State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
BJ's Family Restaurant	☒ FSO ☐ RFE	SZMA-99NP5T	March 01, 2016
Address: 741 Portland Way South, Galion OH 44833, USA	Category/Descriptive: Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder: Barbara Brown	Inspection time (min): 180	Travel time (min): 0	Other
Type of visit (check): ☐ Standard ☒ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		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
	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
X	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
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	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
X	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

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.4(B) - Person in charge: demonstration of knowledge.
This is a critical violation.
REPEAT OBSERVATION The person in charge was unable to demonstrate proper knowledge of food safety and prevention, as multiple critical violations were observed during inspection.
Corrective Action(s): To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection. Please correct critical violations immediately and prevent their reoccurrence.

3717-1-03.2(A)(2) - Preventing contamination from hands - bare hand contact
This is a critical violation.
Observation: Observed food employee touching ready-to-eat food with bare hands.
Corrective Action(s): To prevent contamination, except when washing raw fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use disposable gloves and/or suitable utensils.

3717-1-03.2(C) - Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation
This is a critical violation.
REPEAT OBSERVATION *(CORRECTED DURING INSPECTION):* Observed food that was not properly protected from contamination by separation, packaging, and segregation: raw bacon was stored above ready-to-eat ham in the walk-in cooler; food in containers (fish) and on trays (pies, potatoes) were uncovered or inadequately covered.
Corrective Action(s): To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule. Bacon was relocated during inspection.

3717-1-03.4(G) - Ready-to-eat, time/temperature controlled for safety food - date marking.
This is a critical violation.
Observation: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked: baked potatoes.
Corrective Action(s): To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41¡F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one.

3717-1-03.4(H)(1) - Ready-to-eat, time/temperature controlled for safety food - disposition.
This is a critical violation.

Observation: *(CORRECTED DURING INSPECTION):* Ready-to-eat, TCS food that had been date marked was not properly discarded when required: bags of corned beef and roast beef date marked 02/28 had expired.
Corrective Action(s): To prevent illness, refrigerated, ready-to-eat TCS food that has been date marked in the facility shall be discarded if it: (a) exceeds the temperature or time specified in (G)(1) and (G)(2) of this rule, except the time the food is frozen; (b) is in a container or package that does not bear a date or day; or (c) is marked with a date or day that exceeds the time and temperature combination specified in (G)(1) and (G)(2) of this rule. Corned beef and roast beef were discarded during inspection.

3717-1-04.1(L) - Ambient air and water temperature measuring devices - accuracy.
REPEAT OBSERVATION Amient air and water thermometers are not accurate to plus or minus 1.5 degrees C, or plus or minus three degrees F in the intended range of use. The thermometer in the salad prep cooler was broken.
Corrective Action(s): To prevent foodborne illness, ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5¡ C in the intended range of use; Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus three degrees Fahrenheit in the intended range of use.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
REPEAT OBSERVATION Equipment and/or components are not maintained in good working order: door gaskets on the Kelvinator chest freezer are not intact and the liner is cracked in multiple places.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules3717-1-04 and 3717-1-04.1 of this code. Please repair or replace the freezer.

Observation: Equipment and/or components are not maintained in good working order: the slicer blade is rusted in multiple places.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules3717-1-04 and 3717-1-04.1 of this code. Do not use the slicer until the blade has been replaced.

3717-1-04.4(A)(3) - Equipment - cutting or piercing parts of can opener not maintained.
REPEAT OBSERVATION The can opener blade is dull or creating metal fragments.
Corrective Action(s): Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

3717-1-04.5(A)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.
Observation: Equipment food-contact surfaces or utensils are dirty: pink slime on the interior of the ice machine, and food debris on the slicer.
Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch. Please thoroughly clean and sanitize affected equipment.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
REPEAT OBSERVATION Non-food contact surfaces of equipment are dirty: can opener, microwaves, ventilation hood and filters, walk-in cooler shelving.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean. Please thoroughly clean all affected equipment.

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
REPEAT OBSERVATION Observed a nonfunctional dish machine in the storage room on the south side of the building.
Corrective Action(s): The premises shall be free of Items that are unnecessary to the operation or maintenance of the food service operation such as equipment that is nonfunctional or no longer used and litter. Please remove unnecessary/nonfunctional equipment (dishwasher).

Corrected violations:

3717-1-02.3(A) - Food contamination prevention - eating, drinking, or using tobacco.
Observation: Observed employee eating, drinking, or using tobacco in non-designated area.
Corrective Action(s): To ensure proper hygiene, an employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils or linens; unwrapped single service or single use articles; or other items needing protection cannot result.

3717-1-03.2(M) - Wiping cloths - use limitation.
Observation: Observed improper use and/or maintenance of wiping cloths.
Corrective Action(s): Cloths that are in use for wiping counters and other equipment surfaces shall be: (a) held between uses in a chemical sanitizer of the appropriate concentration.

3717-1-04.2(I) - Sanitizing solutions - testing devices.
Observation: There is no test kit available for measuring the concentration of quat sanitizer.
Corrective Action(s): To ensure proper sanitization, a test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

3717-1-04.4(N)(1) - Manual and mechanical warewashing equipment, using chemical sanitization (chlorine) - temp., pH, concentration, and hardnessThis is a critical violation.
Observation: The concentration and/or temperature of a chlorine sanitizing solution did not meet the minimum requirements specified in the code.
Corrective Action(s): To prevent pathogen growth, a chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as specified in the code.

3717-1-04.6(B) - Sanitizing frequency of utensils and food-contact surfacesThis is a critical violation.

Observation: Utensils and food-contact surfaces of equipment were not sanitized at the required frequency. Equipment and utensils were being manually sanitized due to the dishwasher having no measurable chlorine sanitizer residual, but the sanitizer residual in the 3 compartment sink had no measurable quat residual.

Corrective Action(s): To prevent pathogen growth, utensils and food-contact surfaces of equipment shall be sanitized before use and after cleaning. The quat sanitizer solution was drained in favor of a chlorine solution for which a test kit has been provided.

Temperatures

Food Temperatures

Food Item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature
Rice	Cold holding	38°F	Home fries	Cold holding	39°F
Mashed potatoes	Hot holding	153 °F	Pepper gravy	Hot holding	160°F
Sausage	Hot holding	154°F	Hash browns	Hot holding	207°F
Sliced tomatoes	Cold holding	39°F			

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine	chemical		100	Phase 1 Sanitizer	chlorine	°F

Inspected by	R.S./SIT #	Licensor	
Stephanie Zmuda	2872	Galion City Health Department	
Received by	**Title**		**Phone**
Barbara Brown			(419) 777-7056

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)