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 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

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

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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

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

Violations/Comment(s)

3717-1-03.2 Food: protection from contamination after receiving.
(T) Food preparation - preventing contamination from the premises.
During preparation, unpackaged food shall be protected from environmental sources of contamination.

A container of omlet mix was observed uncovered in the bottom of the prep table cooler. Containers of food were observed uncovered in the cook line reach in freezer and cooler. Keep foods covered during preparation to prevent potential contamination of products. LIDS WERE PLACED ON THE PRODUCTS TO CORRECT.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(E) Cooling methods - temperature and time control.
(1) Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph

3701-21 OAC

State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility
BOB EVANS RESTAURANTS

Address: 1550 SATURN DR.
WAPAKONETA, OH 45895

License holder
BOB EVANS RESTAURANTS LLC

Check one
FSO RFE

License number
550

Date
09/12/2018

Category/Descriptive
COMMERCIAL CLASS 4 <25,000 SQ. FT.

Inspection Time (min)
60

Travel Time (min)
15

Type of visit (check)
X Standard

Foodborne
Prelicensing
Follow Up
Consultation
Other specify

Follow-up date (if required)
/
Sample date/result (if required)
/

WAPAKONETA, OH 45895
1550 SATURN DR.
*CRITICAL VIOLATION*

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

(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.

The under counter reach in cooler for salad dressing cups by the checkout was holding products at 52F. Cold held products must be kept at or below 41F to prevent rapid pathogen growth. THE DRESSING CUPS WERE MOVED TO THE WALK IN COOLER TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(FF) Warewashing sinks and drainboards - self-draining.

Sinks and drainboards of warewashing sinks and machines shall be self-draining.

The drainboard of the dishwasher was accumulating white colored wastewater. Please repair the drainboard to ensure it is self-draining.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Cleaned and sanitized utensils were being pulled through drain water and there were used straws and coffee creamer cups on the clean side of the drainboard. The drainboard shall be kept free from potential sources of contamination.

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.

The floor and walls of the walk in freezer have food and packaging debris on it and needs cleaned at this time. The floor under the ice cream cooler has debris accumulating beyond normal mop lines and needs cleaned. The floor of the chemical storage room and area around the mop sink were dirty and need cleaned at this time.

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

(A) Repairing.

The physical facilities shall be maintained in good repair.

There was a hole in the wall in the dry goods storage room at the time of inspection. Please repair the hole to make the...
wall smooth and easily cleanable.

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<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-738-7603</td>
</tr>
</tbody>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.