



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: 3/13/2018 **Business ID:** 27
Business: PATRICK MCGAHERAN SCHOOL
78 ALLERTON ROAD

LEBANON, NJ 08833

Inspection: HI000743
Risk Type: 2
Phone: 908 735 5151
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 2 Risk Type Observed 2
FMC Yes Name VICTORIA SKELTON BERGM Type ServSafe Exp Date 08/31/21
Sewage System On Site Water System Non Transient PNCW Lab EUROFINS QC, INC.

Reference # F-06-28.01/12.04 Total Coliform 02/09/18

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		
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p		
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p		
FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT		
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p		
13. Food protected from contamination	p		
14. Food contact surfaces properly cleaned and sanitized	p		
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT		
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		
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 10px; vertical-align: top;"> <i>Fail Notes</i> </td> <td style="padding-left: 10px; vertical-align: top;"> 3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [TURKEY SANDWICH 52°F AND HAM SANDWICH 51°F IN DISPLAY UNIT.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [TURKEY SANDWICH 52°F AND HAM SANDWICH 51°F IN DISPLAY UNIT.]</i>						
<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. [TURKEY SANDWICH 52°F AND HAM SANDWICH 51°F IN DISPLAY UNIT.]</i>							
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p		
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p		
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p		
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p		
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p		
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p		
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p		

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		p
<i>Fail Notes</i>	6.2(n)1, 2			
	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p><i>ii. Closed, tight-fitting windows; and</i></p> <p><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p>[REAR EXIT DOOR - WEATHER STRIPPING ALONG BOTTOM EDGE IS IN DISREPAIR (CAN SEE LIGHT).]</p>			
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
36. Frozen foods maintained completely frozen.	
37. Frozen foods properly thawed.	
38. Plant food for hot holding properly cooked to at least 135°F.	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
47. Sewage and waste water properly disposed.	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
50. Adequate ventilation; lighting; designated areas used.	

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

..

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

..

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[TURKEY SANDWICH 52°F AND HAM SANDWICH 51°F IN DISPLAY UNIT.]</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 EXIT DOOR - WEATHER STRIPPING ALONG BOTTOM EDGE IS IN DISREPAIR (CAN SEE LIGHT).]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 3/15/2018 **Business ID:** 30
Business: ROUND VALLEY SCHOOL
 128 COKESBURY RD.
 LEBANON, NJ 08833

Inspection: HI000745
Risk Type: 2
Phone: 908-236-6341
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>Yes</u> Name <u>RUTH KRYSINSKI</u>	Type <u>NRFSP</u>	Exp Date <u>11/02/20</u>	
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____		
Reference # <u>F-06-3/19</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	p

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.		p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.		p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)		p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.		p
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.		..	p
<i>Fail Notes</i>	3.5(f)1 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F. [HAMBURGER TEMP DURING HOT HOLDING IN OVEN (SET @ 200°F) WAS 131°F]</i>						
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.		p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.		p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.		p

GOOD RETAIL PRACTICES

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.
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
21. HOT HOLDING:	PHFs Hot Held at 135°F or above in appropriate equipment.
3.5(f)1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.
Addl Notes:	<i>[HAMBURGER TEMP DURING HOT HOLDING IN OVEN (SET @ 200°F) WAS 131°F]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

DISHWASHER REPAIR MAN WAS ON SITE TODAY. RE: FINAL RINSE TEMP. - VERIFIED REPAIR AND SATISFACTORY TEMPS. TODAY. EMPLOYEES USE 3 COMPARTMENT SINK WHEN DISHWASHER IS NOT WORKING AND WERE ABLE TO PROPERLY DEMONSTRATE SANITIZING @ 3 COMP SINK TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 3/19/2018 **Business ID:** 295
Business: NORTH HUNTERDON HS CAFETERIA
 1445 RT 31

 ANNANDALE, NJ 08801

Inspection: HI000746
Risk Type: 3
Phone: 908-713-4173
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u> Name <u>RACHEL E SAXTON</u>	Type <u>ServSafe</u>	Exp Date <u>11/06/19</u>	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-06-79/1</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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 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

<i>Fail Notes</i>	<p>2.3(c) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms:</i></p> <ol style="list-style-type: none"> 1. <i>Rinse the hands and exposed portions of the arms under clean, running water;</i> 2. <i>Apply the amount of cleaning compound recommended by the cleaning compound manufacturer to the hands;</i> 3. <i>Rub the hands together vigorously for at least 10 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers;</i> 4. <i>Rinse fingers, hands and arms thoroughly under clean, running warm water; and</i> 5. <i>Immediately following the cleaning procedure, thoroughly dry the fingers, hands and arms using a method specified under N.J.A.C. 8:24-6.7(k).</i> <p>[OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS. REVIEWED IN DETAIL - HANDOUT GIVEN]</p>
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RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
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<i>Fail Notes</i>	6.7(a)	<i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. [HANDWASH STATION IN CAFE B (BY TEACHER LOUNGE) NOT EASILY ACCESSIBLE. HAPHAZARD STORAGE, IN GENERAL, IN THIS AREA (TRAYS, EQUIPMENT, ETC.)]</i>
	6.7(q)	<i>All components of the handwashing facilities shall be kept clean and in good repair. [HANDWASH SINK NEAR DISWASHER CONTINUOUSLY DRIPPING.]</i>

7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p
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<i>Fail Notes</i>	6.7(j)	<i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i> <ol style="list-style-type: none"> <i>1. Individual, disposable towels;</i> <i>2. A continuous towel system that supplies the user with a clean towel; or</i> <i>3. A heated-air hand-drying device. [NO PAPER TOWELS PROVIDED AT HANDWASH STATION NEAR TEACHER LOUNGE.]</i>
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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9. All foods, including ice and water, from approved sources; with proper records.	p
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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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>	3.3(j)	<i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. [SANITIZING OF COUNTERS, CUTTING & FOOD PREP SURFACES, AS PER EMPLOYEES, IS ONLY DONE AT THE END OF THE DAY.]</i>
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14. Food contact surfaces properly cleaned and sanitized	..	p
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<i>Fail Notes</i>	4.6(d)5	<i>Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. [EMPLOYEE STATED THAT SANITIZING IS ONLY DONE AT THE END OF THE DAY.]</i>
	4.7(a)	<i>Equipment food-contact surfaces and utensils shall be sanitized. [RED BUCKET OF QUAT SANITIZER WAS ONLY 50PPM. CONCENTRATIONS FOR FOOD CONTACT SURFACES MUST BE BETWEEN 200-400PPM. NOTE: EMPLOYEES UNFAMILIAR WITH PROPER CONCENTRATION LEVELS (IE HAD TO LOOK ON CONTAINER LABEL).]</i>

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>4.9(k) <i>In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than:</i></p> <p style="margin-left: 20px;">1. <i>For a stationary rack, single temperature machine, 165°F; or</i></p> <p style="margin-left: 20px;">2. <i>For all other machines, 180°F.</i></p> <p><i>[FINAL RINSE TEMPERATURE IS ONLY 120°F.]</i></p>
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PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

- | | | | | | | | |
|-------------------|--|----|----|----|----|----|----|
| <i>Fail Notes</i> | <p>3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.</i></p> <p><i>[PRE-LUNCH -" MATTHEWS" HAM SANDWICH WAS 51°F IN COLD HOLDING. PLASTIC TRAY AND RAISING FOOD UP AWAY FROM THE COLD SOURCE WAS OBSERVED TODAY. CAFE B DELI - CHICKEN SLICES WERE 52°F AND HAM SLICES WERE 60°F.]</i></p> | p | .. | .. | .. | .. | .. |
| | <p>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> | p | .. | .. | .. | .. | .. |
| | <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> | .. | .. | p | .. | .. | .. |
| | <p>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</p> | p | .. | .. | .. | .. | .. |
| | <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> | .. | .. | p | .. | .. | .. |
| | <p>19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours</p> | .. | .. | p | .. | .. | .. |
| | <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> | p | .. | .. | .. | .. | .. |
| | <p>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</p> | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | <p>3.5(f)1 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</i></p> <p><i>[CAFE A - HOT HOLDING UNIT - CHICKEN SANDWICH TEMP. 131°F, CHEESEBURGER TEMP. 100°F, HAMBURGER TEMP. 131°F, SAUSAGE & EGG TEMP. 104°F. 3 LIGHTS OUT INSIDE UNIT AND AIR TEMPERATURE WAS 94°F]</i></p> | .. | .. | .. | p | .. | .. |
| | <p>22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.</p> | .. | .. | .. | p | .. | .. |
| | <p>23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.</p> | .. | .. | .. | p | .. | .. |
| | <p>24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.</p> | .. | .. | .. | p | .. | .. |

RISK-BASED INSPECTION REPORT

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	
26. Food properly labeled; original container		p
<i>Fail Notes</i>	3.2(j) <i>Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. [PLASTIC SQUEEZE BOTTLES OF OIL, DRESSINGS, ETC. UNLABELED.]</i>			
	3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [WHITE BINS IN MAIN STORAGE AREA ARE UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.		p
<i>Fail Notes</i>	3.3(c)1.vi <i>Food shall be protected from cross contamination by storing damaged, spoiled, or recalled food being held in the retail food establishment as specified under N.J.A.C. 8:24-6.4. [SEVERLY DENTED CAN OF REFRIED BEANS STORED AMONGST OTHER CANS. NOTE: EMPLOYEES UNFAMILIAR WITH DENTED CAN POLICY. DENTED CAN (AND OTHER COMPROMISED CONTAINER) PROCEDURES TO BE IMPLIMENTED AND DISCUSSED WITH EMPLOYEES.]</i>			
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p
<i>Fail Notes</i>	4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3. [SOME REFRIGERATED UNITS ARE NOT PROVIDED WITH THERMOMETERS. THERMOMETER INSIDE THE VITAMIN WATER REFRIG. IN CAFE A IS BROKEN.]</i>			
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.	

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	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
<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>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></p> <p style="margin-left: 20px;"><i>i. In a clean, dry location;</i></p> <p style="margin-left: 20px;"><i>ii. Where they are not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 20px;"><i>iii. At least 6 inches above the floor.</i></p> <p>2. <i>Clean equipment and utensils shall be stored:</i></p> <p style="margin-left: 20px;"><i>i. In a self-draining position that allows air drying; and</i></p> <p style="margin-left: 20px;"><i>ii. Covered or inverted.</i></p> <p>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></p> <p>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>[BOXES OF SINGLE SERVICE CONTAINERS STORED DIRECTLY ON THE FLOOR INSIDE THE STORAGE ROOMS.]</i></p> <p>4.11(f) <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> <i>[SOUP SPOONS WERE NOT PRESENTED "HANDLE-UP".]</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.

PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i>	<p>6.6(g) <i>Toilet room doors shall not be left open except during cleaning or maintenance.</i> <i>[DOOR TO BATHROOM WAS PROPED OPEN TODAY.]</i></p> <p>6.7(b) <i>Handwashing facilities shall be constructed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.</i> <i>[NO TRASH RECEPTICLE PROVIDED IN BATHROOM FOR DISPOSAL OF PAPER TOWELS FOR HANDWASHING.]</i></p>			
	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>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p>[FLOORS IN NEED OF CLEANING IN STORAGE ROOMS AND WALK IN REFRIGERATOR.]</p>			
		50. Adequate ventilation; lighting; designated areas used.	p
Fail Notes	6.3(a)	<p><i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p>[LIGHTS OUT INSIDE HOT HOLDING UNIT. LIGHTS OUT IN OVERHEAD FIXTURES IN FOOD STORAGE ROOM. LIGHTS OUT INSIDE HOOD BEHIND DELI IN CAFE A.]</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.	p

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	
2.3(c)	Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: <ol style="list-style-type: none"> 1. Rinse the hands and exposed portions of the arms under clean, running water; 2. Apply the amount of cleaning compound recommended by the cleaning compound manufacturer to the hands; 3. Rub the hands together vigorously for at least 10 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and creating friction on the surfaces of the hands and arms, finger tips, and areas between the fingers; 4. Rinse fingers, hands and arms thoroughly under clean, running warm water; and 5. Immediately following the cleaning procedure, thoroughly dry the fingers, hands and arms using a method specified under N.J.A.C. 8:24-6.7(k).
Addl Notes: <i>[OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS. REVIEWED IN DETAIL - HANDOUT GIVEN]</i>	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(q)	All components of the handwashing facilities shall be kept clean and in good repair.
Addl Notes: <i>[HANDWASH SINK NEAR DISWASHER CONTINUOUSLY DRIPPING.]</i>	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[HANDWASH STATION IN CAFE B (BY TEACHER LOUNGE) NOT EASILY ACCESSIBLE. HAPHAZARD STORAGE, IN GENERAL, IN THIS AREA (TRAYS, EQUIPMENT, ETC.)]</i>	
7. Handwashing 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: <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 PROVIDED AT HANDWASH STATION NEAR TEACHER LOUNGE.]</i>	
13. Food protected from contamination	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes: <i>[SANITIZING OF COUNTERS, CUTTING & FOOD PREP SURFACES, AS PER EMPLOYEES, IS ONLY DONE AT THE END OF THE DAY.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[RED BUCKET OF QUAT SANITIZER WAS ONLY 50PPM. CONCENTRATIONS FOR FOOD CONTACT SURFACES MUST BE BETWEEN 200-400PPM. NOTE: EMPLOYEES UNFAMILIAR WITH PROPER CONCENTRATION LEVELS (IE HAD TO LOOK ON CONTAINER LABEL).]</i>	
4.9(k)	In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than: <ol style="list-style-type: none"> 1. For a stationary rack, single temperature machine, 165°F; or 2. For all other machines, 180°F.
Addl Notes: <i>[FINAL RINSE TEMPERATURE IS ONLY 120°F.]</i>	
4.6(d)5	Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred.
Addl Notes: <i>[EMPLOYEE STATED THAT SANITIZING IS ONLY DONE AT THE END OF THE DAY.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[PRE-LUNCH -" MATTHEWS" HAM SANDWICH WAS 51°F IN COLD HOLDING. PLASTIC TRAY AND RAISING FOOD UP AWAY FROM THE COLD SOURCE WAS OBSERVED TODAY. CAFE B DELI - CHICKEN SLICES WERE 52°F AND HAM SLICES WERE 60°F.]</i>	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.
	Addl Notes: <i>[CAFE A - HOT HOLDING UNIT - CHICKEN SANDWICH TEMP. 131°F, CHEESEBURGER TMEP. 100°F, HAMBURGER TEMP. 131°F, SAUSAGE & EGG TEMP. 104F. 3 LIGHTS OUT INSIDE UNIT AND AIR TEMPERATURE WAS94°F]</i>
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
	Addl Notes: <i>[WHITE BINS IN MAIN STORAGE AREA ARE UNLABELED.]</i>
3.2(j)	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
	Addl Notes: <i>[PLASTIC SQUEEZE BOTTLES OF OIL, DRESSINGS, ETC. UNLABELED.]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(c)1.vi	Food shall be protected from cross contamination by storing damaged, spoiled, or recalled food being held in the retail food establishment as specified under N.J.A.C. 8:24-6.4.
	Addl Notes: <i>[SEVERLY DENTED CAN OF REFRIED BEANS STORED AMONGST OTHER CANS. NOTE: EMPLOYEES UNFAMILIAR WITH DENTED CAN POLICY. DENTED CAN (AND OTHER COMPROMISED CONTAINER) PROCEEDURES TO BE IMPLIMENTED AND DISCUSSED WITH EMPLOYEES.]</i>
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
	Addl Notes: <i>[SOME REFRIGERATED UNITS ARE NOT PROVIDED WITH THERMOMETERS. THERMOMETER INSIDE THE VITAMIN WATER REFRIG. IN CAFE A IS BROKEN.]</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>[SOUP SPOONS WERE NOT PRESENTED "HANDLE-UP".]</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 CONTAINERS STORED DIRECTLY ON THE FLOOR INSIDE THE STORAGE ROOMS.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.7(b)	Handwashing facilities shall be constructed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.
	Addl Notes: <i>[NO TRASH RECEPTICLE PROVIDED IN BATHROOM FOR DISPOSAL OF PAPER TOWELS FOR HANDWASHING.]</i>
6.6(g)	Toilet room doors shall not be left open except during cleaning or maintenance.
	Addl Notes: <i>[DOOR TO BATHROOM WAS PROPED OPEN TODAY.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. <p>Addl Notes: <i>[FLOORS IN NEED OF CLEANING IN STORAGE ROOMS AND WALK IN REFRIGERATOR.]</i></p>
50. Adequate ventilation; lighting; designated areas used.	
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>[LIGHTS OUT INSIDE HOT HOLDING UNIT. LIGHTS OUT IN OVERHEAD FIXTURES IN FOOD STORAGE ROOM. LIGHTS OUT INSIDE HOOD BEHIND DELI IN CAFE A.]</i></p>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NOTE: EMPLOYEES IN CAFE B ARE NOT TO USE BATHROOM AS THEIR HANDWASH STATION.

Footnote 2

Notes:

DISHWASHER CAN NOT BE USED AT THIS TIME. ALL FOOD CONTACT ITEMS USUALLY WASHED IN THE DISHWASHER MUST BE WASHED/RINSED/SANITIZED AT THE 3 COMPARTMENT SINK UNTIL THE DISHWASHER IS REPAIRED. DISCUSSED IN DETAIL TODAY. ALSO, RECOMMEND @ THIS TIME THAT A LOG BE KEPT TO MONITOR DISHWASHER TEMPS. GOING FORWARD.

Footnote 3

Notes:

2018 LICENSE IS NOT AVAILABLE.

RISK-BASED INSPECTION REPORT

Insp Date: 3/20/2018 **Business ID:** 534
Business: CLINTON TWP MIDDLE SCHOOL
 34 GRAYROCK RD.

CLINTON, NJ 08809

Inspection: HI000747
Risk Type: 3
Phone: 908-238-9141
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u> Name <u>JOHANNA YOUNG</u>	Type <u>ServSafe</u>	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-06-60/56</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

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

- 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;*

- 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms;*

- 3. After using the toilet room;*

- 4. After caring for or handling service animals or aquatic animals;*

- 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;*

- 6. After handling soiled equipment or utensils;*

- 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;*

- 8. When switching between working with raw food and working with ready-to-eat food;*

- 9. Before donning gloves for working with foods; and*

- 10. After engaging in other activities that contaminate the hands.*
[2 EMPLOYEES WERE OBSERVED NOT WASHING THEIR HANDS PRIOR TO PUTTING ON GLOVES.]

5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	p

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.		p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.		p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)		p
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
<i>Fail Notes</i>	3.5(f)1	<i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F. [CHEESEBURGER W/BACON TEMPERATURE IN HOT HOLDING UNIT WAS 118°F. CORRECTED ON SITE (COS) - VERIFIED FOOD WAS REHEATED TO >165°F.]</i>					
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.		p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.		p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.		p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	
26. Food properly labeled; original container		p	p	..
<i>Fail Notes</i>	3.2(j)	<i>Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. [ONE SPRAY BOTTLE UNLABELED IN DISHWASHER AREA.]</i>		
27. Food protected from potential contamination during preparation, storage, display.	
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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- | | | | |
|--|----|----|----|
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | .. | .. | .. |
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
--------------------------	-----	-----	--------

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

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
--------------------------------	-----	-----	--------

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

<i>Fail Notes</i>	4.9(h)	<i>A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. [ONE LINE ON THE DISHWASHER IS CONSTANTLY DRIPPING. ALSO, THE RINSE TEMPERATURE ONLY REACHED 178°F TODAY.]</i>
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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. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	<p>Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 3. After using the toilet room; 4. After caring for or handling service animals or aquatic animals; 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 6. After handling soiled equipment or utensils; 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 8. When switching between working with raw food and working with ready-to-eat food; 9. Before donning gloves for working with foods; and 10. After engaging in other activities that contaminate the hands.
Addl Notes: <i>[2 EMPLOYEES WERE OBSERVED NOT WASHING THEIR HANDS PRIOR TO PUTTING ON GLOVES.]</i>	
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	<p>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</p>
Addl Notes: <i>[CHEESEBURGER W/BACON TEMPERATURE IN HOT HOLDING UNIT WAS 118°F. CORRECTED ON SITE (COS) - VERIFIED FOOD WAS REHEATED TO >165°F.]</i>	
26. Food properly labeled; original container	
3.2(j)	<p>Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.</p>
Addl Notes: <i>[ONE SPRAY BOTTLE UNLABELED IN DISHWASHER AREA.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.9(h)	<p>A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.</p>
Addl Notes: <i>[ONE LINE ON THE DISHWASHER IS CONSTANTLY DRIPPING. ALSO, THE RINSE TEMPERATURE ONLY REACHED 178°F TODAY.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SERVSAFE EXPIRED 1/21/18. JOHANNA YOUNG, CAFETERIA MANAGER, IS CURRENTLY SIGNED UP FOR APRIL SESSION.

RISK-BASED INSPECTION REPORT

Insp Date: 3/20/2018 **Business ID:** 31
Business: SPRUCE RUN SCHOOL
 27 BELVIDERE AVENUE
 CLINTON, NJ 08809

Inspection: HI000748
Risk Type: 3
Phone: 908 735 8176
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u> Name _____	Type <u>ServSafe</u>	Exp Date <u>04/22/22</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-06-60/51</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	..	p

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>4.9(k) <i>In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than:</i></p> <p style="margin-left: 20px;">1. <i>For a stationary rack, single temperature machine, 165°F; or</i></p> <p style="margin-left: 20px;">2. <i>For all other machines, 180°F.</i></p> <p><i>[DISHWASHER TEMPERATURE ONLY REACHED 177°F TODAY.]</i></p>
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PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

- | | | | | | | |
|---|----|----|----|----|----|----|
| <p>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> | p | .. | .. | .. | .. | .. |
| <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> | .. | .. | .. | p | .. | .. |
| <p>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</p> | p | .. | .. | .. | .. | .. |
| <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> | .. | .. | p | .. | .. | .. |
| <p>19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours</p> | .. | .. | p | .. | .. | .. |
| <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> | p | .. | .. | .. | .. | .. |
| <p>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</p> | p | .. | .. | .. | .. | .. |
| <p>22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.</p> | .. | .. | .. | p | .. | .. |
| <p>23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.</p> | .. | .. | .. | p | .. | .. |
| <p>24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.</p> | .. | .. | .. | 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

- | | | | |
|--|----|----|----|
| <p>25. Hot and cold water available; adequate pressure.</p> | .. | .. | .. |
| <p>26. Food properly labeled; original container</p> | .. | .. | .. |
| <p>27. Food protected from potential contamination during preparation, storage, display.</p> | .. | .. | .. |
| <p>28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.</p> | .. | .. | .. |
| <p>29. Raw fruits and vegetables washed prior to serving.</p> | .. | .. | .. |
| <p>30. Wiping cloths properly used and stored.</p> | .. | .. | .. |
| <p>31. Toxic substances properly identified, stored and used.</p> | .. | .. | .. |
| <p>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
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
36. Frozen foods maintained completely frozen.	
37. Frozen foods properly thawed.	
38. Plant food for hot holding properly cooked to at least 135°F.	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		p
<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> [WHITE CUTTING BOARD STILL UNCLEAN WITH HEAVY DARKENED CUT MARKS.]</p> <p>4.5(a) <i>Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.</i> [STEAM TABLE IS IN DISREPAIR - LEAKING INTO BUCKET BELOW. ALSO, HOT HOLDING BOX DOOR IS STILL IN DISREPAIR - DOES NOT ALWAYS STAY CLOSED.]</p>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		p	..	p
<i>Fail Notes</i>	<p>4.11(f) <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> [PLASTIC SILVERWARE FOR CHILDREN IN CAFETERIA NOT STORED/PRESENTED IN "HANDLE UP" POSITION.]</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.	
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
47. Sewage and waste water properly disposed.	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
50. Adequate ventilation; lighting; designated areas used.	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.9(k)	In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than: 1. For a stationary rack, single temperature machine, 165°F; or 2. For all other machines, 180°F.
Addl Notes: <i>[DISHWASHER TEMPERATURE ONLY REACHED 177°F TODAY.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.
Addl Notes: <i>[STEAM TABLE IS IN DISREPAIR - LEAKING INTO BUCKET BELOW. ALSO, HOT HOLDING BOX DOOR IS STILL IN DISREPAIR - DOES NOT ALWAYS STAY CLOSED.]</i>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[WHITE CUTTING BOARD STILL UNCLEAN WITH HEAVY DARKENED CUT MARKS.]</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 FOR CHILDREN IN CAFETERIA NOT STORED/PRESENTED IN "HANDLE UP" POSITION.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 3/20/2018 **Business ID:** 206
Business: NATALE'S ITALIAN RESTAURANT
 RT 31 SOUTH AND 56 PAYNE RD
 LEBANON, NJ 08833

Inspection: HI000749
Risk Type: 2
Phone: 908 735-4455
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-89/8.0C</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p	p	..
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. [HANDWASH STATION IN KITCHEN IS NOT EASILY ACCESSIBLE DUE TO TABLE.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	p	..
<i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HAND SOAP AT HANDWASH STATION IN KITCHEN]</i>						

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i></p> <p style="margin-left: 20px;">1. <i>Individual, disposable towels;</i></p> <p style="margin-left: 20px;">2. <i>A continuous towel system that supplies the user with a clean towel; or</i></p> <p style="margin-left: 20px;">3. <i>A heated-air hand-drying device.</i></p> <p><i>[NO PAPER TOWELS PROVIDED AT HANDWASH STATION IN KITCHEN.]</i></p>
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p
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FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

9. All foods, including ice and water, from approved sources; with proper records.	p
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p
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
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	..	p	p	..

<i>Fail Notes</i>	<p>3.3(c)1iii <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</i> <i>[SANITIZING NOT BEING PERFORMED. COS]</i></p> <p>4.6(a) <i>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</i> <i>[SHELVING THROUGHOUT UNCLEAN TO SIGHT AND TOUCH AND/OR IS IN DISREPAIR.]</i></p> <p>4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized.</i> <i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL AND MEASURED TODAY. HANDOUT GIVEN.]</i></p> <p>4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> <i>[SANITIZING NOT BEING PERFORMED.]</i></p>
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RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes	<p>4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p>1. <i>Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i></p> <p>2. <i>Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i></p> <p>3. <i>Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i></p> <p style="margin-left: 20px;"><i>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i></p> <p style="margin-left: 20px;"><i>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i></p> <p style="margin-left: 20px;"><i>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="margin-left: 20px;"><i>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</i></p> <p><i>[NO SANITIZING BEING PERFORMED. REVIEWED IN DETAIL AND MEASURED TODAY. HANDOUT GIVEN.]</i></p>
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PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

RISK-BASED INSPECTION REPORT

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.
26. Food properly labeled; original container	p
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px 10px;"> <div style="width: 10%; font-weight: bold; padding-right: 5px;">Fail Notes</div> <div style="padding: 5px;"> 3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEESE BOTTLES AND OTHER CONTAINERS UNLABELED.]</i> </div> </div>			
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)	p
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px 10px;"> <div style="width: 10%; font-weight: bold; padding-right: 5px;">Fail Notes</div> <div style="padding: 5px;"> 4.2(c)2 <i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. [NO THIN/PROBE TYPE THERMOMETER PROVIDED TO ASSURE PROPER COOKING TEMPERATURES. DISCUSSED IN DETAIL AND TEMPERATURE HANDOUT GIVEN TODAY.]</i> </div> </div>			
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS	OUT COS REPEAT
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Fail Notes	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p><i>[WALL/AREA AROUND NEW FRIGIDAIRE FREEZER IN DISREPAIR. FOOD STORAGE NOOK BY REAR DOOR UNFINISHED AND IN DISREPAIR. FREEZER IN FOOD STORAGE NOOK HAS HEAVY BUILD UP OF ICE AND DOOR IS BROKEN. RAW WOOD SHELVING THROUGHOUT IS VISIBLY UNCLEAN AND UNCLEANABLE. REAR SCREEN RAW WOOD DOOR IS UNSEALED/UNCLEANABLE. MAIN DOOR INTO KITCHEN FROM THE FRONT AREA IS VISIBLY UNCLEAN. NO STOPPER PROVIDED AT 3 COMPARTMENT SINK.]</i></p>
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41. Equipment temperature measuring devices provided (refrigeration units, etc).

..

42. In-use utensils properly stored.

p

Fail Notes	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"> <i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> <i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> <i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> <i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> <i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> <i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</i> <p><i>[ICE SCOOPER FOR BIG ICE MACHINE IS BROKEN AND VISIBLY UNCLEAN.]</i></p>
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43. Utensils, single service items, equipment, linens properly stored, dried and handled.

..

44. Food and non-food contact surfaces properly constructed, cleanable, used.

p

Fail Notes	4.5(f)	<p><i>The following applies to the use of single-service and single-use articles:</i></p> <ol style="list-style-type: none"> <i>1. Single-service and single-use articles may not be reused; and</i> <i>2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.</i> <p><i>[PLASTIC SILVERWARE NOT STORED/PRESENTED TO CUSTOMER (UP FRONT) IN THE "HANDLE UP" POSITION.]</i></p>
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45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

p

Fail Notes	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>[NO TEST STRIPS PROVIDED. REVIEWED IN DETAIL - SEE NOTES.]</i></p>
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PHYSICAL FACILITIES	OUT COS REPEAT
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[VARIOUS AREAS OF KITCHEN IN DISREPAIR. SOME SURFACES ARE RAW WOOD WHICH IS AB SORBENT AND NOT EASY TO CLEAN.]</i></p>			
	50. Adequate ventilation; lighting; designated areas used.	p
<i>Fail Notes</i>	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p><i>[SOME OVERHEAD LIGHTBULBS OUT IN KITCHEN AND FRONT AREA.]</i></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.	p
<i>Fail Notes</i>	<p>6.7(m) <i>A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.</i></p> <p><i>[NO HANDWASH SIGN IN KITCHEN OR IN MEN'S BATHROOM. PLACARDS IN BOTH ENGLISH AND SPANISH GIVEN TODAY.]</i></p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes | 8.13(a) *The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.*

[PREVIOUS INSPECTION PLACARD WAS NOT POSTED.]

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes:	<i>[HANDWASH STATION IN KITCHEN IS NOT EASILY ACCESSIBLE DUE TO TABLE.]</i>
7. Handwashing 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: <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 PROVIDED AT HANDWASH STATION IN KITCHEN.]</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 HAND SOAP AT HANDWASH STATION IN KITCHEN]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL AND MEASURED TODAY. HANDOUT GIVEN.]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes:	<i>[SANITIZING NOT BEING PERFORMED.]</i>
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <ol style="list-style-type: none"> 1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g); 2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: <ol style="list-style-type: none"> i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.
Addl Notes:	<i>[NO SANITIZING BEING PERFORMED. REVIEWED IN DETAIL AND MEASURED TODAY. HANDOUT GIVEN.]</i>
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Addl Notes:	<i>[SHELVING THROUGHOUT UNCLEAN TO SIGHT AND TOUCH AND/OR IS IN DISREPAIR.]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes:	<i>[SANITIZING NOT BEING PERFORMED. COS]</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>[SQUEESE BOTTLES AND OTHER CONTAINERS UNLABELED.]</i>
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Addl Notes:	<i>[NO THIN/PROBE TYPE THERMOMETER PROVIDED TO ASSURE PROPER COOKING TEMPERATURES. DISCUSSED IN DETAIL AND TEMPERATURE HANDOUT GIVEN TODAY.]</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.

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
Addl Notes:	<i>[WALL/AREA AROUND NEW FRIGIDAIRE FREEZER IN DISREPAIR. FOOD STORAGE NOOK BY REAR DOOR UNFINISHED AND IN DISREPAIR. FREEZER IN FOOD STORAGE NOOK HAS HEAVY BUILD UP OF ICE AND DOOR IS BROKEN. RAW WOOD SHELIVING THROUGHOUT IS VISIBLY UNCLEAN AND UNCLEANABLE. REAR SCREEN RAW WOOD DOOR IS UNSEALED/UNCLEANABLE. MAIN DOOR INTO KITCHEN FROM THE FRONT AREA IS VISIBLY UNCLEAN. NO STOPPER PROVIDED AT 3 COMPARTMENT SINK.]</i>
42. In-use utensils properly stored.	
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.
Addl Notes:	<i>[ICE SCOOPER FOR BIG ICE MACHINE IS BROKEN AND VISIBLY UNCLEAN.]</i>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.5(f)	<p>The following applies to the use of single-service and single-use articles:</p> <ol style="list-style-type: none"> 1. Single-service and single-use articles may not be reused; and 2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.
Addl Notes:	<i>[PLASTIC SILVERWARE NOT STORED/PRESENTED TO CUSTOMER (UP FRONT) IN THE "HANDLE UP" POSITION.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes:	<i>[NO TEST STRIPS PROVIDED. REVIEWED IN DETAIL - SEE NOTES.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[VARIOUS AREAS OF KITCHEN IN DISREPAIR. SOME SURFACES ARE RAW WOOD WHICH IS ABSORBENT AND NOT EASY TO CLEAN.]</i>
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.
Addl Notes: <i>[SOME OVERHEAD LIGHTBULBS OUT IN KITCHEN AND FRONT AREA.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
Addl Notes: <i>[PREVIOUS INSPECTION PLACARD WAS NOT POSTED.]</i>	
6.7(m)	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
Addl Notes: <i>[NO HANDWASH SIGN IN KITCHEN OR IN MEN'S BATHROOM. PLACARDS IN BOTH ENGLISH AND SPANISH GIVEN TODAY.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ONLY USE FROZEN CLAMS.... NEVER FRESH.

Footnote 2

Notes:

PIZZA IS PREPARED AT 11AM - UNUSED/UNEATEN PIZZA IS DISCARDED AT 3PM. NEW PIZZA IS MADE AGAIN AT THAT TIME.

Footnote 3

Notes:

3 COMPARTMENT SINK:

1ST COMPARTMENT SINK WASH WITH WARM SOAPY WATER

2ND COMPARTMENT SINK RINSE WITH RUNNING WATER

3RD COMPARTMENT - FILL 1/2 FULL WITH WARM WATER AND 3 CAPFULS OF BLEACH (100PPM CHLORINE)

WHITE SANITIZING BUCKET:

1/2 CAPFULL OF BLEACH YIELDED 100PPM CHLORINE

REMEMBER TO ALWAYS KEEP WIPING CLOTH INSIDE THE SOLUTION.

TEST STRIPS TO BE PROVIDED. SOME WERE GIVEN OUT TODAY. DISCUSSED/DEMONSTRATED IN DETAIL AND HANDOUTS GIVEN.

Footnote 4

Notes:

RETAIL FOOD LICENSE EXPIRED DECEMBER 2017

RISK-BASED INSPECTION REPORT

Insp Date: 3/23/2018 **Business ID:** hc000030
Business: LUCKY FORTUNE, LLC
 56 Payne Rd., #5
 Lebanon, NJ 08833

Inspection: HD000111
Risk Type: 3
Phone: 908 735 6060
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>QI ZANG LIN</u>	Type <u>ServSafe</u> Exp Date <u>06/30/20</u>
Sewage System <u>On-site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-89/8.0B</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.</i> <i>[EMPLOYEE BATHROOM SINK COMPLETELY BLOCKED AND OBVIOUSLY NOT USED. HANDWASH STATION BY 3 COMPARTMENT SINK FAUCET HANDLES MISSING AND IS NOT PROVIDED WITH HANDSOAP. HANDWASH STATION BY STEAM TABLE IS IN DISREPAIR/PULLING AWAY FROM WALL AND IS DOES NOT HAVE HOT WATER.]</i>						
6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use.</i> <i>[EMPLOYEE BATHROOM SINK IS INACCESSIBLE.]</i>						
6.7(q) <i>All components of the handwashing facilities shall be kept clean and in good repair.</i> <i>[HANDWASH STATIONS IN KITCHEN (2) ARE MISSING HANDLES, NOT PROVIDED WITH HOT WATER AND ONE IS PULLING AWAY FROM THE WALL.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

- Fail Notes* | 6.7(e) *A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
[ONE HANDSINK IN KITCHEN WITHOUT HOT WATER.]*
- 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.
[NO HANDSOAP AT HAND SINK BY 3 COMPARTMENT SINK.]*

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
- Fail Notes* | 3.3(j) *Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
[SANITIZING IS NOT BEING PERFORMED. CARDBOARD BOXES AND GROCERY BAGS ARE BEING RE-USED THROUGHOUT TO STORE FOOD & FOOD CONTACT ITEMS AS WELL AS LINE SHELVING IN KITCHEN AND IN WALK IN BOX.]*
14. Food contact surfaces properly cleaned and sanitized .. p

- Fail Notes* | 3.3(c)1iii *Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
[SANITIZING IS NOT BEING PERFORMED ON FOOD CONTACT SURFACES.]*
- 4.6(a) *Equipment food-contact surfaces and utensils shall be clean to sight and touch.
[MANY SHELVES IN NEED OF CLEANING.]*
- 4.6(n) *Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.
[LARGE MIXING BOWL/MIXER VISIBLY UNCLEAN]*
- 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized.
[SANITIZING NOT BEING PERFORMED]*
- 4.7(b) *Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
[SANITIZING NOT BEING PERFORMED]*

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.

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS			IN	OUT	N.O.	N/A	COS	REPEAT
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.			p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)			..	p
<i>Fail Notes</i>	3.5(f)2	<i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [REFRIGERATOR ACROSS FROM STEAM TABLE IS 48°F]</i>						
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.			p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours			p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.			p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.			p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.			p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.			p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.			p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.		
26. Food properly labeled; original container				p	..
<i>Fail Notes</i>	3.3(d)	<i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [MANY CONTAINERS THROUGHOUT KITCHEN ARE UNLABELED]</i>			
27. Food protected from potential contamination during preparation, storage, display.				p	..

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

Fail Notes	<p>3.3(c)1.viii Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</p> <p>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</p> <p>(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;</p> <p>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</p> <p>(4) Food being cooled; or</p> <p>(5) Shellstock. [LARGE BAGS AND CONTAINERS OF FLOUR, SUGAR, SALT, ETC., UNCOVERED AND NOT PROVIDED WITH PROPER SCOOPING DEVICES WITH HANDLES.]</p> <p>3.3(q) Food storage requirements include the following:</p> <p>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</p> <p>i. In a clean, dry location;</p> <p>ii. Where it is not exposed to splash, dust, or other contamination; and</p> <p>iii. At least six inches above the floor.</p> <p>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</p> <p>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture. [SOME FOOD STORED DIRECTLY ON THE FLOOR IN KITCHEN.]</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.	p
Fail Notes	<p>3.3(m)4 Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil. [FOOD CONTACT SURFACES ARE NOT BEING SANITIZED. OBSERVED THE "CLEANING" OF A COUNTER AFTER CUTTING RAW CHICKEN, BUT NOT SANITIZING.]</p>			
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p
Fail Notes	<p>6.2(n)1, 2 Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <p>i. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p>ii. Closed, tight-fitting windows; and</p> <p>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. [BOTH REAR EXIT DOORS ARE NO LONGER TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</p>			

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated. p

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| <i>Fail Notes</i> | <p>4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
[NO VISIBLE THERMOMETER IN SOME REFRIGERATED UNITS.]</i></p> <p>4.2(c)3 <i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
[NO STEM TYPE THERMOMETER PROVIDED TO CHECK INTERNAL FOOD TEMPERATURES OF HOT AND COLD FOODS.]</i></p> |
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35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

36. Frozen foods maintained completely frozen.

37. Frozen foods properly thawed. p

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| <i>Fail Notes</i> | <p>3.5(c) <i>Frozen food shall be thawed:</i></p> <p style="padding-left: 20px;">1. <i>Under refrigeration that maintains the food at refrigeration temperatures;</i></p> <p style="padding-left: 20px;">2. <i>Completely submerged under running water:</i></p> <p style="padding-left: 40px;">i. <i>At a water temperature of 70°F or below;</i></p> <p style="padding-left: 40px;">ii. <i>With sufficient water velocity to agitate and float off loose particles in an overflow; and</i></p> <p style="padding-left: 40px;">iii. <i>For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:</i></p> <p style="padding-left: 60px;">(1) <i>The time the food is exposed to the running water and the time needed for preparation for cooking; or</i></p> <p style="padding-left: 60px;">(2) <i>The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></p> <p style="padding-left: 20px;">3. <i>As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</i></p> <p style="padding-left: 20px;">4. <i>Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.
[CHICKEN, PORK AND SHRIMP ALL WERE BEING THAWED IN WATER AT ROOM TEMPERATURE (NO RUNNING WATER).]</i></p> |
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38. Plant food for hot holding properly cooked to at least 135°F.

39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

40. Materials, construction, repair, design, capacity, location, installation, maintenance. p

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| <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.
[SOME RAW WOOD/UNFINISHED SHELVEING USED TO STORE FOOD ITEMS.]</i></p> |
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41. Equipment temperature measuring devices provided (refrigeration units, etc). p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.2(c)5	<p><i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</i> <i>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS. ALSO, NO STEM TYPE THERMOMETER BEING USED TO CHECK INTERNAL TEMPERATURE OF FOOD.]</i></p>
		42. In-use utensils properly stored.
		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> <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> <i>[VARIOUS BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR.]</i></p>			
		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> <i>[BOTH PLASTIC CONTAINERS AND PLASTIC SPOONS IMPROPERLY USED AS SCOOPING DEVICES IN THE FLOUR, SALT, SUGAR, ETC.]</i></p>			
		44. Food and non-food contact surfaces properly constructed, cleanable, used.	p
<i>Fail Notes</i>	4.5(f)	<p><i>The following applies to the use of single-service and single-use articles:</i></p> <p><i>1. Single-service and single-use articles may not be reused; and</i></p> <p><i>2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.</i> <i>[MANY CARDBOARD BOXES BEING RE-USED TO STORE FOOD, FOOD CONTACT ITEMS AND TO LINE SHEVING AND FLOOR. ALSO, PLASTIC GROCERY BAGS ARE BEING REUSED TO COVER FOOD IN BOTH REFRIGERATOR AND FREEZER.]</i></p>			
		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>[NO TEST STRIPS AVAILABLE.]</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(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair. [HANDWASH SINKS ARE IN DISREPAIR. CONDENSATION DRAIN LINE IN WALK IN BOX EMPTIES INTO OPEN CONTAINER.]</i></p>			
	47. Sewage and waste water properly disposed.	p
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i>	<p>6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [CUSTOMER MEN'S ROOM SELF CLOSING DEVICE IS IN DISREPAIR.]</i></p> <p>6.6(h) <i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair. [EMPLOYEE BATHROOM - SINK IS COMPLETELY BLOCKED, TOILET UNCLEAN, TP DISPENSER MISSING, FLOOR AND LIGHT SWITCH UNCLEAN AND THER IS EVIDENCE OF A ROOF LEAK (DISCOLORED CEILING TILES).]</i></p>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;"><i>2. In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. [FLOOR IS SEVERLY PITTED IN REAR OF KITCHEN BY REAR DOOR.]</i></p>			
	50. Adequate ventilation; lighting; designated areas used.	p
<i>Fail Notes</i>	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p style="margin-left: 20px;"><i>1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p style="margin-left: 20px;"><i>2. 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;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 40px;"><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p style="margin-left: 20px;"><i>3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. [MANY OVERHEAD LIGHT BULBS WERE OUT IN CEILING FIXTURES.]</i></p>			
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
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>[EMPLOYEE BATHROOM SINK IS INACCESSIBLE.]</i>
6.7(q)	All components of the handwashing facilities shall be kept clean and in good repair.
Addl Notes:	<i>[HANDWASH STATIONS IN KITCHEN (2) ARE MISSING HANDLES, NOT PROVIDED WITH HOT WATER AND ONE IS PULLING AWAY FROM THE WALL.]</i>
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes:	<i>[EMPLOYEE BATHROOM SINK COMPLETELY BLOCKED AND OBVIOUSLY NOT USED. HANDWASH STATION BY 3 COMPARTMENT SINK FAUCET HANDLES MISSING AND IS NOT PROVIDED WITH HANDSOAP. HANDWASH STATION BY STEAM TABLE IS IN DISREPAIR/PULLING AWAY FROM WALL AND IS DOES NOT HAVE HOT WATER.]</i>
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes:	<i>[ONE HANDSINK IN KITCHEN WITHOUT HOT WATER.]</i>
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes:	<i>[NO HANDSOAP AT HAND SINK BY 3 COMPARTMENT SINK.]</i>
13. Food protected from contamination	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes:	<i>[SANITIZING IS NOT BEING PERFORMED. CARDBOARD BOXES AND GROCERY BAGS ARE BEING RE-USED THROUGHOUT TO STORE FOOD & FOOD CONTACT ITEMS AS WELL AS LINE SHELVING IN KITCHEN AND IN WALK IN BOX.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[SANITIZING NOT BEING PERFORMED]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes:	<i>[SANITIZING NOT BEING PERFORMED]</i>
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Addl Notes:	<i>[MANY SHELVES IN NEED OF CLEANING.]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes:	<i>[SANITIZING IS NOT BEING PERFORMED ON FOOD CONTACT SURFACES.]</i>
4.6(n)	Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.
Addl Notes:	<i>[LARGE MIXING BOWL/MIXER VISIBLY UNCLEAN]</i>
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes:	<i>[REFIGERATOR ACROSS FROM STEAM TABLE IS 48°F]</i>
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes:	<i>[MANY CONTAINERS THROUGHOUT KITCHEN ARE UNLABELED]</i>
27. Food protected from potential contamination during preparation, storage, display.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(c)1.viii	<p>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</p> <p>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</p> <p>(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;</p> <p>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</p> <p>(4) Food being cooled; or</p> <p>(5) Shellstock.</p>
Addl Notes:	<i>[LARGE BAGS AND CONTAINERS OF FLOUR, SUGAR, SALT, ETC., UNCOVERED AND NOT PROVIDED WITH PROPER SCOOPING DEVICES WITH HANDLES.]</i>
3.3(q)	<p>Food storage requirements include the following:</p> <p>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</p> <p>i. In a clean, dry location;</p> <p>ii. Where it is not exposed to splash, dust, or other contamination; and</p> <p>iii. At least six inches above the floor.</p> <p>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</p> <p>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</p>
Addl Notes:	<i>[SOME FOOD STORED DIRECTLY ON THE FLOOR IN KITCHEN.]</i>
30. Wiping cloths properly used and stored.	
3.3(m)4	Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.
Addl Notes:	<i>[FOOD CONTACT SURFACES ARE NOT BEING SANITIZED. OBSERVED THE "CLEANING" OF A COUNTER AFTER CUTTING RAW CHICKEN, BUT NOT SANITIZING.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	<p>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <p>i. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p>ii. Closed, tight-fitting windows; and</p> <p>iii. Solid self-closing, tight-fitting doors;</p> <p>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.</p>
Addl Notes:	<i>[BOTH REAR EXIT DOORS ARE NO LONGER TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</i>
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes:	<i>[NO VISIBLE THERMOMETER IN SOME REFRIGERATED UNITS.]</i>
4.2(c)3	Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
Addl Notes:	<i>[NO STEM TYPE THERMOMETER PROVIDED TO CHECK INTERNAL FOOD TEMPERATURES OF HOT AND COLD FOODS.]</i>
37. Frozen foods properly thawed.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.5(c)	<p>Frozen food shall be thawed:</p> <ol style="list-style-type: none"> 1. Under refrigeration that maintains the food at refrigeration temperatures; 2. Completely submerged under running water: <ol style="list-style-type: none"> i. At a water temperature of 70°F or below; ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including: <ol style="list-style-type: none"> (1) The time the food is exposed to the running water and the time needed for preparation for cooking; or (2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures; 3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or 4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. <p>Addl Notes: <i>[CHICKEN, PORK AND SHRIMP ALL WERE BEING THAWED IN WATER AT ROOM TEMPERATURE (NO RUNNING WATER).]</i></p>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	<p>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.</p> <p>Addl Notes: <i>[SOME RAW WOOD/UNFINISHED SHELVEING USED TO STORE FOOD ITEMS.]</i></p>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)5	<p>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</p> <p>Addl Notes: <i>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS. ALSO, NO STEM TYPE THERMOMETER BEING USED TO CHECK INTERNAL TEMPERATURE OF FOOD.]</i></p>
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	<p>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.</p> <p>Addl Notes: <i>[BOTH PLASTIC CONTAINERS AND PLASTIC SPOONS IMPROPERLY USED AS SCOOPING DEVICES IN THE FLOUR, SALT, SUGAR, ETC.]</i></p>
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>[VARIOUS BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR.]</i></p>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.5(f)	The following applies to the use of single-service and single-use articles: <ol style="list-style-type: none"> 1. Single-service and single-use articles may not be reused; and 2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.
Addl Notes:	<i>[MANY CARDBOARD BOXES BEING RE-USED TO STORE FOOD, FOOD CONTACT ITEMS AND TO LINE SHEVING AND FLOOR. ALSO, PLASTIC GROCERY BAGS ARE BEING REUSED TO COVER FOOD IN BOTH REFRIGERATOR AND FREEZER.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes:	<i>[NO TEST STRIPS AVAILABLE.]</i>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.
Addl Notes:	<i>[HANDWASH SINKS ARE IN DISREPAIR. CONDENSATION DRAIN LINE IN WALK IN BOX EMPTIES INTO OPEN CONTAINER.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.
Addl Notes:	<i>[EMPLOYEE BATHROOM - SINK IS COMPLETELY BLOCKED, TOILET UNCLEAN, TP DISPENSER MISSING, FLOOR AND LIGHT SWITCH UNCLEAN AND THER IS EVIDENCE OF A ROOF LEAK (DISCOLORED CEILING TILES).]</i>
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[CUSTOMER MEN'S ROOM SELF CLOSING DEVICE IS IN DISREPAIR.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[FLOOR IS SEVERLY PITTED IN REAR OF KITCHEN BY REAR DOOR.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes:	<i>[MANY OVERHEAD LIGHT BULBS WERE OUT IN CEILING FIXTURES.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALTHOUGH OWNER QI ZANG LIN IS SERVSAFE CERTIFIED, MANY IMPORTANT FOOD HANDLING PROCEEDURES ARE NOT BEING PERFORMED TODAY (SUCH AS HANDWASHING, SANITIZING, PROPER THAWING, ETC)

RISK-BASED INSPECTION REPORT

Insp Date: 3/26/2018 **Business ID:** 411
Business: IMMACULATE CONCEPTION SCHOOL
 316 OLD ALLERTON RD.

 ANNANDALE, NJ 08801

Inspection: HD000112
Risk Type: 2
Phone: 908 735 6334
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-06-30/35</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.

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

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	p

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
	IN	OUT	N.O.	N/A	COS	REPEAT

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36.	Frozen foods maintained completely frozen.
37.	Frozen foods properly thawed.
38.	Plant food for hot holding properly cooked to at least 135°F.
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
42.	In-use utensils properly stored.
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47.	Sewage and waste water properly disposed.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p	..	p
<i>Fail Notes</i>	<p>6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i></p> <p>[NO COVER PROVIDED FOR TRASH CAN IN BATHROOM. REPEAT.]</p>			
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
50.	Adequate ventilation; lighting; designated areas used.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes: <i>[NO VISIBLE THERMOMETER INSIDE DELFIELD REFRIGERATOR (TEMP. IS SATISFACTORY)]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
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Addl Notes: <i>[NO COVER PROVIDED FOR TRASH CAN IN BATHROOM. REPEAT.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NO RAW FOOD PRODUCT ARE COOKED HERE. EVERYTHING IS PRE-COOKED.