



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: 6/7/2018	Business ID: 508	Inspection: HD000121
Business: Stewarts Root Beer		Risk Type: 3
RT 22/ 235 MAIN ST., LEBANON		Phone: 908-236-2303
235 Main St.		REHS: B-101494 Lisa Bruzzio
Lebanon, NJ 08833		Reason: Reinspection after CS
		Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 3 Risk Type Observed 3

FMC Yes Name KEVIN WEAVER Type ServSafe Exp Date 06/01/20

Sewage System On Site Water System Well Lab QC LABS

Reference # F-06-5/4 Total Coliform 05/25/18

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

RISK-BASED INSPECTION REPORT

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

Fail Notes | 4.6(a) *Equipment food-contact surfaces and utensils shall be clean to sight and touch.
[REFRIGERATOR IN FRONT OF 3 COMP SINK UNCLEAN]*

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
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- | | | | |
|--|----|----|----|
| 25. Hot and cold water water available; adequate pressure. | .. | .. | .. |
| 26. Food properly labeled; original container | p | .. | p |

Fail Notes | 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.
[SOIME PLASTIC CONTAINERS UNLABELED.]*

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	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.	p	..	p
<i>Fail Notes</i>	<p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <p><i>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></p> <p><i>i. In a clean, dry location;</i></p> <p><i>ii. Where they are not exposed to splash, dust, or other contamination; and</i></p> <p><i>iii. At least 6 inches above the floor.</i></p> <p><i>2. Clean equipment and utensils shall be stored:</i></p> <p><i>i. In a self-draining position that allows air drying; and</i></p> <p><i>ii. Covered or inverted.</i></p> <p><i>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.</i></p> <p><i>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).</i></p> <p>[BOXES OF SINGLE SERVICE ITEMS STORED DIRCTLY ON FLOOR IN BASEMENT]</p>			

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.11(f)	<p><i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i></p> <p><i>[PLASTIC SILVERWARE STORED IN OPEN CONTAINERS ON CUSTOMER SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND/OR SNEEZES, ETC.]</i></p>
44. Food and non-food contact surfaces properly constructed, cleanable, used.					
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.					

<i>Fail Notes</i>	4.8(k)	<p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i></p> <p><i>[CHLORINE TEST STRIPS TO BE PROVIDED FOR BLEACH SANITIZER.]</i></p>	p	..	p
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PHYSICAL FACILITIES

OUT COS REPEAT

46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.					
<i>Fail Notes</i>	5.2(c)	<p><i>All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.</i></p> <p><i>[HANDWASH SINK IS SLOW TO DRAIN.]</i></p>	p	..	p
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.					

<i>Fail Notes</i>	6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><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><i>2. 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><i>[MANY FLOOR TILES ARE CRACKED AND SOME MISSING. BLACK TAPE BEING USED ON FLOOR BELOW THE SODA DISPENSER. WALL OPENING ABOVE THE 3 COMPARTMENT SINK IS UNFINISHED AND IN DISREPAIR. FLOOR IN BASEMENT IS PITTED AND SHOWS WATER ACCUMULATION BELOW THE SODA SYRUP BOXES. GREY FLOOR PAINT IN BASEMENT IS SEVERLY WORN.]</i></p>	p	..	p
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50. Adequate ventilation; lighting; designated areas used.					
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p>1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p>2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 20px;"><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 20px;"><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p>3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i></p> <p><i>[LIGHT SHIELD MISSING IN WHITE REFRIGERATOR.]</i></p>				
	<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>	p	..	p	
<i>Fail Notes</i>	<p>5.5(f) <i>Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.</i></p> <p><i>[ITTER OBSERVED IN DUMPSTER AREA . SOME GREASE STILL OBSERVED IN EQUIPMENT BY DUMPSTER AND ON GROUND DIRECTLY BELOW.]</i></p>				
	<p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p>	

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Addl Notes: <i>[REFRIGERATOR IN FRONT OF 3 COMP SINK UNCLEAN]</i>	
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[SOIME PLASTIC CONTAINERS UNLABELED.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
Addl Notes: <i>[PLASTIC SILVERWARE STORED IN OPEN CONTAINERS ON CUSTOMER SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND/OR SNEEZES, ETC.]</i>	
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"> 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"> 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: <ul style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).
Addl Notes: <i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRCTLY ON FLOOR IN BASEMENT]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[CHLORINE TEST STRIPS TO BE PROVIDED FOR BLEACH SANITIZER.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.
Addl Notes: <i>[HANDWASH SINK IS SLOW TO DRAIN.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[MANY FLOOR TILES ARE CRACKED AND SOME MISSING. BLACK TAPE BEING USED ON FLOOR BELOW THE SODA DISPENSER. WALL OPENING ABOVE THE 3 COMPARTMENT SINK IS UNFINISHED AND IN DISREPAIR. FLOOR IN BASEMENT IS PITTED AND SHOWS WATER ACCUMULATION BELOW THE SODA SYRUP BOXES. GREY FLOOR PAINT IN BASEMENT IS SEVERLY WORN.]</i>	
50. Adequate ventilation; lighting; designated areas used.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[LIGHT SHIELD MISSING IN WHITE REFRIGERATOR.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(f)	<p>Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.</p>
Addl Notes: <i>[LITTER OBSERVED IN DUMPSTER AREA . SOME GREASE STILL OBSERVED IN EQUIPMENT BY DUMPSTER AND ON GROUND DIRECTLY BELOW.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

USING BLEACH AS SANITIZER AT 3 COMPARTMENT SINK. 2 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF WARM WATER YIELDED 100PPM TODAY (PERFECT). ALSO, REMEMBER THAT THE 3 COMPARTMENTS WERE DESIGNED FOR 1. WASH 2. RINSE AND 3. SANITIZING.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/11/2018 **Business ID:** 691
Business: DUTCH MAGIC ENTERPRISE
 SOUTH COUNTY PARK
 P.O. BOX 693
 WORCESTER, PA 19490

Inspection: HM000146
Risk Type: 2
Phone: 6095174714
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory

Reference: F-08-008

FACILITY INFORMATION		
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Est Trading Name: <u>DUTCH MAGIC ENTERPRISES</u>	Date: <u>06/09/18</u>	Time: <u>02:15 PM</u>
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____
Event/Location: <u>BLACK RIVER WESTERN RAILROAD RAIL FEST</u>	Food Permitt #: <u>1814</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS			
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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
<i>Fail Notes</i> 8:24-6.1(a-2) <i>In a temporary food establishment a floor may be dirt or gravel if it is covered with mats, removable platform, duckboards of other approved material that will control dust and debris.</i> [NO COVERING OBSERVED ON DIRT FLOORING/GROUND]				
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
<i>Fail Notes</i> 8:24-3.3(q1-i,ii,iii) <i>Food shall be protected from contamination by storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.</i> [ONIONS STORED DIRECTLY ON DIRTY FLOOR OF TRAILER. NO BARRIER OBSERVED BETWEEN THE FUNNEL CAKE AND LEMONADE PREP TO PROTECT FROM SNEEZES, HANDLING BY CUSTOMER, ETC.]				
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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
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.
8:24-6.1(a-2)	In a temporary food establishment a floor may be dirt or gravel if it is covered with mats, removable platform, duckboards of other approved material that will control dust and debris.
	Addl Notes: <i>[NO COVERING OBSERVED ON DIRT FLOORING/GROUND]</i>
11.	All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.
8:24-3.3(q1-i,ii,iii)	Food shall be protected from contamination be storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.
	Addl Notes: <i>[ONIONS STORED DIRECTLY ON DIRTY FLOOR OF TRAILER. NO BARRIER OBSERVED BETWEEN THE FUNNEL CAKE AND LEMONADE PREP TO PROTECT FROM SNEEZES, HANDLING BY CUSTOMER, ETC.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/16/2018 **Business ID:** HC000146
Business: CLINTON TOWNSHIP PARKS
 1225 ROUTE 31S

LEBANON, NJ 08833

Inspection: HC001183
Risk Type: 2
Phone: 908 735 5999
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Clinton Township Parks Date: 06/16/18 Time: _____
 Owner: _____ Township: Clinton Twp Phone #: _____
 Event/Location: Food Truck Fest '18/ Bundt Park Food Permitt #: _____

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Participating Food Trucks are:

House of Cupcakes

Fired Up Flatbread

Empanada Guy

The Tasty Trolley

Jersey Rolls

The Fudge Shoppe

Big Pink BBQ

Atomic Hogs

Spot Check Inspections were conducted at all vendors Trucks & Kiosks.

RISK-BASED INSPECTION REPORT

Insp Date: 6/20/2018 **Business ID:** 21
Business: BAPTIST CAMP & CONFERENCE CENTER
 79 BLOSSOM HILL ROAD
 LEBANON, NJ 08833

Inspection: HH000637
Risk Type: 2
Phone: 908-236-2638
REHS: B-101494 Lisa Bruzzio
Reason: Pre-Opening
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date <u>03/28/18</u>
Sewage System <u>On Site</u> Water System <u>Well</u>	Lab <u>EOROFINS</u>
Reference # <u>F-06-3/13</u>	Total Coliform <u>03/28/18</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
<i>Fail Notes</i> 3.1 <i>Food shall be safe and unadulterated.</i> <i>[SNEEZE PROTECTION NEEDED FOR COOLING UNIT/ SALAD BAR IN DINING AREA]</i>						
14. Food contact surfaces properly cleaned and sanitized	..	p

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized.*
[TOO MUCH BLEACH USED IN SANITIZING SPRAY BOTTLES.]

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

p

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

.. p

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

p

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

.. .. p

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

.. .. p

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

.. .. p

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

.. .. p

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

.. p

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

.. p

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

.. p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water available; adequate pressure.

..

26. Food properly labeled; original container

..

27. Food protected from potential contamination during preparation, storage, display.

..

28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

..

29. Raw fruits and vegetables washed prior to serving.

..

30. Wiping cloths properly used and stored.

..

31. Toxic substances properly identified, stored and used.

..

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p style="margin-left: 20px;">[REAR SCREEN DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]</p>
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
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FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes				
6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><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><i>2. 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>[FLOOR PAINT SHOWS SIGNS OF WEAR AND CHIPPING/PEELING.]</p>			
50.	Adequate ventilation; lighting; designated areas used.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
13. Food protected from contamination	
3.1	Food shall be safe and unadulterated.
	Addl Notes: <i>[SNEEZE PROTECTION NEEDED FOR COOLING UNIT/ SALAD BAR IN DINING AREA]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
	Addl Notes: <i>[TOO MUCH BLEACH USED IN SANITIZING SPRAY BOTTLES.]</i>
32. Presence of insects/rodents minimized: outer openings protected. animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
	Addl Notes: <i>[REAR SCREEN DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
	Addl Notes: <i>[FLOOR PAINT SHOWS SIGNS OF WEAR AND CHIPPING/PEELING.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 6/20/2018 **Business ID:** 632
Business: HOT BAGEL & DELI
 1802 ROUTE 31 NORTH
 CLINTON, NJ 08809

Inspection: HH000638
Risk Type: 2
Phone: 908 617 5487
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
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>Public</u> Sewer	Water System <u>Well</u>	Lab _____	
Reference # <u>F-06-66/8D</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	p
3. Ill or injured foodworkers restricted or excluded as required.	p
PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	..	p

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>2.3(f) <i>Food employees shall clean their hands and exposed portions of their arms:</i></p> <ol style="list-style-type: none"> 1. <i>Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;</i> 2. <i>After touching bare human body parts other than clean hands and clean, exposed portions of arms;</i> 3. <i>After using the toilet room;</i> 4. <i>After caring for or handling service animals or aquatic animals;</i> 5. <i>After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;</i> 6. <i>After handling soiled equipment or utensils;</i> 7. <i>During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</i> 8. <i>When switching between working with raw food and working with ready-to-eat food;</i> 9. <i>Before donning gloves for working with foods; and</i> 10. <i>After engaging in other activities that contaminate the hands.</i> <i>[HAND WASHING WAS NOT OBSERVED BY FOOD HANDLERS TODAY.]</i> 						
	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	p
<i>Fail Notes</i>	<p>6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use.</i> <i>[SANITIZING/CLEANING BUCKET WITH TOWEL STORED IN HANDWASH SINK.]</i></p>						
	7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p
<i>Fail Notes</i>	<p>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.</i> <i>[NO SOAP PROVIDED FOR HANDWASHING IN REAR BATHROOM.]</i></p> <p>6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i></p> <ol style="list-style-type: none"> 1. <i>Individual, disposable towels;</i> 2. <i>A continuous towel system that supplies the user with a clean towel; or</i> 3. <i>A heated-air hand-drying device.</i> <i>[NO PAPER TOWELS IN REAR BATHROOM]</i> 						
	8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

RISK-BASED INSPECTION REPORT

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
<i>Fail Notes</i> 3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [BOXES OF BACON STORED DIRECTLY ON AND ABOVE GREEN PEPPERS AND LETTUCE.]</i>						
13. Food protected from contamination	p
<i>Fail Notes</i> 3.3(z) <i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.</i>						
14. Food contact surfaces properly cleaned and sanitized	p
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	p	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. [MAIN MEAT CASE TEMPERATURE IS 56°F. ROAST BEEF TEMP IN SAME CASE IS 42.8 AND CHICKEN IS 47.5°F. ALSO, BOTH BAIN MARIE'S WERE OPEN KUPON MYU ARRIVAL. TUNA TEMP IS 48°F, CHICKEN SALAD TEMP IS 45°F, HAM TEMP IS 60°F AND PROKROLL WAS 48°F. MILK CASE IN CUSTOMER AREA WAS 60°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

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	..	p
<i>Fail Notes</i>	<p>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.</i> <i>[SOME PLASTIC CONTAINERS AND SQUEEZE TYPE BOTTLES WERE UNLABELED AS TO THEIR CONTENTS.]</i></p>			
	27. Food protected from potential contamination during preparation, storage, display.	p
<i>Fail Notes</i>	<p>3.3(c)1.viii <i>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</i></p> <p style="margin-left: 20px;"><i>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</i></p> <p style="margin-left: 20px;"><i>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</i></p> <p style="margin-left: 20px;"><i>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</i></p> <p style="margin-left: 20px;"><i>(4) Food being cooled; or</i></p> <p style="margin-left: 20px;"><i>(5) Shellstock.</i> <i>[FLOUR BAGS IN REAR UNCOVERED.]</i></p> <p>3.3(t) <i>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.</i> <i>[MUFFINS ARE UNCOVERED AND NOT PROTECTED FROM CUSTOMER HANDLING OR OTHER CONTAMINATION SUCH AS SNEEZES ON MAIN COUNTER BY REGISTER.]</i></p>			
	28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
	29. Raw fruits and vegetables washed prior to serving.
	30. Wiping cloths properly used and stored.
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[FLIES OBSERVED IN ESTABLISHMENT AS THE RESULT OF THE FRONT DOOR BEING PROPPED OPEN.]</i> <p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[FRONT/MAIN DOOR PROPPED OPEN UPON MY ARRIVAL.]</i>
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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

<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[BATHROOM DOOR IN REAR IN DISREPAIR. CIELING IN FRONT BATHROOM SHOWS SIGNS OF LEAKING.]</i></p> <p>4.2(j) <i>Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.</i> <i>[HOOD ABOVE GRILL SHOWS HEAVY GREASE BUILD UP.]</i></p>	p	..	p
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41. Equipment temperature measuring devices provided (refrigeration units, etc).

42. In-use utensils properly stored.

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	3.3(k)	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> 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> 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> 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> 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> 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> 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.</i> 			
			p	..	p
43. Utensils, single service items, equipment, linens properly stored, dried and handled.					
<i>Fail Notes</i>	4.11(e)	<p><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"> 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"> i. <i>In a clean, dry location;</i> ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i> iii. <i>At least 6 inches above the floor.</i> 2. <i>Clean equipment and utensils shall be stored:</i> <ol style="list-style-type: none"> i. <i>In a self-draining position that allows air drying; and</i> ii. <i>Covered or inverted.</i> 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> 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).</i> <i>[UTENSILS NOT STORED IN "HANDLE UP" POSITION. PLASTIC CONTAINER (WITHOUT HANDLE) USED TO AS SCOOPER IN REAR FOR FLOUR.]</i> 			
44. Food and non-food contact surfaces properly constructed, cleanable, used.					
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.			p
<i>Fail Notes</i>	4.8(k)	<p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i> <i>[CHLORINE TEST STRIPS ARE NOT PROVIDED]</i></p>			

PHYSICAL FACILITIES

OUT COS REPEAT

		46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
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OUT COS REPEAT

<i>Fail Notes</i>	<p>5.2(h) <i>Through providing an air gap as specified under N.J.A.C. 8:24-5.2(d) or by installing an approved backflow prevention device as specified under N.J.A.C. 8:24-5.2(e), a plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the retail food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law.</i> [AIR GAP NOT PROVIDED AT 3 COMPARTMENT SINK - HOSES ATTACHED TO DETERGENT AND SANITIZER ARE TOO LONG AND PROVIDE POTENTIAL BACK FLOW.]</p>			
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
	50. Adequate ventilation; lighting; designated areas used.	p	..	p
<i>Fail Notes</i>	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p style="margin-left: 20px;">2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 40px;">i. <i>The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 40px;">ii. <i>The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p style="margin-left: 20px;">3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i> [LIGHT IN WALK IN BOX UNSHIELDED]</p> <p>6.3(a) <i>Lighting intensity shall be:</i></p> <p style="margin-left: 20px;">1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p style="margin-left: 20px;">2. <i>At least 220 lux (20 foot candles):</i></p> <p style="margin-left: 40px;">i. <i>At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p style="margin-left: 40px;">ii. <i>Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 40px;">iii. <i>At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p style="margin-left: 20px;">3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i> [LIGHTING IN REAR KITCHEN INSUFFICIENT]</p>			
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	<p>Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 3. After using the toilet room; 4. After caring for or handling service animals or aquatic animals; 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 6. After handling soiled equipment or utensils; 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 8. When switching between working with raw food and working with ready-to-eat food; 9. Before donning gloves for working with foods; and 10. After engaging in other activities that contaminate the hands.
Addl Notes: <i>[HAND WASHING WAS NOT OBSERVED BY FOOD HANDLERS TODAY.]</i>	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
Addl Notes: <i>[SANITIZING/CLEANING BUCKET WITH TOWEL STORED IN HANDWASH SINK.]</i>	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	<p>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</p> <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device.
Addl Notes: <i>[NO PAPER TOWELS IN REAR BATHROOM]</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 SOAP PROVIDED FOR HANDWASHING IN REAR BATHROOM.]</i>	
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[BOXES OF BACON STORED DIRECTLY ON AND ABOVE GREEN PEPPERS AND LETTUCE.]</i>	
13. Food protected from contamination	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	<p>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.</p>
Addl Notes: <i>[MAIN MEAT CASE TEMPERATURE IS 56°F. ROAST BEEF TEMP IN SAME CASE IS 42.8 AND CHICKEN IS 47.5°F. ALSO, BOTH BAIN MARIE'S WERE OPEN KUPON MYU ARRIVAL. TUNA TEMP IS 48°F, CHICKEN SALAD TEMP IS 45°F, HAM TEMP IS 60°F AND PROKROLL WAS 48°F. MILK CASE IN CUSTOMER AREA WAS 60°F.]</i>	
26. Food properly labeled; original container	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
	Addl Notes: <i>[SOME PLASTIC CONTAINERS AND SQUEEZE TYPE BOTTLES WERE UNLABELED AS TO THEIR CONTENTS.]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(t)	Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.
	Addl Notes: <i>[MUFFINS ARE UNCOVERED AND NOT PROTECTED FROM CUSTOMER HANDLING OR OTHER CONTAMINATION SUCH AS SNEEZES ON MAIN COUNTER BY REGISTER.]</i>
3.3(c)1.viii	Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except: <ul style="list-style-type: none"> (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) Food being cooled; or (5) Shellstock.
	Addl Notes: <i>[FLOUR BAGS IN REAR UNCOVERED.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: <ul style="list-style-type: none"> 1. Routinely inspecting incoming shipments of food and supplies; 2. Routinely inspecting the premises for evidence of pests; 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and 4. Eliminating harborage conditions.
	Addl Notes: <i>[FLIES OBSERVED IN ESTABLISHMENT AS THE RESULT OF THE FRONT DOOR BEING PROPPED OPEN.]</i>
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
	Addl Notes: <i>[FRONT/MAIN DOOR PROPPED OPEN UPON MY ARRIVAL.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
	Addl Notes: <i>[BATHROOM DOOR IN REAR IN DISREPAIR. CIELING IN FRONT BATHROOM SHOWS SIGNS OF LEAKING.]</i>
4.2(j)	Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.
	Addl Notes: <i>[HOOD ABOVE GRILL SHOWS HEAVY GREASE BUILD UP.]</i>
42. In-use utensils properly stored.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(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"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s). <p>Addl Notes: <i>[UTENSILS NOT STORED IN "HANDLE UP" POSITION. PLASTIC CONTAINER (WITHOUT HANDLE) USED TO AS SCOOPER IN REAR FOR FLOUR.]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	<p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p> <p>Addl Notes: <i>[CHLORINE TEST STRIPS ARE NOT PROVIDED]</i></p>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(h)	<p>Through providing an air gap as specified under N.J.A.C. 8:24-5.2(d) or by installing an approved backflow prevention device as specified under N.J.A.C. 8:24-5.2(e), a plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the retail food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law.</p> <p>Addl Notes: <i>[AIR GAP NOT PROVIDED AT 3 COMPARTMENT SINK - HOSES ATTACHED TO DETERGENT AND SANITIZER ARE TOO LONG AND PROVIDE POTENTIAL BACK FLOW.]</i></p>
50. Adequate ventilation; lighting; designated areas used.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. <p>Addl Notes: <i>[LIGHTING IN REAR KITCHEN INSUFFICIENT]</i></p>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. <p>Addl Notes: <i>[LIGHT IN WALK IN BOX UNSHIELDED]</i></p>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

TODAY'S INSPECTION WAS DONE AS THE RESULT OF A COMPLAINT. THE COMPLAINT INCLUDED NOT WASHING VEGGETABLES PROPERLY. DISCUSSED WITH JEN, THE MANAGER. SHE SAID THAT VEGGETABLES ARE ALWAYS WASHED.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/20/2018

Business ID: hb000062

Inspection: HC001192

Business: INNERS COTTON CANDY
56 OAK ST

Risk Type: 2

Phone: 717 741 2828

REHS: B-2225 Daniel Wyckoff

York, PA 17402

Reason: Temp Event 4+

Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Inners Cotton Candy</u>	Date: <u>06/20/18</u>	Time: _____	
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____	
Event/Location: <u>IC Festival '18/ 316 Old Allerton Rd., Clinton</u>	Food Permitt #: <u>18-0049</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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/20/2018 **Business ID:** 411
Business: IMMACULATE CONCEPTION SCHOOL
 316 OLD ALLERTON RD.

ANNANDALE, NJ 08801

Inspection: HC001193
Risk Type: 2
Phone: 908 735 6334
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION		
Est Trading Name: <u>Immaculate Conception School</u>	Date: <u>06/20/18</u>	Time: _____
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____
Event/Location: <u>IC Festival '18/ 316 Old Allerton Rd., Clinton Twp</u>	Food Permitt #: <u>18-0053</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Immaculate conception permit includes: Maddalena's Cheese Cake &
Aw Shucks - Corn Roasters

Footnote 2

Notes:

Clam Tags are controlled by the Carnival Festival Committee and held for 90 days.