Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
BJ's Family Restaurant	SZMA-99NP5T	August 13, 2014
Address 741 Portland Way South Galion, OH	Category/Descriptive Commercial FSO < 25000 sq. ft./Risk Level IV	
License holder Barbara Brown	Inspection time (min) 60	Travel time (min) 0

Comments:

Elements:

VII - Protection from Contamination

Observation: *(CORRECTED DURING INSPECTION):* Observed food that was not properly protected from contamination by separation, packaging, and segregation. An uncovered container of cut sweet potatoes may have been contaminated by condensate dripping from the walk-in cooler compresser above.

Comment(s): Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food to limit the growth of pathogens to prevent foodborne illness. Potentially contaminated potatoes were discarded during inspection.

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
Corned beef	Cold holding	42ºF	Chicken	Cooling	73ºF
Tuna salad	Cold holding	39ºF	Home fries	Preparation	176ºF
Sliced potatoes	Cold holding	42ºF	Spaghetti sauce	Hot holding	174ºF
Ground beef	Cooling	57ºF	Diced tomatoes	Cold holding	36ºF
Cottage cheese	Cold holding	32ºF	Stuffed pepper soup	Hot holding	172ºF

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

HEA 5350 (Rev. 05/13)

Examples of Elements	
I. Employee Health	Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.
II. Good Hygienic Practices	Food employees eat, drink, and use tobacco only in designated area; do not use utensils more than once to taste food that is sold or served; no discharge from eyes, nose, and mouth.
III. Preventing Contamination by Hands	Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods.
IV. Demonstration of Knowledge	Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.
V. Food from Approved Source	Food: obtained from approved source; received at proper temperature; good condition, safe & unadulterated. Required records available for shellstock tags and/or parasite destruction.
VI. Time/Temperature Controlled Safety Food	Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record.
VII. Protection from Contamination	Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food.
VIII. Consumer Advisory	Consumer advisory provided for raw or undercooked foods.
IX. Highly Susceptible Populations	Pasteurized foods used; prohibited foods not offered.
X. Chemical	Food additives approved and properly used. Toxic substances properly identified, stored, and used.
XI. Conformance with Approved Procedures	Compliance with variance, specialized process, and HACCP plan.