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 18, 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): 105	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
	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
	4.4	Maintenance and operation
	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
	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(C) - Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation
This is a critical violation.
REPEAT OBSERVATION Observed food that was not properly protected from contamination by separation, packaging, and segregation. Ready-to-eat ham was stored beneath raw shell eggs in the walk-in cooler.
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.

3717-1-03.2(N)(1) - Gloves - single use gloves
This is a critical violation.
Observation: Observed single-use gloves being used improperly. A food employee cracked eggs with gloved hands and handled a mixing bowl contaminated with egg and didn't wash hands or change gloves.
Corrective Action(s): To prevent contamination: If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled or when interruptions occur in the operation.

3717-1-03.2(U) - Food display - preventing contamination by consumers.
This is a critical violation.
Observation: Fruit pies and a pumpkin pie had been displayed for service without being properly protected from contamination by consumers.
Corrective Action(s): To prevent contamination, except for nuts in the shell or whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer, food on display shall be protected from contamination as required by this rule.

Temperatures

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine	chemical		50	Phase 1 Sanitizer	chlorine	°F

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

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