galion city
HEALTH DEPARTMENT

113 Harding Way East
Galion, Ohio 44833

Phone 419.468.1075
Fax 419.468.8618
www.galionhealth.org

October 7, 2015

BJ's Family Restaurant
Attn: Barbara Brown
741 Portland Way South
Galion, Ohio 44833

Dear Ms. Brown,

I conducted standard and critical control point inspections at BJ's Family Restaurant on Monday, October 5, 2015. I did interview person in charge Stephanie Simmermacher during the inspection, discussed inspection findings with her, and left a copy of each report at the facility. However, I wanted to follow up with you personally about the inspection findings. I attempted to reach you by phone this afternoon at 3:00 at BJ's and your Crestline restaurant, but I couldn't locate you at either place. I also no longer have a working e-mail address for you.

I am quite concerned about the results of Monday's inspections. I observed a total of 10 critical and 6 non-critical violations of the Ohio Uniform Food Safety Code (OAC 3717-1). The reports are attached for your review. We have discussed many times the expectation is that there be **no** critical violations during inspection, but I observed a number of critical violations that is **5 times higher** than the standard and critical control point inspections conducted in December 2014.

- You are required to have 1 person in charge per shift certified in food safety; currently BJ's has no employees who are certified.
- I observed a failure to demonstrate knowledge of food safety and illness prevention, as evidenced by numerous critical violations. **This is a repeat violation.**
- The new menu rolled out on Monday does not have the required consumer advisory disclosure and reminder.
- I observed a number of foods that were unprotected by separation, packaging/containers, and/or segregation. **This is a repeat violation.**

Monday, the day of my inspections, was the opening day for your Crestline restaurant. Richard Brown, former manager at BJ's, will reportedly now be working exclusively in Crestline. Ms. Simmermacher advised she is the only manager at BJ's and will be working every day the facility is open. Her length of employment with the facility is 5 weeks and she has no previous management experience. BJ's kitchen employees now total three. The new menu rolled out on Monday is very extensive at 6 pages long, and contains a number of labor-intensive foods which are cooked from scratch. It will be quite challenging for such a small staff to manage such a large menu. While these things—license holder's divided attention, new management, no back-up for employees, staff reduction, new menu—in and of themselves are not violations, they have converged to increase risk of foodborne illness to your customers.

Please contact me at your earliest opportunity to schedule a meeting to discuss my inspection findings and plan for improvement.

Sincerely,

Stephanie Zmuda, RS

Stephanie Zmuda, R.S.
Environmental Health Director