

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAFLEURS RESTAURANT	REGULAR	2018-01-22	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-203.11	Inadequate number of hand wash facilities.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				6-501.16	Mops are not being properly stored.	N
				6-202.11	Lights not shielded.	N
LAFLEURS RESTAURANT	REGULAR	2018-05-23	Yes	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-501.111	Areas, enclosures, and receptacles not in good repair.	N
				6-202.11	Lights not shielded.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAFLEURS RESTAURANT	REGULAR	2018-06-20	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.11	Equipment in disrepair.	N
				5-501.111	Areas, enclosures, and receptacles not in good repair.	N
LAFLEURS RESTAURANT	REGULAR	2018-07-30	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2018-08-28	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2018-09-26	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-305.12	Food being stored in prohibited area(s).	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2018-10-30	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-01-02	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-02-28	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-501.11	Equipment in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-03-25	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-04-29	No	3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-05-30	No	4-501.11	Equipment in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LAFLEURS RESTAURANT	REGULAR	2019-06-20	No	4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
LAFLEURS RESTAURANT	REGULAR	2019-09-20	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAFLEURS RESTAURANT	REGULAR	2019-12-20	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				6-501.11	The physical facilities are in disrepair.	N
LAFLEURS RESTAURANT	REGULAR	2020-03-03	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N