

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BOB EVANS RESTAURANT #562	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 332	Date 08/20/2009
Address: 4800 US250 NORTH NORWALK, OH 44857		Category/Descriptive TRANSFER	
License holder BOB EVANS FARMS INC.	Inspection Time (min) 60	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 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, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, 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
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

901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Violations/Comments

CORRECTED AT TIME OF INSPECTION

THERE WAS HAM THAT WAS ABOVE 41°F. THE TEMPERATURE WAS LOWERED, AND THE TEMPERATURE WILL BE MONITORED.

ALL HOT HOLDING TEMPERATURES WERE ABOVE 135°F
 ALL FOOD COMES FROM AN APPROVED SOURCE
 OBSERVED EMPLOYEES WASHING HANDS AND WEARING HAIR RESTRAINTS
 BATHROOMS WERE CLEAN AND ADEQUATELY SUPPLIED

FACILITY IS IN GOOD WORKING ORDER!

Inspected by AMANDA EATON	R.S./SIT # 82666	Licensor Huron County General Health District
Received by <i>Brian Huff</i>	Title <i>Assistant General Manager</i>	Phone 1-419-668-3803