

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Bob Evans # 5164</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>133</b>	Date <b>2.12.18</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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

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

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

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

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

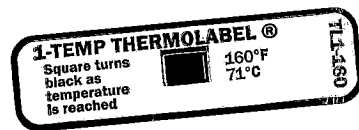
<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC



#### Violation(s)/Comment(s)

3.4 H) Observed spinach with a discard date of 2.7.18 in walk-in cooler and tomatoes with a discard date of 2.8.18 in the grill line refrigerator. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to limit growth. PIC voluntarily discarded products at time of inspection Critical. Corrected.

Notes: PIO stated work order has been placed for ~~two~~ two compressors units on the grill line.

Inspected by <i>Sandra Schusterma</i>	R.S./SIT # <i>16.4029</i>	Licensur <i>DCHD</i>
Received by <i>Angela de Barca</i>	Title <i>Shift Leader</i>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Bob Evans # 564</b>	License number <b>133</b>	Date <b>2.12.18</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)

**Comments:**

VI) Observed Spinach with a discard date 2-7-18 in walk-in cooler and diced tomatoes with a discard date of 2-8-18 in the grill line refrigerator.  
~~Discussed~~ Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth.  
Critical, Corrected at 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
Milk	Cold hold	35F	cante pole	Cold hold	35F
Orbits	hot hold	152F	tomatoes	Cold hold	35F
Potato SDup	hot hold	160F	mashed potatoes	hot hold	140F
Sour cream	Cold hold	35F	Gravy	hot hold	167F
Eggs	Cold hold	38F	Pork Sausage links	Cold hold	39F
Corn	Cold hold	31F			

Inspected by: *Laura Schusterma* R.S./SIT# *164029* Licensor: *DCHO*  
Received by: *Angela B. Auer* Title: *Shift Leader* Phone: \_\_\_\_\_