

# Food Establishment Inspection Report

Score: 92

Establishment Name: BJS RESTAURANT AND BREWHOUSE

Establishment ID: 3034012836

Location Address: 192 HANES MALL CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 16 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10 : 15 ☒ am ☐ pm Time Out: 03 : 30 ☒ am ☐ pm

Permittee: BJS RESTAURANT OPERATIONS COMPANY

Total Time: 5 hrs 15 minutes

Telephone: (336) 793-2230

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input checked="" type="checkbox"/>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions: <u>8</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BJS RESTAURANT AND BREWHOUSE

Location Address: 192 HANES MALL CIRCLE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: BJS RESTAURANT OPERATIONS COMPANY

Telephone: (336) 793-2230

Establishment ID: 3034012836

☒ Inspection ☐ Re-Inspection Date: 05/16/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: bjs585@bjsrestaurants.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
DELIVERY	SPINACH 10:30	50	COUSCOUS	PREP UNIT	39	RICE	WIC	38
DELIVERY	SPINACH 12:00	44	CHX	FCT	209	SL TOM	WIC	44
***FISH	AHI TUNA	00	BURGER	FCT	178	CHX	COOL 1 12:00	90
b neal	SERV SAFE 9/28/18	00	BK POTATO	HH-DRAWER	184	CHC	COOL 2 1:20	47
EGGS	RIC-FRONT	38	CHEESE	RIC BACK	38	CLAM	SOUP-SERVER	177
CALAMARI	LO BOY FRONT	39	MUSHRM	RIC BACK	37	3 COMP	HW	131
BEEF	LO BOY FRONT	40	G BEANS	COOL 1 11:51	135	DISH	CL SANI	100
BEEF GRND	LO BOY FRONT	40	G BEAN	COOL 2 1:20	42	BAR DISH	HW SANI	160

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF-Temperature of potentially hazardous food items were not measured upon delivery by PIC.//Person in charge shall ensure employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. CDI-PIC educated. // 0 points
- 3-202.11 Temperature - P,PF-Measured spinach and romaine lettuce 47-50F upon arriving into facility. Per delivery logs and temperature on refrigerated truck, product is maintained at 34-37F throughout delivery. Refrigerated, potentially hazardous food shall be at a temperature of 41F or below when received. CDI-Product was placed in into walk-in cooler to chill.// 0 points
- 3-304.15 (A) Gloves, Use Limitation - P-Observed food employee handle soiled apron ties to tie apron while wearing gloves, touch cords to ear buds without removing soiled gloves. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Employee educated and instructed to remove gloves and wash hands.// 3-302.11
- Lock Text 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed chicken cooling on speed rack in walk-in cooler under dripping condensation line in walk-in cooler. Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. CDI-Top rack of speed rack covered.

Person in Charge (Print & Sign): KEVIN *First* TAKEUCHI *Last*

Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3131



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Establishment ID: 3034012836

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Observed stacks of lexan containers, bowls, plates, ramekins soiled throughout facility. Observed slicer to contain visible food debris after being cleaned/prior to being used during prep today. Equipment food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Soiled items were placed with soiled equipment to be cleaned. Slicer cleaned during the inspection.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed inconsistent date marking labels on ready-to-eat potentially hazardous food items. Multiple products in the walk-in cooler were dated for prep on tomorrow. Provide staff with a reference to ensure accurate date marking. Ready-to-eat potentially prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. CDI-PIC educated and labels changed.// 0 points
- 26 7-201.11 Separation-Storage - P-Observed cutting board and plastic equipment for storing fruits at bar stored with chemicals and cleaning solutions. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, and linens by spacing or partitioning. CDI-Relocated by PIC.//7-102.11 Common Name-Working Containers - PF-Observed two unlabeled bottles of cleaning compound in women's restroom. Working containers used for storing 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. CDI-Labeled during the inspection
- 38 2-303.11 Prohibition-Jewelry - C-REPEAT-Observed food employee engaging in food prep while wearing a ring with raised stone under gloves. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.//2-402.11 Effectiveness-Hair Restraints - C-REPEAT- Wait staff portioning soup wearing hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single service and single use articles.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Most equipment including plates, bowls, ramekins, pans, stacked wet on clean equipment racks and front prep lines. After cleaning and sanitizing equipment an utensils shall be air-dried or used after adequate draining. /4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed clean linens stored in unfinished outdoor shed./Observed employee coat stored on rack with clean pans. Observed clean cutting boards stored in soiled holders, clean equipment stored in soiled bins and shelving. Clean equipment, utensils, linens shall be stored in a clean dry location, where they are not exposed to splash, dust, or other contamination.
- 45 4-501.12 Cutting Surfaces - C-Colored cutting boards are melted on corners. All brown particle cutting boards and paddles are chipped on the corners and shall be replaced. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. //4-501.11 Good Repair and Proper Adjustment-Equipment - C-Replace missing handle to microwave and knobs to oven. Replace or repair damaged gasket on reach-in freezer by breader station. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-Observed food debris and build-up inside of spray ports in mechanical dish machine. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drain boards shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils to ensure that equipment performs its intended function; and if used, at least every 24 hours.//4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment - C-Employee began to clean soiled slicer without the use of a wash or rinse step. If washing in sink compartments or a warewashing machine is impractical such as when the equipment or the utensils are too large, washing shall be done by using alternative manual warewashing. CDI-Staff educated and slicer cleaned using clean in place procedures. Review with all staff.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Cleaning needed on knobs, spray cans, gaskets in reach-in cooler and reach-in freezer, shelving for clean equipment, wheels and casters to front line equipment contain grease deposits, floor to walk-in cooler and walk-in freezer. Nonfood contact surfaces of equipment shall be maintained clean.
- 52 5-501.114 Using Drain Plugs - C- REPEAT-Drain plugs needed on recycling receptacle. Drain plugs shall be in place.//  
5-501.111 Area, Enclosures and Receptacles, Good Repair - C- REPEAT-Recycling receptacle has some rust and splitting of front seam. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.//  
5-501.115 Maintaining Refuse Areas and Enclosures - C-Cleaning needed around outdoor refuse units to remove pallets and grease accumulation. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT-Caulk prep tables to wall and caulk toilets to wall. Outdoor storage buildings housing single-use articles, utensils and linens will require a finished floor, walls, ceiling, and coved base. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning is needed throughout facility, under equipment, and on FRP on service line. Remove standing water from under rolling oven. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C-Repeat-: Low lighting measured at bar beverage prep table (rear table on left) at 28-31 foot candles, ice bin in bar 4-10 foot candles. Walk-in cooler lighting measured 5 foot candles at the center. Lighting shall be at least 50 foot candles in areas of food prep and 10 foot candles in walk-in cooler. Increase lighting. Lighting shall be increased in outdoor storage unit if it being used to store clean linens, single-service articles, single-use, equipment or utensils.//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C-Observed employee coat stored on rack with clean pans. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linen and single-service and single-use articles are protected from contamination. CDI-Coat relocated to designated area.



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✓  
Spell



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✓  
Spell

