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

		Marie Carlotte Control												
Na				Check one ☑FSO □ RFE			License Number		Date 101 - 277					
TOTAL CREEK LLC					□ RFE		1070 $1-19$		11-18-24					
Ad	Idress		City/State/Zip Code											
(6040	1 12 1 36 P	(0)	Concenione of usss'										
License holder Ins							,		Category/Descriptive					
HUMB EIRELK GOIF COURSE					^ }		26		C 415					
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result					
·F"	Śtandard →☐ Critical C	Control Point (FSO) 🗆 Process Review (RFE) 🖾 Varia	ance Re	eview	☐ Follow up	р		•	(if required)					
	Foodborne □ 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													
		Compliance Status		Compliance Status										
Supervision.														
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	1/2/2//	□IN □ OL		Proper date marking and	dier	position					
	/	performs duties			□N/A □ N/0		1 Topor date marking and							
2	│□IN □OUT□N/A	Certified Food Protection Manager			□IN □ OL □N/A □ N/		Time as a public health co	ntro	: procedures & records					
		Management, food employees and conditional employee	es:	Ó			 Consumer Advis	ory						
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting	,	25	□IN □ OL	JT	Consumor advisory provi	idod	for raw or undercooked foods					
4.	DIN DOUT N/A	Proper use of restriction and exclusion			□N/A	26553.00			ter and the second second					
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	22222		100	Highly Susceptible Po	pula	itions					
6	OUT ONO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	3.3.4		□IN □ OL □N/A		Pasteurized foods used;	proh	ibited foods not offered					
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		159.7			Chemical .							
	Pr	eventing Contamination by Hands		27	□IN □ OL	JT	Food additives: approved	l an	h properly used					
8	DIN DOUT DN/O	Hands clean and properly washed		21	□ N/A		1 ood additives, approved		a property used					
	OUT	No bare hand contact with ready-to-eat foods or appro-		28-	□IN □ OL	JT	Toxic substances properly	/ ide	ntified, stored, used					
9	N/A N/O	alternate method properly followed		<u> </u>		and su			4414					
	FIN FIGURE 14/A	Adamsta handusakin fasilikin amaliad 0				2012	onformance with Approve	hara an						
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □.N/A) [specialized processes, a		ygen Packaging, other IACCP plan					
11	□IN □OUT	Food obtained from approved source		26	□IN □OU	JT	Cacalal Beguiremental Er		Iulaa Duaduatian					
12	□IN □OUT	Food received at proper temperature		30	□N/A □ N/C	OC	Special Requirements: Fr		Juice Production					
<u></u>	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31	IN OUT		Special Requirements: Heat Treatment Dispensing Freeze							
13.	DIN DOUT	Required records available: shellstock tags, parasite			□IN □OL		On a stal Description		- D					
14	□N/A □N/O	destruction		132.	□N/A □ N/		Special Requirements: Cu	ustor	n Processing					
		Protection from Contamination:		33			Special Requirements: Bu	ulk W	/ater Machine Criteria					
1,5	□ IN □ OUT □ N/A □ N/O	Food separated and protected												
10	OUT OUT	Food-contact surfaces: cleaned and sanitized			□IN □OL □N/A □ N/		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation					
16							- Childrid							
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OL □N/A)	Critical Control Point Insp	ectic	on					
	Time/Tempe	rature Controlled for Safety, Food (ITCS food)		00	□IN □OL	JT	Durana Daview							
18	DIN D OUT	Proper cooking time and temperatures	***************************************	36	□ N/A		Process Review							
- 10:	□N/A □ N/O	The state of the s		37	□IN □OL	JT	Variance							
19	□N/A □ N/O	Proper reheating procedures for hot holding		1	□N/A									
	DIN DOUT													
20	□N/A □ N/O	Proper cooling time and temperatures							nd employee behaviors					
	DÍN □ OUT	Drown hat halding topposetive		that are identified as the most significant contributing factors to foodborne illness.										
21″	□N/A □ N/O	Proper hot holding temperatures					erventions are control measures to prevent foodborne							
22	DIN DOUT N/A	Proper cold holding temperatures			ess or injur				sales to provent loodbollie					

State of Ohio

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Nan	ne of Facility	2 CHERK LL	Type of Inspection Date	-25	//								
		a CICKII Lollow		- 3 MI MICHAULT 11 183		<u> </u>							
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		afe Food and Water		Utensils, Equipment and Vending Food and nonfood-contact surfaces cleans	able pro	norly							
38		Pasteurized eggs used where required	54 OIN OUT	designed, constructed, and used	zoie, proj	репу							
39	DIN DOUT DN/A	Water and ice from approved source d Temperature Control	55 OIN OUT D	IN/A Warewashing facilities: installed, maintaine strips	d, used; ¹	test							
		Proper cooling methods used; adequate equipment	56 DIN DOUT	Nonfood-contact surfaces clean									
40	□ IN □ OUT □N/A □ N/O	for temperature control		Physical Facilities									
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 . IN OUT C	IN/A Hot and cold water available; adequate pr	essure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; proper backflow device	es								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 IN OUT	Sewage and waste water properly disposed									
44	□ IN □ OUT	Food properly labeled; original container	60 □ IN □ OUT □	IN/A Toilet facilities: properly constructed, supplied	Toilet facilities: properly constructed, supplied, cleaned								
14.713 5	Preventi	on of Food Contamination	61 DIN DOUT	IN/A Garbage/refuse properly disposed; facilities n	naintaine	:d							
45	, □ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 □ IN "□·"ÖUT	Physical facilities installed, maintained, and outdoor dining areas	Physical facilities installed, maintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□ IN □ OUT □N/A	Personal cleanliness	63 DIN DOUT	Adequate ventilation and lighting; designated	areas us	sed							
48	-4	Wiping cloths: properly used and stored Washing fruits and vegetables	64	JN/A Existing Equipment and Facilities									
		oper Use of Utensils	And San Create Statement	Administrative									
50		In-use utensils: properly stored	65 IN I OUT	IN/A 901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried, handled	66 🗇 IN 🗇 OUT 🖂	IN/A 3701-21 OAC									
52 ′	/"	Single-use/single-service articles: properly stored, used											
53	□-IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
	Egyptige Stant Control	Observations and C Mark "X" in appropriate box for COS and R: COS=corre											
Item	No. Code Section Priority	y Level Comment		ection R-Tepeat Violation	cos	R							
(0)	A GUD NC	- coerved free N	<u> 900 U/S (10</u>	alred under lovel									
	*	eg - pment.		U									
		- CRHICE CC	0120x	18/11/									
		ans carried out	ALLUS CO	SISPECIED		╙							
Pers	son in Charge	7///		Date: 11/5/24									
F. C.													
Environmental Health Specialist													
PRIORITY LEVEL: C - CRITICAL NC-NON-CRITICAL Page 7 of 7													

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