist Licensor:													
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)