Compliance Hearing – BJ's Family Restaurant
BJ's Family Restaurant, 741 Portland Way South, Galion, OH 44833
Monday, October 12, 2015 3:00 pm

galion city
HEALTH DEPARTMENT

Present: Barbara Brown, BJ's owner; Richard Brown, former BJ's manager; Stephanie Simmermacher, BJ's manager; Stephanie Zmuda, Galion City Environmental Health Director

Stephanie Zmuda shared her concerns about the findings of the inspections conducted on October 5, 2015, as well as Barb's having opened a new restaurant on the same day, taken employees from this restaurant, and rolled out a new menu; and operating with employees that haven't been properly trained and certified. Stephanie Simmermacher advised everything on the inspection reports that she could correct, has been corrected.

- The menu was discussed extensively. A new menu was rolled out on the day of inspection. Stephanie Z. expressed concern about the size of the menu in relation to the size of the kitchen staff responsible for food preparation. Richard said the menu isn't much bigger than it was before. Removing menu items that are labor-intensive, poor sellers, or that take unusual ingredients was suggested.
- Hours of operation have been reduced to 6:00 am – 2:00 pm during road construction on Portland Way. Whether the shortened hours persist after construction is completed is unclear at this time.
- Usual BJ's kitchen staff consists of a line cook (Tim), a prep cook who can provide back-up on the line (Rod), and a dishwasher who can provide back-up on the line (Darian); there is one manager (Stephanie S.). Stephanie Z. expressed concerns about back-up staffing in the event of call-offs for illness or other unforeseen circumstances, regular days off, vacations, etc. Richard and Stephanie S. are back-up staff, and Barb and Richard agreed there is currently adequate depth in Crestline to be able to provide back-up without sacrificing food safety in Crestline. Stephanie Z. cautioned that the staffing be at a "sustainable" level, so that employees have time off as needed to ensure they are rested and focused at work. Since Barb advised people were "pulled from" Galion to staff Crestline, they would be able to come back to BJ's should a need arise. Richard offered that the menus are basically the same at both places. Stephanie Z. suggested "floater" employees who are cross-trained at both facilities might be an asset to both.
- The facility currently has no employees certified in food safety; one person per shift is required to be certified in food safety due to the documented failures to maintain the facility. Stephanie Z. provided information about certification options: ServSafe online or classroom training offered by the health department pending approval of course materials. She will follow up with possible course dates when a schedule has been set. A minimum of 2 BJ's employees must be certified in food safety by October 31, 2015.
- Lids will be kept in place on pans on the steam table and containers in the coolers to prevent food contamination. Richard advised a gravy mix will be changed due to gravy breaking down from excess moisture when the product is covered (Gordon > Pioneer).
- Use of the buffet present in the banquet room was discussed. It is used to hold foods cold or hot for buffet service; if cold foods are being held ice is packed around food containers to maintain food temperatures and Barb said a server takes food temperatures frequently.
- No evidence was offered to confirm or deny whether the dishwasher has been serviced to ensure adequate sanitizer is being dispensed (100 ppm chlorine required for Galion water pH of 10). Stephanie Z. advised manual sanitization was discussed and implemented during inspection, and **must continue** until the machine has been returned to proper operation. Barb said Pure Force services the machine every 21 days. Stephanie S. said Darian uses a hand dip to sanitize his hands between handling dirty and clean dishes, and he tests dish machine sanitizer and may be logging the results.
- The person who prepares food in the facility is responsible for date marking the product(s). The prep cook is then responsible for checking **daily** to ensure foods that require date marking have been dated, and that expired foods are discarded. The manager will also check date marking to ensure it is being done properly.

Follow-up time/date

- **Wednesday 10/14/15 8:30 am**

Stephanie Zmuda/RS.