

FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

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



Karen DeMarco, Health Officer

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

E-Mail: health@co.hunterdon.nj.us  www.co.hunterdon.nj.us									
RISK-BASED INSPECTION  Insp Date: 6/7/2018 Business ID: 508  Business: Stewarts Root Beer RT 22/ 235 MAIN ST., LEBANON 235 Main St. Lebanon, NJ 08833	Ir R P R R	REPORT Inspection: HD000121 Risk Type: 3 Phone: 908-236-2303 REHS: B-101494 Lisa Bruzzio Reason: Reinspection after CS Results: Satisfactory							
Establishment Information									
Municipality Clinton Twp Risk Type on File	e <u>3</u>	_	Ris	sk Typ	e Obs	served	_3		
FMC <u>Yes</u> Name <u>KEVIN WEAVER</u> Type <u>Ser</u>	rvSafe		_ Exp	Date	06/0	1/20			
Sewage System On Site Water System Well	Lab Q	C LA	BS						
Reference # F-06-5/4		Т	otal C	oliform	n <u>05/</u> 2	25/18			
FOODBORNE ILLNESS RISK FACTORS AND IN	NTERVE	ENTI	ONS						
RISK FACTORS are improper practices identified as the most common factors res INTERVENTIONS are control measures to prevent FBI.	sulting i	n foc	odborn	e illne	ss (F	BI).			
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=No COS=Corrected On-site; R=Repeat Violation.	ot Obse	rved	; NA=I	Not Ap	plica	ble;			
MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	cos	REPEAT		
1. PIC demonstrates knowledge of food safety principles pertaining to this operat	ition.	þ		••	••		••		
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010	).	þ							
3. Ill or injured foodworkers restricted or excluded as required.		þ		••	••		• •		
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	cos	REPEAT		
4. Handwashing conducted in a timely manner; prior to work, after using restoom	n, etc.	••		þ	••		••		
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	f		••	þ	••	••			
<ol><li>Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</li></ol>		þ							
7. Handwashing facilities provided with warm water; soap and acceptable hand-dimethod.	drying	þ							
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.		þ					••		

IN OUT N.O. N/A COS REPEAT

þ

		THOR BROLD INGLECTION IN	_, _	<b>/</b>   ( )				
FOOD SOURCE			IN	OUT	N.O.	N/A	cos	REPEAT
<ol><li>Shellfish/Se destruction</li></ol>	eafood red	cord keeping procedures; storage; proper handling; parasite	••			þ		
11. PHFs receiv	ved at 41°	°F or below. Except: milk, shell eggs and shellfish (45°F)			þ			
FOOD PROTECT	ION FRO	M CONTAMINATION	IN	OUT	N.O.	N/A	cos	REPEAT
12. Proper sepa	aration of	raw meats and raw eggs from ready-to-eat foods provided	þ					••
13. Food protect	cted from	contamination	þ	••	••	••		• •
14. Food contact	ct surface	s properly cleaned and sanitized	••	þ	••	••		þ
Fail Notes	4.6(a)	Equipment food-contact surfaces and utensils shall be clean sight and touch. [REFRIGERATOR IN FRONT OF 3 COMP SINK UNCLEAN]						
PHFs TIME/TEMF	PERATUR	RE CONTROLS	IN	OUT	N.O.	N/A	cos	REPEAT
for 15 seconds) consumer order cooking chart fo	Except: I r and for i ound under or Poole	MPERATURES (Internal temperatures for raw animal foods Foods may be served raw or undercooked in response to a mmediate service. 130°F for 112 minutes: Roasts or as per er 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; d Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; neat.			þ			
	s, i.e. Ca	S: substituted for shell eggs in raw or undercooked egg- esar salad dressing, hollandaise sauce, tiramisu, chocolate	••			þ	••	
17. COLD HOL	DING: PH	IFs maintained at "Refrigeration Temperatures" (41°F)	þ	••		••		
18. COOLING: to 70°F within		idly cooled from 135°F to 41°F within 6 hours and from 135°F			þ			
19. COOLING: within 4 hours	PHFs pre	pared from ingredients at ambient temperature cooled to 41°F			þ			
20. REHEATIN 165°F; or comm	G: PHFs nercially p	rapidly reheated (within 2 hours) in proper facilities to at least processed PHFs heated to at least 135°F prior to hot holding.			þ			
21. HOT HOLD	ING: PHF	s Hot Held at 135°F or above in appropriate equipment.	þ	••	• •		••	
22. TIME as a F		IEALTH CONTROL: Approval; written procedures; time ours.		••	••	þ		••
23. SPECIALIZ conducted prop		CESSING METHODS: Approval; written procedures;				þ		
24. HIGHLY SU foods not offere		BLE POPULATIONS: Pasteurized foods used; prohibited				þ		
		GOOD RETAIL PRACTICES						
Good retail practic	es are pr	eventive measures to control the addition of pathogens, che	micals	s and p	hysica	al obje	ects int	to foods.
OUT = Not in Com	npliance;	COS = Corrected On-site; REPEAT = Repeat Violations						
SAFE FOOD AND	O WATER	R / PROTECTION FROM CONTAMINATION				OUT	cos	REPEAT
25. Hot and col	d water w	ater available; adequate pressure.				••		• •
26. Food prope	rly labele	d; original container				þ	••	þ
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.]								

	RIGIT BROLD INGLECTION RELIGIT			
SAFE FOOD AND W	ATER / PROTECTION FROM CONTAMINATION	TUC	cos	REPEAT
27. Food protected	from potential contamination during preparation, storage, display.	••		••
28. Utensils, spatul contact.	as, tongs, forks, disposable gloves provided and used properly to restrict bare hand			••
29. Raw fruits and	vegetables washed prior to serving.			
30. Wiping cloths p	roperly used and stored.			
31. Toxic substanc	es properly identified, stored and used.			••
32. Presence of ins	sects/rodents minimized: outer openings protected, animals as allowed.	••		••
33. Personal clean	iness (fingernails, jewelery, outer clothing, hair restraint).	••		
FOOD TEMPERATUI	RE CONTROL (	OUT	cos	REPEAT
34. Food temperate	ure measuring devices provided and calibrated.			• •
35. Thin-probed ter fish fillets).	mperature measuring device provided for monitoring thin foods (i.e., meat patties and			
36. Frozen foods m	naintained completely frozen.	••		
37. Frozen foods p	roperly thawed.			
38. Plant food for h	ot holding properly cooked to at least 135°F.	••		
39. Methods for rap	oidly cooling PHFs are properly conducted and equipment is adequate.			
EQUIPMENT, UTENS	SILS AND LINENS	OUT	cos	REPEAT
40. Materials, cons	truction, repair, design, capacity, location, installation, maintenance.	••		
41. Equipment tem	perature measuring devices provided (refrigeration units, etc).			• •
42. In-use utensils	properly stored.			• •
43. Utensils, single	service items, equipment, linens properly stored, dried and handled.	þ		þ
Fail Notes 4.	11(e) Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:	n		
	<ol> <li>Except as specified in (e)4 below, cleaned equipment and utensils, laundere linens, and single-service and single-use articles shall be stored:         <ol> <li>In a clean, dry location;</li> <li>Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor.</li> </ol> </li> </ol>	d		
	<ol> <li>Clean equipment and utensils shall be stored:</li> <li>In a self-draining position that allows air drying; and</li> <li>Covered or inverted.</li> </ol>			
	<ol><li>Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contaminat until used.</li></ol>	ion		
	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 specifi under N.J.A.C. 8:24-4.2(s). [BOXES OF SINGLE SERVICE ITEMS STORED DIRCTLY ON FLOOR IN BASEMENT]	ed		

EQUIPMENT, UTI	ENSILS A	AND LINENS	OUT	cos	REPEAT
Fail Notes	4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils sha handled, displayed, and dispensed so that contamination of food- and lip cor surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped si presented so that only the handles are touched by employees and by consurconsumer self-service is provided.  [PLASTIC SILVERWARE STORED IN OPEN CONTAINERS ON CUSTOME SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND.OR SNEEZES, ETC.]	ntact hall be mers if ER		
44. Food and n	on-food c	contact surfaces properly constructed, cleanable, used.		••	••
45. Proper ware used.	ewashing	facilities installed, maintained, cleaned, used; sanitizer test strips available,	þ	••	þ
Fail Notes	4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.  [CHLORINE TEST STRIPS TO BE PROVIDED FOR BLEACH SANITIZER.]	of		
PHYSICAL FACIL	ITIES		OUT	cos	REPEAT
46. Plumbing sy conditions.	ystem pro	operly installed; safe and in good repair; no potential backflow or backsiphonage	ер		þ
Fail Notes	5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plufixture such as a handwashing facility, toilet, or urinal shall be easily cleanable [HANDWASH SINK IS SLOW TO DRAIN.]	ımbing		
47. Sewage and	d waste v	water properly disposed.	• •	••	
48. Toilet faciliti	ies are ac	dequate, properly constructed, properly maintained, supplied and cleaned.			
49. Design, con	struction	, installation and maintenance proper-floors/walls/ceilings.	þ	••	þ
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 establishmoperations 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 area walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.	ment as,		
		2. In a temporary retail food establishment: i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or git 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 the weather and windblown dust and debris. [MANY FLOOR TILES ARE CRACKED AND SOME MISSING. BLACK TAPE BEING USED ON FLOOR BELOW THE SODA DISPENSER. WALL OPENIT 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 SEVERLY WORN.]	or from E NG D.		
50. Adequate v	entilation	; lighting; designated areas used.	þ	••	þ

PHYSICAL FACIL	ITIES	RISK-BASED INSPECTION REPORT	OUT	cos	REPEAT
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 there is exposed food; clean equipment, utensils, and linens; or unwrapped sin service and single-use articles, except as specified in (i)2 below.			
	<ol> <li>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:         <ol> <li>The integrity of the packages cannot be affected by broken glass falling onto them and</li> <li>The packages are capable of being cleaned of debris from broken bulbs before th packages are opened.</li> </ol> </li> </ol>				
	3. An infrared or other heat lamp shall be protected against breakage by a shie surrounding and extending beyond the bulb so that only the face of the bulb is exposed.  [LIGHT SHIELD MISSING IN WHITE REFRIGERATOR.]				
		d free of litter, unnecessary articles, cleaning and maintenance equipment bage and refuse properly maintained.	þ		þ
Fail Notes	5.5(f)	Receptacles and waste handling units for refuse and recyclables such as an or compactor shall be installed so that accumulation of debris and insect and rode attraction and harborage are minimized and effective cleaning is facilitated around, if the unit is not installed flush with the base pad, under the unit. [ITTER OBSERVED IN DUMPSTER AREA. SOME GREASE STILL OBSERVED IN EQUIPMENT BY DUMPSTER AND ON GROUND DIRECTLY BELOW.]	ent und		
52. All required	signs (h	andwashing, inspection placard, etc) provided and conspicuously posted.		••	••

Fail Notes Summary

Fail Notes Summary							
Fail Code	Fail Text						
14. Food con	tact surfaces properly cleaned and sanitized						
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.						
Addl Notes:	[REFRIGERATOR IN FRONT OF 3 COMP SINK UNCLEAN]						
	perly 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:	[SOIME PLASTIC CONTAINERS UNLABELED.]						
	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.						
	[PLASTIC SILVERWARE STORED IN OPEN CONTAINERS ON CUSTOMER SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND.OR SNEEZES, ETC.]						
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.						
	<ul><li>2. Clean equipment and utensils shall be stored:</li><li>i. In a self-draining position that allows air drying; and</li><li>ii. Covered or inverted.</li></ul>						
	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:	[BOXES OF SINGLE SERVICE ITEMS STORED DIRCTLY ON FLOOR IN BASEMENT]						
	arewashing 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:	[CHLORINE TEST STRIPS TO BE PROVIDED FOR BLEACH SANITIZER.]						
	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:	[HANDWASH SINK IS SLOW TO DRAIN.]						
40 Docian o	onstruction, installation and maintenance proper-floors/walls/ceilings.						
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.						
Addl Notes:	[MANY FLOOR TÎLES ÂRE 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.]						
1							

50. Adequate ventilation; lighting; designated areas used.

Fail Code	Fail Text
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.
Addl Notes:	[LIGHT SHIELD MISSING IN WHITE REFRIGERATOR.]
	•
51. Premises properly mair	maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse ntained.
5.5(f)	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.
Addl Notes:	[ITTER OBSERVED IN DUMPSTER AREA . SOME GREASE STILL OBSERVED IN EQUIPMENT BY DUMPSTER AND ON GROUND DIRECTLY BELOW. ]

#### 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.

**Insp Date:** 6/11/2018 Business ID: 691 **Inspection**: HM000146

**Business:** DUTCH MAGIC ENTERPRISE

SOUTH COUNTY PARK

P.O. BOX 693

WORCESTER, PA 19490

Risk Type: 2

**Phone:** 6095174714

REHS: B-101494 Lisa Bruzzio

Reason: Routine **Results:** Statisfactory

Reference: F-08-008

FACILITY INFOR	MATION						
Est Trading N	ame: <u>DUTCH MAGI</u>	C ENTERPRISES	Date:06/09/18	Time	: 02:1	5 PM	
Owner:		Township: Clinton Twp	Pł	none #:			
Event/Location	on: <u>BLACK RIVER</u>	WESTERN RAILROAD RAIL FEST	Food Pern	nint #: <u>1</u>	814		
SANITATION REC	GULATIONS FOR TI	EMPORARY FOOD CONCESSSIONS		IN	OUT	cos	NA
(IN = In Complaine	ce; OUT = Not in Co	ompliance; COS = Corrected on Site; N	NA = Not Applicable)				
1. Safe water s	oure (public/private)	- Quality tested/ Approved water suppl	ly hoses.	þ			
2. Ice that will b	e consued obtained	from an approved source in closed prote	ected containers	þ	••	••	
3. All foods pure	chased from an appr	oved commercial source.		þ		••	
4. Proper hand	washing facilities pro	ovided at the booth.		þ	••	••	
5. Employees p	reparing or serving f	ood demonstrate proper hand washing p	procedures.	þ		••	
6. NO BARE HA		ood employees may not contact expose	ed, ready-to-eat food	þ	••	••	
7. Hair covering	gs with hair restraints	used. Clothing kept clean.		þ	••	••	
		llow runoff. The food preperation area mainating the prepared foods.	nust be covered to		þ	••	
Fail Notes	wit will	a temporary food establishment a floor m h mats, removable platform, duckboards l control dust and debris. D COVERING OBSERVED ON DIRT FL	of other approved materia		1		
9. The area aro	und the concession	free of litter, refuse and garbage at all tin	nes.	þ		••	
	pared in a liscensed siness other than a f	and approved kitchen, no preparation shood business.	nall be in a private	þ	••	••	
		nation while being stored, served or displ KAGED OR UNPACKAGED FOOD IS P		••	þ		
Fail Notes	8:24-3.3(q1-I,ii,iii)	Food shall be protected from contamina dry location, ii-where it is not exposed to contamination, iii-at least six inches ab [ONIONS STORED DIRECTLY ON DIR BARRIER OBSERVED BETWEEN THE LEMONADE PREP TO PROTECT FRO CUSTOMER, ETC.]	to splash, dust or other ove the floor. RTY FLOOR OF TRAILEF IE FUNNEL CAKE AND	R. NO			
be cleaned		d sanitize equipment in place. Food con four hours. A washing and sanitizing sta e.		þ			••
13. Thermomet	ers available to mon	itor temperatures of hot and cold foods.		þ			
	ish, Meat, Pork, Egg	eratures for 15 seconds) ss and Game animals, 155°F: for ground	meat/fish & injected	þ		••	••

TEINI ONANTI OOD EVENT INSI ECTION NEI	OIL			
SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSSIONS	IN	OUT	cos	NA
15. All potentially hazardous foods kept under 41°F or over 135°F.	þ			
<ol> <li>Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</li> </ol>				þ
<ol> <li>Prepared foods from a regulated food manufactorer heated to 135°F for 15 seconds prior to service to the public.</li> </ol>				þ
18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.				þ

## Fail Notes Summary

**Insp Date:** 6/16/2018 **Business ID:** HC000146 **Inspection:** HC001183

**Business: CLINTON TOWNSHIP PARKS** 

1225 ROUTE 31S

LEBANON, NJ 08833

Risk Type: 2

**Phone:** 908 735 5999

**REHS:** B-2225 Daniel Wyckoff **Reason:** Temp Event 1-3 Day

**Results:** Statisfactory

#### Reference:

FACILITY INFORMAT	ION				
Est Trading Name	: Clinton Township Parks Date:06/16/1	8 Tim	ie:		
Owner:	Township: Clinton Twp	Phone #	:		
Event/Location:	Food Truck Fest '18/ Bundt Park	Food Permint #:			
SANITATION REGULA	ATIONS FOR TEMPORARY FOOD CONCESSSIONS	IN	OUT	cos	NA
(IN = In Complaince; (	OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applic	cable)			
1. Safe water soure	e (public/private) - Quality tested/ Approved water supply hoses.	þ			
2. Ice that will be co	nsued obtained from an approved source in closed protected containers	s þ		••	
3. All foods purchas	ed from an approved commercial source.	þ			
4. Proper hand was	hing facilities provided at the booth.	þ			
5. Employees prepa	ring or serving food demonstrate proper hand washing procedures.	þ			
<ol><li>NO BARE HAND with bare hands.</li></ol>	CONTANCT. Food employees may not contact exposed, ready-to-eat	food þ	••	••	
7. Hair coverings wi	th hair restraints used. Clothing kept clean.	þ	••		
	oors graded to allow runoff. The food preperation area must be covered lust from contaminating the prepared foods.	l to þ			
9. The area around	the concession free of litter, refuse and garbage at all times.	þ			
	d in a liscensed and approved kitchen, no preparation shall be in a privaces other than a food business.	ate þ			
	ed from contamination while being stored, served or displayed.  DRAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	þ		• •	
be cleaned and	bility to wash and sanitize equipment in place. Food contact surfaces n sanitized every four hours. A washing and sanitizing station must be so or immediate use.				
13. Thermometers a	available to monitor temperatures of hot and cold foods.	þ		••	
	G - (internal temeratures for 15 seconds) Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & inj ggs.]	ected			
15. All potentially ha	azardous foods kept under 41°F or over 135°F.	þ			
	tially hazardous food rapidly reheated (within 2 hours) to at least 165°F r to service to the public.	for þ			
17. Prepared foods service to the pu	from a regulated food manufactorer heated to 135°F for 15 seconds priblic.	or to þ	••	••	
	oproved sources. All identification tags remain with the shellfish until en				þ

Fail Notes Summary
No fail notes were selected on this questionnaire.

#### 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.

Inspection: HH000637

þ

Business ID: 21

14. Food contact surfaces properly cleaned and sanitized

**Insp Date:** 6/20/2018

**Business: BAPTIST CAMP & CONFERRENCE CENTER** Risk Type: 2 79 BLOSSOM HILL ROAD Phone: 908-236-2638 REHS: B-101494 Lisa Bruzzio LEBANON, NJ 08833 Reason: Pre-Opening Results: Satisfactory Establishment Information Municipality Clinton Twp Risk Type on File 2 Risk Type Observed \_2 FMC Name Exp Date 03/28/18 Type \_ Sewage System On Site Water System Well Lab **EOROFINS** Reference # F-06-3/13 Total Coliform 03/28/18 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 OUT N.O. N/A COS REPEAT 1. PIC demonstrates knowledge of food safety principles pertaining to this operation. 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. þ 3. Ill or injured foodworkers restricted or excluded as required. b PREVENTING CONTAMINATION FROM HANDS IN OUT N.O. N/A COS REPEAT 4. Handwashing conducted in a timely manner; prior to work, after using restoom, etc. þ 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, þ accessible, unobstructed. 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. þ 8. Direct bare hand contact with exposed, ready-to-eat foods is avoided. **FOOD SOURCE** IN OUT N.O. N/A COS REPEAT 9. All foods, including ice and water, from approved sources; with proper records. þ 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F) 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 þ 13. Food protected from contamination þ Fail Notes Food shall be safe and unadulterated. [SNEEZE PROTECTION NEEDED FOR COOLING UNIT/ SALAD BAR IN DINING AREA]

FOOD PROTECT	ION FROM CONTAMINATION	IN	OUT	N.O.	N/A	cos	REPEAT
Fail Notes	4.7(a) Equipment food-contact surfaces and utensils shall be sanitize [TOO MUCH BLEACH USED IN SANITIZING SPRAY BOTTL						
PHFs TIME/TEMF	PERATURE CONTROLS	IN	OUT	N.O.	N/A	cos	REPEAT
for 15 seconds) consumer order cooking chart for	KING TEMPERATURES (Internal temperatures for raw animal foods a Except: Foods may be served raw or undercooked in response to a rand for immediate service. 130°F for 112 minutes: Roasts or as per bund under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; sing fish/meat.	þ					
	ZED EGGS: substituted for shell eggs in raw or undercooked eggs, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate gue, etc.				þ		
17. COLD HOL	DING: PHFs maintained at "Refrigeration Temperatures" (41°F)	þ				••	
18. COOLING: to 70°F within	PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F a 2 hours.			þ		••	
19. COOLING: within 4 hours	PHFs prepared from ingredients at ambient temperature cooled to 41°F			þ			••
	G: PHFs rapidly reheated (within 2 hours) in proper facilities to at least nercially processed PHFs heated to at least 135°F prior to hot holding.			þ			
21. HOT HOLD	ING: PHFs Hot Held at 135°F or above in appropriate equipment.			þ		••	
22. TIME as a F	PUBLIC HEALTH CONTROL: Approval; written procedures; time ded in 4 hours.				þ		
23. SPECIALIZ conducted prop	ED PROCESSING METHODS: Approval; written procedures; perly.		••	••	þ	••	
24. HIGHLY SU foods not offere	JSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited ed.			••	þ		
	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.	l		
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.	þ		

		RISK-BASED INSPECTION REPORT			
SAFE FOOD AND WA	ATER / PI	ROTECTION FROM CONTAMINATION	OUT	cos	REPEAT
Fail Notes 6.2	2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:	)		
		i. Filling or closing holes and other gaps along floors, walls and ceilings;			
		ii. Closed, tight-fitting windows; and			
		iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.			
I		[REAR SCREEN DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]			
33. Personal clean	iness (fin	gernails, jewelery, outer clothing, hair restraint).	••	••	••
FOOD TEMPERATUR	RE CONT	ROL	OUT	cos	REPEAT
34. Food temperatu	ıre meası	ring devices provided and calibrated.			••
35. Thin-probed ter fish fillets).	mperature	measuring device provided for monitoring thin foods (i.e., meat patties and			
36. Frozen foods m	naintained	completely frozen.	••	••	••
37. Frozen foods p	roperly that	awed.			••
38. Plant food for h	ot holding	properly cooked to at least 135°F.			
39. Methods for rap	oidly cooli	ng PHFs are properly conducted and equipment is adequate.			••
EQUIPMENT, UTENS	SILS AND	LINENS	OUT	cos	REPEAT
40. Materials, cons	truction, r	epair, design, capacity, location, installation, maintenance.			
41. Equipment tem	perature r	neasuring devices provided (refrigeration units, etc).	••	• •	
42. In-use utensils	properly s	tored.	••	• •	
43. Utensils, single	service it	ems, equipment, linens properly stored, dried and handled.			• •
44. Food and non-f	ood conta	ct surfaces properly constructed, cleanable, used.	••	• •	
45. Proper warewa used.	shing faci	lities installed, maintained, cleaned, used; sanitizer test strips available,			
PHYSICAL FACILITIE	S		OUT	cos	REPEAT
46. Plumbing syste conditions.	m properl	y installed; safe and in good repair; no potential backflow or backsiphonage	• •	••	

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.

þ

#### PHYSICAL FACILITIES

OUT COS REPEAT

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.

[FLOOR PAINT SHOWS SIGNS OF WEAR AND CHIPPING/PEELING.]

- 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.

Fail Notes Summary

	Fail Notes Summary
Fail Code	Fail Text
13. Food prote	cted from contamination
3.1	Food shall be safe and unadulterated.
Addl Notes:	[SNEEZE PROTECTION NEEDED FOR COOLING UNIT/ SALAD BAR IN DINING AREA]
14. Food conta	ct surfaces properly cleaned and sanitized
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	[TOO MUCH BLEACH USED IN SANITIZING SPRAY BOTTLES.]
	f 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:
	i. Filling or closing holes and other gaps along floors, walls and ceilings;
	ii. Closed, tight-fitting windows; and
	" Oalid ask staning tight form days
	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 Notos:	IREAR SCREEN DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.1
Addi Notes.	REAR SCREEN DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]
49 Design cor	nstruction, installation and maintenance proper-floors/walls/ceilings.
6.1(a)	Indoor surface characteristics shall include the following:
σ. τ(α)	index 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.
	Tooling, modified to data in montrol of violing directly directly or opinary or opinary montrol of
	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.
Addl Notes:	[FLOOR PAINT SHOWS SIGNS OF WEAR AND CHIPPING/PEELING.]
	•

Inspection: HH000638

**Phone:** 908 617 5487

REHS: B-101494 Lisa Bruzzio

Risk Type: 2

**Business ID: 632** 

**Insp Date:** 6/20/2018

**Business: HOT BAGEL & DELI** 

1802 ROUTE 31 NORTH

CLINTON, NJ 08809 Reason: Complaint Results: Satisfactory **Establishment Information** Risk Type on File 2 Risk Type Observed 2 Municipality Clinton Twp FMC N/A Name Sewage System Public Water System Well \_\_\_\_\_ Lab \_ Reference # F-06-66/8D 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. D 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. þ 3. Ill or injured foodworkers restricted or excluded as required. PREVENTING CONTAMINATION FROM HANDS OUT N.O. N/A COS REPEAT IN 4. Handwashing conducted in a timely manner; prior to work, after using restoom, etc.

PREVENTING CO	IIMATAC	NATION FROM HANDS	IN	OUT	N.O.	N/A	cos	REPEAT
Fail Notes	2.3(f)	Food employees shall clean their hands and exposed portion their arms:  1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped service and single-use articles;	9	<del>)</del> -				
		After touching bare human body parts other than clean had and clean, exposed portions of arms;	ands					
		3. After using the toilet room;						
		4. After caring for or handling service animals or aquatic ani	mals;					
		5. After coughing, sneezing, using a handkerchief or disposatissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 82.4(a)2;						
		6. After handling soiled equipment or utensils;						
		7. During food preparation, as often as necessary to remove contamination and to prevent cross contamination when chatasks;		nd				
		8. When switching between working with raw food and working ready-to-eat food;	ing with	1				
		9. Before donning gloves for working with foods; and						
		10. After engaging in other activities that contaminate the ha [HAND WASHING WAS NOT OBSERVED BY FOOD HAND TODAY.]						
5. Handwashir vigorous latheri		r; duration at least 20 seconds with at least 10 seconds of			þ	••		
· ·	ng facilitie	es provided in toilet rooms and prep areas; convenient,		þ				þ
Fail Notes	6.7(n)	A handwashing facility shall be maintained so that it is acceat all times for employee use. [SANITIZING/CLEANING BUCKET WITH TOWEL STOREL HANDWASH SINK.]						
7. Handwashir method.	ng facilitie	es provided with warm water; soap and acceptable hand-dryin	g	þ				
Fail Notes	6.7(i)	Each handwashing sink or group of two adjacent sinks shall provided with a supply of hand cleaning liquid, powder, or ba [NO SOAP PROVIDED FOR HANDWASHING IN REAR BATHROOM.]						
	6.7(j)	Each handwashing sink or group of adjacent sinks shall be p with one of the following for drying hands:	orovide	d				
		Individual, disposable towels;						
		2. A continuous towel system that supplies the user with a cl towel; or	lean					
		3. A heated-air hand-drying device. [NO PAPER TOWELS IN REAR BATHROOM]						
8. Direct bare	hand cor	ntact with exposed, ready-to-eat foods is avoided.	þ	••	••	••		

FOOD SOURCE			IN	OUT	N.O.	N/A	cos	REPEAT
9. All foods, inc	cluding ice	and water, from approved sources; with proper records.	þ			••		
10. Shellfish/Se destruction	eafood rec	ord keeping procedures; storage; proper handling; parasite	••	••		þ		
11. PHFs receiv	ved at 41°	F or below. Except: milk, shell eggs and shellfish (45°F)	••		þ	••		
FOOD PROTECT	ION FROI	M CONTAMINATION	IN	OUT	N.O.	N/A	cos	REPEAT
12. Proper sepa	aration of I	raw meats and raw eggs from ready-to-eat foods provided		þ				
Fail Notes	3.3(c)1i	Food shall be protected from cross contamination by sepa raw animal foods from any ready-to-eat foods during storal preparation, holding, and display. [BOXES OF BACON STORED DIRECLY ON AND ABOVE GREEN PEPPERS AND LETTUCE.]	ge,					
13. Food protect	cted from o	contamination	þ	••		••	••	
Fail Notes	''	Food shall be protected from contamination that may result a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3	3.					
14. Food contac	ct surfaces	s properly cleaned and sanitized	þ	••	••			
PHFs TIME/TEMF	PERATUR	E CONTROLS	IN	OUT	N.O.	N/A	cos	REPEAT
for 15 seconds) consumer order cooking chart for	) Except: F r and for ir ound unde ; or Pooled	MPERATURES (Internal temperatures for raw animal foods foods may be served raw or undercooked in response to a nmediate service. 130°F for 112 minutes: Roasts or as per r 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; eat.	า;		þ		••	
	ls, i.e. Cae	S: substituted for shell eggs in raw or undercooked eggsar salad dressing, hollandaise sauce, tiramisu, chocolate				þ		
17. COLD HOL	.DING: PH	Fs maintained at "Refrigeration Temperatures" (41°F)	••	þ	••	••		þ
Fail Notes	3.5(f)2	Except during preparation, cooking, or cooling, or when time used as the public health control as specified under N.J.A.C. 3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.  [MAIN MEAT CASE TEMPERATURE IS 56*F. ROAST BE TEMP IN SAME CASE IS 42.8 AND CHICKEN IS 47.5*F. BOTH BAIN MARIE'S WERE OPEN KUPON MYU ARRIVATUNA TEMP IS 48*F, CHICKEN SALAD TEMP IS 45*F, HITEMP IS 60*F AND PROKROLL WAS 48*F. MILK CASE IS CUSTOMER AREA WAS60*F.]	C. 8:24- EF ALSO, AL. AM					
18. COOLING: to 70°F within		dly cooled from 135°F to 41°F within 6 hours and from 135°F	=		þ			
19. COOLING: within 4 hours	PHFs pre	pared from ingredients at ambient temperature cooled to 41°	F		þ			
		apidly reheated (within 2 hours) in proper facilities to at least rocessed PHFs heated to at least 135°F prior to hot holding.		••	þ			
21. HOT HOLD	ING: PHF	s Hot Held at 135°F or above in appropriate equipment.			þ			
22. TIME as a F marked; discard		EALTH CONTROL: Approval; written procedures; time ours.				þ		
23. SPECIALIZ conducted prop		ESSING METHODS: Approval; written procedures;				þ		
24. HIGHLY SU		LE POPULATIONS: Pasteurized foods used; prohibited				þ		

#### **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

25 Hot and ac	ld water we	ter available: adequate pressure			
		ter available; adequate pressure.	1.		
		original container	þ		þ
Fail Notes	o h n u	Vorking containers holding food or food ingredients that are removed from the original packages for use in the retail food establishment, such as cooking oils werbs, potato flakes, salt, spices, and sugar, shall be identified with the common wame of the food, except that containers holding food that can be readily and commistakably recognized such as dry pasta need not be identified. SOME PLASTIC CONTAINERS AND SQUEEZE TYPE BOTTLES WERE JNLABELED AS TO THEIR CONTENTS.]	, flour,		
27. Food prote	cted from po	otential contamination during preparation, storage, display.	þ	••	••
Fail Notes	3.3(c)1.viii	Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:			
		(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that requ peeling or hulling before consumption;	iire		
		(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung clean, sanitized hooks or placed on clean, sanitized racks;	ı on		
		(3) Whole, uncut, processed meats such as country hams, and smoked ocured sausages that are placed on clean, sanitized racks;	r		
		(4) Food being cooled; or			
		(5) Shellstock. [FLOUR BAGS IN REAR UNCOVERED.]			
	3.3(t)	Food on display shall be protected from contamination by the use of pack counter, service line, or salad bar food guards; display cases; or other effermeans, except for nuts in the shell and whole, raw fruits and vegetables the intended for hulling, peeling, or washing by the consumer before consumer [MUFFINS ARE UNCOVERED AND NOT PROTECTED FROM CUSTON HANDLING OR OTHER CONTAMINATION SUCH AS SNEEZES ON MACOUNTER BY REGISTER.]	ective hat are otion. MER		
28. Utensils, sp contact.	oatulas, tong	s, forks, disposable gloves provided and used properly to restrict bare hand			
29. Raw fruits a	and vegetab	les washed prior to serving.			
30. Wiping clot	hs properly	used and stored.			
31. Toxic subst	tances prope	erly identified, stored and used.			
	-				

SAFE FOOD AND	WATER / F	PROTECTION FROM CONTAMINATION	OUT	cos	REPEAT
Fail Notes	6.2(k)	The presence of insects, rodents, and other pests shall be controlled to n their presence on the premises by:	ninimize		
		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 most pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and	eans		
		4. Eliminating harborage conditions. [FLIES OBSERVED IN ESTABLISHMENT AS THE RESULT OF THE FR DOOR BEING PROPPED OPEN.]	PONT		
	6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against to entry of insects and rodents by:	he		
		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.			
		[FRONT/MAIN DOOR PROPPED OPEN UPON MY ARRIVAL. ]			
33. Personal cle	eanliness (fi	ngernails, jewelery, outer clothing, hair restraint).	••		
FOOD TEMPERA	TURE CON	TROL	OUT	cos	REPEAT
34. Food tempe	erature meas	suring devices provided and calibrated.	••		
35. Thin-probed fish fillets).	d temperatu	re measuring device provided for monitoring thin foods (i.e., meat patties an	d	••	
36. Frozen food	ls maintaine	d completely frozen.	••		• •
37. Frozen food	ls properly t	hawed.	••		
38. Plant food fo	or hot holdir	ng properly cooked to at least 135°F.	••		••
39. Methods for	rapidly coo	ling PHFs are properly conducted and equipment is adequate.			
EQUIPMENT, UTI	ENSILS AN	D LINENS	OUT	cos	REPEAT
40. Materials, c	onstruction,	repair, design, capacity, location, installation, maintenance.	þ		þ
Fail Notes	e o c w s a [E S	flaterials that are used in the construction of utensils and food-contact surfact quipment shall not allow the migration of deleterious substances or impart of dors, or tastes to food and under normal use conditions shall be safe; durable orrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable urface; and resistant to pitting, chipping, crazing, scratching, scoring, distorting decomposition.  BATHROOM DOOR IN REAR IN DISREPAIR. CIELING IN FRONT BATHRICOWS SIGNS OF LEAKING.]	olors, ble, e ion,		
	re	ilters or other grease extracting equipment shall be designed to be readily emovable for cleaning and replacement if not designed to be cleaned in plac HOOD ABOVE GRILL SHOWS HEAVY GREASE BUILD UP.]	e.		
41. Equipment	temperature	measuring devices provided (refrigeration units, etc).			

42. In-use utensils properly stored.

#### **EQUIPMENT, UTENSILS AND LINENS**

**OUT COS REPEAT** 

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

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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).
  [UTENSILS NOT STORED IN "HANDLE UP" POSITION. PLASTIC CONTAINER (WITHOUT HANDLE) USED TO AS SCOOPER IN REAR FOR FLOUR.]
- 44. Food and non-food contact surfaces properly constructed, cleanable, used.
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available,

Fail Notes

4.8(k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

[CHLORINE TEST STRIPS ARE NOT PROVIDED]

#### PHYSICAL FACILITIES

OUT COS REPEAT

46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.

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RISK-BASED INSPECTION REPORT			
PHYSICAL FACILITIES	OUT	cos	REPEAT
Fail Notes  5.2(h) Through providing an air gap as specified under N.J.A.C. 8:24-5.2(d) or by instance an approved backflow prevention device as specified under N.J.A.C. 8:24-5.2 plumbing system shall be installed to preclude backflow of a solid, liquid, or goon contaminant into the water supply system at each point of use at the retail for establishment, including on a hose bibb if a hose is attached or on a hose bibb hose is not attached and backflow prevention is required by law.  [AIR GAP NOT PROVIDED AT 3 COMPARTMENT SINK - HOSES ATTACH DETERGENT AND SANITIZER ARE TOO LONG AND PROVIDE POTENTIABACK FLOW.]	(e), a as od b if a ED TO		
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.	þ		þ
Fail Notes   6.2(i) Requirements for protective shielding to light bulbs shall include the following			
<ol> <li>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in area where there is exposed food; clean equipment, utensils, and linens; or unwral single-service and single-use articles, except as specified in (i)2 below.</li> </ol>			
<ol> <li>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in used only for storing food in unopened packages, if:         <ol> <li>The integrity of the packages cannot be affected by broken glass falling ont and</li> <li>The packages are capable of being cleaned of debris from broken bulbs be the packages are opened.</li> </ol> </li> </ol>	o them;		
3. An infrared or other heat lamp shall be protected against breakage by a sh surrounding and extending beyond the bulb so that only the face of the bulb is exposed.  [LIGHT IN WALK IN BOX UNSHIELDED]			
6.3(a) Lighting intensity shall be:			
At least 110 lux (10 foot candles) at a distance of 30 inches above the floor walk-in refrigeration units and dry food storage areas and in other areas and during periods of cleaning;			
<ol> <li>At least 220 lux (20 foot candles):</li> <li>i. At a surface where food is provided for consumer self-service such as buffer salad bars or where fresh produce or packaged foods are sold or offered for consumption;</li> <li>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,</li> </ol>	ts and		
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 we with food or working with utensils or equipment such as knives, slicers, grinder saws, where employee safety is a factor.  [LIGHTING IN REAR KITCHEN INSUFFICIENT]	_		
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.			

Fail Notes Summary

	Fail Notes Summary
Fail Code	Fail Text
4. Handwashing	g conducted in a timely manner; prior to work, after using restoom, etc.
2.3(f)	Food employees shall clean their hands and exposed portions of their arms:
- ( )	1. Immediately before engaging in food preparation including working with
	exposed food, clean equipment and utensils, and unwrapped single-
	service and single-use articles;
	Service and single use articles,
	2. After touching bare human body parts other than clean hands and clean,
	exposed portions of arms;
	exposed portions of arms,
	2. After using the tailet room:
	3. After using the toilet room;
	4. After earling for an handling contine primals or equation primals.
	4. After caring for or handling service animals or aquatic animals;
	E. After couphing appearing uping a handlershipf or dispeachle tique uping
	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;
	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:	
	•
6. Handwashine	g 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.
	[SANITIZING/CLEANING BUCKET WITH TOWEL STORED IN HANDWASH SINK.]
7. Handwashine	g facilities provided with warm water; soap and acceptable hand-drying method.
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:
o (j)	
	1. Individual, disposable towels;
	1. Matriada, disposable terrolo,
	2. A continuous towel system that supplies the user with a clean towel; or
	2. A continuous tower system that supplies the user with a clean tower, or
	2. A hosted six hand draine device
Addl Notes:	3. A heated-air hand-drying device.  INO PAPER TOWELS IN REAR BATHROOM!
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
A 1 11 A 1 4	soap.
Addi Notes:	[NO SOAP PROVIDED FOR HANDWASHING IN REAR BATHROOM.]
40 D	
	aration 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:	[BOXES OF BACON STORED DIRECLY ON AND ABOVE GREEN PEPPERS AND LETTUCE.]
	cted 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 HOL	DING: 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:	[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 WAS60*F.]
26. Food prope	rly labeled; original container
20. i dod prope	in jubbled, original container

establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common nam of the food, except that containers holding floot that can be readily and unmistakably recognized such yeast need not be identified.  Add Notes: ISOME PLASTIC CONTAINERS AND SQUEEZE TYPE BOTTLES WERE UNLABELED AS TO THEIR CONTENTS.]  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 russ in the shell and whole, raw fruits and vegetables that are intended for huling, peeling, or washing by the consumer before consumption.  Add Notes: MUFFINS ARE UNC OVERED AND NOT PROTECTED FROM CUSTOMER HANDLING OR OTHER CONTAMINATION SUCH AS SINEEZES ON MAIN COUNTER BY REGISTER!  3.3(c)1.wiii Food shall be protected from costs contamination by storing the food in packages, covered containers, or wrappings, except: (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;  (4) Food being cooled; or (5) Shellstock.  Addi Notes: [FLOUR BAGS IN REAR UNCOVERED.]  32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.  The presence of insects, rodents, and other pasts shall be controlled to minimize their presence on the premises by:  1. Routinely inspecting incoming shipments of food and supplies;  2. Routinely inspecting incoming shipments of food and supplies;  3. Using methods, if pasts are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-72(c), (i), and (m); and  4. Eliminating harborage conditions.  Addi Notes: [FLOUR BAGS IN REAR UNCOVERED.]  5. Filling or closing holes and other gaps along floors, wal	Fail Code	Fail Text
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Food on display shall be protected from contamination by the use of packaging; counter, service line, or sallad bar food guards; display cases; or other effective means, except for ruls in the shell and whole, raw furtis and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.  Add Notes: MUFFINS ARE UNCOVERED AND NOT PROTECTED FROM CUSTOMER HANDLING OR OTHER CONTAMINATION SUCH AS SINEEZES ON MAIN COUNTER BY REGISTER].  3.3(c)1.viii Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except: (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.  Add Notes: [FLOUR BAGS IN REAR UNCOVERED.]  32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.  1. Routinely inspecting incoming shipments of food and supplies;  2. 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), (0), and (m); and  4. Eliminating harborage conditions.  Add Notes: [FLES OBSERVED IN ESTABLISHMENT AS THE RESULT OF THE FRONT DOOR BEING PROPPED OPEN.]  6.2(n)1, 2  Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:  1. Filling or closing holes and other gaps along floors, walls and ceilings;  1. Closed, tight-fitting windows, and  11. Solid self-closing, tight-fitting doors;  except for larger structures, such as a porch, and the outer openings from the larger or attached structure	Addl Notes:	[SOME PLASTIC CONTAINERS AND SQUEEZE TYPE BOTTLES WERE UNLABELED AS TO THEIR CONTENTS.]
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42. In use utencile properly stored	Addl Notes:	
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Fail Code	Fail Text
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.
10 11: "	
	agle service items, equipment, linens properly stored, dried and handled.
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:
	1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
1	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).
Addl Notes:	[UTENSILS NOT STORED IN "HANDLE UP" POSITION. PLASTIC CONTAINER (WITHOUT HANDLE) USED TO AS SCOOPER IN REAR FOR FLOUR.]
45 Day	
	ewashing 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.
Addi Notes:	[CHLORINE TEST STRIPS ARE NOT PROVIDED]
46. Plumbing sy	stem properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(h)	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 base high if a base
	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.
Addl Notes:	[AIR GAP NOT PROVIDED AT 3 COMPARTMENT SINK - HOSES ATTACHED TO DETERGENT AND SANITIZER ARE TOO LONG AND PROVIDE POTENTIAL BACK FLOW.]
	entilation; lighting; designated areas used.

Fail Code	Fail Text
6.3(a)	Lighting intensity shall be:
	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):
	i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or
	packaged foods are sold or offered for consumption;
	ii. Inside equipment such as reach-in and under-counter refrigerators; and
	iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage,
	and in toilet rooms; and
	3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or
	equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes:	[LIGHTING IN REAR KITCHEN INSUFFICIENT]
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
A 1 11 N 1 4	that only the face of the bulb is exposed.
Addl Notes:	[LIGHT IN WALK IN BOX UNSHIELDED]

#### 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.

**Insp Date:** 6/20/2018 Business ID: hb000062 **Inspection**: HC001192 Risk Type: 2

**Business: INNERS COTTON CANDY** 

York, PA 17402

56 OAK ST

**Phone:** 717 741 2828

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 4+ Results: Statisfactory

#### Reference:

FACILITY INFORMAT	ION					
Est Trading Name	e: Inners Cotton Candy Da	te: <u>06/20/18</u>	Time	e:		
Owner:	Township: Clinton Twp	Pho	one #:			
Event/Location:	IC Festival '18/ 316 Old Allerton Rd., Clinton	Food Permi	int #:	18-0049	9	
SANITATION REGULA	ATIONS FOR TEMPORARY FOOD CONCESSSIONS		IN	OUT	cos	NA
(IN = In Complaince;	OUT = Not in Compliance; COS = Corrected on Site; NA =	Not Applicable)				
1. Safe water soure	e (public/private) - Quality tested/ Approved water supply ho	ses.	þ			
2. Ice that will be co	onsued obtained from an approved source in closed protected	containers	þ			
3. All foods purchas	sed from an approved commercial source.		þ			
4. Proper hand was	hing facilities provided at the booth.		þ	••		
5. Employees prepa	aring or serving food demonstrate proper hand washing proce	dures.	þ	••		
<ol><li>NO BARE HAND with bare hands.</li></ol>	CONTANCT. Food employees may not contact exposed, rea	ady-to-eat food	þ	••	••	
7. Hair coverings wi	ith hair restraints used. Clothing kept clean.		þ	••		
	oors graded to allow runoff. The food preperation area must but from contaminating the prepared foods.	e covered to	þ			
9. The area around	the concession free of litter, refuse and garbage at all times.		þ	••		
	ed in a liscensed and approved kitchen, no preparation shall be ss other than a food business.	e in a private	þ			
	ed from contamination while being stored, served or displayed DRAGE OF PACKAGED OR UNPACKAGED FOOD IS PROH					þ
be cleaned and	bility to wash and sanitize equipment in place. Food contact sanitized every four hours. A washing and sanitizing station refer immediate use.	surfaces must must be set	þ		••	
13. Thermometers a	available to monitor temperatures of hot and cold foods.			••		þ
	G - (internal temeratures for 15 seconds) Meat, Pork, Eggs and Game animals, 155°F: for ground mea eggs.]	t/fish & injected				þ
15. All potentially ha	azardous foods kept under 41°F or over 135°F.			••		þ
	ntially hazardous food rapidly reheated (within 2 hours) to at lear to service to the public.	ast 165°F for	••	••		þ
17. Prepared foods service to the pu	from a regulated food manufactorer heated to 135°F for 15 seublic.	econds prior to	••	••	••	þ
	pproved sources. All identification tags remain with the shellfi		••	••	••	þ

Fail Notes Summary
No fail notes were selected on this questionnaire.

Insp Date: 6/20/2018 **Business ID: 411 Inspection**: HC001193

Business: IMMACULATE CONCEPTION SCHOOL

316 OLD ALLERTON RD.

ANNANDALE, NJ 08801

Risk Type: 2

**Phone:** 908 735 6334

REHS: B-2225 Daniel Wyckoff Reason: Temp Event 4+

Results: Statisfactory

#### Reference:

FACILITY INFORMATION				
Est Trading Name: Immaculate Conception School Date:06/20/18	Time	e:		
Owner: Township: Clinton Twp	Phone #:			
Event/Location: IC Festival '18/ 316 Old Allerton Rd., Clinton Twp Food	d Permint #:	<u>18-005</u>	3	
SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSSIONS	IN	OUT	cos	N.A
(IN = In Complaince; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable	<del></del>			
Safe water soure (public/private) - Quality tested/ Approved water supply hoses.	þ			
2. Ice that will be consued obtained from an approved source in closed protected containers	þ			
3. All foods purchased from an approved commercial source.	þ			
4. Proper hand washing facilities provided at the booth.	þ			
5. Employees preparing or serving food demonstrate proper hand washing procedures.	þ			
<ol><li>NO BARE HAND CONTANCT. Food employees may not contact exposed, ready-to-eat food with bare hands.</li></ol>	ı þ			
7. Hair coverings with hair restraints used. Clothing kept clean.	þ	• •		
<ol><li>Dirt and gravel floors graded to allow runoff. The food preperation area must be covered to prevent dirt and dust from contaminating the prepared foods.</li></ol>	þ			
9. The area around the concession free of litter, refuse and garbage at all times.	þ	••		
10. All food prepared in a liscensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	þ			
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	þ		••	
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.	þ			
13. Thermometers available to monitor temperatures of hot and cold foods.	þ			
<ol> <li>SAFE COOKING - (internal temeratures for 15 seconds)         [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish &amp; injected meats; pooled eggs.]     </li> </ol>	þ			
15. All potentially hazardous foods kept under 41°F or over 135°F.	þ			
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	þ	••	••	
17. Prepared foods from a regulated food manufactorer heated to 135°F for 15 seconds prior to service to the public.	þ			
18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.	, þ			••

Fail Notes Summary
No fail notes were selected on this questionnaire.

#### 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.