



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: 1/17/2018 **Business ID:** 209
Business: ROUND VALLEY INN
1090 RT 22W

LEBANON, NJ 08833

Inspection: HH000591
Risk Type: 2
Phone: 908 236 2894
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 2 Risk Type Observed 2
FMC _____ Name _____ Type _____ Exp Date _____
Sewage System On Site Water System Well Lab GARDEN STATE

Reference # F-06-4.03/33 Total Coliform 11/06/17

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
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.</i> <i>[HANDWASH STATION TO BE PROVIDED FOR BARTENDER @ SINK IN BAR.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

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| <i>Fail Notes</i> | <p>6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i></p> <p style="margin-left: 20px;">1. <i>Individual, disposable towels;</i></p> <p style="margin-left: 20px;">2. <i>A continuous towel system that supplies the user with a clean towel; or</i></p> <p style="margin-left: 20px;">3. <i>A heated-air hand-drying device.</i>
 <i>[NO PAPER TOWELS IN AREA OF HAND WASH STATION IN KITCHEN.]</i></p> <p>6.7(k) <i>Common towels are prohibited.</i>
 <i>[BARTENDER RE-USING TOWEL @ BAR TO WIPE HANDS.]</i></p> |
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

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FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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

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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
13. Food protected from contamination
14. Food contact surfaces properly cleaned and sanitized

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| <i>Fail Notes</i> | <p>3.3(c)1iii <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</i>
 <i>[SANITIZING NOT BEING PROPERLY DONE AT 3 COMPARTMENT SINK IN KITCHEN. REVIEWED TODAY - REMEMBER 4 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF LUKE WARM (NOT HOT) WATER YIELDED 100PPM CHLORINE.]</i></p> <p>4.6(a) <i>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</i>
 <i>[EQUIPMENT AND UTENSILS IN KITCHEN UNCLEAN.]</i></p> <p>4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized.</i>
 <i>[FOOD CONTACT SURFACES ARE NOT BE PROPERLY SANITIZED.]</i></p> |
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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

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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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 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.	p						
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">6.2(k)</td> <td style="vertical-align: top;"> <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">6.2(n)1, 2</td> <td style="vertical-align: top;"> <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[WEATHER STRIPPING ALONG BOTTOM EDGE OF SOME DOORS IN DISREPAIR (CAN SEE LIGHT)]</i> </td> </tr> </table>	<i>Fail Notes</i>	6.2(k)	<i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> 		6.2(n)1, 2	<i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[WEATHER STRIPPING ALONG BOTTOM EDGE OF SOME DOORS IN DISREPAIR (CAN SEE LIGHT)]</i> 			
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).						

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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RISK-BASED INSPECTION REPORT

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.
<i>Fail Notes</i> 4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[WHITE CUTTING BOARD UNCLEAN/DARKENED & HAS HEAVY CUT MARKS. SHEVING IN GENERAL, THROUGHOUT IN NEED OF CLEANING. CARDBOARD BEING REUSED TO STORE FOOD (SALT, PEPPER, CONDIMENTS). CARDBOARD IS ALSO BEING RE-USED TO LINE SOME SHELVES AND THE FLOOR IN THE KITCHEN. SHELVING AND FLOORING THROUGH OUT UNCLEAN WITH DUST/DIRT BUILD UP.]</i>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
<i>Fail Notes</i> 3.3(k) <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i> <i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> <i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> <i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> <i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> <i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> <i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</i>			
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p
<i>Fail Notes</i> 3.3(l) <i>Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.</i> <i>[TABLE IN KITCHEN, IF USED TO PREPARE FOOD - LINEN TABLE CLOTH MUST BE REMOVED.]</i>			

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.11(a)	<p><i>After cleaning and sanitizing, equipment and utensils:</i></p> <p>1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and</p> <p>2. Shall not be cloth dried. [UTENSILS HAPHAZARDLY STORED IN UNCLEAN DRAWER IN KITCHEN.]</p>
		
		44. Food and non-food contact surfaces properly constructed, cleanable, used.
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(k)	<p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i></p> <p>[TEST STRIPS FOR QUAT NU-FOAM AND CHLORINE NEEDED.]</p>			

PHYSICAL FACILITIES

OUT COS REPEAT

		46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
<i>Fail Notes</i>	5.2(e)	<p><i>A backflow or backsiphonage prevention device installed on a water supply system shall meet the requirements of N.J.A.C. 7:10-10.1 through 10 for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</i></p> <p>[NO BACKFLOW PREVENTION DEVICE (AIR GAP) PROVIDED AT EITHER 3 COMPARTMENT SINK.]</p>			
		47. Sewage and waste water properly disposed.
		48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i>	6.6(h)	<p><i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.</i></p> <p>[BOTH BATHROOM SINKS UNCLEAN. LADIES ROOM SINK IS NOT DRAINING PROPERLY.]</p>			
	6.6(k)	<p><i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i></p> <p>[NO COVER PROVIDED IN SINK IN LADIES ROOM.]</p>			
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</p> <p>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</p> <p>ii. Closely woven and easily cleanable carpet for carpeted areas; and</p> <p>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</p> <p>2. In a temporary retail food establishment:</p> <p>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</p> <p>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</p> <p>[FLOOR IN KITCHEN IN DISREPAIR. CEILING IN KITCHEN SHOWS SIGNS OF LEAKING.]</p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	OUT COS REPEAT
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<i>Fail Notes</i>	<p>6.2(a) <i>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</i> <i>[WALLS IN KITCHEN YELLOWED WITH SMOKE/GREASE BUILD UP.]</i></p> <p>6.2(d) <i>Floor carpeting, restrictions and installation requirements shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. A floor covering such as carpeting or similar material shall not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing sinks, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods.</i></p> <p style="margin-left: 20px;"><i>2. If carpeting is installed as a floor covering in areas other than those specified under (a) above, it shall be:</i></p> <p style="margin-left: 40px;"><i>i. Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and</i></p> <p style="margin-left: 40px;"><i>ii. Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means.</i> <i>[CARPETING IN KITCHEN TO BE REMOVED.]</i></p> <p>6.5(a) <i>The physical facilities shall be maintained in good repair.</i></p>
	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.		p	..
<i>Fail Notes</i>	<p>5.5(e) <i>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.</i> <i>[DUMPSTERS UNCOVERED.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		p	..
<i>Fail Notes</i>	<p>8.13(a) <i>The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.</i></p> <p style="margin-left: 20px;"><i>[HEALTH DEPT. SATISFACTORY SIGN NOT POSTED IN ESTABLISHMENT.]</i></p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[HANDWASH STATION TO BE PROVIDED FOR BARTENDER @ SINK IN BAR.]</i>
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(k)	Common towels are prohibited.
	Addl Notes: <i>[BARTENDER RE-USING TOWEL @ BAR TO WIPE HANDS.]</i>
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:
	1. Individual, disposable towels;
	2. A continuous towel system that supplies the user with a clean towel; or
	3. A heated-air hand-drying device.
	Addl Notes: <i>[NO PAPER TOWELS IN AREA OF HAND WASH STATION IN KITCHEN.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
	Addl Notes: <i>[FOOD CONTACT SURFACES ARE NOT BE PROPERLY SANITIZED.]</i>
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
	Addl Notes: <i>[EQUIPMENT AND UTENSILS IN KITCHEN UNCLEAN.]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
	Addl Notes: <i>[SANITIZING NOT BEING PROPERLY DONE AT 3 COMPARTMENT SINK IN KITCHEN. REVIEWED TODAY - REMEMBER 4 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF LUKE WARM (NOT HOT) WATER YIELDED 100PPM CHLORINE.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
	1. Routinely inspecting incoming shipments of food and supplies;
	2. Routinely inspecting the premises for evidence of pests;
	3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and
	4. Eliminating harborage conditions.
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:
	i. Filling or closing holes and other gaps along floors, walls and ceilings;
	ii. Closed, tight-fitting windows; and
	iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
	Addl Notes: <i>[WEATHER STRIPPING ALONG BOTTOM EDGE OF SOME DOORS IN DISREPAIR (CAN SEE LIGHT)]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
	Addl Notes: <i>[WHITE CUTTING BOARD UNCLEAN/DARKENED & HAS HEAVY CUT MARKS. SHEVING IN GENERAL, THROUGHOUT IN NEED OF CLEANING. CARDBOARD BEING REUSED TO STORE FOOD (SALT, PEPPER, CONDIMENTS). CARDBOARD IS ALSO BEING RE-USED TO LINE SOME SHELVES AND THE FLOOR IN THE KITCHEN. SHELVING AND FLOORING THROUGH OUT UNCLEAN WITH DUST/DIRT BUILD UP.]</i>
42. In-use utensils properly stored.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> 1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and 2. Shall not be cloth dried. <p>Addl Notes: <i>[UTENSILS HAPHAZARDLY STORED IN UNCLEAN DRAWER IN KITCHEN.]</i></p>
3.3(l)	<p>Linens and napkins may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.</p> <p>Addl Notes: <i>[TABLE IN KITCHEN, IF USED TO PREPARE FOOD - LINEN TABLE CLOTH MUST BE REMOVED.]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	<p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p> <p>Addl Notes: <i>[TEST STRIPS FOR QUAT NU-FOAM AND CHLORINE NEEDED.]</i></p>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(e)	<p>A backflow or backsiphonage prevention device installed on a water supply system shall meet the requirements of N.J.A.C. 7:10-10.1 through 10 for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</p> <p>Addl Notes: <i>[NO BACKFLOW PREVENTION DEVICE (AIR GAP) PROVIDED AT EITHER 3 COMPARTMENT SINK.]</i></p>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	<p>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.</p> <p>Addl Notes: <i>[BOTH BATHROOM SINKS UNCLEAN. LADIES ROOM SINK IS NOT DRAINING PROPERLY.]</i></p>
6.6(k)	<p>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</p> <p>Addl Notes: <i>[NO COVER PROVIDED IN SINK IN LADIES ROOM.]</i></p>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.5(a)	<p>The physical facilities shall be maintained in good repair.</p>
6.2(d)	<p>Floor carpeting, restrictions and installation requirements shall include the following:</p> <ol style="list-style-type: none"> 1. A floor covering such as carpeting or similar material shall not be installed as a floor covering in food preparation areas, walk-in refrigerators, warewashing areas, toilet room areas where handwashing sinks, toilets, and urinals are located, refuse storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods. 2. If carpeting is installed as a floor covering in areas other than those specified under (a) above, it shall be: <ol style="list-style-type: none"> i. Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and ii. Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means. <p>Addl Notes: <i>[CARPETING IN KITCHEN TO BE REMOVED.]</i></p>
6.2(a)	<p>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</p>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
	Addl Notes: <i>[WALLS IN KITCHEN YELLOWED WITH SMOKE/GREASE BUILD UP.]</i>
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
	Addl Notes: <i>[FLOOR IN KITCHEN IN DISREPAIR. CEILING IN KITCHEN SHOWS SIGNS OF LEAKING.]</i>
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
	Addl Notes: <i>[DUMPSTERS UNCOVERED.]</i>
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
	Addl Notes: <i>[HEALTH DEPT. SATISFACTORY SIGN NOT POSTED IN ESTABLISHMENT.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 1/19/2018 **Business ID:** 26
Business: NEW YORK LIFE
 110 COKESBURY ROAD
 LEBANON, NJ 08833

Inspection: HE000371
Risk Type: 3
Phone: 908-236-3223
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory Gold

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>SUSAN WOODWARD</u>	Type <u>ServSafe</u> Exp Date <u>08/19/19</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-3/26</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.		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
<i>Fail Notes</i>	3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.</i> <i>[REFRIGERATOR TO LEFT OF GRILL STATION TEMP. IS 48°F]</i>						
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, jewelry, 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. p

<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[CALKING ALONG THE CHEF TABLE DISCOLORED AND IN DISREPAIR. WALK-IN REFRIGERATOR FLOOR SHOWS SIGNS OF RUSTING.]</i></p>
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- 41. Equipment temperature measuring devices provided (refrigeration units, etc).

- 42. In-use utensils properly stored. p

<i>Fail Notes</i>	<p>3.3(k) <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <p style="margin-left: 20px;"><i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></p> <p style="margin-left: 20px;"><i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></p> <p style="margin-left: 20px;"><i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></p> <p style="margin-left: 20px;"><i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></p> <p style="margin-left: 20px;"><i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></p> <p style="margin-left: 20px;"><i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</i> <i>[TONGS USED FOR TOAST NOT PROTECTED FROM SNEEZES AND/OR EXCESSIVE HANDLING BY CUSTOMER.]</i></p>
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- 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.

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT	COS	REPEAT
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48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
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49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
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50. Adequate ventilation; lighting; designated areas used.	p
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<i>Fail Notes</i>	6.3(a)	<p><i>Lighting intensity shall be:</i></p> <p><i>1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p><i>2. At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p><i>3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p>[ONE LIGHT OUT INSIDE REFRIGERATOR TO LEFT OF CHEF STATION.]</p>
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51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
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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
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[REFRIGERATOR TO LEFT OF GRILL STATION TEMP. IS 48°F]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[CALKING ALONG THE CHEF TABLE DISCOLORED AND IN DISREPAIR. WALK-IN REFRIGERATOR FLOOR SHOWS SIGNS OF RUSTING.]</i>	
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
Addl Notes: <i>[TONGS USED FOR TOAST NOT PROTECTED FROM SNEEZES AND/OR EXCESSIVE HANDLING BY CUSTOMER.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes: <i>[ONE LIGHT OUT INSIDE REFRIGERATOR TO LEFT OF CHEF STATION.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ANNA GRIECO ALSO SERVSAFE CERTIFIED - EXP. 11/14/22

Footnote 2

Notes:

THERMOMETERS CALIBRATED AND ACCURATE/SATISFACTORY TODAY

RISK-BASED INSPECTION REPORT

Insp Date: 1/19/2018 **Business ID:** HC000098
Business: GAMEBUTCHERS, LLC
 1221 RTE. 31 SOUTH
 LEBANON, NJ 08833

Inspection: HE000372
Risk Type: 1
Phone: 908 735 4646
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>1</u> Risk Type Observed _____
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>GARDEN STATE</u>
Reference # _____	Total Coliform <u>09/19/17</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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. <i>[EMPLOYEE UNFAMILIAR WITH PROPER SANITIZING PROCEDURES.]</i>
	4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized. <i>[PROPER SANITIZING PROCEDURES ARE NOT BEING IMPLEMENTED.]</i>

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 available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(i)	<p><i>Requirements for storage or display of food in contact with water or ice shall include the following:</i></p> <p><i>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</i></p> <p><i>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</i></p> <p><i>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</i></p> <p><i>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</i></p> <p><i>[SPICES STORED DIRECTLY ON FLOOR IN WALK IN DRY STORAGE ROOM.]</i></p>
		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.	p
<i>Fail Notes</i>	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p><i>ii. Closed, tight-fitting windows; and</i></p> <p><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p><i>[MAIN ENTRANCE DOOR NOT TIGHT FITTING ALONG EDGES.]</i></p>			
		33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

		34. Food temperature measuring devices provided and calibrated.	p
<i>Fail Notes</i>	4.2(c)1	<p><i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i></p> <p><i>[NO THERMOMETER IN COOLER-ROOM.]</i></p>			
		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.	p

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

Fail Notes

3.5(c) *Frozen food shall be thawed:*

1. *Under refrigeration that maintains the food at refrigeration temperatures;*
2. *Completely submerged under running water:*
 - i. *At a water temperature of 70°F or below;*
 - ii. *With sufficient water velocity to agitate and float off loose particles in an overflow; and*
 - iii. *For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:*
 - (1) *The time the food is exposed to the running water and the time needed for preparation for cooking; or*
 - (2) *The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;*
3. *As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or*
4. *Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.*
[PACKAGES OF MEAT BEING THAWED ON COUNTER AT ROOM TEMPERATURE. COS- EMPLOYEE PLACED IN WALK IN REFRIGERATOR.]

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. p .. .

Fail Notes

4.1(a) *Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*
[WALLS IN COOLER-ROOM CAN NOT BE PROPERLY CLEANED (IE ARE ROUGH CONCRETE AND ABSORBENT). BUILD UP OF ICE IN WALK IN FREEZER.]

41. Equipment temperature measuring devices provided (refrigeration units, etc). p .. .

Fail Notes

4.2(c)7 *Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.*
[NO THERMOMETERS IN REFRIGERATED UNITS.]

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. p .. .

Fail Notes

4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.*
[TEST KIT NOT PROVIDED FOR CHLORINE BLEACH SANITIZER.]

RISK-BASED INSPECTION REPORT

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.	p
<i>Fail Notes</i>	<p>6.6(h) <i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.</i> [FLOOR IN BATHROOM UNCLEAN.]</p> <p>6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i> [NO COVER PROVIDED ON TRASH CAN.]</p>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;"><i>2. In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> [SHELVING IN WALK IN DRY STORAGE AND ROOM W/MICROWAVE ARE RAW WOOD. FLOORS IN GENERAL IN NEED OF CLEANING. BOTH GREY AND TAN PAINTED FLOOR ARE WORN AND CHIPPING.]</p>			
	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.	p
<i>Fail Notes</i>	<p>8.12 <i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i> [RETAIL FOOD LICENSE EXPIRED ON 12/31/17]</p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
	Addl Notes: <i>[PROPER SANITIZING PROCEDURES ARE NOT BEING IMPLEMENTED.]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
	Addl Notes: <i>[EMPLOYEE UNFAMILIAR WITH PROPER SANITIZING PROCEDURES.]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(i)	Requirements for storage or display of food in contact with water or ice shall include the following: <ul style="list-style-type: none"> 1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water; 2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below; 3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and 4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.
	Addl Notes: <i>[SPICES STORED DIRECTLY ON FLOOR IN WALK IN DRY STORAGE ROOM.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
	Addl Notes: <i>[MAIN ENTRANCE DOOR NOT TIGHT FITTING ALONG EDGES.]</i>
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
	Addl Notes: <i>[NO THERMOMETER IN COOLER-ROOM.]</i>
37. Frozen foods properly thawed.	
3.5(c)	Frozen food shall be thawed: <ul style="list-style-type: none"> 1. Under refrigeration that maintains the food at refrigeration temperatures; 2. Completely submerged under running water: <ul style="list-style-type: none"> i. At a water temperature of 70°F or below; ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including: <ul style="list-style-type: none"> (1) The time the food is exposed to the running water and the time needed for preparation for cooking; or (2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures; 3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or 4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.
	Addl Notes: <i>[PACKAGES OF MEAT BEING THAWED ON COUNTER AT ROOM TEMPERATURE. COS- EMPLOYEE PLACED IN WALK IN REFRIGERATOR.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes:	<i>[WALLS IN COOLER-ROOM CAN NOT BE PROPERLY CLEANED (IE ARE ROUGH CONCRETE AND ABSORBENT). BUILD UP OF ICE IN WALK IN FREEZER.]</i>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)7	Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.
Addl Notes:	<i>[NO THERMOMETERS IN REFRIGERATED UNITS.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes:	<i>[TEST KIT NOT PROVIDED FOR CHLORINE BLEACH SANITIZER.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.
Addl Notes:	<i>[FLOOR IN BATHROOM UNCLEAN.]</i>
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes:	<i>[NO COVER PROVIDED ON TRASH CAN.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[SHELVING IN WALK IN DRY STORAGE AND ROOM W/MICROWAVE ARE RAW WOOD. FLOORS IN GENERAL IN NEED OF CLEANING. BOTH GREY AND TAN PAINTED FLOOR ARE WORN AND CHIPPING.]</i>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes:	<i>[RETAIL FOOD LICENSE EXPIRED ON 12/31/17]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SEE "BUSINESS NOTES" CONCERNING WELL

RISK-BASED INSPECTION REPORT

Insp Date: 1/19/2018 **Business ID:** HC000126
Business: COURTSIDE RACQUET CAFE
 1115 RT31 SOUTH
 LEBANON, NJ 08833

Inspection: HE000373
Risk Type: 1
Phone: 908 713 1144
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>1</u> Risk Type Observed _____
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-90/10.01</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

Fail Notes 3.3(a)2 *Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g). [DISPOSABLE GLOVES SHOULD BE WORN/USED WHEN CUTTING READY TO EAT FOOD SUCH AS BAGELS.]*

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
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RISK-BASED INSPECTION REPORT

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

- 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.
- 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) .. p
 - Fail Notes* 3.5(f)2 *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
[CREAM CHEESE TEMPERATURE IS 66°F - SHOULD BE PLACED ON ICE OR REPLACED EVERY 2 HOURS.]*
- 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. p
 - Fail Notes* 3.3(t) *Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.
[BAGELS AND CREAM CHEESE NOT COVERED/PROTECTED FROM SNEEZES AND HANDLING BY MEMBERS.]*

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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, jewelry, 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.	p
<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p>[WICKER BASKETS USED FOR STORING/DISPLAYING BAGELS.]</p>			
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

Fail Code	Fail Text
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).
Addl Notes: <i>[DISPOSABLE GLOVES SHOULD BE WORN/USED WHEN CUTTING READY TO EAT FOOD SUCH AS BAGELS.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[CREAM CHEESE TEMPERATURE IS 66°F - SHOULD BE PLACED ON ICE OR REPLACED EVERY 2 HOURS.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(t)	Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.
Addl Notes: <i>[BAGELS AND CREAM CHEESE NOT COVERED/PROTECTED FROM SNEEZES AND HANDLING BY MEMBERS.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[WICKER BASKETS USED FOR STORING/DISPLAYING BAGELS.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 1/23/2018 **Business ID:** 24
Business: Cafeteria at Exxon/Mobil
 RT 22 EAST
 1545 ROUTE 22 EAST
 ANNANDALE, NJ 08801

Inspection: HE000374
Risk Type: 3
Phone: 908-730-3067
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>EDWIN SCHULTZ</u>	Type <u>ServSafe</u> Exp Date <u>08/28/19</u>
Sewage System <u>Public Sewer</u> Water System <u>Well</u>	Lab <u>EUROFINS-HORSHAM</u>
Reference # <u>F-06-30/30</u>	Total Coliform <u>01/03/18</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	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [SALAD BAR AREA -NOODLE SALAD TEMP IS 48°F AND RICE SALAD TEMP. IS 47°F. COS - REMOVED FROM UNIT AND PLACED IN FREEZER. WALK IN REFRIGERATOR - TUNAFISH TEMP. 47°F.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [SALAD BAR AREA -NOODLE SALAD TEMP IS 48°F AND RICE SALAD TEMP. IS 47°F. COS - REMOVED FROM UNIT AND PLACED IN FREEZER. WALK IN REFRIGERATOR - TUNAFISH TEMP. 47°F.]</i>						
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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 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, jewelry, outer clothing, hair restraint).

RISK-BASED INSPECTION REPORT

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.	p
<i>Fail Notes</i>	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p>[SOME LIGHT BULBS OUT OVER SALAD BAR & SANDWICH STATION HAND WASH SINKS. LIGHTS OUT IN BULK STORAGE AREA.]</p>			
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
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes:	<i>[SALAD BAR AREA -NOODLE SALAD TEMP IS 48°F AND RICE SALAD TEMP. IS 47°F. COS - REMOVED FROM UNIT AND PLACED IN FREEZER. WALK IN REFRIGERATOR - TUNAFISH TEMP. 47°F.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes:	<i>[SOME LIGHT BULBS OUT OVER SALAD BAR & SANDWICH STATION HAND WASH SINKS. LIGHTS OUT IN BULK STORAGE AREA.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

THOMAS VASKO SERVS SAFE CERTIFIED EXP. 11/29/22

RISK-BASED INSPECTION REPORT

Insp Date: 1/23/2018 **Business ID:** 568
Business: INGERSOLL RAND CAFE
 1167 RT 31 SOUTH
 1467 RT 31 SOUTH
 ANNANDALE, NJ 08801

Inspection: HE000375
Risk Type: 3
Phone: 9082387361
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>TEALE ALNUTT</u>	Type <u>ServSafe</u> Exp Date <u>02/22/19</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-79.02/7</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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

Fail Notes | 2.3(f) *Food employees shall clean their hands and exposed portions of their arms:*

1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;
2. After touching bare human body parts other than clean hands and clean, exposed portions of arms;
3. After using the toilet room;
4. After caring for or handling service animals or aquatic animals;
5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;
6. After handling soiled equipment or utensils;
7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
8. When switching between working with raw food and working with ready-to-eat food;
9. Before donning gloves for working with foods; and
10. After engaging in other activities that contaminate the hands.
[EMPLOYEE OBSERVED NOT WASHING HANDS PRIOR TO PUTTING ON GLOVES.]

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

Fail Notes | 6.7(a) *Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.*
[MOP BUCKET STORED DIRECTLY IN FRONT OF HANDWASH STATION IN KITCHEN.]

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

Fail Notes | 3.3(a)2 *Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).*
[EMPLOYEE OBSERVED HANDLING READY TO EAT FOODS AT SANDWICH STATION WITH BARE HANDS.]

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

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT			
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			
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)			
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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	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(d)	<p><i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.</i> <i>[DRESSINGS IN SQUEEZE BOTTLES UNLABELED.]</i></p>	p
27. Food protected from potential contamination during preparation, storage, display.					
<i>Fail Notes</i>	3.3(q)	<p><i>Food storage requirements include the following:</i></p> <p><i>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i></p> <p style="margin-left: 20px;"><i>i. In a clean, dry location;</i></p> <p style="margin-left: 20px;"><i>ii. Where it is not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 20px;"><i>iii. At least six inches above the floor.</i></p> <p><i>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i></p> <p><i>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i> <i>[ICE STORED/DISPLAYED FOR CUSTOMER SELF SERVICE IN OPEN/UNPROTECTED BOWL.]</i></p>			
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.					
<i>Fail Notes</i>	4.2(c)1	<p><i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i> <i>[2 REFRIGERATED UNITS MISSING THERMOMETERS.]</i></p>			
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.					

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

Fail Code	Fail Text
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	<p>Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 3. After using the toilet room; 4. After caring for or handling service animals or aquatic animals; 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 6. After handling soiled equipment or utensils; 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 8. When switching between working with raw food and working with ready-to-eat food; 9. Before donning gloves for working with foods; and 10. After engaging in other activities that contaminate the hands.
Addl Notes: <i>[EMPLOYEE OBSERVED NOT WASHING HANDS PRIOR TO PUTTING ON GLOVES.]</i>	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[MOP BUCKET STORED DIRECTLY IN FRONT OF HANDWASH STATION IN KITCHEN.]</i>	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).
Addl Notes: <i>[EMPLOYEE OBSERVED HANDLING READY TO EAT FOODS AT SANDWICH STATION WITH BARE HANDS.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[SALAD BAR: SHRIMP TEMPERATURE = 55°F, HAM TEMP. = 52°F, MOZARELLA TEMP. = 50°F, TOMATOE/MOZ/CUCUMBER SALAD TEMP. = 50°F. SANDWICH STATION - ROAST BEEF TEMP.= 58°F & TUNAFISH TEMP. =48°F.]</i>	
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[DRESSINGS IN SQUEEZE BOTTLES UNLABELED.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(q)	<p>Food storage requirements include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids. 3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.
Addl Notes: <i>[ICE STORED/DISPLAYED FOR CUSTOMER SELF SERVICE IN OPEN/UNPROTECTED BOWL.]</i>	
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes: <i>[2 REFRIGERATED UNITS MISSING THERMOMETERS.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

RECOMMEND PLACEMENT OF A TRASH CAN BY HANDWASH STATION AT COFFEE/SALAD BAR STATION.

Footnote 2

Notes:

ALL FOOD CONTACT SURFACES MUST BE SANITIZED AFTER WIPING/CLEANING. RED BUCKETS TO BE USED THROUGHOUT THE DAY. LINEN TOWEL TO BE STORED INSIDE THE SOLUTION AND REPLACED THROUGHOUT THE DAY.

Footnote 3

Notes:

ALL GRILL ITEMS ARE COOKED TO ORDER.

Footnote 4

Notes:

A SPOT CHECK INSPECTION TO CHECK TEMPERATURES WILL BE MADE W/IN ONE WEEK OF TODAY.

NOTE: ALSO DICUSSED REFRIGERATING TUNAFISH IN CAN PRIOR TO PREPARING.

RISK-BASED INSPECTION REPORT

Insp Date: 1/23/2018 **Business ID:** 22
Business: BEAVER BROOK COUNTRY CLUB KITCHEN
 25 COUNTRY CLUB DRIVE
 LEBANON, NJ 08801

Inspection: HE000376
Risk Type: 3
Phone: 908-735-4200
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC _____ Name <u>RANDY MARANGE</u>	Type <u>ServSafe</u> Exp Date <u>02/28/19</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-79.02/10.01</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
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.</i> <i>[HANDSOAP AND PAPER TOWELS ARE NOT PROVIDED AT SINK AT EITHER BAR FOR HANDWASHING.]</i>						
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

- | | | | | | | |
|--|---|----|----|----|----|----|
| 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 available; adequate pressure. | .. | .. | .. | | |
| 26. Food properly labeled; original container | p | .. | .. | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse;"> <tr> <td style="width: 10%; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SOME FOOD CONTAINERS UNLABELED.]</i></td> </tr> </table> | <i>Fail Notes</i> | 3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SOME FOOD CONTAINERS UNLABELED.]</i> | | | |
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| 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. | .. | .. | .. | | |

RISK-BASED INSPECTION REPORT

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

- | | | | |
|--|----|----|----|
| 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. | p | .. | .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 10%; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-right: 5px;">4.1(a)</td> <td> <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i>
 <i>[RAW WOOD SHELVING TO BE SEALED SO TO PROVIDE A NON ABSORBENT AND CLEANABLE SURFACE. WICKER BASKETS TO BE FAZED OUT.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 4.1(a) | <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i>
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<i>[RAW WOOD SHELVING TO BE SEALED SO TO PROVIDE A NON ABSORBENT AND CLEANABLE SURFACE. WICKER BASKETS TO BE FAZED OUT.]</i> | | | | |
| 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. | p | .. | .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 10%; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-right: 5px;">4.8(k)</td> <td> <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i>
 <i>[NO TEST STRIPS TO TEST SANITIZER]</i> </td> </tr> </table> | <i>Fail Notes</i> | 4.8(k) | <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i>
<i>[NO TEST STRIPS TO TEST SANITIZER]</i> | | | |
| <i>Fail Notes</i> | 4.8(k) | <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i>
<i>[NO TEST STRIPS TO TEST SANITIZER]</i> | | | | |

PHYSICAL FACILITIES	OUT	COS	REPEAT
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- | | | | |
|---|----|----|----|
| 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. | p | .. | .. |

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 20px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 20px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 20px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 20px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 20px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[WALL IN DISREPAIR BEHIND THE DISHWASHER AND IN DOWNSTAIRS KITCHEN.]</i></p>				
	<p>50. Adequate ventilation; lighting; designated areas used.</p>	p
Fail Notes	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p>1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p>2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 20px;"><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 20px;"><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p>3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i></p> <p><i>[SHIELDING MISSING OVER LIGHTING IN DOWNSTAIRS KITCHEN.]</i></p> <p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p style="margin-left: 20px;"><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p style="margin-left: 20px;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 20px;"><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p><i>[SOME LIGHTS OUT IN KITCHEN AREA.]</i></p>				
	<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>
	<p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p>	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [HANDWASH SIGNS TO BE REPLACED.]</i>
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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[HANDSOAP AND PAPER TOWELS ARE NOT PROVIDED AT SINK AT EITHER BAR FOR HANDWASHING.]</i>	
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[SOME FOOD CONTAINERS UNLABELED.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[RAW WOOD SHELVING TO BE SEALED SO TO PROVIDE A NON ABSORBENT AND CLEANABLE SURFACE. WICKER BASKETS TO BE FAZED OUT.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO TEST STRIPS TO TEST SANITIZER]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[WALL IN DISREPAIR BEHIND THE DISHWASHER AND IN DOWNSTAIRS KITCHEN.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ul style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ul style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes: <i>[SOME LIGHTS OUT IN KITCHEN AREA.]</i>	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[SHIELDING MISSING OVER LIGHTING IN DOWNSTAIRS KITCHEN.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	<p>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</p>
Addl Notes: <i>[HANDWASH SIGNS TO BE REPLACED.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 1/25/2018 **Business ID:** 467
Business: The Church of the Holy Spirit
 3 Haytown Rd
 Lebanon, NJ 08833

Inspection: HE000377
Risk Type: 2
Phone: 908-236-6301
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On Site</u> Water System <u>Well</u>	Lab <u>EUROFIN-HORSHAM</u>
Reference # <u>F-06-13.02/23.01</u>	Total Coliform <u>01/15/18</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.
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

Fail Notes | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [ITEMS TOO BIG FOR THE DISHWASHER AND COUNTER TOPS ARE NOT BEING SANITIZED.]*

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 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, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	Ⓟ
<i>Fail Notes</i> 4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i> <i>[NO THERMOMETER INSIDE REFRIGERATED UNIT. EXTERIOR THERMOMETER INACCURATE. (NOTE: TEMPERATURE IS SATISFACTORY)]</i>			

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. p
Fail Notes 4.5(a) *Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2. [HEAVY BUILD UP OF ICE INSIDE BOTH REGRIGERATOR AND IN SMALL FREEZER (FAMILY PROMISE)]*
- 41. Equipment temperature measuring devices provided (refrigeration units, etc). p
Fail Notes 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. [NO THERMOMETER INSIDE REFRIGERATOR.]*
- 42. In-use utensils properly stored.
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled. p
Fail Notes 4.11(e) *Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:*
 - 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
 - i. In a clean, dry location;
 - ii. Where they are not exposed to splash, dust, or other contamination; and
 - iii. At least 6 inches above the floor.
 - 2. Clean equipment and utensils shall be stored:
 - i. In a self-draining position that allows air drying; and
 - ii. Covered or inverted.
 - 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
 - 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).
[VARIOUS ITEMS STORED DIRECTLY ON THE FLOOR IN THE STORAGE CLOSET.]
- 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. p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	6.6(k)	<i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i> <i>[COVERED TRASH RECEPICLE NOT PROVIDED IN STALLS IN LADIES ROOM.]</i>
		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.	p
<i>Fail Notes</i>	8.12	<i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i> <i>[SATISFACTORY PLACARD NOT CONSPIIOUSLY POSTED.]</i>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[ITEMS TOO BIG FOR THE DISHWASHER AND COUNTER TOPS ARE NOT BEING SANITIZED.]</i>	
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes: <i>[NO THERMOMETER INSIDE REFRIGERATED UNIT. EXTERIOR THERMOMETER INACCURATE. (NOTE: TEMPERATURE IS SATISFACTORY)]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.
Addl Notes: <i>[HEAVY BUILD UP OF ICE INSIDE BOTH REGRIGERATOR AND IN SMALL FREEZER (FAMILY PROMISE)]</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>[NO THERMOMETER INSIDE REFRIGERATOR.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).
Addl Notes: <i>[VARIOUS ITEMS STORED DIRECTLY ON THE FLOOR IN THE STORAGE CLOSET.]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes: <i>[COVERED TRASH RECEPICLE NOT PROVIDED IN STALLS IN LADIES ROOM.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[SATISFACTORY PLACARD NOT CONSIPIOUSLY POSTED.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SINK IS ONLY ACCESSIBLE FROM THE SIDE. CURRENTLY THERE IS A MOBILE CART OBSTRUCTING THE SINK, BUT IT WAS VERY EASILY MOVED.

RISK-BASED INSPECTION REPORT

Insp Date: 1/25/2018 **Business ID:** 29
Business: ROLLING HILLS CARE CENTER OF HUNTERDON
 16 CRATETOWN ROAD
 LEBANON, NJ 08833

Inspection: HE000378
Risk Type: 3
Phone: 908 236 2011
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>No</u> Name <u>LAWRENCE MALEWIT</u>	Type <u>ServSafe</u> Exp Date <u>09/25/17</u>
Sewage System <u>On Site</u> Water System <u>Well</u>	Lab <u>EUROFINS-HORSHAM</u>
Reference # <u>F-06-23/7</u>	Total Coliform <u>01/15/18</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.
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	p
<i>Fail Notes</i> 2.1(b) <i>Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection. [CURRENT CERTIFICATION EXPIRED 9/25/17]</i>						
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	3.3(z)	<i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [EMPLOYEE COATS AND BAGS HAPHAZARDLY STORED ON SHELIVING IN STORAGE ROOM]</i>
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14. Food contact surfaces properly cleaned and sanitized	p
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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. | .. | .. | .. | 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 available; adequate pressure. | .. | .. | .. |
| 26. Food properly labeled; original container | p | .. | .. |
| <i>Fail Notes</i> | 3.3(d) | <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SOME BAGS OF FOOD ITEMS UNLABELED IN STORAGE ROOM.]</i> | |
| 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. | | | p | .. | .. |
| <i>Fail Notes</i> | 6.2(n)1, 2 | <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i>

<i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i>

<i>ii. Closed, tight-fitting windows; and</i>

<i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i>
[EXIT DOOR IN KITCHEN NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT). DOOR EMPLOYEE LOUNGE IS ALSO NOT TIGHT FITTING.] | | | |
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | | | .. | .. | .. |

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- | | | | | | |
|--|---------|---|----|----|----|
| 34. Food temperature measuring devices provided and calibrated. | | | p | .. | .. |
| <i>Fail Notes</i> | 4.2(c)3 | <i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</i>
[STEM TYPE THERMOMETERS WERE NOT ACCURATE - NEED TO BE 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. | | | p | .. | .. |
| <i>Fail Notes</i> | 4.2(h) | <i>Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.</i>
[CARDBOARD BOXES BEIN REUSED TO STORE FOOD ITEMS.] | | | |
| 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. | | | .. | .. | .. |

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES		OUT	COS	REPEAT
	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.	p
<i>Fail Notes</i>	<p>5.5(e) <i>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.</i> <i>[BOTH DUMPSTERS UNCOVERED. SMALL AMOUNT OF TRASH/DEBRIS ON GROUND AROUND DUMPSTERS.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p
<i>Fail Notes</i>	<p>8.12 <i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i> <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION.]</i></p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
2.1(b)	Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection.
Addl Notes: <i>[CURRENT CERTIFICATION EXPIRED 9/25/17]</i>	
13. Food protected from contamination	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
Addl Notes: <i>[EMPLOYEE COATS AND BAGS HAPHAZARDLY STORED ON SHELVING IN STORAGE ROOM]</i>	
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[SOME BAGS OF FOOD ITEMS UNLABELED IN STORAGE ROOM.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[EXIT DOOR IN KITCHEN NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT). DOOR EMPLOYEE LOUNGE IS ALSO NOT TIGHT FITTING.]</i>	
34. Food temperature measuring devices provided and calibrated.	
4.2(c)3	Food temperature measuring devices shall be designed to be easily readable and accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
Addl Notes: <i>[STEM TYPE THERMOMETERS WERE NOT ACCURATE - NEED TO BE CALIBRATED.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(h)	Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
Addl Notes: <i>[CARDBOARD BOXES BEIN REUSED TO STORE FOOD ITEMS.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
Addl Notes: <i>[BOTH DUMPSTERS UNCOVERED. SMALL AMOUNT OF TRASH/DEBRIS ON GROUND AROUND DUMPSTERS.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION.]</i>	