Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
BJ's Family Restaurant	SZMA-99NP5T	February 17, 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) 90	Travel time (min) 0

Comments:

Elements:

III - Preventing Contamination by Hand

Observation: *(CORRECTED DURING INSPECTION):* A food employee was observed touching ready-to-eat food with bare hands.

Comment(s): Except when washing raw fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils or barriers. The employee began wearing disposable gloves during inspection when handling ready-to-eat food.

IV - Demonstration of Knowledge

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

Comment(s): Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor applicable food safety knowledge by having no critical violations during the current inspection by being certified in food protection; or by responding correctly to the inspector's questions as they relate to the specific food operation. Please put food safety knowledge into practice, correct critical violations and keep them from reoccurring.

VI - Time/Temperature Controlled Safety Food

Observation: *(CORRECTED DURING INSPECTION):* Time/temperature controlled for safety (TCS) foods* were being held at improper temperatures.

Comment(s): In order to limit the growth of harmful organisms and prevent foodborne illness, TCS food shall be held HOT at 135°F or above, or COLD at 41°F or less. The person in charge was advised to discard affected foods.

Observation: *(CORRECTED DURING INSPECTION):* TCS foods~ were not cooled using the proper time and temperature parameters.

Comment(s): In order to limit the growth of harmful organisms and prevent foodborne illness, cooked TCS food shall be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F or less within another 4 hours (6 hours total). The person in charge was advised to discard the boiled potatoes and meatloaf.

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
Spaghetti sauce	Hot holding	140ºF	Kielbasa & sauerkraut	Hot holding	138ºF
Baked beans	Hot holding	148ºF	Beef tips	Hot holding	148ºF
Mashed potatoes	Hot holding	144ºF	Chicken drivel soup	Hot holding	179ºF
Banana cream pie	Cold holding	39ºF	Corned beef hash	Cold holding	38ºF
Macaroni salad*	Cold holding	51ºF	Meatloaf~	Cooling	74ºF
Boiled potatoes~	Cooling	58ºF	Rice pilaf*	Cold holding	50ºF
Hollandaise sauce*	Cold holding	57ºF			

Inspected by	R.S./SIT #	Licensor
Stephanie Zmuda	2872	Galion City Health Department
Received by Richard G. Brown	Title	Phone (419) 777-7056

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.