State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
BJ'S FAMILY RESTAURANT	[X] FSO [ ] RFE	318	10/25/2013
Address: 741 PORTLAND WAY SOUTH GALION, OH 44833		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder BARBARA BROWN	Inspection Time (min) 30	Travel Time (min) 0	Other
Type of visit (check) [ ] Standard [X] Follow Up [ ] Foodborne [ ] 30 Day [ ] Complaint [ ] Prelicensing [ ] Consultation [ ] Other *specify*		Follow-up date (if required) / /	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premise labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, constructon and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violations/Comment(s)

Corrected since previous inspection:
The ice machine has been cleaned and sanitized.
The hose/nozzle on the sprayer at the scrap food sink has been modified so it no longer extends below the flood rim of the sink.
Boxed jugs of cooking oil are being stored above the floor in the dry storage room.
The shelf under the small prep table in the kitchen has been cleaned.
Light fixtures in the dry storage room and ventilation hood are functioning properly.

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

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