

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BOB EVANS FARMS LLC #1	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140109	Date 09/18/2014
Address: 108 STATE ROUTE 588 RIO GRANDE, OH 45674		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder BOB EVANS FARMS LLC	Inspection Time (min) 90	Travel Time (min) 15	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
<input checked="" type="checkbox"/> 2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 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	Laundering
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
<input checked="" type="checkbox"/> 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

Administration

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

3717-1-02.3 Management and personnel: hygienic practices.

- Found food employee in kitchen area preping food with out proper hair restraints.
- All food employees in the kitchen area who are preping food shall wear a hair restraint to prevent contamination.
- Corrected at time of inspection by food employees obtaining and wearing hair restraints.

(C)Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

3717-1-03.2 Food: protection from contamination after receiving.

- Found items being stored in the walk in freezer and the reach in cooler uncovered.
- Items shall be stored covered to prevent contamination.
- Corrected at time of inspection by food employee covering items.

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in

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plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

- Found items being thawed setting in stagnate water.
- Items shall be thawed under running water to prevent the growth of organisms.
- Corrected at time of inspection by food employee putting itmes under running water.

(C)Thawing - temperature and time control.

Except as specified in paragraph (C)(4) of this rule, time/temperature controlled for safety food shall be thawed:

- (1) Under refrigeration that maintains the food temperature at forty-one degrees Fahrenheit (five degrees Celsius) or less; or
- (2) Completely submerged under running water:
 - (a) At a water temperature of seventy degrees Fahrenheit (twenty-one degrees Celsius) or below;
 - (b) With sufficient water velocity to agitate and float off loose particles in an overflow; and
 - (c) For a period of time that does not allow thawed portions of ready-to-eat food to rise above forty-one degrees Fahrenheit (five degrees Celsius); or
 - (d) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(4) of rule 3717-1-03.3 of the Administrative Code to be above forty-one degrees Fahrenheit (five degrees Celsius), for more than four hours including:
 - (i) The time the food is exposed to the running water and the time needed for preparation for cooking; or
 - (ii) The time it takes under refrigeration to lower the food temperature to forty-one degrees Fahrenheit (five degrees Celsius).
- (3) As part of a cooking process if the food that is frozen is:
 - (a) Cooked as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(4) of rule 3717-1-03.3 of the Administrative Code or paragraph (B) of rule 3717-1-03.3 of the Administrative Code; or
 - (b) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or
- (4) Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

CRITICAL VIOLATION

- Found items at the prep table to be out of temperature: sausage: 61°F
- All TCS/RTE food items shall be kept at 41°F or below to prevent the growth of organisms.
- Corrected at time of inspection by food employee voluntarily disguarding all items that were out of temperature.

(F)Time/temperature controlled for safety food - hot and cold holding.

- (1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
 - (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
 - (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
- (2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
- (3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

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 3717-1-06.3 Physical facilities: location and placement.

- Found employee items being stored on the prep table with facility items.
- Employee items shall be stored separately to prevent contamination.
- Corrected at time of inspection by food employee storing items properly.

(C)Employee accommodations - designated areas

- (1) Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, single-service articles, and single-use articles are protected from contamination.
- (2) Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, single-service articles, and single-use articles can not occur.

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- A CCP and CCP checklist was completed at time of inspeciton.
 - Facility shall submit proper paper work for select items A.S.A.P.

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensor Gallia County Health District	
Received by	Title	Phone 1-740-245-5324	

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.