State of Ohio ood Inspection Repo. Authority: Chapters 3717 and 3715 Ohio Revised Code

		11								
Na	me of facility	~ 563	Check or	ie		License Number	Date	Date		
-	506 Fran	is Restaurants LLC	□ FSO □ RFE			10.3	101	10/amais		
hΑ	dress	1,30	City/Stat	e/Zip Code			B T AUG.C			
	· - · /\	diameter and the second	th l	l I		1 11/100				
1624 Coshocton Ave				t veri	<u> A DV</u>	1/01/4305	0			
License holder				n Time	Tra	vel Time	Category/Descr	riptive		
1	りめ ヒレム	15 Kestaurants UC					145			
Tvi	pe of Inspection (chec	k all that apply)				Follow up date (if required	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ale date/recult		
		Control Point (FSO) □ Process Review (RFE) □ Varia	ınce Revie	w 🗓 Follow	up	Tollow up date (il required	ired) Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation			.					
369		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC	HEAL	TH INTERVENTIONS				
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN =in	compliance	OUT=	not in compliance N/O=no	t observed N/A	=not applicable		
		Compliance Status				Compliance Sta	tus			
		Supervision	Santa ar	Tin	nelTerr	perature Controlled for Sa		food		
		Person in charge present, demonstrates knowledge, a	nd			iperature Controlled for Sa	ety Food (103	1000)		
1	□IN □OUT □ N/A	performs duties	193 Proper date marking and disposition							
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24			Time as a public health cor	itrol: procedures &	₹ records		
		Management, food employees and conditional employee	es;			Consumer Adviso	ory			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	25		DUT			-1		
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		□N/A		Consumer advisory provid	ed-for raw or und	легсоокеа тооаs		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Pop	oulations			
3337		Good Hygienic Practices			DUT	Pasteurized foods used; p	rohibited foods r	not offered		
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	Juganita of S					
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	10 10 10 10 10 10 10 10 10 10 10 10 10 1			Chemical				
3,755		eventing Contamination by Hands	27		DUT	Food additives: approved	and properly use	ed		
8	OIN OUT N/O	Hands clean and properly washed		□N/A		11				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved 28	□IN □ C	TUC	Toxic substances properly identified, stored, used				
	LINA LINO	alternate method properly followed		Conformance with Approved Procedures						
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible				Compliance with Reduced	The transport of the control of the	ng other		
		Approved Source	29	□N/A		specialized processes, an		ig, other		
11	□ IN □ OUT	Food obtained from approved source	30		DUT	Charles Baguiramenta, Fra	ah Iuiaa Dradusti			
12	☐ IN ☐ OUT	Food received at proper temperature	30		V/O	Special Requirements: Fre	sii Juice Productio	JII		
12	□N/A □ N/O		31			Special Requirements: Hea	at Treatment Disn	ensing Freezers		
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated		LIN/A LI			. Troduiton Diop			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	tom Processing			
		Protection from Contamination			DUT	Consid Descious at a Dut	I- VA/-4 N.4I-i	0-111-		
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	33		V/O	Special Requirements: Bul	(water Machine	Criteria		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Acid	dified White Rice I	Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ C	DUT	Critical Control Point Inspe	ction			
	Time/Tempe	rature Controlled for Safety Food (TCS food)			TIIC					
2.250,442	□ IN □ OUT		36	□N/A	JO1	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures	37		DUT	Variance				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N/A	*******	Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	□IN □ OUT □N/A	Proper cold holding temperatures								

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Name of Facility Bob Evans Restaurants LIC # 56						3		Type of Inspection Fullow - UP	Date 10/6/	202	0
GOOD RETAIL PRACTICES Cood Potal Practices are preventative measures to central the introduction of pathagens, chemicals, and physical chicata into foods											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											able
		+	100		l and Water	Utensils, Equipment and Vending					
38 IN OUT N/A N/O Pasteur			□ N/O	Pasteuri	zed eggs used where required	54	54 IN OUT Food and nonfood-contact designed, constructed, and			ole, pro	perly
					nd ice from approved source	55		OUT □N/A Warewashing facilities: installed, maintain strips			test
	L.				cooling methods used; adequate equipment 56 🗆 IN 🗆 OUT			Nonfood-contact surface	Nonfood-contact surfaces clean		
40					erature control	Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo		Plant for	od properly cooked for hot holding	57 IN OUT N		IN/A Hot and cold water avail	A Hot and cold water available; adequate pressure			
42		N 🗆 OUT 🗆 N/A [□ N/O	Approved thawing methods used			□ IN □OUT	Plumbing installed; prop	Plumbing installed; proper backflow devices		
43		N □ OUT □N/A		Thermometers provided and accurate			□N/A□N/O				
				Food Id	entification		IN/A Sewage and waste water	Sewage and waste water properly disposed			
44	44 □ IN □ OUT F			Food pr	properly labeled; original container			IN/A Toilet facilities: properly of	onstructed, supplied,	cleane	ed
			Preven	ion of Food Contamination				IN/A Garbage/refuse properly d	isposed; facilities ma	aintaine	d
45			Insects, rodents, and animals not present/outer openings protected		62	and the same and the same and	Physical facilities installed, maintained, outdoor dining areas		nd clean; dogs in		
46	إ	N 🗆 OUT		Contamination prevented during food preparation, storage & display			□N/A□N/O	Adequate ventilation and	lighting: designated	aroac II	lood
47 48			Personal cleanliness Wiping cloths: properly used and stored		63				aleas u	iseu	
49		N 🗆 OUT 🗆 N/A [g fruits and vegetables				Cinties		
			F	roper Us	e of Utensils			Administrative			
50	0			In-use u	tensils: properly stored	65]N/A 901:3-4 OAC			
51				Utensils handled	, equipment and linens: properly stored, dried,						8
52									-	9	
53		N 🗆 OUT 🗆 N/A [□ N/O	Slash-re	sistant, cloth, and latex glove use			·			
				Mark !!	Observations and C "in appropriate box for COS and R: COS=corre						
Iter	n No	Code Section	Priori	ity Level	Comment	ecteu	on-site during insp	ection K -repeat violation		cos	R
							0	475			
	Reinspection Finds					+/10	tollow	wing:			
					- Cleaning improve	Me	nts han		-		
Cont					Continue to stay	- 6	n top a	of cleaning			
)		J			
	- Motal Stem Probe +						nonvetors	did not appe.	ar		
	soiled act time of inspection										
	The Charles of towards to the Charles										
	-TCS foods properly datemarked at time of inspection								1S/RC+10M		
					, ,				,		
								1	1		
11	Small accumulation of water still present, a							(+ ,61			
							\ \	1			
Person in Charge											
Tam Crus-an 10-06.20											
Sanitarian Licensor:											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL											