

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bob Evans #504	Check one <input checked="" type="checkbox"/> ESO <input type="checkbox"/> RFE	License number 231	Date 7-13-18
Address 1366 Wagner Ave.	Category/Descriptive CYS		
License holder Bob Evans	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
<input checked="" type="checkbox"/> 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)

* 3.4 F All RTE/HTC foods shall be maintained at 41°F or below. Egg product on grill line was 46°F+ at the time of inspection. CRITICAL. Product was discarded and replaced with product in containers and will be monitored for a 2 hour replace practice if necessary.

Inspected by Camille Weber	R.S./SIT # 2534	Licensors DCHD
Received by Yvonne Schaefer	Title YM	Phone 937 947-9193

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bob Evans #5604	License number 231	Date 7-13-18
Address 1366 Wagner Ave.	Category/Descriptive C4S	
License holder Bob Evans	Inspection time (min)	Travel time (min)

Comments:

* 3.4F All RTE/TTC foods shall be maintained at 41°F or below. Egg product on grill line was 46°F at the time of inspection. Product was discarded and replaced with new product in less quantity ~~to~~ to be monitored for more frequent replacement as needed. CRITICAL - corrected.

- + I. Employee health policy and illness documentation in place
- + II. Designated room for eating + drinking employees using this area during inspection
- + III. Numerous hand sinks throughout facility easily accessible + gloves available to avoid bare hand contact w/ RTE foods.
- + IV. PIC certified + knowledgeable of temperatures + good handling practices
- V. Approved sources, # temperatures monitored and recorded on product when date marked.
- VI. Raw chicken separated from ready to eat foods ^{in 1/2 food cooked in shallow pans} The used under refrigeration
- VII. All chemicals clearly marked + stored separately.

R Grill fridge 41°F hot fridge 38°F server fridge 40°F
 L Grill fridge 40°F back drink 30°F

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	Cold hold	33°F	Carrots	hot hold (P)	170°F
eggs	cold hold	36°F	mashed potatoes	hot hold (Grill)	159°F
mac cheese	cold hold (G)	35°F	Sausage	hot hold G	164°F
tomato mayo	cold hold (Grill)	37°F	stuffing	hot hold G	155°F
tomatoes	cold hold G	39°F	potato cheese soup	hot hold	164°F
strawberry syrup	cold hold	36°F	chicken noodle	hot hold	166°F
Sausage crumble	cold hold draw	40°F	Slaw	cold server ^{hold}	33°F
Inspected by <i>Pauline</i>	R.S./SIT# 2534	Licensors DCHD	Sour cream	"Salad"	31°F
Received by <i>Tracey Schaal</i>	Title GM	Phone 21375179163			