



# 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:** 7/12/2018      **Business ID:** 541  
**Business:** Valley Crest Farm & Preserve Kitchen  
14 ALLERTON RD.  
  
LEBANON, NJ 08833

**Inspection:** HE000416  
**Risk Type:** 2  
**Phone:** 908-238-9696  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

### Establishment Information

Municipality Clinton Twp      Risk Type on File 2      Risk Type Observed 2  
FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date \_\_\_\_\_  
Sewage System On Site      Water System Well      Lab \_\_\_\_\_  
Reference # F-06-29/3      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.	..	..	..	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

#### FOOD SOURCE

	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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	..	..	..	..
<i>Fail Notes</i>   3.3(c)1iii   <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [NO SANITIZER AVAILABLE]</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
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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.	..	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
30. Wiping cloths properly used and stored.		..	..	..
31. Toxic substances properly identified, stored and used.		..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36. Frozen foods maintained completely frozen.		..	..	..
37. Frozen foods properly thawed.		..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		..	..	..
41. Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42. In-use utensils properly stored.		..	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		..	..	..
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47. Sewage and waste water properly disposed.		..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		p	..	..
<i>Fail Notes</i>   6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i> <i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</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.		..	..	..

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

<b>Fail Code</b>	<b>Fail Text</b>
14.	Food contact surfaces properly cleaned and sanitized
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes:	<i>[NO SANITIZER AVAILABLE]</i>
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i>

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/12/2018      **Business ID:** HM000066  
**Business:** TACO SHELLY'S  
 @ VALLEY CREST FARM PRESERVE KITCHEN  
 14 ALLERTON RD.  
 CLINTON, NJ 088098

**Inspection:** HM000155  
**Risk Type:** 2  
**Phone:** 732-239-4414  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial 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>Transient PNCW</u>	Lab <u>GARDEN STATE LABS</u>
Reference # <u>F-06-29/3B</u>	Total Coliform <u>05/15/18</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.	..	p	..	..	..	..

*Fail Notes*      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.

*[NO PAPER TOWELS LOCATED IN THE IMMEDIATE AREA OF THE HANDWASH SINK.]*

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
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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.	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
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p	..	..	..	..	..
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FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p	..	..	..	..	..
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13. Food protected from contamination	p	..	..	..	..	..
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14. Food contact surfaces properly cleaned and sanitized	..	p	..	..	..	..
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<i>Fail Notes</i>	3.3(c)1iii	<p><i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [NO SANITIZER IN KITCHEN. DISCUSSED IN DETAIL TODAY.]</i></p> <p>4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NO SANITIZER IN KITCHEN TODAY.]</i></p> <p>4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [NO SANITIZER IN KITCHEN TODAY.]</i></p> <p>4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p style="margin-left: 20px;">1. <i>Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i></p> <p style="margin-left: 20px;">2. <i>Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i></p> <p style="margin-left: 20px;">3. <i>Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i></p> <p style="margin-left: 40px;">i. <i>An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i></p> <p style="margin-left: 40px;">ii. <i>An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i></p> <p style="margin-left: 40px;">iii. <i>An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="margin-left: 40px;">iv. <i>An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</i></p> <p><i>[NO SANITIZER IN KITCHEN TODAY.]</i></p>
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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	..	..	..
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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	..	..
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
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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	..	..	..
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## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	p	..	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	p	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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

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

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

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

## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p	..	..
<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. [NO SANITIZING TEST KIT PROVIDED. ]</i>			

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>   6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [NO SELF CLOSING DEVICE LOCATED ON BATHROOM DOOR.]</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>   8.13(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. [NO MOBILE RETAIL FOOD LICENSE FOR CLINTON TWSP. PROVIDED.]</i>			



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

<b>Fail Code</b>	<b>Fail Text</b>
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
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 LOCATED IN THE IMMEDIATE AREA OF THE HANDWASH SINK.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[NO SANITIZER IN KITCHEN TODAY.]</i>	
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[NO SANITIZER IN KITCHEN TODAY.]</i>	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:  1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);  2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or  3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.
Addl Notes: <i>[NO SANITIZER IN KITCHEN TODAY.]</i>	
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes: <i>[NO SANITIZER IN KITCHEN. DISCUSSED IN DETAIL TODAY.]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
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 SANITIZING TEST KIT PROVIDED. ]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[NO SELF CLOSING DEVICE LOCATED ON BATHROOM DOOR.]</i>	
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	

## RISK-BASED INSPECTION REPORT

<b>Fail Code</b>	<b>Fail Text</b>
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>[NO MOBILE RETAIL FOOD LICENSE FOR CLINTON TWSP. PROVIDED.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

CHICKEN TRANSPORTED ON ICE IN COOLER. VERIFIED CORRECT TEMPERATURES (BELOW 41\*F) IN COOLER TODAY.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/16/2018      **Business ID:** 23  
**Business:** DIMOLA'S PIZZA  
 GRAY ROCK VILLAGE  
 1802 HWY 31  
 CLINTON, NJ 08809

**Inspection:** HE000418  
**Risk Type:** 2  
**Phone:** 908 638 5812  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial 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 <u>05/09/18</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Well</u>	Lab <u>EUROFINS-HORSHAM</u>	
Reference # <u>F-06-66/8B</u>		Total Coliform <u>05/09/18</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	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">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. [HAND WASH SINK IS NOT EASILY ACCESSIBLE - SYRUP FOR SODA DISPENSER IS STORED DIRECTLY IN FRONT AND BELOW SINK.]</i></td> </tr> </table>	<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. [HAND WASH SINK IS NOT EASILY ACCESSIBLE - SYRUP FOR SODA DISPENSER IS STORED DIRECTLY IN FRONT AND BELOW SINK.]</i>						
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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   | .. | .. | .. | .. |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [SANITIZER @ 3 COMPARTMENT SINK YIELDED ONLY 10PPM. COS]</i></td> </tr> </table> | <i>Fail Notes</i>   | 4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [SANITIZER @ 3 COMPARTMENT SINK YIELDED ONLY 10PPM. COS]</i> |    |    |    |    |  |  |
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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. | p  | .. | .. | .. | .. | .. |
| 16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.   | .. | .. | .. | p  | .. | .. |
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)   | p  | .. | .. | .. | .. | .. |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.  | .. | .. | p  | .. | .. | .. |
| 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours   | .. | .. | p  | .. | .. | .. |
| 20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.  | p  | .. | .. | .. | .. | .. |
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.   | .. | .. | p  | .. | .. | .. |
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.  | p  | .. | .. | .. | .. | .. |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.  | .. | .. | .. | p  | .. | .. |
| 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.  | .. | .. | .. | p  | .. | .. |

GOOD RETAIL PRACTICES
-----------------------

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

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

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

- |  |  |  |    |  |  |
|--|--|--|----|--|--|
| 25. Hot and cold water water available; adequate pressure.   | ..   | ..   | .. |  |  |
| 26. Food properly labeled; original container  | ..   | p  | .. |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 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. [SQUIRT/SQUEEZE BOTTLES OF OILS, DRESSINGS, ETC. STILL 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. [SQUIRT/SQUEEZE BOTTLES OF OILS, DRESSINGS, ETC. STILL 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.   | ..   | ..   | .. |  |  |

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- 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.      p    ..    ..  
*Fail Notes*    4.2(c)3    *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. [TERMOMETER IN COCA COLA REFRIGERATOR TO RIGHT OF 3 COMP. SINK BROKEN/NOT ACCURATE.]*
- 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    ..    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. [REAR STORAGE AREA WALLS UNCLEAN & SEVERE DISREPAIR. WALK IN BOX MOTOR DRIPPING INSIDE AND OUT. SOME CEILING TILES STAINED AND IN DISREPAIR IN KITCHEN AREA. WALK IN BOX FLOOR, WALLS AND CEILING IN DISREPAIR.]*
- 41. Equipment temperature measuring devices provided (refrigeration units, etc).      ..    ..    ..
- 42. In-use utensils properly stored.      p    p    ..  
*Fail Notes*    3.3(k)    *During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:*  
  - 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. [SPATULAS AND PIZZA CUTTERS STORED BETWEEN SINK AND WALL. COS. SCOOPER FOR ICE IN REAR STORED DIRECTLY ON ICE. COS. ]*

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

43. Utensils, single service items, equipment, linens properly stored, dried and handled.

Ⓟ    "    "

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).*

*[ALUMINUM TO GO CONTAINERS NOT STORED INVERTED IN STORAGE HALLWAY. COS. ]*

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.

Ⓟ    "    "

Fail Notes

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.*  
*[COVER NOT PROVIDED ON TRASH CAN.]*

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

Ⓟ    "    "

Fail Notes

6.1(a) *Indoor surface characteristics shall include the following:*

*1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:*

- 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:*

- 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.*

*[SOME WALLS, FLOORS AND SHELIVING IN DISREPAIR. LID BROKEN ON FREEZR TO LEFT OF HAND SINK.]*

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

50. Adequate ventilation; lighting; designated areas used.

0 0 0

Fail Notes

- 6.2(i) Requirements for protective shielding to light bulbs shall include the following:
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:
    - 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.  
[LIGHT FIXTURE STILL UNSHIELDED IN FRONT COUNTER AREA.]

51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.

0 0 0

Fail Notes

- 5.5(j) Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.  
[GREASE BARRELL HAS ACCUMULATION OF GREASE ON LID AND GROUND SURROUNDING.]
- 5.5(k) Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 5.5(m) Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:
1. Inside the retail food establishment if the receptacles and units:
    - i. Contain food residue and are not in continuous use; or
    - ii. After they are filled; and
  2. With tight-fitting lids or doors if kept outside the retail food establishment.  
[DUMPSTERS UNCOVERED AND OVERFLOWING. LITTER OBSERVED ON GROUND BELOW. GREASE BARRELL UNCOVERED.]

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

0 0 0

Fail Notes

- 6.6(j) 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.  
[NO HANDWASH SIGN POSTED IN BATHROOM. HANDWASH SIGN GIVEN TODAY.]



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

<b>Fail Code</b>	<b>Fail Text</b>
<b>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
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>[HAND WASH SINK IS NOT EASILY ACCESSIBLE - SYRUP FOR SODA DISPENSER IS STORED DIRECTLY IN FRONT AND BELOW SINK.]</i>
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[SANITIZER @ 3 COMPARTMENT SINK YIELDED ONLY 10PPM. COS]</i>
<b>26. Food properly labeled; original container</b>	
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>[SQUIRT/SQUEEZE BOTTLES OF OILS, DRESSINGS, ETC. STILL UNLABELED.]</i>
<b>34. Food temperature measuring devices provided and calibrated.</b>	
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>[TERMOMETER IN COCA COLA REFRIGERATOR TO RIGHT OF 3 COMP. SINK BROKEN/NOT ACCURATE.]</i>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
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>[REAR STORAGE AREA WALLS UNCLEAN &amp; SEVERE DISREPAIR. WALK IN BOX MOTOR DRIPPING INSIDE AND OUT. SOME CEILING TILES STAINED AND IN DISREPAIR IN KITCHEN AREA. WALK IN BOX FLOOR, WALLS AND CEILING IN DISREPAIR.]</i>
<b>42. In-use utensils properly stored.</b>	
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"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>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;</li> <li>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;</li> <li>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;</li> <li>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</li> <li>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.</li> </ol>

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
Addl Notes: <i>[SPATULAS AND PIZZA CUTTERS STORED BETWEEN SINK AND WALL. COS. SCOOPER FOR ICE IN REAR STORED DIRECTLY ON ICE. COS. ]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(e)	<p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> <li>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"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored:               <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>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.</li> <li>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).</li> </ol>
Addl Notes: <i>[ALUMINUM TO GO CONTAINERS NOT STORED INVERTED IN STORAGE HALLWAY. COS. ]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
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>[COVER NOT PROVIDED ON TRASH CAN.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ol> </li> <li>2. In a temporary retail food establishment:               <ol style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes: <i>[SOME WALLS, FLOORS AND SHELVING IN DISREPAIR. LID BROKEN ON FREEZR TO LEFT OF HAND SINK.]</i>	
<b>50. Adequate ventilation; lighting; designated areas used.</b>	

## 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"> <li>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.</li> <li>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"> <li>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</li> <li>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</li> </ol> </li> <li>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.</li> </ol>
Addl Notes: <i>[LIGHT FIXTURE STILL UNSHIELDED IN FRONT COUNTER AREA.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> <li>1. Inside the retail food establishment if the receptacles and units:               <ol style="list-style-type: none"> <li>i. Contain food residue and are not in continuous use; or</li> <li>ii. After they are filled; and</li> </ol> </li> <li>2. With tight-fitting lids or doors if kept outside the retail food establishment.</li> </ol>
Addl Notes: <i>[DUMPSTERS UNCOVERED AND OVERFLOWING. LITTER OBSERVED ON GROUND BELOW. GREASE BARRELL UNCOVERED.]</i>	
5.5(j)	<p>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.</p>
Addl Notes: <i>[GREASE BARRELL HAS ACCUMULATION OF GREASE ON LID AND GROUND SURROUNDING.]</i>	
5.5(k)	<p>Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.</p>
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>[NO HANDWASH SIGN POSTED IN BATHROOM. HANDWASH SIGN GIVEN TODAY.]</i>	

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/16/2018      **Business ID:** F-06-08  
**Business:** CAMP DILL- KITCHEN  
 509-511 COKESBURY RD

**Inspection:** HC001226  
**Risk Type:**  
**Phone:** 908 638 6104  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

CLINTON TWP, NJ

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Camp Dill- Camp Kitchen</u>	Date: <u>07/16/18</u>	Time: _____	
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____	
Event/Location: <u>Camp Dill Kitchen</u>	Food Permitt #: <u>Approved</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

	IN	OUT	COS	NA
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..
2. Ice that will be consumed obtained from an approved source in closed protected containers	p	..	..	..
3. All foods purchased from an approved commercial source.	p	..	..	..
4. Proper hand washing facilities provided at the booth.	p	..	..	..
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p	..	..	..
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	..	..	..
7. Hair coverings with hair restraints used. Clothing kept clean.	p	..	..	..
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p	..	..	..
9. The area around the concession free of litter, refuse and garbage at all times.	p	..	..	..
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	..	..	..
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p	..	..	..
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p	..	..	..
13. Thermometers available to monitor temperatures of hot and cold foods.	p	..	..	..
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p	..	..	..
15. All potentially hazardous foods kept under 41°F or over 135°F.	p	..	..	..
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p	..	..	..
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p	..	..	..
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	..	..	..	p

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/18/2018      **Business ID:** HE000012  
**Business:** VALLEY CREST FARM LAND MARKET  
 66 ALLERTON RD.

LEBANON, NJ 08833

**Inspection:** HE000419  
**Risk Type:** 1  
**Phone:** 908-296-6085  
**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 <u>1</u>
FMC <u>N/A</u> Name _____	Type _____      Exp Date <u>01/01/00</u>
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab _____
Reference # <u>F-06-29.01/1</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. [REFRIGERATOR TEMPERATURE IS 45°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. .. .. ..
- 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**

<b>Fail Code</b>	<b>Fail Text</b>
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 TEMPERATURE IS 45°F.]</i>

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/18/2018      **Business ID:** hi000028  
**Business:** CHIVE AND THYME  
 1250 ROUTE 31 NORTH  
 LEBANON, NJ 08833

**Inspection:** HE000420  
**Risk Type:** 3  
**Phone:** 908-323-2200  
**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>AMY REASONER</u>	Type <u>ServSafe</u> Exp Date <u>03/05/22</u>
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>GARDEN STATE LABS</u>
Reference # <u>f-06-28.01/26</u>	Total Coliform <u>04/05/18</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	..	..	..	..
<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> <b>[BAIN MARIE IN FRONT OF STOVE TEMPERATURE IS 47°F]</b>						
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.	..	..	..
	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.	p	..	..
<i>Fail Notes</i>	<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><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><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><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><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><b>[SOME WHITE FLOOR TILES MISSING IN COUNTER AREA. RAW WOOD DOOR FRAME BEHIND AQUAFINA DRINK REFRIGERATOR CANNOT BE PROPERLY CLEANED.]</b></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(b) <i>An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.</i></p> <p><b>[GREASE BARRELS STORED DIRECTLY ON GRASS IN REAR.]</b></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

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

<b>Fail Code</b>	<b>Fail Text</b>
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
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>[BAIN MARIE IN FRONT OF STOVE TEMPERATURE IS 47°F]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ul> </li> <li>2. In a temporary retail food establishment: <ul style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ul> </li> </ul>
Addl Notes: <i>[SOME WHITE FLOOR TILES MISSING IN COUNTER AREA. RAW WOOD DOOR FRAME BEHIND AQUAFINA DRINK REFRIGERATOR CANNOT BE PROPERLY CLEANED.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
5.5(b)	An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
Addl Notes: <i>[GREASE BARRELS STORED DIRECTLY ON GRASS IN REAR.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/18/2018      **Business ID:** HC000074  
**Business:** SWEET MELISSA PATISSERIE  
 Country Plaza  
 56 Payne Rd., Unit 1 & 2  
 Lebanon, NJ 08833

**Inspection:** HE000421  
**Risk Type:** 2  
**Phone:** 718 316 8912  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial 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>Public</u>	Lab _____
Reference # <u>F-06-89/8</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. [NO PROVISIONS FOR HANDWASHING PROVIDED AT COUNTER AREA. COS]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	..	..
<i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP PROVIDED AT COUNTER AREA. COS.]</i>						
<i>Fail Notes</i> 6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i>						
<i>1. Individual, disposable towels;</i>						
<i>2. A continuous towel system that supplies the user with a clean towel; or</i>						
<i>3. A heated-air hand-drying device. [NO PROVISIONS FOR DRYING HANDS IN COUNTER AREA]</i>						

## RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS			IN	OUT	N.O.	N/A	COS	REPEAT
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	..	..	..	..
<i>Fail Notes</i>	3.3(c)1iii	<i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [IMPROPER USE OF 3 COMPARTMENT SINK. DISWASHER SANITIZER TUBING CLOGGED TODAY. COS. SANI-BUCKETS AT GRILL HAD TOO MUCH BLEACH (&gt;200PPM).]</i>						
	4.7(a)	<i>Equipment food-contact surfaces and utensils shall be sanitized. [DISHES NOT BEING PROPERLY SANITIZED @ 3 COMPARTMENT SINK. DISWASHER SANITIZING LINE CLOGGED. COS.]</i>						
	4.7(b)	<i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [DISHES NOT BEING PROPERLY SANITIZED @ 3 COMPARTMENT SINK. DISWASHER SANITIZING LINE CLOGGED. COS.]</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	..	..

# RISK-BASED INSPECTION REPORT

## GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	25. Hot and cold water 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. [VARIOUS SQUEEZE BOTTLES AND PLASTIC CONTAINERS UNLABELED.]</i>			
	27. Food protected from potential contamination during preparation, storage, display.	p	..	..
<i>Fail Notes</i>	3.3(q) <i>Food storage requirements include the following:</i>  1. <i>Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i> <i>i. In a clean, dry location;</i> <i>ii. Where it is not exposed to splash, dust, or other contamination; and</i> <i>iii. At least six inches above the floor.</i>  2. <i>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>  3. <i>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. [BOX POTATOES STORED DIRECTLY ON THE FLOOR.]</i>			
	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.	p	..	..
<i>Fail Notes</i>	3.3(m)2 <i>Cloths used for wiping food spills shall be:</i>  <i>i. Dry and used for wiping food spills from tableware and carry-out containers; or</i>  <i>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment. [CLOTHS FOR SANITIZING BUCKETS NOT DIRECTLY STORED IN THE SANITIZING SOLUTION.]</i>			
	31. Toxic substances properly identified, stored and used.	..	..	..
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
	33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	..	..	..
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	p	..	..



## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

<i>Fail Notes</i>	4.2(c)2	<p><i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.</i>  <i>[STEM TYPE THERMOMETER NOT AVAILABLE AT GRILL TO TAKE INTERNAL FOOD TEMPERATURE.]</i></p>	..	..	..
		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>	4.1(a)	<p><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>[CARDBOARD BOXES BEING REUSED TO STORE LIDS AND CUPCAKE LINERS IN BAKERY AREA.]</i></p>			
	4.2(i)	<p><i>Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning such that they are:</i></p> <p style="margin-left: 20px;"><i>1. Removable by one of the methods specified under (b)5 or capable of being rotated open; and</i></p> <p style="margin-left: 20px;"><i>2. Removable or capable of being rotated open without unlocking equipment doors.</i>  <i>[KICK PLATE MISSING ON REFRIGERATED DISPLAY CASE AT COUNTER.]</i></p>			
		41. Equipment temperature measuring devices provided (refrigeration units, etc).	p	..	..
<i>Fail Notes</i>	4.2(c)7	<p><i>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.</i>  <i>[3 SMALL REFRIGERATORS AT COUNTER ARE NOT PROVIDED WITH THERMOMETERS.]</i></p>			
		42. In-use utensils properly stored.	p	..	..

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- |                   |  |
|-------------------|--|
| <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> <ol style="list-style-type: none"> <li>1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></li> <li>2. <i>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></li> <li>3. <i>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></li> <li>4. <i>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></li> <li>5. <i>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></li> <li>6. <i>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. [SCOOPING DEVICES IN BAKERY AREA ARE NOT PROVIDED WITH HANDLES.]</i></li> </ol> |
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43. Utensils, single service items, equipment, linens properly stored, dried and handled. .. ..

- |                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>4.11(a) <i>After cleaning and sanitizing, equipment and utensils:</i></p> <ol style="list-style-type: none"> <li>1. <i>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</i></li> <li>2. <i>Shall not be cloth dried.</i></li> </ol> <p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <ol style="list-style-type: none"> <li>1. <i>Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:</i> <ol style="list-style-type: none"> <li>i. <i>In a clean, dry location;</i></li> <li>ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i></li> <li>iii. <i>At least 6 inches above the floor.</i></li> </ol> </li> <li>2. <i>Clean equipment and utensils shall be stored:</i> <ol style="list-style-type: none"> <li>i. <i>In a self-draining position that allows air drying; and</i></li> <li>ii. <i>Covered or inverted.</i></li> </ol> </li> <li>3. <i>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.</i></li> <li>4. <i>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). [POTS AND PANS IN KITCHEN AREA ARE NOT STORED COVERED OR INVERTED.]</i></li> </ol> |
|-------------------|---|

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

## 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.	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;">                     5.2(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair. [HANDWASH SINK IN KITCHEN BY GRILL HAS A SLOW DRIP/LEAK INTO BUCKET BELOW. SINK IN WAITRESS STATION IS NOT OPERATING.]</i> </td> </tr> </table>	<i>Fail Notes</i>	5.2(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair. [HANDWASH SINK IN KITCHEN BY GRILL HAS A SLOW DRIP/LEAK INTO BUCKET BELOW. SINK IN WAITRESS STATION IS NOT OPERATING.]</i>			
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47. Sewage and waste water properly disposed.	..	..	..		
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	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;">                     6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON ALL 3 BATHROOM DOORS.]</i> </td> </tr> </table>	<i>Fail Notes</i>	6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON ALL 3 BATHROOM DOORS.]</i>			
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49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	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;">                     6.1(a) <i>Indoor surface characteristics shall include the following:</i>   <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>  <i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i>  <i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i>  <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>   <i>2. In a temporary retail food establishment:</i>  <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>  <i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i>  <i>[GREY FLOOR PAINT WORN IN REAR KITCHEN AND IN REAR STORAGE ROOM.]</i> </td> </tr> </table>	<i>Fail Notes</i>	6.1(a) <i>Indoor surface characteristics shall include the following:</i>  <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> <i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> <i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i> <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>  <i>2. In a temporary retail food establishment:</i> <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> <i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <i>[GREY FLOOR PAINT WORN IN REAR KITCHEN AND IN REAR STORAGE ROOM.]</i>			
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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
<b>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
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>[NO PROVISIONS FOR HANDWASHING PROVIDED AT COUNTER AREA. COS]</i>
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> <li>1. Individual, disposable towels;</li> <li>2. A continuous towel system that supplies the user with a clean towel; or</li> <li>3. A heated-air hand-drying device.</li> </ol>
	Addl Notes: <i>[NO PROVISIONS FOR DRYING HANDS IN COUNTER AREA]</i>
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
	Addl Notes: <i>[NO HANDSOAP PROVIDED AT COUNTER AREA. COS.]</i>
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
	Addl Notes: <i>[DISHES NOT BEING PROPERLY SANITIZED @ 3 COMPARTMENT SINK. DISWASHER SANITIZING LINE CLOGGED. COS.]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
	Addl Notes: <i>[DISHES NOT BEING PROPERLY SANITIZED @ 3 COMPARTMENT SINK. DISWASHER SANITIZING LINE CLOGGED. COS.]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
	Addl Notes: <i>[IMPROPER USE OF 3 COMPARTMENT SINK. DISWASHER SANITIZER TUBING CLOGGED TODAY. COS. SANI-BUCKETS AT GRILL HAD TOO MUCH BLEACH (&gt;200PPM).]</i>
<b>26. Food properly labeled; original container</b>	
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>[VARIOUS SQUEEZE BOTTLES AND PLASTIC CONTAINERS UNLABELED.]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> <li>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"> <li>i. In a clean, dry location;</li> <li>ii. Where it is not exposed to splash, dust, or other contamination; and</li> <li>iii. At least six inches above the floor.</li> </ol> </li> <li>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.</li> <li>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.</li> </ol>
	Addl Notes: <i>[BOX POTATOES STORED DIRECTLY ON THE FLOOR.]</i>
<b>30. Wiping cloths properly used and stored.</b>	
3.3(m)2	Cloths used for wiping food spills shall be: <ol style="list-style-type: none"> <li>i. Dry and used for wiping food spills from tableware and carry-out containers; or</li> <li>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</li> </ol>
	Addl Notes: <i>[CLOTHS FOR SANITIZING BUCKETS NOT DIRECTLY STORED IN THE SANITIZING SOLUTION.]</i>
<b>35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).</b>	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
	Addl Notes: <i>[STEM TYPE THERMOMETER NOT AVAILABLE AT GRILL TO TAKE INTERNAL FOOD TEMPERATURE.]</i>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	

## 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, scoring, distortion, and decomposition.
Addl Notes:	<i>[CARDBOARD BOXES BEING REUSED TO STORE LIDS AND CUPCAKE LINERS IN BAKERY AREA.]</i>
4.2(i)	Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning such that they are: <ul style="list-style-type: none"> <li>1. Removable by one of the methods specified under (b)5 or capable of being rotated open; and</li> <li>2. Removable or capable of being rotated open without unlocking equipment doors.</li> </ul>
Addl Notes:	<i>[KICK PLATE MISSING ON REFRIGERATED DISPLAY CASE AT COUNTER.]</i>
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
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>[3 SMALL REFRIGERATORS AT COUNTER ARE NOT PROVIDED WITH THERMOMETERS.]</i>
<b>42. In-use utensils properly stored.</b>	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ul style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>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;</li> <li>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;</li> <li>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;</li> <li>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</li> <li>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.</li> </ul>
Addl Notes:	<i>[SCOOPING DEVICES IN BAKERY AREA ARE NOT PROVIDED WITH HANDLES.]</i>
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following: <ul style="list-style-type: none"> <li>1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ul style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ul> </li> <li>2. Clean equipment and utensils shall be stored: <ul style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ul> </li> <li>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.</li> <li>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).</li> </ul>
Addl Notes:	<i>[POTS AND PANS IN KITCHEN AREA ARE NOT STORED COVERED OR INVERTED.]</i>

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> <li>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</li> <li>2. Shall not be cloth dried.</li> </ol>
<b>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</b>	
5.2(a)	A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.
Addl Notes:	<i>[HANDWASH SINK IN KITCHEN BY GRILL HAS A SLOW DRIP/LEAK INTO BUCKET BELOW. SINK IN WAITRESS STATION IS NOT OPERATING.]</i>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[SELF CLOSING DEVICE MISSING ON ALL 3 BATHROOM DOORS.]</i>
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ol> </li> <li>2. In a temporary retail food establishment: <ol style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes:	<i>[GREY FLOOR PAINT WORN IN REAR KITCHEN AND IN REAR STORAGE ROOM. ]</i>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

MEASURED SANITIZER AT 3 COMPARTMENT SINK TODAY. 3 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF WARM WATER YIELDED 100PPM.

### **Footnote 2**

**Notes:**

REMEMBER: PLASTIC SILVERWARE AND THE ICE SCOOPER AT THE WAITRESS STATION ARE TO BE PLACED IN "HANDLE UP" POSITION.