Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
BJ's Family Restaurant	SZMA-99NP5T	February 1, 2016
Address 741 Portland Way South Galion, OH	Category/Descriptive Commercial FSO < 25000 sq. ft./Risk Level IV	
License holder Barbara Brown	Inspection time (min) 90	Travel time (min) 0

Comments:

Elements:

IV - Demonstration of Knowledge

Observation: The person in charge was unable to demonstrate proper knowledge of food safety and prevention by having multiple critical violations during inspection.

Comment(s): The person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with the food code by having no critical violations during the current inspection or by being certified in food protection, or by responding correctly to the inspector's questions as they relate to the specific food operation.

VI - Time/Temperature Controlled Safety Food

Observation: Many time/temperature controlled for safety foods were not being held at the proper temperature.

Comment(s): Time/temperature controlled for safety food shall be held at 135°F or above, or at 41°F or less to limit the growth of pathogens to prevent foodborne illness. Affected foods were discarded during inspection.

Observation: Time/temperature controlled for safety foods were not cooled using the proper time and temperature parameters; time and temperature are not monitored during the cooling process.

Comment(s): Cooked time/temperature controlled for safety food shall be rapidly cooled to 41°F or less to limit the growth of pathogens to prevent foodborne illness.

VII - Protection from Contamination

Observation: Equipment food-contact surfaces or utensils are dirty: slicer, utensils in pan under work table.

Comment(s): Equipment food-contact surfaces and utensils shall be clean to sight and touch to prevent contamination. Affected equipment and utensils were removed to be washed, rinsed, and sanitized during inspection.

Observation: Equipment food-contact surfaces and utensils were not being adequately sanitized; chlorine sanitizer residual in the dish machine was at 10 ppm.

Comment(s): Equipment food-contact surfaces and utensils shall be sanitized to limit the growth of pathogens that may cause a foodborne illness. Food employees began manually sanitizing cleaned equipment and utensils during inspection.

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
Turkey	Cold holding	39ºF	Cottage cheese	Cold holding	40ºF
Chili	Hot holding	162ºF	Meatballs*	Cold holding	55ºF
Ham*	Cold holding	51ºF	Sausage links*	Hot holding	125ºF
Sausage patties*	Hot holding	132ºF	Home fries-grill*	Hot holding	98ºF
Home fries-line*	Cold holding	58ºF	Country gravy*	Hot holding	127ºF

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

HEA 5350 (Rev. 05/13)

hand-delivered 02/02/16

Barbara Brown

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.