galion city
HEALTH DEPARTMENT

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10/15/15
Provided to Stephanie Simmermacher @ BJ's
- employee illness reporting: employee health log
- food temperature log
- cooling log
- equipment temp log
- thermometer calibration log

Copy of inspection (10/14/15) report included w/ this letter.

October 15, 2015

BJ's Family Restaurant
Attn: Barbara Brown
741 Portland Way South
Galion, Ohio 44833

Dear Ms. Brown,

I conducted a follow-up inspection at BJ's Family Restaurant yesterday morning. The inspection report is attached. I discussed inspection findings with Stephanie Simmermacher and left a copy of the report at the facility. However, I wanted to follow up with you as well about the inspection findings.

The majority of violations observed during inspections on October 5 had been corrected. Your employees are to be commended for the hard work they invested in cleaning and organizing the facility. I appreciate their efforts.

I observed issues again during reinspection with date marking, specifically two expired time/temperature controlled for safety (TCS) foods that had not been discarded, and a TCS food that had not been marked. Affected foods were discarded during inspection. A consumer advisory reminder has been posted on table tents on table tents as discussed. Please ensure appropriate menu disclosures and reminders are in place, and submit a copy of the menu to my office, no later than October 16. In addition, a minimum of 2 BJ's employees must be certified in food safety no later than October 30.

I want to remind you that "the **license holder** shall be the person responsible for the food service operation. The license holder may be the person in charge or shall designate a person or persons in charge **and** shall ensure that a person in charge with applicable knowledge is present at the food service operation during all hours of operation (OAC 3717-1-02.4 (A)." Having employees properly trained and certified in food safety, at least one per shift, is a lifetime requirement for this operation due to documented failure to maintain the operation in compliance with the rules, dating back to its opening. I will be unable to grant further grace periods to allow you to train staff. Maintaining properly trained and certified staff is an extremely important responsibility of the license holder and must be made a priority. You have the online training option at servsafe.com, or I will teach the food safety certification course on site for a minimum of 8 participants. If you are interested in scheduling training, please contact me at my office.

I have invested a significant amount of time during the last two weeks conducting inspections, answering questions and providing one-on-one training to your employees during inspections, planning with you and making suggestions to you for ways to improve your operation. I truly hope you are making an investment in the operation as well in order for it to succeed.

Sincerely,

Stephanie Zmuda, RS

Stephanie Zmuda, R.S.
Environmental Health Director