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	02/19/2013
Address: 741 PORTLAND WAY SOUTH GALION, OH 44833		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder BARBARA BROWN	Inspection Time (min) 90	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) / /	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
	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
	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
	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, constructon and installation
	6.2	Numbers and capacities
	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)

3717-1-03.2 Food: Protection from Contamination after Receiving
(D) Food storage containers - identified with common name of food.

FINDINGS: A bulk container of hush puppy mix was found to be unlabeled. Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation shall be identified with the common name of the food. Please label the container within 7 days.

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

FINDINGS: A bag of whole onions was being stored on the floor in dry storage. Food shall be protected from contamination by storing it in a clean, dry location where it is not exposed to splash, dust, or other contamination, and at least 6" above the floor. The onions were placed on a shelf during inspection. Corrected.

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

FINDINGS: Some ceiling tiles are no longer protected by scrubbable FRP panels as the panels are falling down. The physical facilities shall be maintained in good repair. Please repair underlying causes of the panels falling down and replace the affected panels within 60 days.

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.