Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility		License holder	
BJ'S FAMILY RESTAURANT		BARBARA BROWN	
Address 741 PORTLAND WAY SOUTH GALION, OH 44833		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ.	
License no. 318	Date 02/19/2013	Inspection time (min) 90	Travel time (min) 0

Comments:

IV. Person in Charge/Demonstration of Knowledge

FINDINGS: Critical violations were observed during the inspection. The expectation is that there be no critical violations during inspection, as critical violations increase the likelihood of foodborne illness. Please put food safety knowledge into practice, correct critical violations and keep them from reoccurring. A knowledgeable person in charge must be present during all times of operation and demonstrate that knowledge. REPEAT VIOLATION

III. Hand washing, Prevention of Contamination from Hands

FINDINGS: A food employee contaminated his gloves and didn't remove them or wash hands. Food employees shall clean their hands and exposed portions of their arms as immediately before engaging in food preparation and after any activity that may contaminate the hands. Upon request the employee removed the gloves and washed hands. Corrected.

VII. Cooking, Reheating, Cooling, Hot and Cold Holding

FINDINGS:
COLD HOLDING - A wide variety of time/temperature controlled for safety (TCS) foods were being held at improper temperatures due to a combination of factors (refrigerated pie case and main prep cooler not working properly; ice bath used for cold storage of hash browns, home fries, and eggs not maintaining proper cold holding temperatures). Please limit the growth of harmful organisms and prevent foodborne illness by holding cold TCS foods at or below 41°F. TCS pies were removed from the case and contents of the main prep cooler were removed to the walk-in cooler during inspection. Corrected. REPEAT VIOLATION
COOLING - Cornmeal mush^ in a metal baking pan and macaroni & cheese^ in a large plastic cambro with a lid had been partially cooled and then placed in the walk-in cooler; food temperatures were not being monitored. TCS foods must be cooled from 135°F to 70°F in 2 hours, and from 70°F to 41°F in another 4 hours in order to limit the growth of harmful organisms and prevent foodborne illness. Please facilitate cooling according to these time/temperature parameters by doing one or more of the following: place food in shallow pans; separate food into smaller or thinner portions (slice or chunk whole roasts, meat loaves, poultry); use containers that facilitate heat transfer (stainless steel); stir foods frequently; cover containers only partially to allow steam to escape; use an ice bath or ice wand. Monitor temperatures frequently during cooling to ensure the time/temperature parameters listed above are followed. The mush was discarded during inspection.

IX. Consumer Advisory

FINDINGS: The menu does not disclose some items on the menu to which the consumer advisory reminder refers. 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, the license holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using menu advisories or other effective written means. Disclosure shall include an asterisk or other notation that links the following statement to foods to which the statement applies: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." Please modify menus to include disclosure and reminder within 7 days.

XI. Protection from Contamination

FINDINGS: The majority of food items on the steam table were in uncovered containers. Foods shall be protected from physical and environmental contamination during storage, preparation and display. Covers were placed on the food containers during inspection. Corrected.

XII. Chemical

FINDINGS: A working spray bottle of Windex was found to be unlabeled. Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the

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common name of the material. The spray bottle was labeled during inspection. Corrected.

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
SLICED TOMATOES*	COLD HOLDING	52	HOME FRIES*	COLD HOLDING	57
DELI TURKEY*	COLD HOLDING	55	RAW SHELL EGGS*	COLD HOLDING	63
SPAGHETTI*	COLD HOLDING	51	COTTAGE CHEESE	COLD HOLDING	38
COUNTRY GRAVY	HOT HOLDING	172	HAM & POTATO SOUP	HOT HOLDING	178
MACARONI & CHEESE	HOT HOLDING	156	CORNMEAL MUSH^	COOLING	67
MASHED POTATOES	HOT HOLDING	153	MACARONI & CHEESE^	COOLING	58
HASH BROWNS	COLD HOLDING	38	STRAWBERRY CREAM PIE*	COLD HOLDING	52

Inspected by STEPHANIE ZMUDA, R.S. Stephanie Zmuda RS	R.S./SIT # 2872	Received by Richard Brown	
Health district Galion City Health Department		Title	Phone 1-419-777-7056