

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HUK CHICKEN LLC DBA LEE'S FAMOUS RECIPE	Check one ☒ FSO ☐ RFE	License Number 707	Date 06/26/2025
Address 1456 CELINA RD.	City/State/Zip Code ST. MARYS OH 45885		
License holder RYAN & WANDA HOEHN	Inspection Time 75	Travel Time 25	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☒ IN ☐ OUT ☐ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A ☐ N/O
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☒ IN ☐ OUT ☐ N/A ☐ N/O	
Good Hygienic Practices		27	
6	☒ IN ☐ OUT ☐ N/O	☒ IN ☐ OUT ☐ N/A ☐ N/O	
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	
No discharge from eyes, nose, and mouth		☒ IN ☐ OUT ☐ N/A ☐ N/O	
Toxic substances properly identified, stored, used		Conformance with Approved Procedures	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	29	
Hands clean and properly washed		☒ IN ☐ OUT ☐ N/A ☐ N/O	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		☒ IN ☐ OUT ☐ N/A ☐ N/O	
10	☒ IN ☐ OUT ☐ N/A	31	
Adequate handwashing facilities supplied & accessible		☒ IN ☐ OUT ☐ N/A ☐ N/O	
Approved Source		32	
11	☒ IN ☐ OUT	☒ IN ☐ OUT ☐ N/A ☐ N/O	
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food received at proper temperature		☒ IN ☐ OUT ☐ N/A ☐ N/O	
13	☒ IN ☐ OUT	35	
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☐ N/A ☐ N/O	
14	☒ IN ☐ OUT ☐ N/A ☐ N/O	36	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A ☐ N/O	
Process Review		37	
Protection from Contamination		☐ IN ☐ OUT ☒ N/A ☐ N/O	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance	
Food separated and protected		Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food-contact surfaces: cleaned and sanitized			
17	☒ IN ☐ OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Proper hot holding temperatures			
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures	
19	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding	
20	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures	
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures	

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Name of Facility HUK CHICKEN LLC DBA LEE'S FAMOUS RECIPE CHICKEN OF ST. MARYS	Type of Inspection sta ccp	Date 06/26/2025
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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.
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			Utensils, Equipment and Vending		
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities		
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding	57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
Food Identification			60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT	Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	Administrative		
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC
Proper Use of Utensils					
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled			
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

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

Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		CCP: Spoke with manager about necessary cooking temps for food. CCP: Spoke with manager about hot and cold holding temps. CCP: Spoke with manager about employee health and signs of food-borne illness.	☐	☐
62	3717-1-06.4(A)	NC	Repairing. The gasket on the Walk-in Cooler was torn. There are many cracked and missing tiles on the floor in the utility area and elsewhere in the back.	☐	☐
62	3717-1-06(A)	NC	Indoor areas - surface characteristics There was a groove in the concrete going from the back of the cooler to the drain of the walk-in cooler near the back wall.	☐	☐
63	3717-1-06.2(I)	NC	Lighting - Intensity The light in the front walk-in cooler measured less than the 10 foot candles required.	☐	☐

Person in Charge RUSSEL POLK RS/SIT# 24-5304	Date 06/26/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensors: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)