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	February 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): 90	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): 02/08/2016	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
	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
	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
X	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)

3717-1-03.2(C) - Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation
This is a critical violation.
Observation: Observed food that was not properly protected from contamination by separation, packaging, and segregation: multiple boxes of food in the reach-in freezer were uncovered, 2 pans on the steam table were uncovered, and the butter and sour cream containers were uncovered.
Corrective Action(s): To prevent contamination, food shall be protected storage, preparation, holding, and display by separation, packaging, and segregation.

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.

3717-1-04.1(L) - Ambient air and water temperature measuring devices - accuracy.
Observation: Ambient 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 prep cooler is not working at all.
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.
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 rules 3717-1-04 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 prep cooler is not holding TCS foods at proper temperatures.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code. Please provide effective repairs.

3717-1-04.4(A)(3) - Equipment - cutting or piercing parts of can opener not maintained.
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.

3717-1-04.4(N)(1) - Manual and mechanical warewashing equipment, using chemical sanitization (chlorine) - temp., pH, concentration, and hardness
This 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.

3717-1-04.5(A)(2) - Cleanliness of food-contact surfaces of cooking equipment and pans.
Observation: Cooking equipment is dirty.
Corrective Action(s): To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

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

3717-1-06.4(A) - Repairing.
REPEAT OBSERVATION The physical facilities are not being maintained in good repair. light fixtures in the walk-in cooler and ventilation hood are not working.
Corrective Action(s): The physical facilities shall be maintained in good repair. Please replace bulbs and/or repair nonfunctional fixtures as needed.

Observation: The physical facilities are not being maintained in good repair. the ceiling in the server's alley is damaged.
Corrective Action(s): The physical facilities shall be maintained in good repair. Please repair ceiling.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris on floors, walls, and ceilings throughout the facility.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

3717-1-06.4(E) - Cleaning maintenance tools - preventing contamination.
Observation: Observed the 3 compartment sink being used for the cleaning or storing of maintenance tools.
Corrective Action(s): To prevent contamination, food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

3717-1-06.4(F) - Drying mops.
Observation: Observed mops being stored in mop water in the mop bucket.
Corrective Action(s): After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
REPEAT OBSERVATION Observed a variety of unnecessary or nonfunctional items 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, equipment parts, and other items from the premises.

3717-1-07.1(A) - Poisonous or toxic materials: Storage: separation.
This is a critical violation.
Observation: *(CORRECTED DURING INSPECTION):* Observed improper storage of poisonous or toxic materials.
Corrective Action(s): To prevent contamination, poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, or single-service or single-use articles by: 1) Separating the poisonous materials by spacing or partitioning; and 2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles or single-use articles. Chemicals were removed from storage adjacent to food ingredients during inspection.

Comments:
New equipment has been installed in lieu of the walk-in freezer:
Berg 3-door reach-in freezer, model #BRG-F72, ETL-Sanitation approved
Kelvinator chest freezer, model # couldn't be located, NSF approved
Wood upright reach-in freezer, model #FU25W; CSA approved

Temperatures

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine	chemical		10		chlorine	°F

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

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

hand-delivered
02/02/16

Barbara Brouse