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	☒ FSO ☐ RFE	SZMA-99NP5T	December 15, 2014
Address: 741 Portland Way South, Galion OH 44833, USA	Category/Descriptive: Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder: Barbara Brown	Inspection time (min): 75	Travel time (min): 0	Other
Type of visit (check): ☒ 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, specifications and original containers
	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, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	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
X	6.1	Design, construction, 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

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
REPEAT OBSERVATION Broken handle on microwaves.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.5(D) - Nonfood-contact surfaces - cleaning frequency.
Observation: Observed accumulation of soil residue on nonfood-contact surfaces of the fyer/grill vents, inside oven and the underside of cutting board. .
Corrective Action(s): Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-06.1(I) - Light bulbs - protective shielding.
Observation: Observed broken light shield in cook area..
Corrective Action(s): Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, or linens, or unwrapped single-service or single-use articles and does not apply in areas used only for storing food in unopened packages. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

3717-1-06.1(L) - Toilet rooms - enclosed.
Observation: A toilet room was not completely enclosed and/or did not have a tight-fitting, self-closing door.

Corrective Action(s): A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door,except where located outside an FSO or RFE, or does not open directly into the food preparation area.

3717-1-06.4(D) - Cleaning ventilation systems, nuisance and discharge prohibition.
Observation: The ventilation system was not being properly cleaned over the small freezer..
Corrective Action(s): Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.

Temperatures

Food Temperatures

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
Bacon	Cooling	136°F	Potatoes	Cooling	93.5°F
Raw chicken	Preparation	41°F	Slaw	Cold holding	33°F

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

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)