

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 2/3/17
Address 1344 Wagner Ave. Greenville,			Category/Descriptive C4S	
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

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

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

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

Poisonous or Toxic Materials

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

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

Administrative

901:3-4 OAC
3701-21 OAC

0-959 4.051

Violation(s)/Comment(s)

Satisfactory at time of inspection.

Notes: Discussed manager (level 2) training shall be complete prior to March 1st

- Continue to monitor dishmachine wash 150 or higher and rinse 180 F or higher.
- Delivery at time of inspection.

Inspected by <i>Amanda Schmitt</i>	R.S./SIT # 11-4029	Licensors DEFTD
Received by <i>Tracy Schaefer</i>	Title <i>General Manager</i>	Phone 937 547-9103

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bob Evans #564	License number 133	Date 2/3/17
Address 1344 Wagner Ave Greenville	Category/Descriptive CYS	
License holder Bob Evans Farms	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

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
lettuce	cold hold	41°F	chicken noodle	cold hold	37°F
tomatoes	cold hold	37°F	cole slaw	cold hold	38°F
mash. potatoes	cooking	138°F	veggie soup	holding	52°F
gravy	cooking	160°F	chili soup	hot hold	150°F
potatoes, cubed	hot hold	150°F	OT	cold hold	38°F
sausage	hot hold	192°F	Salad	cold hold	37°F
bacon	cold hold	36°F	milk	cold hold	37°F
Inspected by <i>Yvonne Schuster</i>	R.S./SIT# 164029	Licensor <i>DOH</i>		Title <i>John [unclear]</i>	
Received by <i>Kathy Sheer</i>				Phone 937-547-0193	