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	October 14, 2015
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): 90	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
X	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
X	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
	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, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	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)

3717-1-02.4(B) - Person in charge: demonstration of knowledge.
This is a critical violation.

Observation: ***(CORRECTED DURING INSPECTION):*** The person in charge was unable to demonstrate proper knowledge of food safety and prevention as there were multiple critical violations.

Corrective Action(s): To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection.

3717-1-03.4(G) - Ready-to-eat, time/temperature controlled for safety food - date marking.
This is a critical violation.

Observation: ***(CORRECTED DURING INSPECTION):*** Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked: rice pilaf.

Corrective Action(s): To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one. Rice pilaf was discarded during inspection.

3717-1-03.4(H)(1) - Ready-to-eat, time/temperature controlled for safety food - disposition.
This is a critical violation.

Observation: ***(CORRECTED DURING INSPECTION):*** Ready-to-eat, TCS food that had been date marked was not properly discarded when required: tuna salad expired 10/12, meatballs expired 10/13.

Corrective Action(s): To prevent illness, refrigerated, ready-to-eat TCS food that has been date marked in the facility shall be discarded if it: (a) exceeds the temperature or time specified in (G)(1) and (G)(2) of this rule, except the time the food is frozen; (b) is in a container or package that does not bear a date or day; or (c) is marked with a date or day that exceeds the time and temperature combination specified in (G)(1) and (G)(2) of this rule. Expired foods were discarded during inspection.

Comments:
Critical violations documented on the Critical Control Point inspection report dated 10/05/15, that have been corrected or action toward compliance has been taken:
~At least 2 employees will be certified in food safety no later than 10/30. Certification may be achieved online at servsafe.com, or classroom training will be available (information to be provided as soon as available.)
~Steam table pans and containers in refrigeration units have been covered.
~A reminder statement that warns consumers of the increased risk of foodborne illness associated with eating raw or undercooked animal foods has been placed on table tents until the menus can be modified, no later than Friday, 10/16.
~Chlorine residual in the dish machine is 50 ppm. This is satisfactory but please increase to 100 ppm when the machine is serviced next, which is the optimal residual for water with a pH of 10 (Galion).

Corrected violations:

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
Observation: Non-food contact surfaces of equipment are dirty throughout the facility.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean. Please thoroughly clean equipment throughout the facility.

3717-1-06.2(C) - Handwashing sinks - hand drying provision.
Observation: Observed no towels or hand drying device at the employee restroom handwashing sink.
Corrective Action(s): To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall beprovided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

3717-1-06.4(A) - Repairing.
Observation: The physical facilities are not being maintained in good repair: 2 light fixtures in the server's alley are not working.
Corrective Action(s): The physical facilities shall be maintained in good repair. Please replace fluorescent tubes and/or repair fixtures as necessary to return them to good working order.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
Observation: Observed a build-up of dirt and debris on floors, walls, and ceilings throughout the facility.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed. Please thoroughly clean floors, walls, and ceilings.

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
Observation: Observed unnecessary or nonfunctional items on the premises: ice cream freezer in the kitchen is not in use.
Corrective Action(s): The premises shall be free of Items that are unnecessary to the operation or maintenance of the facility such as equipment that is nonfunctional or no longer used. Due to the poor condition of the freezer (damaged gaskets, interior rust, lids that can't be properly cleaned), please remove freezer from the premises.

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
Sliced tomatoes	Cold holding	37°F	Meatballs	Cold holding	39°F
Baked potato	Cold holding	39°F	Mashed potatoes	Hot holding	151°F
Sausage	Hot holding	135°F			

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

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