



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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RISK-BASED INSPECTION REPORT

Insp Date: 11/14/2018

Business ID: HB000283

Inspection: HB000176

Business: JERSEY Q

Risk Type: 3

42 OLD HWY 22

Phone: 908 323 2039

CLINTON, NJ 08809

REHS: B-2225 Daniel Wyckoff

Reason: Pre-Opening

Results: Satisfactory

Establishment Information

Municipality Town of Clinton Risk Type on File 3 Risk Type Observed 3

FMC Yes Name Matthew Buhardo Type ServSafe Exp Date _____

Sewage System Public Water System Public Lab _____

Reference # F-05- 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 | .. | .. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

| FOOD SOURCE | IN | OUT | N.O. | N/A | COS | REPEAT |
|-------------|----|-----|------|-----|-----|--------|
|-------------|----|-----|------|-----|-----|--------|

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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 |
|------------------------------------|----|-----|------|-----|-----|--------|
|------------------------------------|----|-----|------|-----|-----|--------|

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|--|----|----|----|----|----|----|
| 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 |
|--------------------------------|----|-----|------|-----|-----|--------|
|--------------------------------|----|-----|------|-----|-----|--------|

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 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. | .. | .. | .. |
| 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

Footnote 1

Notes:

Final Plumbing 11/13/18

Fire 11/13/18

Electrical 11/07/18

Building 11/12/18

Final Building Inspection - Pending

With the approval of all municipal authorities this establishment may begin to prepare food and open to the public.

Footnote 2

Notes:

A valid retail food license issued by the Town of Clinton must be obtained and displayed prior to opening.

RISK-BASED INSPECTION REPORT

Insp Date: 11/14/2018 **Business ID:** 33
Business: BO BO KITCHEN

Inspection: HB000177
Risk Type: 3
Phone: 908-735-5010
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

42 OLD HIGHWAY 22
 CLINTON, NJ 08809

| Establishment Information | | | |
|-------------------------------------|----------------------------|-----------------------------|--------------------------|
| Municipality <u>Town of Clinton</u> | Risk Type on File <u>3</u> | Risk Type Observed <u>3</u> | |
| FMC <u>Yes</u> | Name <u>Guan Lin Li</u> | Type <u>ServSafe</u> | Exp Date <u>06/24/18</u> |
| Sewage System <u>Public Sewer</u> | Water System <u>Public</u> | Lab _____ | |
| Reference # <u>F-05-22/17A</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 | .. | .. | .. | .. | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;">Fail Notes</td> <td style="padding-left: 5px; vertical-align: top;"> 3.3(c)1i Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [Raw pork mixture stored above cases of vegetables in walk-in.] </td> </tr> </table> | Fail Notes | 3.3(c)1i Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [Raw pork mixture stored above cases of vegetables in walk-in.] | | | | | | |
| Fail Notes | 3.3(c)1i Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [Raw pork mixture stored above cases of vegetables in walk-in.] | | | | | | | |
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. | | |

RISK-BASED INSPECTION REPORT

| FOOD PROTECTION FROM CONTAMINATION | IN | OUT | N.O. | N/A | COS | REPEAT |
|--|----|-----|------|-----|-----|--------|
| 14. Food contact surfaces properly cleaned and sanitized | p | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

| FOOD TEMPERATURE CONTROL | OUT | COS | REPEAT |
|--|-----|-----|--------|
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | .. | .. | .. |
| 36. Frozen foods maintained completely frozen. | .. | .. | .. |
| 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). | p | .. | .. |
| <i>Fail Notes</i> 4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [Thermometers were not easily readable in Whirlpool fridge by fryer; inthe snapple refrigerator where food is stored, in the walk-in.]</i> | | | |
| 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. | p | .. | .. |
| <i>Fail Notes</i> 4.6(c) <i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [Walk-in shelves and interior walls and ceiling have accumulated food residue on them.]</i> | | | |
| 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

| Fail Code | Fail Text |
|--|--|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | |
| 3.3(c)1i | Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. |
| Addl Notes: <i>[Raw pork mixture stored above cases of vegetables in walk-in.]</i> | |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | |
| 4.2(c)6 | Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. |
| Addl Notes: <i>[Thermometers were not easily readable in Whirlpool fridge by fryer; in the snapple refrigerator where food is stored, in the walk-in.]</i> | |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | |
| 4.6(c) | Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. |
| Addl Notes: <i>[Walk-in shelves and interior walls and ceiling have accumulated food residue on them.]</i> | |

RISK-BASED INSPECTION REPORT

Insp Date: 11/14/2018 **Business ID:** 718
Business: NEW NEO SUSHI
 42 OLD HIGHWAY 22
 CLINTON, NJ 08809

Inspection: HB000178
Risk Type: 4
Phone: 9087358889
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Conditionally Satisfactory

| Establishment Information | |
|--|--|
| Municipality <u>Town of Clinton</u> | Risk Type on File <u>4</u> Risk Type Observed <u>4</u> |
| FMC <u>N/A</u> Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>Public</u> Water System <u>Public</u> | Lab _____ |
| Reference # <u>F-05-22-17/B</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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No soap at hand sink by dishmachine.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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.

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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

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| Fail Notes | 3.5(h) | <p><i>A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities:</i></p> <ol style="list-style-type: none"> <i>1. Smoking food as a method of food preservation rather than as a method of flavor enhancement;</i> <i>2. Curing food;</i> <i>3. Using food additives or adding components such as vinegar:</i> <ol style="list-style-type: none"> <i>i. As a method of food preservation rather than as a method of flavor enhancement; or</i> <i>ii. To render a food so that it is not potentially hazardous;</i> <i>4. Packaging food using a reduced oxygen packaging method except as specified under N.J.A.C. 8;24-3.5(i) where a barrier to Clostridium botulinum in addition to refrigeration exists;</i> <i>5. Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption;</i> <i>6. Custom processing animals that are for personal use as food and not for sale or service in a retail food establishment;</i> <i>7. Using time as a public health control; or</i> <i>8. Preparing food by another method that is determined by the health authority to require approval for specialized processing. [Sushi rice pH not being monitored No HACCP.]</i> |
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

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RISK-BASED INSPECTION REPORT

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. | .. | .. | .. |
| 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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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RISK-BASED INSPECTION REPORT
Fail Notes Summary

| Fail Code | Fail Text |
|--|---|
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. | |
| 6.7(i) | Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. |
| Addl Notes: <i>[No soap at hand sink by dishmachine.]</i> | |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. | |
| 3.5(h) | <p>A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities:</p> <ol style="list-style-type: none"> 1. Smoking food as a method of food preservation rather than as a method of flavor enhancement; 2. Curing food; 3. Using food additives or adding components such as vinegar: <ol style="list-style-type: none"> i. As a method of food preservation rather than as a method of flavor enhancement; or ii. To render a food so that it is not potentially hazardous; 4. Packaging food using a reduced oxygen packaging method except as specified under N.J.A.C. 8;24-3.5(i) where a barrier to Clostridium botulinum in addition to refrigeration exists; 5. Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption; 6. Custom processing animals that are for personal use as food and not for sale or service in a retail food establishment; 7. Using time as a public health control; or 8. Preparing food by another method that is determined by the health authority to require approval for specialized processing. |
| Addl Notes: <i>[Sushi rice pH not being monitored No HACCP.]</i> | |

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Footnote 2

Notes:

Sushi Rice pH is not monitored. A pH chart must be maintained each time sushi rice is prepared.