State of Ohio

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

Na	me of facility	Comment of the Comment	Check one				License Number	Date				
	SKUNS	SUPERSHOP - PORCH	,ĽÍFSO □ RFE				45	L (c / 2 / 25				
Ad	Idress	The second of	City/State/Zip Code									
- HOTO MAND St				<u> </u>			<u> (+ +/)</u>	<u>×</u>	<u>, () </u>			
License holder				Inspection Time		Tra	vel Time	Category/Descriptive				
10 (12) St S LEPT S (1) Day				$C_{\mathcal{C}}$			40		6.45			
0		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Review ☐ Follow u		р	Follow up date (if required)		Water sample date/result (if required)				
		FOODBORNE ILLNESS RISK FACTO	מו	PUBLIC H	EΔI		\$					
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								
) (1)		Supervision 5			Time	/Ten	emperature Controlled for Safety Food (TCS food)					
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and	position				
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health control: procedures & records					
1999		Management, food employees and conditional employee				THE RESERVE THE PERSON NAMED IN	Consumer Advis	orv				
3	ÜIN □OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OL	JT			for raw or undercooked foods			
4	DIN DOUT DN/A	Proper use of restriction and exclusion		20	□N/A				714 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	แร		□IN □ OL		Highly Susceptible Po					
6	□IN □OUT □ N/O		TENERINA.	26	□N/A		Pasteurized foods used;	prof	nibited foods not offered			
7	□IN □ OUT □ N/O						Chemical .					
8	□ÍN □ OUT □ N/O	reventing Contamination by Hands Hands clean and properly washed	42	27	□N/A □N/A	JT	Food additives: approved	l an	d properly used			
9	ZIN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	□IN □ OU □N/A	JT	Toxic substances properly	/ ide	ntified, stored, used			
						C	onformance with Approve	ad F	rocedures			
10	□ÎN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, as					
11	DIN □OUT	Food obtained from approved source	PARTING.	30	DIN DOU	JT						
12	DIN DOUT	Food received at proper temperature		30	□N/A □ N/0		Special Requirements: Fresh Juice Production					
13.	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □ N/0		Special Requirements: He	eat T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/O		Special Requirements: Cu	ıstoı	m Processing			
		Protection from Contamination		33	□IN □OU	JT	Special Requirements: Bu	 ılk V	/ater Machine Criteria			
15	ØN ØOUT □N/A □N/O	Food separated and protected			□N/A □ N/O		Special Requirements: Ac					
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	o 	Criteria		od willio riico i reparation			
17	ÚIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN ·□"ÓU □N/A		Critical Control Point Inspe	ectic	on			
324	CONTRACTOR OF THE PARTY OF THE	rature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DIN DOU	JT	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			□N/A		* and not					
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								
21	DIN DOÜT	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	ÓN □ OUT □N/A	Proper cold holding temperatures										

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

State of Ohio

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

Type of Inspection

Date

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***************************************	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
Ма	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														
	47.1790 S		S	afe Food	and Water			ospoweni ero	יט	tensils, Equipment and Vend		1000			
38	38 /L IN L OUT LN/A L N/O			Pasteurized eggs used where required			54	□ IN . TOUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39 ☑ IN ☐ OUT ☐ N/A			and part of Age and Age of Africa	Water and ice from approved source			55 □ IN □ OUT □ N/A Warewashing facilities: installed, maintained, use								
Foo			Foo	d Temperature Control				DIN DOUT		strips					
40	0 IN OUT OUT N/A N/O			Proper cooling methods used; adequate equipment for temperature control			56			Nonfood-contact surfaces clean Physical Facilities					
41	Í IN □ OUT □N/A □ N/O			Plant food properly cooked for hot holding			57		□N/A	Hot and cold water available; adequate pressure					
42	É IN □ OUT □N/A □ N/O			Approved thawing methods used			58	□ IN □OUT	OUT Plumbing installed; proper backflow devices						
43	/ <u>[]</u> I	N □ OUT □N/A		Thermometers provided and accurate				□N/A □ N/O			**				
	rijatiki,			Food Identification			59	☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
44	 	N 🗆 OUT		Food properly labeled; original container			60	☐ IN ☐ OUT [N ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, clean						
			Preven	tion of F	ood Contamination		61	□ IN □ OUT [□N/A	Garbage/refuse properly dispo	sed; facilities m	aintaine	d		
45	/ <u>/</u> 0 i	N 🗆 OUT		Insects, rodents, and animals not present/outer			62	□ И □ ОИТ		Physical facilities installed, m	aintained, and c	lean; do	gs in		
46	6 DIN DOUT			Contami	s protected nation prevented during food prepar	ration,		□N/A □ N/O		outdoor dining areas					
47				storage & display Personal cleanliness			63	□ IN □ OUT		Adequate ventilation and light	ling; designated	areas u	sed		
48	 				ng cloths: properly used and stored 64 -□ IN □ OUT □N/A Existing Equipment and Facilities										
49	ĮΩI	N □ OUT □N/A [AWKSTERDY 2 TEEK	NEZALINEREDIENEN	fruits and vegetables					Administrative			. New York		
	ار رسر ا		- Tarana (1971)		e of Utensils		65	☐ IN ☐ OUT [TÑ/A	901:3-4 OAC		SHIP TO SHIP T			
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				red dried	00			301.0 4 5/10						
51	ļ	handled					66		□N/A	3701-21 OAC					
52	-	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use				tored, used									
53	1 12	и п оот пим г	_ N/O]	318511-16	sistant, cloth, and latex glove use Observation	s and Co	rre	ctive Actic	me	14 - 14 - 14 - 14 - 14 - 14 - 14 - 14 -					
					in appropriate box for COS and I					n R=repeat violation					
Iten	n No.	Code Section	Priori	ty Level	Comment	(Ala 10		1 66.0	10,	d 10 Code	20	cos	R		
<u> </u>	42	7566			OVJETES TOO	211 J	$\frac{N}{N}$	t (UCE	10	100 000)				
					THE LITERACE	1. 1.	<i>)</i> [(<u>- 71 X.L</u>	. + / C	1501 65031)				
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301 0000		9171	1 \(\frac{1}{2} \)			1111111		a and Santa San	<u> </u>	· NOREII.					
					MILCOI	10 ME	77	V PC	1//	1/	***************************************				
	1				M. Project	(27)	1.70	507 60	17,11	CHILL 1011,0	/ /				
		1326 6			Coeled down to acerd, in fridge a							-01			
					1.40721 P	10 0	()	Corde	2/	de Sh.					
															
<u> </u>					<u> </u>					رمين <u>.</u>					
Person in Charge Date: C-2-23															
Environmental Health Specialist Licensor:															
PE	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														

HEA 5302B Qhio Department of Health (8/22) AGR 1268 Qhio Department of Agriculture (8/22)

Name of Facility