



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: 5/17/2018 **Business ID:** 426
Business: DUNKIN DONUTS/BASKIN ROBINS
186 CENTER ST

Clinton, NJ 08809

Inspection: HI000776
Risk Type: 2
Phone: 908 713 1212
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 2 Risk Type Observed 2
FMC Yes Name KORINA ROSE BACOLOD Type ServSafe Exp Date 02/10/20
Sewage System Public Water System Public Lab _____
Sewer _____
Reference # F-06-76/1 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.</i> <i>[HANDWASH STATION BY 3 COMPARTMENT SINK WAS INACCESSIBLE AT THE TIME OF INSPECTION. COS.]</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

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

Ⓟ " " " " "

FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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

Ⓟ " " " " "

10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

" " " Ⓟ " "

11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

" " Ⓟ " " "

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided

" " " Ⓟ " "

13. Food protected from contamination

Ⓟ " " " " "

14. Food contact surfaces properly cleaned and sanitized

" Ⓟ " " " "

Fail Notes

4.6(o) *Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent sanitizer solution by using one of the following procedures:*

1. *Use of a distinct, separate water rinse after washing and before sanitizing if using the following:*
 - i. *A three-compartment sink;*
 - ii. *Alternative manual warewashing equipment equivalent to a three-compartment sink as specified in N.J.A.C. 8:24-4.8(a)3; or*
 - iii. *A three-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment;*
2. *Use of a detergent-sanitizer as specified under N.J.A.C. 8:24-4.8(m) if using the following:*
 - i. *Alternative warewashing equipment as specified in N.J.A.C. 8:24-4.8(a)3 that is approved for use with a detergent-sanitizer; or*
 - ii. *A warewashing system for CIP equipment;*
3. *Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two-compartment sink operation;*
4. *If using a warewashing machine that does not recycle the sanitizing solution as specified under 5 below, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:*
 - i. *Integrated in the application of the sanitizing solution; and*
 - ii. *Wasted immediately after each application; or*
5. *If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution. [COMET/SPIC AND SPAN CLEANER BEING USED TO CLEAN FOOD CONTACT SURFACES. AS PER DIRECTIONS ON LABEL, THE AREA THEN NEEDS TO BE CLEANED, RINSED AND SANITIZED. IT IS RECOMMENDED TO NOT USE THIS PRODUCT ON FOOD CONTACT SURFACES AND ONLY WASH RINSE AND SANITIZE.]*

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
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.	p
<i>Fail Notes</i> 7.2(f) <i>Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in Federal regulations. [COMET/SPIC AND SPAN, IF YOU CONTINUE TO USE, MUST BE USED AS PER THE MANUFACTURERS INSTRUCTIONS ON THE LABEL.]</i>			
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.

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
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).		p
<i>Fail Notes</i>	<p>4.2(c)8 <i>In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.</i> <i>[SOME THERMOMETERS WERE FOUND TO BE MISSING, ONE THERMOMETER WAS INACCURATE. NOTE: ALL FOOD TEMPERATURES WERE SATISFACTORY.]</i></p>			
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.		p
<i>Fail Notes</i>	<p>5.2(c) <i>All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.</i> <i>[ALL FAUCETS IN KITCHEN AND MAIN COUNTER AREA WERE DRIPPING/LEAKING. ALSO, HEAVY BUILD-UP OF CALCIUM (?) WAS OBSERVED ON AND AROUND FAUCET AT 3 COMPARTMENT SINK.]</i></p>			
47. Sewage and waste water properly disposed.	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		p
<i>Fail Notes</i>	<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> <i>[COVERED TRASH RECEPTICLE MISSING IN LADIES ROOM.]</i></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.		p
<i>Fail Notes</i>	<p>5.5(e) <i>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.</i> <i>[BAGS OF TRASH OBSERVED ON SIDEWALK OUTSIDE REAR EXIT.]</i></p> <p>5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;">1. <i>Inside the retail food establishment if the receptacles and units:</i> <i>i. Contain food residue and are not in continuous use; or</i> <i>ii. After they are filled; and</i></p> <p style="margin-left: 20px;">2. <i>With tight-fitting lids or doors if kept outside the retail food establishment.</i> <i>[SIDE OPENINGS OF DUMPSTER OPEN.]</i></p>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously 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 BY 3 COMPARTMENT SINK WAS INACCESSIBLE AT THE TIME OF INSPECTION. COS.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.6(o)	Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent sanitizer solution by using one of the following procedures: <ul style="list-style-type: none"> 1. Use of a distinct, separate water rinse after washing and before sanitizing if using the following: <ul style="list-style-type: none"> i. A three-compartment sink; ii. Alternative manual warewashing equipment equivalent to a three-compartment sink as specified in N.J.A.C. 8:24-4.8(a)3; or iii. A three-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment; 2. Use of a detergent-sanitizer as specified under N.J.A.C. 8:24-4.8(m) if using the following: <ul style="list-style-type: none"> i. Alternative warewashing equipment as specified in N.J.A.C. 8:24-4.8(a)3 that is approved for use with a detergent-sanitizer; or ii. A warewashing system for CIP equipment; 3. Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two-compartment sink operation; 4. If using a warewashing machine that does not recycle the sanitizing solution as specified under 5 below, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is: <ul style="list-style-type: none"> i. Integrated in the application of the sanitizing solution; and ii. Wasted immediately after each application; or 5. If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.
Addl Notes:	<i>[COMET/SPIC AND SPAN CLEANER BEING USED TO CLEAN FOOD CONTACT SURFACES. AS PER DIRECTIONS ON LABEL, THE AREA THEN NEEDS TO BE CLEANED, RINSED AND SANITIZED. IT IS RECOMMENDED TO NOT USE THIS PRODUCT ON FOOD CONTACT SURFACES AND ONLY WASH RINSE AND SANITIZE.]</i>
31. Toxic substances properly identified, stored and used.	
7.2(f)	Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in Federal regulations.
Addl Notes:	<i>[COMET/SPIC AND SPAN, IF YOU CONTINUE TO USE, MUST BE USED AS PER THE MANUFACTURERS INSTRUCTIONS ON THE LABEL.]</i>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)8	In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
Addl Notes:	<i>[SOME THERMOMETERS WERE FOUND TO BE MISSING, ONE THERMOMETER WAS INACCURATE. NOTE: ALL FOOD TEMPERATURES WERE SATISFACTORY.]</i>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.
Addl Notes:	<i>[ALL FAUCETS IN KITCHEN AND MAIN COUNTER AREA WERE DRIPPING/LEAKING. ALSO, HEAVY BUILD-UP OF CALCIUM (?) WAS OBSERVED ON AND AROUND FAUCET AT 3 COMPARTMENT SINK.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes:	<i>[COVERED TRASH RECEPTICLE MISSING IN LADIES ROOM.]</i>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
Addl Notes:	<i>[BAGS OF TRASH OBSERVED ON SIDEWALK OUTSIDE REAR EXIT.]</i>
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: <ul style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ul style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment.
Addl Notes:	<i>[SIDE OPENINGS OF DUMPSTER OPEN.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SECOND SERVS SAFE CERTIFICATION: GENERAL MANAGER STEVEN LEGVARI - EXP. 1/31/22

Footnote 2

Notes:

ALTHOUGH RISK 2 - ESTABLISHMENT HAS 2 EMPLOYEES WHO ARE CURRENTLY SERVS SAFE CERTIFIED

Footnote 3

Notes:

HOT FOOD IS MADE TO ORDER.

RISK-BASED INSPECTION REPORT

Insp Date: 5/18/2018 **Business ID:** HC000172
Business: CINNAMON TREE DELI - GRILL & ICE CREAM
 1878 RT 31N
 CLINTON, NJ 08809

Inspection: HI000777
Risk Type: 2
Phone: 908-200-7478
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>GARDEN STATE LABS</u>
Reference # <u>F-06-66/16</u>	Total Coliform <u>04/17/18</u>

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

Fail Notes 3.3(z) *Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [EMPLOYEE'S PERSONAL ITEMS STORED ON FOOD PREP COUNTERS.]*

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

14. Food contact surfaces properly cleaned and sanitized

IN	OUT	N.O.	N/A	COS	REPEAT
p

PHFs TIME/TEMPERATURE CONTROLS

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.

IN	OUT	N.O.	N/A	COS	REPEAT
..	..	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
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

<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> <i>[SMALL REFRIGERATOR FOR COFFEE MILK/ HALF AND HALF IS 55°F (NOTE: HEAVY BUILD UP OF ICE IN UNIT)]</i></p>
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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

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

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

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

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

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

..	p
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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

25. Hot and cold water water available; adequate pressure.

OUT	COS	REPEAT
..

26. Food properly labeled; original container

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

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

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29. Raw fruits and vegetables washed prior to serving.

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30. Wiping cloths properly used and stored.

p	p	..
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<i>Fail Notes</i>	<p>3.3(m)4 <i>Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.</i> <i>[RED BUCKET OF SANITIZER YIELDED 0PPM OF QUAT SANITIZER. WATER WAS VISIBLY UNCLEAN. COS]</i></p>
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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		p	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.</p> <p>[FLYING INSECTS OBSERVED IN KITCHEN AREA. BOTH MAIN ENTRANCE DOORS WERE PROPED OPEN UPON MY ARRIVAL - COS.]</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.		p
Fail Notes	<p>4.2(h) Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.</p> <p>[CARDBOARD BOXES BEING RE-USED THROUGH OUT KITCHEN TO STORE FOOD AND NON FOOD CONTACT ITEMS.]</p>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).		p
Fail Notes	<p>4.2(c)5 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>[SMALL REFRIGERATOR FOR COFFEE MILK & HALF AND HALF HAS NO VISIBLE THERMOMETER.]</p>			
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		p
Fail Notes	<p>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.</p> <p>[UTENSIL ARE NOT STORED 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.	

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i>	<p>6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i> <i>[SELF CLOSING DEVICE MISSING ON EMPLOYEE BATHROOM DOOR.]</i></p>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
	50. Adequate ventilation; lighting; designated areas used.
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p
<i>Fail Notes</i>	<p>5.5(b) <i>An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.</i> <i>[ONE DUMPSTER IS LOCATED AWAY FROM ENCLOSURE AND DIRECTLY ON TOP OF DIRT/GRAVEL.]</i></p> <p>5.5(d) <i>Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.</i> <i>[LARGE CONTSTRUCTION DUMPSTER IS UNCOVERED AND HOLDS FOOD WASTE. BIRDS OBSERVED FLYING IN AND OUT OF DUMPSTER TODAY.]</i></p> <p>5.5(k) <i>Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.</i> <i>[DUMPSTER ENCLOSURE IS IN DISREPAIR.]</i></p> <p>5.5(o) <i>A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.</i> <i>[WHITE REFRIGERATOR (WITH DOORS ON) OBSERVED IN DUMPSTER ENCLOSURE AREA.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p
<i>Fail Notes</i>	<p>8.13(a) <i>The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.</i></p> <p><i>[SATISFACTORY PLACARD WAS NOT POSTED IN CONSPICUOUS LOCATION NEAR THE PUBLIC ENTRANCE.]</i></p>			

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
13. Food protected from contamination	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
	Addl Notes: <i>[EMPLOYEE'S PERSONAL ITEMS STORED ON FOOD PREP COUNTERS.]</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>[SMALL REFRIGERATOR FOR COFFEE MILK/ HALF AND HALF IS 55°F (NOTE: HEAVY BUILD UP OF ICE IN UNIT)]</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>[RED BUCKET OF SANITIZER YIELDED 0PPM OF QUAT SANITIZER. WATER WAS VISIBLY UNCLEAN. COS]</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>[FLYING INSECTS OBSERVED IN KITCHEN AREA. BOTH MAIN ENTRANCE DOORS WERE PROPEL OPEN UPON MY ARRIVAL - COS.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(h)	Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
	Addl Notes: <i>[CARDBOARD BOXES BEING RE-USED THROUGH OUT KITCHEN TO STORE FOOD AND NON FOOD CONTACT ITEMS.]</i>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)5	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.
	Addl Notes: <i>[SMALL REFRIGERATOR FOR COFFEE MILK & HALF AND HALF HAS NO VISIBLE THERMOMETER.]</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>[UTENSIL ARE NOT STORED IN "HANDLE UP" POSITION.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[SELF CLOSING DEVICE MISSING ON EMPLOYEE BATHROOM DOOR.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.
Addl Notes: <i>[WHITE REFRIGERATOR (WITH DOORS ON) OBSERVED IN DUMPSTER ENCLOSURE AREA.]</i>	
5.5(d)	Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.
Addl Notes: <i>[LARGE CONTSTRUCTION DUMPSTER IS UNCOVERED AND HOLDS FOOD WASTE. BIRDS OBSERVED FLYING IN AND OUT OF DUMPSTER TODAY.]</i>	
5.5(k)	Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
Addl Notes: <i>[DUMPSTER ENCLOSURE IS IN DISREPAIR.]</i>	
5.5(b)	An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
Addl Notes: <i>[ONE DUMPSTER IS LOCATED AWAY FROM ENCLOSURE AND DIRECTLY ON TOP OF DIRT/GRAVEL.]</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>[SATISFACTORY PLACARD WAS NOT POSTED IN CONSPICUOUS LOCATION NEAR THE PUBLIC ENTRANCE.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

STEM TYPE THERMOMETER WAS CALIBRATED TODAY AND WAS ACCURATE. FOOD TEMPERATIURE HANDOUT WAS GIVEN.

RISK-BASED INSPECTION REPORT

Insp Date: 5/24/2018 **Business ID:** 508
Business: Stewarts Root Beer
 RT 22/ 235 MAIN ST., LEBANON
 235 Main St.
 Lebanon, NJ 08833

Inspection: HD000117
Risk Type: 3
Phone: 908-236-2303
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
Results: Conditionally Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>2</u>	
FMC <u>No</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>On Site</u>	Water System <u>Well</u>	Lab _____	
Reference # <u>F-06-5/4</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
<i>Fail Notes</i> 2.1(c)3v <i>The person in charge shall ensure that employees routinely monitor solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing, that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused. [PIC UNFAMILIAR WITH PROPER SANITIZING PROCEDURES.]</i>						
2.1(c)6 <i>The person in charge shall ensure that employees are properly trained in food safety as it relates to their assigned duties. [EMPLOYEES UNFAMILIAR WITH SANITIZING AND OR PROPER FOOD TEMPERATURES.]</i>						
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
<i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP PROVIDED AT HANDWASH STATION IN KITCHEN. EMPLOYEES ARE USING DISH SOAP.]</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 IN BATHROOM. PAPER TOWELS ARE IMPROPERLY DISPENSED AT HANDWASH STATION IN KITCHEN.]</i></p>
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

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FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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

10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

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.. p

.. .. 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

14. Food contact surfaces properly cleaned and sanitized

p

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.. 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>[NO SANITIZING BEING PERFORMED]</i></p> <p>4.6(a) <i>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</i> <i>[REFIGERATOR IN FRONT OF 3 COMP. SINK UNCLEAN]</i></p> <p>4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized.</i> <i>[SANITIZING IS NOT BEING PERFORMED.]</i></p> <p>4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> <i>[SANITIZING IS 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 IS BEING PERFORMED.]</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

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>	<p>3.2(r)2 <i>The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags for 90 calendar days from the date the container is emptied by using a recordkeeping system acceptable to the health authority that keeps the tags in chronological order correlated to the date when, or dates during which, the shellstock are sold or served; and ensures that shellstock from one tagged container are not commingled with shellstock from another container before being ordered by the consumer.</i></p> <p>3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [MANY PLASTIC CONTAINERS ARE UNLABELED.]</i></p>			
	27. Food protected from potential contamination during preparation, storage, display.	p
<i>Fail Notes</i>	<p>3.3(i) <i>Requirements for storage or display of food in contact with water or ice shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</i></p> <p style="margin-left: 20px;"><i>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</i></p> <p style="margin-left: 20px;"><i>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</i></p> <p style="margin-left: 20px;"><i>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale. [ONIONS STORED DIRECTLY ON THE FLOOR IN FRONT OF REAR DOOR.]</i></p>			
	28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
	29. Raw fruits and vegetables washed prior to serving.
	30. Wiping cloths properly used and stored.	p
<i>Fail Notes</i>	<p>3.3(m)4 <i>Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil. [NO SANITIZING BEING PERFORMED. EMPLOYEE COULD NOT FIND BOTTLE OF BLEACH.]</i></p>			
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	p	..	p

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

<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 THERMOMETERS MISSING, THERMOMETER IN BAIN MARIE LOCATED IN THE BACK OF THE UNIT AND NOT EASILY READIBLE.]</i>
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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

<i>Fail Notes</i>	3.5(c)	<i>Frozen food shall be thawed:</i> <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. <i>[MANY PACKAGES OF HOT DOGS AND ICE CREAM MIX WERE BEING THAWED ON THE COUNTER AT ROOM TEMPERATURE. REVIEWED PROPER DEFROSTING AND ALL ITEMS WERE PLACED IN REFRIGERATOR.]</i>
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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

<i>Fail Notes</i>	4.1(j)	<i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. [EXTERIOR OF WALK IN FREEZER DOOR (OUTSIDE) UNCLEAN - ESPECIALLY AROUND HANDLE.]</i>
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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

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<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>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR IN BASEMENT.]</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>[PLASTIC SILVERWARE IS NOT BEING STORED IN THE HANDLE UP POSITION. CORRECTED ON SITE. PLASTICE SILVERWARE ON CUSTOMER SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND/OR SNEEZES, ETC.]</i></p>			
		44. Food and non-food contact surfaces properly constructed, cleanable, used.	p
<i>Fail Notes</i>	6.5(e)	<p><i>Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.</i> <i>[EMPLOYEE IMPROPERLY USING THE 3 COMPARTMENT SINK.]</i></p>			
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p	..	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 KIT PROVIDED.]</i></p>			
	4.8(l)	<p><i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</i> <i>[NO TEST STRIPS PROVIDED.]</i></p>			
	4.9(f)	<p><i>Sinks and drainboards of warewashing sinks and machines shall be self-draining.</i></p>			

PHYSICAL FACILITIES

OUT COS REPEAT

		46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
<i>Fail Notes</i>	5.2(c)	<p><i>All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.</i> <i>[KITCHEN HAND WASH STATION IS SLOW DRAINING/CLOGGED.]</i></p>			
		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>	6.6(h)	<p><i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.</i> <i>[LIGHT NOT OPERATING IN BATHROOM.]</i></p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	OUT COS REPEAT
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|-------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | <p>6.6(i) <i>A supply of toilet tissue shall be provided at each toilet at all times. [TOILET PAPER IMPROPERLY DISPENSED.]</i></p> <p>6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material. [NO COVER FOR TRASH CAN PROVIDED.]</i></p> |
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49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

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| <i>Fail Notes</i> | <p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;">i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;">ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;">iii. <i>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;">2. <i>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;">ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p style="margin-left: 20px;"><i>[MANY FLOOR TILES ARE CRACKED. BLACK TAPE BEING USED ON FLOOR BELOW THE SODA DISPENSER. WALL OPENING ABOVE THE 3 COMPARTMENT SINK IS UNFINISHED AND IN DISREPAIR. FLOOR UNCLEAN, IN GENERAL. FLOOR IN BASEMENT IS PITTED AND SHOWS WATER ACCUMULATION BELOW THE SODA SYRUP BOXES.]</i></p> |
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50. Adequate ventilation; lighting; designated areas used.

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| <i>Fail Notes</i> | <p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p style="margin-left: 20px;">2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 40px;">i. <i>The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 40px;">ii. <i>The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p style="margin-left: 20px;">3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i></p> <p style="margin-left: 20px;"><i>[LIGHT SHIELD MISSING IN WHITE REFRIGERATOR IN FRONT OF 3 COMPARTMENT SINK.]</i></p> |
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

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<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 style="margin-left: 20px;"><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p style="margin-left: 20px;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 20px;"><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i> <i>[LIGHT OUT IN BATHROOM.]</i></p>			
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p	..	p
<i>Fail Notes</i>	<p>5.5(f) <i>Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.</i> <i>[LITTER OBSERVED IN DUMPSTER AREA. OPEN EQUIPMENT FILLED WITH GREASE OBSERVED ON GROUND OUTSIDE BY REAR EXIT.]</i></p> <p>6.7(l) <i>A handwashing sink or group of adjacent sinks that is provided with disposable towels shall be provided with a waste receptacle.</i> <i>[WASTE RECEPTICLE FOR PAPER TOWELS NOT CONVIENIENTLY LOCATED AT HANDWASH STATION IN KITCHEN.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	
2.1(c)6	The person in charge shall ensure that employees are properly trained in food safety as it relates to their assigned duties.
Addl Notes:	<i>[EMPLOYEES UNFAMILIAR WITH SANITIZING AND OR PROPER FOOD TEMPERATURES.]</i>
2.1(c)3v	The person in charge shall ensure that employees routinely monitor solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing, that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused.
Addl Notes:	<i>[PIC UNFAMILIAR WITH PROPER SANITIZING PROCEDURES.]</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 IN BATHROOM. PAPER TOWELS ARE IMPROPERLY DISPENSED 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 HANDSOAP PROVIDED AT HANDWASH STATION IN KITCHEN. EMPLOYEES ARE USING DISH SOAP.]</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 IS 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 IS 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 IS BEING PERFORMED.]</i>
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Addl Notes:	<i>[REFRIGERATOR IN FRONT OF 3 COMP. SINK UNCLEAN]</i>
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes:	<i>[NO SANITIZING BEING PERFORMED]</i>
26. Food properly labeled; original container	
3.2(r)2	The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags for 90 calendar days from the date the container is emptied by using a recordkeeping system acceptable to the health authority that keeps the tags in chronological order correlated to the date when, or dates during which, the shellstock are sold or served; and ensures that shellstock from one tagged container are not commingled with shellstock from another container before being ordered by the consumer.
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 PLASTIC CONTAINERS ARE UNLABELED.]</i>
27. Food protected from potential contamination during preparation, storage, display.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(i)	<p>Requirements for storage or display of food in contact with water or ice shall include the following:</p> <ol style="list-style-type: none"> 1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water; 2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below; 3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and 4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale. <p>Addl Notes: <i>[ONIONS STORED DIRECTLY ON THE FLOOR IN FRONT OF REAR DOOR.]</i></p>
30. Wiping cloths properly used and stored.	
3.3(m)4	<p>Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.</p> <p>Addl Notes: <i>[NO SANITIZING BEING PERFORMED. EMPLOYEE COULD NOT FIND BOTTLE OF BLEACH.]</i></p>
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	<p>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.</p> <p>Addl Notes: <i>[SOME THERMOMETERS MISSING, THERMOMETER IN BAIN MARIE LOCATED IN THE BACK OF THE UNIT AND NOT EASILY READIBLE.]</i></p>
37. Frozen foods properly thawed.	
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>[MANY PACKAGES OF HOT DOGS AND ICE CREAM MIX WERE BEING THAWED ON THE COUNTER AT ROOM TEMPERATURE. REVIEWED PROPER DEFROSTING AND ALL ITEMS WERE PLACED IN REFRIGERATOR.]</i></p>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(j)	<p>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.</p> <p>Addl Notes: <i>[EXTERIOR OF WALK IN FREEZER DOOR (OUTSIDE) UNCLEAN - ESPECIALLY AROUND HANDLE.]</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>[PLASTIC SILVERWARE IS NOT BEING STORED IN THE HANDLE UP POSTION. CORRECTED ON SITE. PLASTICE SILVERWARE ON CUSTOMER SIDE OF COUNTER IS NOT PROTECTED FROM EXCESSIVE HANDLING AND/OR SNEEZES, ETC.]</i></p>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR IN BASEMENT.]</i></p>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
6.5(e)	<p>Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.</p> <p>Addl Notes: <i>[EMPLOYEE IMPROPERLY USING THE 3 COMPARTMENT SINK.]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.9(f)	Sinks and drainboards of warewashing sinks and machines shall be self-draining.
4.8(l)	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Addl Notes:	<i>[NO TEST STRIPS PROVIDED.]</i>
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 KIT PROVIDED.]</i>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.
Addl Notes:	<i>[KITCHEN HAND WASH STATION IS SLOW DRAINING/CLOGGED.]</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>[LIGHT NOT OPERATING IN BATHROOM.]</i>
6.6(i)	A supply of toilet tissue shall be provided at each toilet at all times.
Addl Notes:	<i>[TOILET PAPER IMPROPERLY DISPENSED.]</i>
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes:	<i>[NO COVER FOR TRASH CAN PROVIDED.]</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. <p>Addl Notes: <i>[MANY FLOOR TILES ARE CRACKED. BLACK TAPE BEING USED ON FLOOR BELOW THE SODA DISPENSER. WALL OPENING ABOVE THE 3 COMPARTMENT SINK IS UNFINISHED AND IN DISREPAIR. FLOOR UNCLEAN, IN GENERAL. FLOOR IN BASEMENT IS PITTED AND SHOWS WATER ACCUMULATION BELOW THE SODA SYRUP BOXES.]</i></p>
50. Adequate ventilation; lighting; designated areas used.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes: <i>[LIGHT OUT IN BATHROOM.]</i>	
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[LIGHT SHIELD MISSING IN WHITE REFRIGERATOR IN FRONT OF 3 COMPARTMENT SINK.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.7(l)	A handwashing sink or group of adjacent sinks that is provided with disposable towels shall be provided with a waste receptacle.
Addl Notes: <i>[WASTE RECEPTICLE FOR PAPER TOWELS NOT CONVIENIENTLY LOCATED AT HANDWASH STATION IN KITCHEN.]</i>	
5.5(f)	Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.
Addl Notes: <i>[LITTER OBSERVED IN DUMPSTER AREA. OPEN EQUIPMENT FILLED WITH GREASE OBSERVED ON GROUND OUTSIDE BY REAR EXIT.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

STEM TYPE THERMOMETER WAS CALIBRATED AND SATISFACTORY TODAY. FOOD TEMPERATURES WERE REVIEWED AND HAND OUT GIVEN