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	October 05, 2015
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)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
X	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	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
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
X	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

X	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)

3717-1-02.3(A) - Food contamination prevention - eating, drinking, or using tobacco.
Observation: *(CORRECTED DURING INSPECTION):* Observed employee beverages in open containers 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. Employee beverages may be consumed in non-designated areas if in closed containers, e.g. travel mug with lid, carry-out cup with lid and straw. Beverages were removed during inspection.

3717-1-02.4(C)(12) - Person in charge: duties - ensure employees are properly trained in food safety
This is a critical violation.
Observation: Person in charge did not ensure their employees are properly trained in food safety. There are currently no staff certified in food safety.
Corrective Action(s): To prevent foodborne illness, the person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
Observation: Non-food contact surfaces of equipment are dirty throughout the facility.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean. Please thoroughly clean equipment throughout the facility.

3717-1-06.2(C) - Handwashing sinks - hand drying provision.
Observation: Observed no towels or hand drying device at the employee restroom handwashing sink.

Corrective Action(s): To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall beprovided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

3717-1-06.4(A) - Repairing.
Observation: The physical facilities are not being maintained in good repair: 2 light fixtures in the server's alley are not working.
Corrective Action(s): The physical facilities shall be maintained in good repair. Please replace fluorescent tubes and/or repair fixtures as necessary to return them to good working order.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
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. Please thoroughly clean floors, walls, and ceilings.

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
Observation: Observed unnecessary or nonfunctional items on the premises: ice cream freezer in the kitchen is not in use.
Corrective Action(s): The premises shall be free of Items that are unnecessary to the operation or maintenance of the facility such as equipment that is nonfunctional or no longer used. Due to the poor condition of the freezer (damaged gaskets, interior rust, lids that can't be properly cleaned), please remove freezer from the premises.

3717-1-07(B) - Working containers - common name.
This is a critical violation.
Observation: ***(CORRECTED DURING INSPECTION):*** Observed working containers of poisonous or toxic chemicals that were not properly labeled with the name of the material.
Corrective Action(s): To prevent health hazards, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

3717-1-07.1(C) - Conditions of use.
This is a critical violation.
Observation: ***(CORRECTED DURING INSPECTION):*** Observed unapproved application or use of a poisonous or toxic substance: quat sanitizer in a sani bucket on the line was at 500 ppm (200-400 ppm required).
Corrective Action(s): To prevent health hazards, poisonous or toxic materials shall be used and applied according to law and as specified in this rule. The sanitizer solution was changed during inspection.

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
Cold holding	Cold holding	Cold holding° F			

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

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