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 10/30/2012	Inspection time (min): 90	Travel time (min): 0

Comments:

IV. Person in Charge/Demonstration of Knowledge

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

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

FINDINGS:
~COOLING - Spaghetti sauce was observed cooling in the walk-in during inspection in a large plastic cambro with the tight-fitting lid in place. Ice had been used to facilitate cooling but temperature hadn't been monitored closely enough to ensure cooling was taking place according to proper time/temperature parameters. Time/temperature controlled for safety (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: cool foods in small, shallow portions (slice or chunk whole roasts, meat loaves, poultry); use stainless steel rather than plastic containers (plastic insulates); stir foods during cooling; cover containers only partially to allow steam to escape; and use an ice bath or ice wand. Monitor temperatures frequently during cooling to ensure the time/temperature parameters listed above are followed. All affected foods were discarded during inspection. REPEAT VIOLATION
~HOT HOLDING* - Many foods on the steam tables were observed at temperatures less than 135°F including those noted on the temperature log. Please limit the growth of harmful organisms and prevent foodborne illness by maintaining all hot TCS foods at or above 135°F. Affected foods were removed from the steam table during inspection to be reheated to 165°F. Corrected. REPEAT VIOLATION.
~REHEATING - TCS foods reheated this morning for service today were reheated to a maximum temperature of 160°F. Please ensure the destruction of harmful organisms by reheating TCS foods to at least 165°F.

XII. Chemical

FINDINGS: I observed an unlabeled working spray bottle containing degreaser. 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. Bottle was labeled during inspection. Corrected.

XV. Temperature Measuring Devices

FINDINGS: The primary thermometer in use during inspection was found to be inaccurate by 15°F. Thermometers provided for monitoring food temperatures shall be readily accessible and properly calibrated. All thermometers were calibrated during inspection.

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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
SLICED TOMATOES	COLD HOLDING	39	CHILI*	HOT HOLDING	112
HAM	COLD HOLDING	37	CABBAGE ROLLS	HOT HOLDING	172
GROUND SAUSAGE	COLD HOLDING	40	TURKEY	COLD HOLDING	43
RICE	COLD HOLDING	40	SCRAMBLED EGGS	COLD HOLDING	41
SAUSAGE GRAVY	HOT HOLDING	152	SPAGHETTI SAUCE	COOLING	75
SPAGHETTI SAUCE*	HOT HOLDING	93	POTATO SOUP	HOT HOLDING	162
BROWN GRAVY*	HOT HOLDING	117	COTTAGE CHEESE	COLD HOLDING	39

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