

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bob Evens # 154		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 84	Date 8-16-18
Address 1461 Main St.		Category/Descriptive C4 Small		
License holder Bob Evens Farms LLC		Inspection time (min) 80	Travel time (min) 20	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

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
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
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) * Critical item

* 4.5 Clean plates on grill line had grease drippage and miscellaneous food debris. Food contact surfaces cannot be used if this occurs. PIC removed these plates and will investigate further protection measure. Corrected

Non critical items:
4.5 Shelves on grill line beneath grill need more frequent cleaning. Clean. and Sen

Inspected by 	R.S./SIT # 2902	Licensors CHWP 785-7088
Received by 	Title General Manager	Phone 737-2707

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bob Evans Farms #154	License number 84	Date 8-16-18
Address 1461 Main St.	Category/Descriptive C4 Small	
License holder Bob Evans Farms LLC	Inspection time (min) 25	Travel time (min) 20

Comments:

Facility maintains cooling charts / logs for TCS foods.

Date marking system appears good.

PIC has Level II ODH certificate.

Provide Norovirus clean up kit.

All temperatures^{checked} were found to be in proper range.

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	Storage	38	Sausage	Storage	37
Eggs (raw)	Storage	38	Croaky	Holding	158
Chicken	Thawing	33	Shelled eggs	Holding	39
Stew	Holding	38	Stuffed tomatoes	Holding	37
Broc. stew	Holding	34	Ham	Storage	41
Green Beans	Holding	160	Cooked pasta	Holding	40
Veg soup	Holding	162	Spinach	Holding	34
Inspected by <i>[Signature]</i>	R.S./SIT# 2502	Licensors CHHD 785-7088			
Received by <i>[Signature]</i>	Title General Manager	Phone 737-2707			