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	☒ FSO ☐ RFE	SZMA-99NP5T	February 08, 2016
Address: 741 Portland Way South, Galion OH 44833, USA	Category/Descriptive: Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder: Barbara Brown	Inspection time (min): 105	Travel time (min): 0	Other
Type of visit (check): ☐ Standard ☒ 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
X	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
X	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises 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
X	4.1	Design and construction
X	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
X	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, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
X	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

Violation(s)/Comment(s)

3717-1-02.3(A) - Food contamination prevention - eating, drinking, or using tobacco.
Observation: Observed employee eating, drinking, or using tobacco in non-designated area.
Corrective Action(s): To ensure proper hygiene, an employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils or linens; unwrapped single service or single use articles; or other items needing protection cannot result.

3717-1-02.4(B) - Person in charge: demonstration of knowledge.
This is a critical violation.
Observation: The person in charge was unable to demonstrate proper knowledge of food safety and prevention, as multiple critical violations were observed during inspection.
Corrective Action(s): To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection. Please correct critical violations immediately and prevent their reoccurrence.

3717-1-03.2(M) - Wiping cloths - use limitation.
REPEAT OBSERVATION Observed improper use and/or maintenance of wiping cloths.
Corrective Action(s): Cloths that are in use for wiping counters and other equipment surfaces shall be: (a) held between uses in a chemical sanitizer of the appropriate concentration.

3717-1-03.4(F)(1) - Time/temperature controlled for safety food - hot and cold holding.
This is a critical violation.
Observation: *(CORRECTED DURING INSPECTION):* TCS foods* were not being held at the proper temperature.
Corrective Action(s): To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130°F), or at 41°F or less. Sausages were removed from the steam table to reheat to 165°F prior to being returned to hot holding, and the sour cream was removed to the freezer during inspection to rapidly chill.

3717-1-03.4(G) - Ready-to-eat, time/temperature controlled for safety food - date marking.
This is a critical violation.
Observation: *(CORRECTED DURING INSPECTION):* Refrigerated, ready-to-eat, TCS foods held refrigerated in the prep cooler for more than 24 hours were not properly date marked.
Corrective Action(s): To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less 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, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one.

3717-1-04.1(L) - Ambient air and water temperature measuring devices - accuracy.
REPEAT OBSERVATION ***(CORRECTED DURING INSPECTION):*** Ambient air and water thermometers are not accurate to plus or minus 1.5 degrees C, or plus or minus three degrees F in the intended range of use. The thermometer in the prep cooler is not working at all.
Corrective Action(s): To prevent foodborne illness, ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to plus or minus 1.5° C in the intended range of use; Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus three degrees Fahrenheit in the intended range of use. A new thermometer was placed in the prep cooler during inspection.

3717-1-04.2(I) - Sanitizing solutions - testing devices.
Observation: There is no test kit available for measuring the concentration of quat sanitizer.
Corrective Action(s): To ensure proper sanitization, a test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
REPEAT OBSERVATION Equipment and/or components are not maintained in good working order: door gaskets on the Kelvinator chest freezer are not intact and the liner is cracked in multiple places.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules3717-1-04 and 3717-1-04.1 of this code. Please repair or replace the freezer.

3717-1-04.4(A)(3) - Equipment - cutting or piercing parts of can opener not maintained.
REPEAT OBSERVATION The can opener blade is dull or creating metal fragments.
Corrective Action(s): Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

3717-1-04.4(N)(1) - Manual and mechanical warewashing equipment, using chemical sanitization (chlorine) - temp., pH, concentration, and hardness This is a critical violation.
REPEAT OBSERVATION The concentration and/or temperature of a chlorine sanitizing solution did not meet the minimum requirements specified in the code.
Corrective Action(s): To prevent pathogen growth, a chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as specified in the code.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
REPEAT OBSERVATION Non-food contact surfaces of equipment are dirty: microwaves, can opener, ventilation hood.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean. Please thoroughly clean all affected equipment.

3717-1-04.6(B) - Sanitizing frequency of utensils and food-contact surfaces
This is a critical violation.
Observation: Utensils and food-contact surfaces of equipment were not sanitized at the required frequency. Equipment and utensils were being manually sanitized due to the dishwasher having no measurable chlorine sanitizer residual, but the sanitizer residual in the 3 compartment sink had no measurable quat residual.
Corrective Action(s): To prevent pathogen growth, utensils and food-contact surfaces of equipment shall be sanitized before use and after cleaning. The quat sanitizer solution was drained in favor of a chlorine solution for which a test kit has been provided

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
REPEAT OBSERVATION Observed a variety of unnecessary or nonfunctional items in the storage room on the south side of the building.
Corrective Action(s): The premises shall be free of Items that are unnecessary to the operation or maintenance of the food service operation such as equipment that is nonfunctional or no longer used and litter. Please remove unnecessary/nonfunctional equipment (dishwasher) and maintain back-up equipment in compliance with code (ice cream freezer, range).

Corrected violations:

3717-1-03.2(C) - Packaged and unpackaged food - preventing contamination by separation, packaging, and segregationThis is a critical violation.
Observation: Observed food that was not properly protected from contamination by separation, packaging, and segregation: multiple boxes of food in the reach-in freezer were uncovered, 2 pans on the steam table were uncovered, and the butter and sour cream containers were uncovered.
Corrective Action(s): To prevent contamination, food shall be protected storage, preparation, holding, and display by separation, packaging, and segregation.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
Observation: Equipment and/or components are not maintained in good working order: the prep cooler is not holding TCS foods at proper temperatures.
Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code. Please provide effective repairs.

3717-1-04.5(A)(2) - Cleanliness of food-contact surfaces of cooking equipment and pans.

Observation: Cooking equipment is dirty.
Corrective Action(s): To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
Observation: Observed a build-up of dirt and debris on floors, walls, and ceilings throughout the facility.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

3717-1-06.4(E) - Cleaning maintenance tools - preventing contamination.
Observation: Observed the 3 compartment sink being used for the cleaning or storing of maintenance tools.
Corrective Action(s): To prevent contamination, food preparation sinks, handwashing sinks, and warewashing equipment may not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

3717-1-06.4(F) - Drying mops.
Observation: Observed mops being stored in mop water in the mop bucket.
Corrective Action(s): After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Temperatures

Food Temperatures

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
Meatloaf	Cold holding	39°F	Home fries*	Cold holding	46°F
Roast beef	Cold holding	39°F	Home fries* - walk-in cooler	Cold holding	39°F
Sour cream*	Cold holding	52°F	Sausage links*	Hot holding	121°F
Sausage patties*	Hot holding	126°F			

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Dish machine	chemical		0		chlorine	°F

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

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

Barbara J. Brown 2/9/16