



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: 11/2/2018 **Business ID:** hc000002

Inspection: HI000869

Business: TEEN CHALLENGE NJ
245 STANTON MTN. ROAD

Risk Type: 2

Phone: 973 374 2206

LEBANON, NJ 08833

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 2 Risk Type Observed 2

FMC N/A Name _____ Type _____ Exp Date _____

Sewage System On-site Water System Transient PNCW Lab AGRA ENVIRONMENTAL SERVICES

Reference # F-06-19/32 Total Coliform 10/08/18

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
------------------------------------	----	-----	------	-----	-----	--------

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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 | .. | .. | .. | .. |

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. [SOME SEVERLY DENTED CANS OBSERVED IN DRY STORAGE ROOM.]*

- | | | | | | | |
|--|---|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

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

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

Fail Notes | 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. [SILVER REFRIGERATOR IN DINING HALL IS 46°F]*

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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. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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

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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. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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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. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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- | | | | |
|--|----|----|----|
| 25. Hot and cold water water available; adequate pressure. | .. | .. | .. |
| 26. Food properly labeled; original container | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

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

p " "

Fail Notes

3.3(q)

Food storage requirements include the following:

1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:

i. In a clean, dry location;

ii. Where it is not exposed to splash, dust, or other contamination; and

iii. At least six inches above the floor.

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.

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.

[BOXES OF FOOD OBSERVED DIRECTLY ON THE FLOOR.]

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 " "

Fail Notes

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.

[THIN PROBED THERMOMETER NOT AVAILABLE FOR TAKING INTERNAL FOOD TEMPERATURES.]

36. Frozen foods maintained completely frozen.

" " "

37. Frozen foods properly thawed.

" " "

38. Plant food for hot holding properly cooked to at least 135°F.

" " "

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

" " "

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

p " p

Fail Notes

4.1(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.

[SOME HOLES OBSERVED IN WALLS. WALLS BEHIND SINKS ARE IN DISREPAIR. NOTE: RENOVATIONS OF KITCHEN ARE SCHEDULED FOR 2019.]

41. Equipment temperature measuring devices provided (refrigeration units, etc).

p " p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS			OUT	COS	REPEAT
<i>Fail Notes</i>	4.2(c)5	<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. [THERMOMETER NEEDED IN SILVER REFRIGERATOR IN DINING AREA.]</i>			
		42. In-use utensils properly stored.
		43. Utensils, single service items, equipment, linens properly stored, dried and handled.
		44. Food and non-food contact surfaces properly constructed, cleanable, used.
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES			OUT	COS	REPEAT
		46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
		47. Sewage and waste water properly disposed.
		48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i>	6.6(f)	<i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>			
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
		50. Adequate ventilation; lighting; designated areas used.
		51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
		52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

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>[SOME SEVERLY DENTED CANS OBSERVED IN DRY STORAGE ROOM.]</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>[SILVER REFRIGERATOR IN DINING HALL IS 46°F]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 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. 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.
Addl Notes: <i>[BOXES OF FOOD OBSERVED DIRECTLY ON THE FLOOR.]</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>[THIN PROBED THERMOMETER NOT AVAILABLE FOR TAKING INTERNAL FOOD TEMPERATURES.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[SOME HOLES OBSERVED IN WALLS. WALLS BEHIND SINKS ARE IN DISREPAIR. NOTE: RENOVATIONS OF KITCHEN ARE SCHEDULED FOR 2019.]</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>[THERMOMETER NEEDED IN SILVER REFRIGERATOR IN DINING AREA.]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER TO WASH HANDS **BEFORE** PUTTING ON GLOVES.

RISK-BASED INSPECTION REPORT

Insp Date: 11/14/2018 **Business ID:** 392

Business: CHELSEA'S KITCHEN
1051 RT 22 EAST

LEBANON, NJ 08833

Inspection: HH000680

Risk Type: 3

Phone: 908 437 0311

REHS: B-101494 Lisa Bruzzio

Reason: Reinspection after CS

Results: Satisfactory

Establishment Information

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

FMC Yes Name MARIA WELLBROOK BACH Type ServSafe Exp Date 03/03/20

Sewage System On Site Water System Well Lab GARDEN STATE LABS

Reference # F-06-7/23 Total Coliform 10/02/18

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
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
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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
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.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p>[SCREEN CURTAIN ON REAR DOOR IN THE KITCHEN IS A SATISFACTORY BUT TEMPORARY SOLUTION... IT IS NOT TIGHT FITTING STILL ALLOWING ENTRANCE OF FLIES & INSECTS.]</p>
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

p

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></p> <p>[WALK IN FLOOR IS VISIBLY UNCLEAN AND IN DISREPAIR.]</p>
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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.

..

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>	<p>4.8(l) <i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</i></p> <p>[TOO MUCH CHLORINE BLEACH BEING USED IN RED SANITIZING BUCKET.]</p>
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PHYSICAL FACILITIES

OUT COS REPEAT

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

..

47. Sewage and waste water properly disposed.

..

48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

..

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

..

50. Adequate ventilation; lighting; designated areas used.

p

Fail Notes

- 6.2(i) *Requirements for protective shielding to light bulbs shall include the following:*
1. *Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.*
 2. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:*
 - i. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 - ii. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*
 3. *An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.*
[ONE LIGHT FIXTURE MISSING PROTECTIVE COVER.]
- 6.3(a) *Lighting intensity shall be:*
1. *At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;*
 2. *At least 220 lux (20 foot candles):*
 - i. *At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;*
 - ii. *Inside equipment such as reach-in and under-counter refrigerators; and*
 - iii. *At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and*
 3. *At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.*
[SOME LIGHT BULBS STILL OUT.]

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
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> <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>[SCREEN CURTAIN ON REAR DOOR IN THE KITCHEN IS A SATIFACTORY BUT TEMPORARY SOLUTION... IT IS NOT TIGHT FITTING STILL ALLOWING ENTRANCE OF FLIES & INSECTS.]</i>
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>
Addl Notes:	<i>[WALK IN FLOOR IS VISIBLY UNCLEAN AND IN DISREPAIR.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(i)	<p>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p>
Addl Notes:	<i>[TOO MUCH CHLORINE BLEACH BEING USED IN RED SANITIZING BUCKET.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ul 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): <ul 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 LIGHT BULBS STILL OUT.]</i>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ul 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: <ul 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>[ONE LIGHT FIXTURE MISSING PROTECTIVE COVER.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NEW DOOR HAS BEEN ORDERED FOR THE BASEMENT. PLEASE ENSURE THAT WHEN IT IS INSTALLED, THAT IT IS TIGHT FITTING.

Footnote 2

Notes:

RECENT DELIVERY OF PAPER PRODUCTS CURRENTLY ON FLOOR IN THE BASEMENT TO BE PLACED UP OFF THE FLOOR.

RISK-BASED INSPECTION REPORT

Insp Date: 11/29/2018 **Business ID:** hb000254
Business: HARPER'S TABLE
 1316 RT 31N
 ANNANDALE, NJ 08801

Inspection: HG000603
Risk Type: 3
Phone: 908 200 7271
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u>	Risk Type Observed _____	
FMC <u>Yes</u>	Name <u>SALVTORE DENICK</u>	Type <u>ServSafe</u>	Exp Date <u>07/26/23</u>
Sewage System <u>On-site</u>	Water System <u>Transient PNCW</u>	Lab <u>GARDEN STATE LABORATORIES, I.</u>	
Reference # <u>F-06-29/34</u>	Total Coliform <u>11/09/18</u>		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

Fail Notes 6.7(j) *Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:*

1. Individual, disposable towels;
2. A continuous towel system that supplies the user with a clean towel; or
3. A heated-air hand-drying device.

[PAPER TOWELS WERE NOT PROVIDED AT HANDWASH STATION IN KITCHEN AND BAR. CORRECTED ON SITE.]

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

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p
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FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
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13. Food protected from contamination	p
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14. Food contact surfaces properly cleaned and sanitized	p
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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
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16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
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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.	p
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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	OUT	COS	REPEAT
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25. Hot and cold water water available; adequate pressure.
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26. Food properly labeled; original container	p
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<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. [SQUEEZE TYPE BOTTLES UNLABELED.]</i>
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27. Food protected from potential contamination during preparation, storage, display.	p
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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(q)	<p><i>Food storage requirements include the following:</i></p> <p>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</p> <p style="margin-left: 20px;">i. In a clean, dry location;</p> <p style="margin-left: 20px;">ii. Where it is not exposed to splash, dust, or other contamination; and</p> <p style="margin-left: 20px;">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. <i>[B AGS OF FLOUR/SUGAR STORED OPEN AND DIRECTLY ON FLOOR IN BASEMENT.]</i></p>			
		28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
		29. Raw fruits and vegetables washed prior to serving.
		30. Wiping cloths properly used and stored.
		31. Toxic substances properly identified, stored and used.
		32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p

<i>Fail Notes</i>	6.2(l)	<p><i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i> <i>[FLY STRIPS W/DEAD FLIES OBSERVED DIRECTLY OVER FOOD PREP AREA. CORRECTED ON SITE.]</i></p>			
	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 style="margin-left: 20px;">i. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p style="margin-left: 20px;">ii. Closed, tight-fitting windows; and</p> <p style="margin-left: 20px;">iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. <i>[REAR EXIT DOOR NOT TIGHT FITTING (CAN SEE LIGHT).]</i></p>			

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

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
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RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p><i>[WALLS BEHIND DISHWASHER UNCLEAN.]</i></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
<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></p> <p><i>[BBOXES OF SINGLE SERVICE FOOD TRAYS STORED DIRECTLY ON THE FLOOR IN BASEMENT.]</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.
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
		50. Adequate ventilation; lighting; designated areas used.	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	<p>6.2(i) 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. [SOME LIGHT BULBS ARE UNSHIELDED IN KITCHEN.] <p>6.3(a) 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. [LIGHTING INSUFFICIENT IN KITCHEN AREA.] 			
	<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>	p
Fail Notes	<p>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. [DUMPSTERS UNCOVERED TODAY.]</p>			
	<p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p>	p
Fail Notes	<p>8.12 The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard. [SATISFACTORY PLACARD (AND RETAIL FOOD LICENSE) WERE NOT AVAILABLE TODAY.]</p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
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>[PAPER TOWELS WERE NOT PROVIDED AT HANDWASH STATION IN KITCHEN AND BAR. CORRECTED ON SITE.]</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>[SQUEEZE TYPE BOTTLES UNLABELED.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 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. 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.
Addl Notes: <i>[B AGS OF FLOUR/SUGAR STORED OPEN AND DIRECTLY ON FLOOR IN BASEMENT.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(l)	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
Addl Notes: <i>[FLY STRIPS W/DEAD FLIES OBSERVED DIRECTLY OVER FOOD PREP AREA. CORRECTED ON SITE.]</i>	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ol 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 NOT TIGHT FITTING (CAN SEE LIGHT).]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[WALLS BEHIND DISHWASHER UNCLEAN.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	

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>[BBOXES OF SINGLE SERVICE FOOD TRAYS STORED DIRECTLY ON THE FLOOR IN BASEMENT.]</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>[LIGHTING INSUFFICIENT IN KITCHEN AREA.]</i></p>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. <p>Addl Notes: <i>[SOME LIGHT BULBS ARE UNSHIELDED IN KITCHEN.]</i></p>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(d)	<p>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.</p> <p>Addl Notes: <i>[DUMPSTERS UNCOVERED TODAY.]</i></p>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	<p>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</p> <p>Addl Notes: <i>[SATISFACTORY PLACARD (AND RETAIL FOOD LICENSE) WERE NOT AVAILABLE TODAY.]</i></p>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

***THE SANITIZER THAT IS USUALLY USED AT THE 3 COMPARTMENT SINK WAS NOT AVAILABLE TODAY. THEY DID HAVE CHLORINE BLEACH. REVIEWED IN DETAIL (6 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF LUKE WARM WATER YIELDED 100PPM). SAME SOLUTION WILL BE USED IN RED SANITIZING BUCKETS UNTIL REGULAR QUAT SANITIZER IS REPLACED.

Footnote 2

Notes:

2 NEEDLE NOSE TYPE CHEF THERMOMETERS WERE CALIBRATED AND ACCURATE TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 11/30/2018 **Business ID:** 639
Business: CRYAN'S TAVERN
 2 BEAVER AVE

ANNANDALE, NJ 08801

Inspection: HH000682
Risk Type: 3
Phone: 908 735 9915
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>3</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>RAYMOND BERRY&TIM PRES</u>	Type <u>ServSafe</u> Exp Date <u>10/09/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-06-47/6</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(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use.</i> <i>[BAG OF LINNEN AND PIZZA STORAGE BLOCK EASY ACCESS TO HANDWASH STATION IN KITCHEN.]</i>						
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	..	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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container	p
<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. [SOME SQUEEZE TYPE BOTTLES UNLABELED TO THEIR CONTENT.]</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.	p
<i>Fail Notes</i> 3.3(a)2 <i>Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4. [BARTENDERS CUTTING LEMONS AND LIMES (READY TO EAT FOOD) WITHOUT BARRIER TO BEAR HANDS.]</i>			

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	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
Fail Notes	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><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><i>[DOOR TO REAR PARKING LOT IS NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</i></p>			
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	p
Fail Notes	<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.</i></p> <p><i>[THERMOMETERS WERE NOT LOCATED IN A CONSPICUOUS LOCATION IN REFRIGERATED UNITS -COULD NOT BE FOUND EASILY. SOME UNITS W/O THERMOMETERS]</i></p>			
	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.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	3.3(k)	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <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>[KNIVES STORED IN BETWEEN EQUIPMENT.]</i></p>	p
43. Utensils, single service items, equipment, linens properly stored, dried and handled.					
<i>Fail Notes</i>	4.11(a)	<p><i>After cleaning and sanitizing, equipment and utensils:</i></p> <ol style="list-style-type: none"> <i>1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and</i> <i>2. Shall not be cloth dried.</i> <p><i>[BAR GLASSES STORED ON UNCLEAN SHELVING.]</i></p>			
44. Food and non-food contact surfaces properly constructed, cleanable, used.					
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.					
<i>Fail Notes</i>	4.8(l)	<p><i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</i></p> <p><i>[TOO MUCH SANITIZER BEING USED AT BAR.]</i></p>			

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.	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes | 6.2(i) Requirements for protective shielding to light bulbs shall include the following:

1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.
2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:
 - i. The integrity of the packages cannot be affected by broken glass falling onto them; and
 - ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

[SOME LIGHT SHIELDS MISSING ON OVERHEAD LIGHTING IN KITCHEN.]

6.3(a) Lighting intensity shall be:

1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
2. At least 220 lux (20 foot candles):
 - i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
 - ii. Inside equipment such as reach-in and under-counter refrigerators; and
 - iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and
3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

[2 OVERHEAD LIGHTS OUT IN GRILL AREA.]

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

p

Fail Notes | 5.5(m) Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:

1. Inside the retail food establishment if the receptacles and units:
 - i. Contain food residue and are not in continuous use; or
 - ii. After they are filled; and
2. With tight-fitting lids or doors if kept outside the retail food establishment.

[OUTSIDE DUMPSTER UNCOVERED.]

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(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
	Addl Notes: <i>[BAG OF LINNEN AND PIZZA STORAGE BLOCK EASY ACCESS TO HANDWASH STATION IN KITCHEN.]</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>[SOME SQUEEZE TYPE BOTTLES UNLABELED TO THEIR CONTENT.]</i>
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4.
	Addl Notes: <i>[BARTENDERS CUTTING LEMONS AND LIMES (READY TO EAT FOOD) WITHOUT BARRIER TO BEAR HANDS.]</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>[DOOR TO REAR PARKING LOT IS NOT 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>[THERMOMETERS WERE NOT LOCATED IN A CONSPICUOUS LOCATION IN REFRIGERATED UNITS -COULD NOT BE FOUND EASILY. SOME UNITS W/O THERMOMETERS]</i>
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <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>[KNIVES STORED IN BETWEEN EQUIPMENT.]</i>
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> 1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and 2. Shall not be cloth dried. <p>Addl Notes: <i>[BAR GLASSES STORED ON UNCLEAN SHELVING.]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	<p>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</p> <p>Addl Notes: <i>[TOO MUCH SANITIZER BEING USED AT BAR.]</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>[2 OVERHEAD LIGHTS OUT IN GRILL AREA.]</i></p>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. <p>Addl Notes: <i>[SOME LIGHT SHIELDS MISSING ON OVERHEAD LIGHTING IN KITCHEN.]</i></p>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ol 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. <p>Addl Notes: <i>[OUTSIDE DUMPSTER UNCOVERED.]</i></p>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER: WASH HANDS FREQUENTLY AND BEFORE PUTTING ON GLOVES.