galion city
HEALTH DEPARTMENT

113 Harding Way East
Galion, Ohio 44833

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February 17, 2016

BJ's Family Restaurant
Attn: Barbara Brown, License Holder
741 Portland Way South
Galion, OH, 44833
License #SZMA-99NP5T

Re: Administrative Hearing Outcome

Dear Ms. Brown:

An administrative hearing for BJ's Family Restaurant was held at Galion City Health Department on February 15, 2016, to provide an opportunity for you to demonstrate compliance with Ohio Uniform Food Safety Code, Ohio Administrative Code Chapter 3717, or show cause for noncompliance. In attendance were Patricia Factor, Health Commissioner; Stephanie Zmuda, Environmental Health Director; Richard G. Brown, facility manager; and you. Factual evidence was presented from file records regarding the ongoing violations of the Ohio Uniform Food Safety Code, which prompted this hearing. The following documentation was reviewed:

- Critical Violations Documented on Inspection Reports – 2013-2016

Specifically, repeat violations were discussed. The following are action items to address those repeat violations:

Person-In-Charge/Demonstration of Knowledge: BJ's employees were certified in Level 1 food protection in October, 2015, including Rod Nalley, line/prep cook. Both you and Mr. Brown advised you believe Mr. Nalley is aware of food code requirements but that he has difficulty communicating what he knows during inspection. I will provide printed information that can be posted in the facility as a reminder of food code requirements in order to help ease "inspection anxiety." Mr. Brown will provide a refresher on critical control points.

Hot & Cold Holding, Cooling: Mr. Brown reported that hot and cold holding temperatures are being taken every 2 hours and the results documented on temperature logs. Butter and sour cream are being stored in the salad prep cooler rather than an ice water bath. We also discussed stocking smaller amounts of product where temperature maintenance is a challenge. A cooling log has been developed to monitor time and temperatures during the cooling process. Please retain these logs for review during subsequent inspections.

Date Marking: Mr. Brown advised the prep cook is now responsible for checking dates first thing in the morning and discarding expired product. Everything is being date marked for seven days, not just the refrigerated, ready-to-eat, time/temperature controlled for safety foods that require it.

Sanitizing Equipment & Utensils/Dishwasher Maintenance: Mr. Brown reported previous problems with the dishwasher stemmed from poor service from the service provider, which has been addressed. The dishwasher has been satisfactorily serviced, meaning adequate sanitizer residual is present during the cycle (50-100 ppm chlorine). Lids will remain on warewashing chemical containers to prevent active ingredients from dissipating. Test kits are available to measure the concentration of sanitizer solutions for the sanitizers in use.

Physical Facilities/Cleaning: Mr. Brown said two employees will clean one piece of equipment daily, and on Sundays will spend time on weekly cleaning tasks in order to clean accumulated food debris, grease, and dirt from equipment, floors, walls, and ceilings.

The facility must work to adopt a responsible food safety culture to ensure that all food safety rules are being followed. The management staff/Person-In-Charge has the responsibility to ensure that all food safety violations/concerns are immediately abated, and no later than February 29, 2016.

Due to the history of violations, and the need for this administrative hearing, I will be re-inspecting your facility during the first week of March, 2016, to ensure you have achieved and maintained compliance with the Ohio Uniform Food Safety Code. The facility will be placed on a ninety (90) day period of increased inspection frequency. This increased inspection period will end on May 15, 2016. If the same pattern of violations occurs during this period, we will take action immediately by scheduling a formal hearing with the Board of Health. The formal hearing may result in a menu limitation, suspension, or revocation of the Food Service Operation license.

If you have any questions or concerns, please feel free to contact me in person, by phone at 419-468-1075 x 1265, or by email at stephanie.zmuda@odh.ohio.gov.

Sincerely,

Stephanie Zmuda, RS

Stephanie Zmuda, RS
Environmental Health Director

Cc: Patricia Factor, Health Commissioner
Galion City Law Director