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

Γ				neck one			License Number					
Na	Name of facility							40 5 3 4		Date		
Skate Lone 805					74			2104		10/24/25		
Address St. Sater St.						City/State/Zip Code						
_		<u>805</u>	Safer St.	Greenville			0	OH 45331				
Lie	cense hol			Inspection Time		Tra	vel Time	Ca	tegory/Descriptive			
Leonard Skate LLC					50			10		CS3		
1	•	k all that apply)					Follow up date (if required	d)	Water sample date/result			
17	Standard	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview	√ □ Follow u	р			(if required)			
	OGGDOIII		D Complaint E / 18-106-13ling E 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				Time/Temperature Controlled for Safety, Food (TCS food)						
1	DIN C	OUT N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23	Ŭ'N\V □ N\v		Proper date marking and	disp	position		
2	ÜN C	OUT 🗆 N/A	Certified Food Protection Manager		24			Time as a public health co	ntrol	: procedures & records		
	ile kilo (bij		Employee Health	13.20	1886	□ N/N □ N/N		│ 〉 Consumer Advis				
3	'⊠IN □	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	8,	0.5		JT		To the Land			
4	1,00	OUT N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provid	aea	for raw or undercooked foods		
5	DIN C	OUT N/A	Procedures for responding to vomiting and diarrheal even	its				Highly Susceptible Po	pula	ations		
6		OUT 🗆 N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OL	JT	Pasteurized foods used;	proh	ibited foods not offered		
7		OUT 🗆 N/O	No discharge from eyes, nose, and mouth		146.4 200.4			. Chemical				
		A STATE OF THE STA	eventing Contamination by Hands	10	07	□IN □ OL	JT	Food additives: approved	one	A proporty used		
8)DIN C	OUT N/O	Hands clean and properly washed		27	DN/A		Food additives: approved	and	properly used		
9	, DIN E		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	□IN □ OL	JT	Toxic substances properly	ider	ntified, stored, used		
							C	onformance with Approve	d P	rocedures		
10	⊰⊠IN □	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	6.11	29	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, ar				
11	-4-34	OUT	Food obtained from approved source		30			Special Requirements: Fre	esh .	Juice Production		
12].OUT }N/O	Food received at proper temperature			□IN □ OU						
13	□IN √Z	10UT	Food in good condition, safe, and unadulterated		31	ØN/A □N/0	5	Special Requirements: He	at T	reatment Dispensing Freezers		
14		OUT N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C	JT C	Special Requirements: Cu	ston	1 Processing		
			Protection from Contamination		33		JT ¯	Special Requirements; Bu	lk W	ater Machine Criteria		
15	□N/A □]N/O	Food separated and protected		-			Special Requirements: Aci				
16	⊠IN □ □N/A□		Food-contact surfaces: cleaned and sanitized		34	□IN □ OU □N/A □ N/O		Criteria		William Noo 1 Toparation		
17	⁄⊠IN □		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT 	Critical Control Point Inspe	ectio	n .		
			rature Controlled for Safety Food (TCS food)		36	DIN DOU	JΤ	Process Review				
18	□N/A _{>} □] OUT] N/O	Proper cooking time and temperatures		-	ØN/A □IN □ OII	IT					
19	□IN □		Proper reheating procedures for hot holding		37	□IN □OU □N/A		Variance				
20			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	□IN □ □N/A 🏳		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	√DN □	OUT □N/A	Proper cold holding temperatures		illness or injury.							

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Name of Facility		Type of Inspection	Date						
State 7000 805		Standard	6/24/25						
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 obse	rved N/A=not applicable						
Safe Food and Water		Utensils, Equipment and Vend	THE RESIDENCE OF THE PARTY OF T						
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 ☐ IN ☐ OUT	designed, constructed, and u	surfaces cleanable, properly used						
39 □□N □OUT □N/A Water and ice from approved source Food Temperature Control	55 🗖 IN 🗆 OUT I	□N/A Warewashing facilities: insta	lled, maintained, used; test						
	56 □SIN □ OUT	Nonfood-contact surfaces of	lean						
40 IN OUT IN/A IN/O Proper cooling methods used; adequate equipment for temperature control		Physical Facilities							
41 IN OUT IN NO Plant food properly cooked for hot holding	57 FIN DOUT	□N/A Hot and cold water available	э; adequate pressure						
42 IN OUT DNA NO Approved thawing methods used	58 DIN DOUT	Plumbing installed; proper t	packflow devices						
43 - U,IN OUT ON/A Thermometers provided and accurate	□N/A□N/O								
Food Identification	59 🖾 IN 🗆 OUT [□N/A Sewage and waste water pro	perly disposed						
44 口)IN ロ OUT Food properly labeled; original container	60 DIN COUT I	□N/A Toilet facilities: properly const	ructed, supplied, cleaned						
Prevention of Food Contamination	61 ₽ IN □ OUT [□N/A Garbage/refuse properly dispo	sed; facilities maintained						
45 ☐ Insects, rodents, and animals not present/outer openings protected	62 JJIN 🗆 OUT	Physical facilities installed, ma outdoor dining areas	aintained, and clean; dogs in						
46 ☐ SIN ☐ OUT Contamination prevented during food preparation, storage & display	63 🗒 IN 🗆 OUT	Adaquata vantilation and light	Hose declarated annual						
47 □JN □ OUT □N/A Personal cleanliness 48 □JN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	 	Adequate ventilation and light							
48 □, N □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □: N □ OUT □N/A □ N/O Washing fruits and vegetables	64 D/IN D OUT I	□N/A Existing Equipment and Faciliti	es						
Proper Use of Utensils		Administrative							
50 📮 IN 🗆 OUT 🗆 N/A 🗆 N/O In-use utensils: properly stored	65 IN OUT [¬N/A 901:3-4 OAC							
51 Utensils, equipment and linens: properly stored, dried, handled	66 QIN 🗆 OUT [, □N/A 3701-21 OAC							
52 📮 IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used	-								
53 📆 IN 🗆 OUT 🗆 N/O Slash-resistant, cloth, and latex glove use									
Observations and O Mark "X" in appropriate box for COS and R: COS=cor									
Item No. Code Section Priority Level Comment	recied on-site during ins	pection k =repeat violation	COS R						
		1							
		Track hoal							
JUN 24	ictory (a)	INSPECTION,							
	1	1							
		44							
Person in Charge Date: 124/25									
Environmental Health Specialist	Licensor								
1 Shilling		OCGHD							
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2									

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