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 10/17/2013	Inspection time (min) 105	Travel time (min) 0

Comments:

IV. Person in Charge/Demonstration of Knowledge

FINDINGS: Multiple 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: 01/13/12, 10/30/12, 02/19/13

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

FINDINGS:
COLD HOLDING - Multiple 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 and the contents of the main prep cooler were to be removed to the walk-in cooler. REPEAT VIOLATION: 01/13/12, 02/19/13
COOLING - Ribs were pulled from the steam table last night and placed in a cambro to cool in the walk-in cooler; the ribs had only cooled to 50°F by 10:45 this morning. 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 ribs were discarded during inspection. Corrected. REPEAT VIOLATION: 01/31/12, 10/30/12, 02/19/13
HOT HOLDING - Sausage gravy in hot holding on the steam table was at 124°F. Please limit the growth of harmful organisms and prevent foodborne illness by holding hot TCS foods at or above 135°F. The gravy was placed in the oven to reheat to at least 165°F during inspection. Corrected. REPEAT VIOLATION: 10/30/12
REHEATING - Mashed potatoes were being reheated on the steam table and had only reached 103°F. Ready-to-eat food taken from a commercially processed container shall be heated to a temperature of at least 135°F within 2 hours for hot holding. The potatoes were placed in the oven to reheat to at least 165°F during inspection. Corrected. REPEAT VIOLATION: 10/30/12

VIII. Date Marking/time as a Public Health Control

FINDINGS: A container of meatballs in the walk-in cooler was undated, and a container of meatloaf and ham loaf was 9 days past the marked expiration (10/08). Please limit the growth of pathogens and prevent foodborne illness by clearly and consistently marking refrigerated, ready-to-eat, TCS foods held longer than 24 hours with a 'use by' date that is within 7 days of the date prepared. The day of preparation shall be counted as day one. Unmarked foods shall be discarded. The affected foods were discarded during inspection. Corrected.

XII. Chemical

FINDINGS:
~A working spray bottle containing yellow liquid on a dish drain board 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 common name of the material. The spray bottle was labeled during inspection. Corrected.
~A can of lubricant was being stored on a shelf adjacent to food ingredients. Poisonous or toxic materials shall be stored so they can not contaminate food by separating the poisonous or toxic materials by spacing or partitioning. the lubricant was relocated during inspection. Corrected.

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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
MASHED POTATOES	HOT HOLDING	103	RIBS	COOLING	50
SAUSAGE GRAVY*	HOT HOLDING	124	PUMPKIN ROLL*	COLD HOLDING	46
SLICED TOMATOES*	COLD HOLDING	44	HAM & BEAN SOUP	HOT HOLDING	183
MEATLOAF	COLD HOLDING	43	BAKED POTATOES	COOLING	100
HAM*- PREP	COLD HOLDING	52	DICED TOMATOES	COLD HOLDING	36
SAUSAGE*- PREP	COLD HOLDING	45	COTTAGE CHEESE	COLD HOLDING	34
HOME FRIES*- WIC	COLD HOLDING	44	HOME FRIES*	COLD HOLDING	51

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