## Food Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
LULU'S 113

### Address
111-113 E. AUGLAIZE ST.

### License holder
BOWREGUARD, INC.

### Check one
- [ ] FSO
- [ ] RFE

### License Number
374

### Date
06/24/2020

### Inspection Time
- Out (OUT)
- In (IN)
- Not observed (N/O)

### Travel Time
- 0 (zero)

### 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

#### Supervision

1. [ ] IN
   - Person in charge present, demonstrates knowledge, and performs duties

2. [ ] IN
   - Certified Food Protection Manager

#### Employee Health

3. [ ] IN
   - Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [ ] IN
   - Proper use of restriction and exclusion

5. [ ] IN
   - Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

6. [ ] IN
   - Proper eating, tasting, drinking, or tobacco use

7. [ ] IN
   - No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. [ ] IN
   - Hands clean and properly washed

9. [ ] IN
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] IN
    - Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [ ] IN
    - Food obtained from approved source

12. [ ] IN
    - Food received at proper temperature

13. [ ] IN
    - Food in good condition, safe, and unadulterated

14. [ ] IN
    - Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. [ ] IN
    - Food separated and protected

16. [ ] IN
    - Food-contact surfaces: cleaned and sanitized

17. [ ] IN
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS Food)

18. [ ] IN
    - Proper cooking time and temperatures

19. [ ] IN
    - Proper reheating procedures for hot holding

20. [ ] IN
    - Proper cooling time and temperatures

21. [ ] IN
    - Proper hot holding temperatures

22. [ ] IN
    - Proper cold holding temperatures

### Time/temperature Controlled for Safety Food (TCS Food)

23. [ ] IN
    - Proper date marking and disposition

24. [ ] IN
    - Time as a public health control; procedures & records

#### Consumer Advisory

25. [ ] IN
    - Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. [ ] IN
    - Pasteurized foods used; prohibited foods not offered

#### Chemical

27. [ ] IN
    - Food additives: approved and properly used

28. [ ] IN
    - Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. [ ] IN
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [ ] IN
    - Special Requirements: Fresh Juice Production

31. [ ] IN
    - Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN
    - Special Requirements: Custom Processing

33. [ ] IN
    - Special Requirements: Bulk Water Machine Criteria

34. [ ] IN
    - Special Requirements: Acidified White Rice Preparation Criteria

35. [ ] IN
    - Critical Control Point Inspection

36. [ ] IN
    - Process Review

37. [ ] IN
    - Variance

### Risk Factors
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions
- Control measures to prevent foodborne illness or injury.
**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

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
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</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
</table>

### Utensils, Equipment and Vending

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean; dogs in outdoor dining areas</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing equipment and facilities</td>
</tr>
</tbody>
</table>

### Administrative

<table>
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<tr>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>65</td>
<td>901:3-4 OAC</td>
<td></td>
<td></td>
</tr>
<tr>
<td>66</td>
<td>3701-21 OAC</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Observations and Corrective Actions**

Mark "X" in appropriate box for COS and R:  
**COS** = corrected on-site during inspection  
**R** = repeat violation

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</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>No violations at time of the inspection</td>
</tr>
</tbody>
</table>

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**Sanitarian**  
KENT MARTZ  
RS/SIT# 2937  
Auglaize County Health Department