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	[X] FSO [ ] RFE	318	10/17/2013
Address: 741 PORTLAND WAY SOUTH GALION, OH 44833		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder BARBARA BROWN	Inspection Time (min) 105	Travel Time (min) 0	Other
Type of visit (check) [X] Standard [ ] Follow Up [ ] Foodborne [ ] 30 Day [ ] Complaint [ ] Prelicensing [ ] Consultation [ ] Other *specify*		Follow-up date (if required) 10/25/2013	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
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
X	3.1	Sources, specification and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
X	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensilsand 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
X	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
X	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, constructon and installation
	6.2	Numbers and capacities
X	6.3	Location and placement
X	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

Administration

	901:3-4 OAC
	3701-21 OAC

Violations/Comment(s)

CRITICAL
3717-1-03.1 Food: Sources, Specifications, and Original Containers
(L) Package integrity - specifications for receiving.
and
3717-1-06.3 Physical Facilities: Location and Placement
(D) Distressed merchandise - segregation and location.

FINDINGS: A 102 oz. can of green beans in can storage had a bad dent on the seam. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Please thoroughly inspect food packages to ensure packaging is intact and in good condition. Products that are held for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, single-service articles, and single-use articles. The affected can was removed from can storage during inspection. Corrected.

CRITICAL
3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils
(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

FINDINGS: There was pink growth on the inside of the ice machine. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Please thoroughly clean and sanitize the inside of the ice machine and maintain in clean condition.

CRITICAL
3717-1-05.1 Water, Plumbing, and Waste: Plumbing System
(D) Backflow prevention - air gap.

FINDINGS: The hose/nozzle on the sprayer extends below the flood rim of the scrap food sink, creating a potential

backflow hazard. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Please modify sprayer hose/nozzle in order to provide an appropriate air gap.

3717-1-03.2 Food: Protection from Contamination after Receiving
(Q) Food storage - preventing contamination from the premises.

FINDINGS: Boxed jugs of cooking oil were being stored on the floor in the dry storage room. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination, and at least 6" above the floor. Please store oil accordingly.

3717-1-3.5 Food: Food Identity, Presentation, and on Premises Labeling
(C) Food labels.

FINDINGS: Candy prepared and packaged in the facility for retail sale is incompletely labeled: candy containing coconut, a common food allergen, does not have coconut on the label. Food packaged in a food service operation shall be labeled, and label information shall include the common name of the food, a list of ingredients in descending order of predominance by weight, the quantity of contents (weight); the name and place of business of the manufacturer; and the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please modify labels to include all information as listed above.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils
(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

FINDINGS: The shelf under the small prep table in the kitchen is dirty. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean shelf.

3717-1-06.4 Physical Facilities: Maintenance and Operation
(A) Repairing.

FINDINGS: A fluorescent tube in a fixture in the dry storage room and a light fixture in the ventilation hood are out. The physical facilities shall be maintained in good repair. Please replace buld and tube.

3717-1-06.4 Physical Facilities: Maintenance and Operation
(N) Maintaining premises - unnecessary items and litter.

FINDINGS: There is a significant number of utensils and equipment in the dry storage room that isn't being used. The premises shall be free of items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used. Please remove unused items from the premises.

Inspected by	R.S./SIT #	Licensor	
STEPHANIE ZMUDA, R.S. Stephanie Zmuda, RS	2872	Galion City Health Department	
Received by Richard Brown	Title		Phone 1-419-777-7056

As per HEA 5302 4/10 CHC Software, Inc.
As per AGR 1268 4/10 CHC Software, Inc.