Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
BJ's Family Restaurant	SZMA-99NP5T	December 15, 2014
Address 741 Portland Way South Galion, OH	Category/Descriptive Commercial FSO < 25000 sq. ft./Risk Level IV	
License holder Barbara Brown	Inspection time (min) 60	Travel time (min) 0

Comments:

Elements:

IV - Demonstration of Knowledge
Observation: PIC was not able to answers on cooling properly. Also employee did not take a temperature after taking food out of the microwave.
Comment(s): PIC shall assure employees are able to answer all questions on the food code and take proper temperatures. Left a copy of the Ohio Uniform Food Code.

XI - Conformance with Approved Procedures
Observation: *(CORRECTED DURING INSPECTION):* Observed improper cooling procedures.
Comment(s): Items must be cooled from 135 to 70 in 2 hours, and from 70 to 41 in 4 more hours.

Temperature Log

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
Macaroni	Cold holding	31.5ºF	Cooked potatoes	Cold holding	43ºF
Cut tomtoes	Cold holding	34ºF			

Inspected by	R.S./SIT #	Licensor
Joette Moore	1270	Galion City Health Department
Received by Barbara Brown	Title Owner	Phone (419) 777-7056

HEA 5350 (Rev. 05/13)

Examples of Elements	
I. Employee Health	Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.
II. Good Hygienic Practices	Food employees eat, drink, and use tobacco only in designated area; do not use utensils more than once to taste food that is sold or served; no discharge from eyes, nose, and mouth.
III. Preventing Contamination by Hands	Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods.
IV. Demonstration of Knowledge	Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.
V. Food from Approved Source	Food: obtained from approved source; received at proper temperature; good condition, safe & unadulterated. Required records available for shellstock tags and/or parasite destruction.
VI. Time/Temperature Controlled Safety Food	Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record.
VII. Protection from Contamination	Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food.
VIII. Consumer Advisory	Consumer advisory provided for raw or undercooked foods.
IX. Highly Susceptible Populations	Pasteurized foods used; prohibited foods not offered.
X. Chemical	Food additives approved and properly used. Toxic substances properly identified, stored, and used.
XI. Conformance with Approved Procedures	Compliance with variance, specialized process, and HACCP plan.