

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Bob Evans #564</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>133</b>	Date <b>11/1/17</b>
Address <b>1344 Wagner Ave Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Bob Evans Farms</b>	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 specify		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	Laundrying
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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
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)**

4.5B) Observed a build up of debris on the top of the microwave units. Discussed non-food contact surfaces shall be ~~cleaned~~ kept free of an accumulation of dust, food residue and other debris to prevent from cross contamination.

3.4F) Observed front lobby creamer to be at 62 F. According to the sticker the creamer was @ 38 F @ 1pm when product was put out on the line. Discussed product shall be maintained @ 41 F or below. PIC voluntarily discarded product during inspection. Discussed if time w/o temperature is used

Inspected by <i>Amanda Schuterman</i>	R.S./SIT # <b>164029</b>	Licenser <b>DCHD</b>
Received by <i>Ampere de Barga</i>	Title <b>Shift Leader</b>	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/7/17

Facility name Bob Evans # 564	Type of inspection Standard
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Violation(s)/Comment(s)

3.4F) as the public health control for RTE foods written procedures shall be prepared in advance, maintained in the FSO and made available to the licensor during inspection, Critical.

5.1S) Observed a towel wrapped around the mop sink plumbing. Discussed a plumbing system shall be maintained in good repair.

NOTES:

Delivery at time of inspection.  
Monitor ppm in sanitizer buckets.

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Inspected by Xenia Schutte	R.S./SIT # 16-41029	Licensor DCHD
Received by Angela Baran	Title Shift leader	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Bob Evans #5164</b>	License number <b>133</b>	Date <b>11/17/17</b>
Address <b>1344 Wagner Ave Greenville</b>	Category/Descriptive <b>C48</b>	
License holder <b>Bob Evans Farms</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) observed front lobby creamer to be at 62°F.  
According to the sticker the creamer was @ 38°F @ 1pm.  
When the product was put out on the line. Discussed the product shall be maintained 41°F or below.

**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
Eggs	cold hold	34°F	Gravy	hot hold	178°F
Lettuce	cold hold	43°F	Mashed potatoes	hot hold	158°F
Green beans	hot hold	167°F	Mac <sup>3</sup> Cheese	Cold hold	37°F
Potatoes	cooling	67°F	Sour cream	Cold hold	36°F
Sliced ham	Cold hold	38°F	tomatoes	Cold hold	33°F
egg wash	Cold hold	39°F	milk	Cold hold	40°F
powder mix	cold hold	38°F	creamer	Cold hold	62°F*
Inspected by <i>Jama Jhinterman</i>	R.S./SIT# <i>164029</i>	Licenser <i>DCHD</i>			
Received by <i>Angele ElBarce</i>	Title <i>Shift Lead</i>	Phone			