

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BOB EVANS FARMS, LLC #133		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 99	Date 10/18/2016
Address: 1314 GAY STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.		
License holder BOB EVANS FARMS, LLC		Inspection Time (min) 150	Travel Time (min) 10	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

<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

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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

Equipment, Utensils and Linens

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

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" 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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" 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

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 checked="" type="checkbox"/> 6.4 Maintenance and operation

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

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

Administration

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

Violations/Comment(s)

Observed no sanitize test kit available at time of inspection.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(I)Sanitizing solutions - testing devices.

A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

Corrective Action: To prevent possible bacteria growth, license holder shall have a test kit to determine the concentration of chemical sanitizer. Correct by next inspection.

Observed green bean debris in grill line handwash sink.

3717-1-05.1 Water, plumbing, and waste: plumbing system.

(O)Using a handwashing sink - operation and maintenance.

(2) A handwashing sink may not be used for purposes other than handwashing.

Corrective Action: To prevent possible contamination, license holder shall train all employees on handwashing sink limitation of hand washing only.

Observed dark fluid leaking from bag in box fountain system and clear liquid leaking from ice machine.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01

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of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

- (1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

Corrective Action: To prevent possible contamination, determine source of leak and repair as necessary by next inspection.

Observed debris build up on walkin freezer floor and on floors under equipment and hard to reach areas throughout facility.

3717-1-06.4 Physical facilities: maintenance and operation.

(B) Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Corrective Action: To prevent possible bacteria growth, license holder shall clean floors as often as necessary to keep them clean. Correct by next inspection.

Critical - Observed soiled spoon and spatula in clean utensil area near warewashing.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Corrective Action: To prevent possible contamination, license holder shall insure all food contact equipment, utensils, and linens be clean to sight and touch. Corrected during inspection by cleaning all utensils and container and visually inspected all cleaned utensils.

Critical - Observed cooked chicken stored uncovered in walkin cooler.

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

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

- (9) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
 - (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;
 - (b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
 - (c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
 - (d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code;
or
 - (e) Shellstock.

Corrective Action: To prevent possible contamination, license holder shall keep all foods covered during storage. Corrected at time of inspection by discarding food product.

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Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licenser PCHD
Received by <i>Yann Lee</i>	Title <i>Shift leader</i>	Phone 1-740-353-7474

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

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