Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
BJ's Family Restaurant	SZMA-99NP5T	October 5, 2015
Address 741 Portland Way South Galion, OH	Category/Descriptive Commercial FSO < 25000 sq. ft./Risk Level IV	
License holder Barbara Brown Stephanie Summermacher	Inspection time (min) 105	Travel time (min) 0

Comments:

Elements:

IV - Demonstration of Knowledge

Observation: The person in charge was unable to demonstrate proper knowledge of food safety and prevention.

Comment(s): The person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with the food code by having no critical violations during the current inspection, or by being certified in food protection, or by responding correctly to the inspector's questions as they relate to the specific food operation.

VI - Time/Temperature Controlled Safety Food

Observation: *(CORRECTED DURING INSPECTION):* Ready-to-eat, time/temperature controlled for safety food that had been date marked was not properly discarded when required.

Comment(s): Refrigerated, ready-to-eat time/temperature controlled for safety food that has been prepared and/or opened in the facility, shall be discarded if it exceeds the temperature or date, or lacks a date, to limit the growth of pathogens to prevent foodborne illness. Expired foods were discarded during inspection.

Observation: *(CORRECTED DURING INSPECTION):* Refrigerated, ready-to-eat, time/temperature controlled for safety foods held refrigerated for more than 24 hours were not properly date marked.

Comment(s): Refrigerated, ready-to-eat, time/temperature controlled for safety food held refrigerated 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 to be consumed, sold, or discarded as required. Unmarked foods were discarded during inspection.

Observation: *(CORRECTED DURING INSPECTION):* Time/temperature controlled for safety foods were not being held at the proper temperature.

Comment(s): Except during preparation, cooking, or cooling, or when time is used as a public health control, time/temperature controlled for safety food shall be held at 135°F or above (except for those roasts that are cooked as required may be held at 130°F), or at 41°F or less to limit the growth of pathogens to prevent foodborne illness. Sausage was placed in cooler to chill, and cooked oatmeal stored at room temperature was discarded.

VII - Protection from Contamination

Observation: Equipment food-contact surfaces and utensils were not being sanitized. Chlorine sanitizer residual in the dish machine tested at 10 ppm (100 ppm required).

Comment(s): Equipment food-contact surfaces and utensils shall be sanitized to limit the growth of pathogens that may cause a foodborne illness. Equipment and utensils will be manually sanitized until the machine can be serviced.

Observation: Observed food that was not properly protected from contamination by separation, packaging, and segregation. Multiple pans on the steam table and containers in the coolers (reach-in, walk-in) were open and unprotected.

Comment(s): Food shall be protected contamination by separation, packaging, and segregation. Please cover affected containers and pans.

VIII - Consumer Advisory

Observation: The consumer is not properly advised of the risk of consuming raw or undercooked animal foods.

Comment(s): Except for whole-muscle intact beef steaks, if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form, or as a raw ingredient in another ready-to-eat food, the license holder shall inform consumers of the significantly increased risk of consuming such food by way of a disclosure and reminder.

Temperature Log

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
Hash browns	Cold holding	41ºF	Home fries	Cold holding	40ºF
Sausage patties	Hot holding	154ºF	Sausage gravy	Hot holding	143ºF
Sausage crumbles*	Cold holding	57ºF	Ham	Cold holding	40ºF
Diced tomatoes	Cold holding	40ºF	Clam chowder	Hot holding	166ºF
Coconut cream pie	Cold holding	35ºF	Meatballs	Cold holding	38ºF

Inspected by	R.S./SIT #	Licensor
Stephanie Zmuda	2872	Galion City Health Department

Received by	Title	Phone
Stephanie Summermacher		(419) 777-7056

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