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

N	ame of facility		Check	one			License Number		Date /				
1	lorene de la creme la				,□-ŔFE		339		12/21/21/				
Address			City/S	City/State/Zip Code									
1322 = 970000000/-/ 11					CORPORENTE ON 1 USS3/								
License holder Insp					Time	Tra	vel Time	Cat	egory/Descriptive				
CRENE OF GOVERNE COVERY LCC					5		10		(800) ( <<				
Type of Inspection (check all that apply)						1	Follow up date (if required	<u>,</u>	Water sample date/result				
	FStandard □ Critical LFoodborne	nce Rev	view	☐ Follow up	р		´	(if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation											
	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													
<b></b>		Compliance Status	300 800 80	Compliance Status									
		Supervision  Person in charge present, demonstrates knowledge, at	24		, Time ⊐in □ ou		perature Controlled for Sa	fety	Food (TCS food)				
1	, DIN DOUT DN/A	performs duties		ロンマード			Proper date marking and	dispo	osition				
2	☑IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24 1	JIN E OU		Time as a public health con	 ntrol:	procedures & records				
		Management food employees and conditional employees	g.		ĴN/A □ N/Œ	) [[][][]	Consumer Adviso	discovered by the					
3	OUT N/A	knowledge, responsibilities and reporting	·		JIN 🗆 OU	T		MANAGE PARTY NAMED IN					
5	OUT OUT N/A				⊒N/A	i di kenta			or raw or undercooked foods				
		Good Hygienic Practices	18		JIN 🗆 OU	T	Highly Susceptible Pap						
6		Proper eating, tasting, drinking, or tobacco use			JN/A		Pasteurized foods used; p		oited foods not offered				
7 M	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth					" Chemical						
8	□IN □ OUT □ N/O			27 1	∃IN □ OU ∃N/A	Т	Food additives: approved	and	properly used				
	FIN FIGUR	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28		JIN 🗖 OU	T							
9	□IN □ OUT   □N/A □ N/O			<sup>28</sup> [	∃N/A		Toxic substances properly identified, stored, used						
10	OUT N/A	Adoquato handurahing facilities and to 10			1. 1.46	de Rockwittenson	onformance with Approved	100	The second secon				
10		Adequate handwashing facilities supplied & accessible  Approved Source		29 I	∃N/A ∃N/A □ OU	T	Compliance with Reduced specialized processes, and	Oxyo d HA	gen Packaging, other CCP_plan				
11	OUT OUT	Food obtained from approved source			JIN 🗆 OU		Special Requirements: Fres						
12	□IN □OUT □N/A ⊡N/O	Food received at proper temperature		L	JN/A DN/O		opecial (Vequilements, 1-168		ice Production				
13	-DIN DOUT	Food in good condition, safe, and unadulterated			]N/A   N/O		Special Requirements: Hea	ıt Tre	atment Dispensing Freezers				
14	DIN DOUT	Required records available: shellstock tags, parasite destruction			IN DOU		Special Requirements: Cus	tom '	Processing				
	l	Protection from Contamination			IN/A 🗆 N/O								
15	□IN □OUT	Food separated and protected			N/A   N/O		Special Requirements: Bulk	(Wat	er Machine Criteria				
	□N/A □N/O □N □OUT	, , , , , , , , , , , , , , , , , , ,		34	IN □ OU1	Г	Special Requirements: Acid	lified	White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized	[		IN/A □ N/O		Criteria						
17	.☑ÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		] IN □ OU1 ]•N/A	r	Critical Control Point Inspec	tion					
	AND THE PARTY OF PERSONS NAMED IN THE PARTY OF THE PARTY	rature Controlled for Safety Food (TCS food)	3		IN 🗆 OII	-	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			N/A		Frocess Review						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		IIN 🗍 OUT IN/A		Variance	<del></del>					
20	□IN □ OUT □N/A 1 N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A-□ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	OUT N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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Nan	ne of Facility	xe de la creme			Type	of Inspection	Date 3/7/	12.0	<u>7.                                    </u>	
L	No. 1 Section				2,130,121,14	30 Mac I	1 1 6:	1 6-1		
		GOOD RETAIL I	PRA	CTICES	(5) (5)			a valeti.		
		ices are preventative measures to control the introd								
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN	≓in co	mpliance <b>OUT</b> =	With the same of		0.00	applica	able	
1/12/		Safe Food and Water	E CONTRACTOR DE		AND MOUNTAIN COMMISSION OF THE PARTY.	nsils, Equipment and Ver Food and nonfood-contact	and the second s	ble pro	norly	
38	IN OUT ONA ON/C		54	□'ÍN □ OUT		designed, constructed, and		ibie, pic	фепу	
39	□  N □  OUT □  N/A  Fo	Water and ice from approved source	55	□ IN □ OUT □		Warewashing facilities: ins strips	talled, maintained	d, used;	test	
Separation a			56	□ IN □ OUT		Nonfood-contact surfaces clean				
40	D'IN DOUT DN/A D N/O	for temperature control								
41	☐ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57		⊒N/A	Hot and cold water availal	ble; adequate pr	essure		
42		Approved thawing methods used	58	□ ÎN □OUT		Plumbing installed; proper	r backflow device	es		
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O						
		Food Identification	59	D'ÎN DOUT D	JN/A	Sewage and waste water p	roperly disposed	115000		
44	☑ IN ☐ OUT	Food properly labeled; original container	60	□ IN □ OUT □	IN/A	Toilet facilities: properly constructed, supplied, cleaned				
	Prever	ntion of Food Contamination	61		A/NE	Garbage/refuse properly dis	posed; facilities m	aintaine	∍d	
45	.□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 🗆 IN 🗆 OUT			Physical facilities installed, outdoor dining areas	maintained, and c	lean; do	gs in	
46	☑ IN ☐ OUT	Contamination prevented during food preparation,		□N/A □ N/O		outdoor diffing areas				
47	□·IN □ OUT □N/A	storage & display  Personal cleantiness	63	□·IN □ OUT		Adequate ventilation and lig	ghting; designated	areas u	ısed	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □	IN/A	Existing Equipment and Facil	lities			
49		Washing fruits and vegetables				Administrative				
		Proper Use of Utensils	0.5	FUN FLOUR	J. 1./ A			<u> </u>		
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	IN DOUT	JN/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT □	JN/A	3701-21 OAC				
52	□-IN □ OUT □N/A	Single-use/single-service articles: properly stored, used								
53	□·ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use  Observations and Co		4:			and the Control of the Control	o de la companya de	secus a	
		Mark "X" in appropriate box for COS and R. COS=corre				R=repeat violation				
Item	No. Code Section Prior	ity Level Comment			ON THE PARTY OF TH		<b>/</b> 1	cos	R	
		-160150000	$\mathcal{A}$	-A	· //	SARCED V	4	<del>                                     </del>		
		- JULY 21 4011/	7		111	3/65/10/	!			
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Pers	on in Charge	Joan Klachlun			·	Date: 3 2	1-24			
Envi	ronmental Health Specialist	'Com		Licensor:	1	XHD		16-24		
	to the street of					- in the second		~~ 9		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of \_\_\_