

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bob Evans #564	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 133	Date 12-12-14
Address 1344 Wagner Ave Greenville	Category/Descriptive C45		
License holder Bob Evans Farms	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

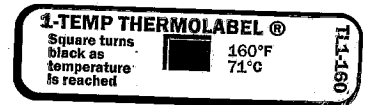
4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC



Violation(s)/Comment(s)

(4.5) Observed a build up of debris under drawer cold holding units in prep line. Discussed non-food contact surfaces shall be kept free of an accumulation of food residue or other debris. please clean on a more frequent basis to limit growth. PIC stated it will be cleaned tonight. Critical (4.24) NO test strips or thermometer available for dish machine. Discussed in hot water operating mechanical warewashing areas,

Inspected by Pragyan Kelleu	R.S./SIT # 143134	Licenser Danke CO #10
Received by D. Amy Pinkney	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Bob Evans #564	Type of visit Standard	Date 12-12-16
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Violation(s)/Comment(s)

(4.24 cont.) an irreversible registering temperature indicator shall be provided & readily accessible for measuring the utensil surface temperature for accuracy. Please purchase & log strips or temperatures.
(Note) all self service packaged items shall have labeling information.

(Note) Discussed level 2 training shall be complete prior to March 1st.

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Inspected by Megan Keller	R.S./SIT# 143134	Licenser Darke Co #10
Received by Amy Putney	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bob Evans #564	License number 133	Date 12-12-14
Address 1344 Wagner Ave Greenville OH		Category/Descriptive CHS
License holder Bob Evans Farms	Inspection time (min)	Travel time (min)

Comments:

PIC displayed knowledge of food safety.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
sausage gravy	Hot Hold	147°F	milk	Cold Hold	38°F
tomato slice	Cold Hold	34°F			
lettuce-cut	Cold Hold	30°F			
eggs-scrambled	Cold Hold	35°F			
bacon	cooking	140°F			
green beans	Cold hold	34°F			
cole slaw	Cold hold	35°F			
Inspected by Morgan Kellee		R.S./SIT# 14336	Licensor Dance Co FID		
Received by Amy Putney		Title	Phone		