



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor  
Mailing Address: PO Box 2900, Flemington, NJ 08822-2900  
Telephone: 908-788-1351 Fax: 908-782-7510  
E-Mail: health@co.hunterdon.nj.us  
www.co.hunterdon.nj.us

## TEMPORARY FOOD EVENT INSPECTION REPORT

<b>Insp Date:</b> 6/11/2018	<b>Business ID:</b> HB000239	<b>Inspection:</b> HM000145
<b>Business:</b> ALEXANDRIA TOWNSHIP COMMUNITY DAY		<b>Risk Type:</b> 2
Alexandria Township Park		<b>Phone:</b> 908 451 4039
242 Little York - Mt. Pleasant Rd.		<b>REHS:</b> B-101494 Lisa Bruzzio
Milford, NJ 08848		<b>Reason:</b> Spot Check Inspection
		<b>Results:</b> Satisfactory

**Reference:** F-01-007

### FACILITY INFORMATION

Est Trading Name: ALEXANDRIA TOWNSHIP COMMUNITY DAY      Date: 06/09/18      Time: \_\_\_\_\_

Owner: \_\_\_\_\_      Township: Alexandria Twp      Phone #: \_\_\_\_\_

Event/Location: 242 LITTLE YORK MOUNT PLEASANT RD. ALEXANDRIA      Food Permitt #: \_\_\_\_\_

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA		
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)						
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..		
2. Ice that will be consumed obtained from an approved source in closed protected containers	p	..	..	..		
3. All foods purchased from an approved commercial source.	p	..	..	..		
4. Proper hand washing facilities provided at the booth.	..	p	..	..		
<table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <p>8:24-2.1(c-3i)    <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKES PIZZA - BOTH COS]</i></p> <p>8:24-6.7a        <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKE'S PIZZA - BOTH COS]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>8:24-2.1(c-3i)    <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKES PIZZA - BOTH COS]</i></p> <p>8:24-6.7a        <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKE'S PIZZA - BOTH COS]</i></p>				
<i>Fail Notes</i>	<p>8:24-2.1(c-3i)    <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKES PIZZA - BOTH COS]</i></p> <p>8:24-6.7a        <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKE'S PIZZA - BOTH COS]</i></p>					
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p	..	..	..		
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	..	..	..		
7. Hair coverings with hair restraints used. Clothing kept clean.	p	..	..	..		
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p	..	..	..		
9. The area around the concession free of litter, refuse and garbage at all times.	p	..	..	..		
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	..	..	..		

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS			IN	OUT	COS	NA
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.		p	..	..	..
12.	Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.		..	p	..	..
<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours. [NO SANITIZING PROVIDED AT DUKE'S PIZZA - HANDOUTS GIVEN]</i>					
	8:24-4.8(a-1) <i>A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils. [NO SANITIZING PROVIDED AT DUKE'S PIZZA - HANDOUTS GIVEN]</i>					
13.	Thermometers available to monitor temperatures of hot and cold foods.		..	p	..	..
<i>Fail Notes</i>	8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible. [NO THERMOMETERS AT DUKE'S PIZZA]</i>					
14.	SAFE COOKING - (internal temeratures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]		..	..	..	p
15.	All potentially hazardous foods kept under 41°F or over 135°F.		p	..	..	..
16.	Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.		p	..	..	..
17.	Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.		..	..	..	p
18.	Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.		..	..	..	p

## TEMPORARY FOOD EVENT INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
4. Proper hand washing facilities provided at the booth.	
8:24-2.1(c-3i)	The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely.
	Addl Notes: <i>[NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKES PIZZA - BOTH COS]</i>
8:24-6.7a	Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[NO HANDWASHING PROVIDED @ PTO TABLE OR AT DUKE'S PIZZA - BOTH COS]</i>
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
	Addl Notes: <i>[NO SANITIZING PROVIDED AT DUKE'S PIZZA - HANDOUTS GIVEN]</i>
8:24-4.8(a-1)	A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils.
	Addl Notes: <i>[NO SANITIZING PROVIDED AT DUKE'S PIZZA - HANDOUTS GIVEN]</i>
13. Thermometers available to monitor temperatures of hot and cold foods.	
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
	Addl Notes: <i>[NO THERMOMETERS AT DUKE'S PIZZA]</i>

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/18/2018      **Business ID:** HC000190  
**Business:** EL MOLCAJETE - MOBILE  
 Beneduce Vineyards

Pittstown, NJ

**Inspection:** HC001186  
**Risk Type:** 3  
**Phone:** 908 328 4255  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Pre-Opening  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Alexandria Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Alfonso Tovar</u>	Type <u>ServSafe</u> Exp Date <u>02/06/23</u>
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>Garden State</u>
Reference # <u>F-01-</u>	Total Coliform <u>03/31/18</u>

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).  
 INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	..	..	..	..	..
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	p	..	..	..	..	..
3. Ill or injured foodworkers restricted or excluded as required.	p	..	..	..	..	..

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p	..	..	..	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p	..	..	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	..	p	..	..	..

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	p	..	..
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	p	..	..	..

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	..	..	..	p	..	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	p	..	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	p	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	p	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 37. Frozen foods properly thawed. .. .. ..
- 38. Plant food for hot holding properly cooked to at least 135°F. .. .. ..
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. .. .. ..

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance. .. .. ..
- 41. Equipment temperature measuring devices provided (refrigeration units, etc). .. .. ..
- 42. In-use utensils properly stored. .. .. ..
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled. .. .. ..
- 44. Food and non-food contact surfaces properly constructed, cleanable, used. .. .. ..
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. .. .. ..

### PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. .. .. ..
- 47. Sewage and waste water properly disposed. .. .. ..
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. .. .. ..
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. .. .. ..
- 50. Adequate ventilation; lighting; designated areas used. .. .. ..
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. .. .. ..
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. .. .. ..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/21/2018      **Business ID:** 739  
**Business:** Delaware River Tubing Inc  
 778 Frenchtown Rd  
 Milford, NJ 08848

**Inspection:** HF000186  
**Risk Type:** 1  
**Phone:** 908-996-5386  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Alexandria Twp</u>	Risk Type on File <u>1</u> Risk Type Observed _____
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>Garden State Labs</u>
Reference # _____	Total Coliform <u>05/03/18</u>

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).  
 INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	..	..	..	..	..
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	..	..	p	..	..
3. Ill or injured foodworkers restricted or excluded as required.	p	..	..	..	..	..

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	..	..	..	p	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	..	..	..	p	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	p	..	..
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	p	..	..	..

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	..	..	..	p	..	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	..	..	..	p	..	..

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT



## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	..	p	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	..	..	p	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	p	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	..	p	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	..	p	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 37. Frozen foods properly thawed.
- 38. Plant food for hot holding properly cooked to at least 135°F.
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

.. .. ..  
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### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance.
- 41. Equipment temperature measuring devices provided (refrigeration units, etc).
- 42. In-use utensils properly stored.
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled.
- 44. Food and non-food contact surfaces properly constructed, cleanable, used.
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

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### PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/27/2018      **Business ID:** 490  
**Business:** The Wine Hut  
 741 Frenchtown Milford Rd.  
 Milford, NJ 08848

**Inspection:** HG000556  
**Risk Type:** 1  
**Phone:** 908-996-4578  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Alexandria Twp</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>On Site</u> Water System <u>Well</u>	Lab <u>na</u>
Reference # <u>F-01-18/19</u>	Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).  
 INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	..	..	..	..	..
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	..	..	p	..	..
3. Ill or injured foodworkers restricted or excluded as required.	p	..	..	..	..	..

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	..	..	..	p	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	..	..	..	p	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	p	..	..
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	..	p	..	..

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	..	..	..	p	..	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	..	..	..	p	..	..

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	..	..	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	Ⓟ	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	..	..	Ⓟ	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	Ⓟ	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	Ⓟ	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	..	Ⓟ	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	..	Ⓟ	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	Ⓟ	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	Ⓟ	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	Ⓟ	..	..

### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

### FOOD TEMPERATURE CONTROL

	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 37. Frozen foods properly thawed.
- 38. Plant food for hot holding properly cooked to at least 135°F.
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

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### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance.
- 41. Equipment temperature measuring devices provided (refrigeration units, etc).
- 42. In-use utensils properly stored.
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled.
- 44. Food and non-food contact surfaces properly constructed, cleanable, used.
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

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### PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*