

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 2-18-14
Address 1344 Wagner 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, specification 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	Laundrying
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



Violation(s)/Comment(s)

Discussed upcoming rule changes.

Inspected by Megan Kaiser	R.S./Sif # 143134	Licensor Darke CO HD
Received by Brenda Astorholt	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bob EVANS #564	License number 133	Date 2-18-16
Address 1344 Wagner Greenville	Category/Descriptive C4S	
License holder Bob EVANS FARMS	Inspection time (min)	Travel time (min)

Comments:

Discussed to store all raw chicken on lowest shelf to protect from cross contamination.

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
tomato sliced	cold hold	35°F	melon cut	cold hold	30°F
ham	cold hold	37°F			
sausage links	cold hold	36°F			
Roast beef	cold hold	35°F			
gravy	Hot hold	165°F			
green beans	cold hold	34°F			
Milk	cold hold	29°F			
Inspected by Megan Kausse	R.S./ST# 14336	Licenser Darke CO FID			
Received by Brenda Westholt	Title	Phone			