galion city
HEALTH DEPARTMENT

113 Harding Way East
Galion, Ohio 44833

Phone 419.468.1075
Fax 419.468.8618
www.galionhealth.org

NOTICE OF ADMINISTRATIVE HEARING

October 18, 2013

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

Dear Mr. and Mrs. Brown:

Critical violations were found during standard and critical control point inspections conducted at BJ's Family Restaurant on October 17, 2013. In addition to these observations, a review of past inspection reports reveals a history of critical violations and noncompliance with the rules set forth in the Ohio Uniform Food Safety Code (Ohio Administrative Code Chapter 3717-1), as follows:

- The person in charge (PIC) failed to demonstrate food safety knowledge by compliance with the Ohio Uniform Food Safety Code (Ohio Administrative Code Chapter 3717-1), by having no critical violations during the current inspection as required by OAC 3717-1-02.4(B). This is a repeat violation as documented on inspection reports dated 01/13/12, 10/30/12, 02/19/13, and 10/17/13.
- A food employee contaminated the disposable gloves he was wearing and failed to wash his hands and change gloves on 02/19/13 (OAC 3717-1-02.2 (C)).
- Time/temperature controlled for safety foods were being held at temperatures outside required parameters, which are ≤ 41°F for cold holding and ≥ 135°F for hot holding (OAC 3717-1-03.4 (F)). This is a repeat violation for hot and/or cold holding as documented on inspection reports dated 01/13/12, 10/30/12, 02/19/13, and 10/17/13.
- Adequate food temperature monitoring is not being done during the cooling process to ensure required cooling time and temperature parameters are being observed (OAC 3717-1-03.4 (D)), and proper cooling methods are not being used (OAC 3717-1-03.4 (E)). Failure to use required cooling procedures and monitor food temperatures during the cooling process is a repeat violation as documented on inspection reports dated 01/13/12, 10/30/12, 02/19/13, and 10/17/13.
- Refrigerated, ready-to-eat, time/temperature controlled for safety (TCS) foods were found without required date marks, and some TCS foods with expired date marks were found in the cooler(s) (OAC 3717-1-03.4 (G)). Date marking violations were documented on inspection reports dated 12/17/08, 11/02/10, 01/20/12 and 02/21/12.
- The hose/nozzle on the sprayer extended below the flood rim of the scrap food sink, creating a potential backflow hazard on 10/17/13 (OAC 3717-1-05.1 (D)).

▪ Poisonous or toxic chemicals were being stored in unlabeled containers (OAC 3717-1-7.0 (B)) and chemicals were stored adjacent to food ingredients (OAC 3717-1-7.1 (A)). Chemical violations were documented on reports dated 10/30/12, 02/19/13, and 10/17/13.

In light of these findings, please plan to attend an administrative hearing on Friday, October 25, 2013, at 2:00 p.m. at the Health Department office, with Health Commissioner Dr. Steve Novack and me. You will have an opportunity to present information about your operation, and together we'll create an action plan for short- and long-term corrections.

Please contact me at (419)468-1075 ext. 1265, if you have questions or concerns.

Sincerely,

Stephanie Zmuda, RS

Stephanie Zmuda, R.S.
Environmental Health Director

Richard Brown