



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: 10/10/2018 **Business ID:** 295
Business: NORTH HUNTERDON HS CAFETERIA
1445 RT 31

ANNANDALE, NJ 08801

Inspection: HE000458
Risk Type: 3
Phone: 908-713-4173
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 3 Risk Type Observed 3
FMC Yes Name RACHEL SAXTON Type _____ Exp Date 11/06/19
Sewage System Public Water System Public Lab _____
Sewer
Reference # F-06-79/1 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 | " | " | " | " | " |
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. | " | p | " | " | p | p |

L Bruzzio

Rachel Saxton

RISK-BASED INSPECTION REPORT

| | | | | | | |
|-------------------------------------|----|-----|------|-----|-----|--------|
| PREVENTING CONTAMINATION FROM HANDS | IN | OUT | N.O. | N/A | COS | REPEAT |
|-------------------------------------|----|-----|------|-----|-----|--------|

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 MISSING IN DISHWASHER ROOM AND CAFE B HANDWASH STATIONS. COS]

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. " " " " " "

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.*
[POCKETBOOKS ARE HAPHAZARDLY STORED IN STORAGE ROOMS.]

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 " "




RISK-BASED INSPECTION REPORT

| PHFs TIME/TEMPERATURE CONTROLS | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|----|-----|------|-----|-----|--------|
| 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. | p | .. | .. |
| <i>Fail Notes</i> 3.3(t) <i>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption. [COOKIES, SALAD FIXINGS AND ICE (FOR DRINKS) ARE NOT PROPERLY PROTECTED FROM SNEEZES OR EXCESSIVE HANDLING FROM STUDENTS.]</i> | | | |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 30. Wiping cloths properly used and stored. | .. | .. | .. |
| 31. Toxic substances properly identified, stored and used. | .. | .. | .. |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | .. | .. | .. |
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |

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

| EQUIPMENT, UTENSILS AND LINENS | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. |
| 42. In-use utensils properly stored. | .. | .. | .. |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |




RISK-BASED INSPECTION REPORT

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|--------------------------------|
| EQUIPMENT, UTENSILS AND LINENS |
|--------------------------------|

OUT COS REPEAT

45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

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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.

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47. Sewage and waste water properly disposed.

..

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

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

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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.

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

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|--------------------------|---|
| <p><i>Fail Notes</i></p> | <p>6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [HANDWASH SIGN MISSING IN BATHROOM.]</i></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 MISSING IN DISHWASHER ROOM AND CAFE B HANDWASH STATIONS. COS]</i> | |
| 13. Food protected from contamination | |
| 3.3(z) | Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. |
| Addl Notes: <i>[POCKETBOOKS ARE HAPHAZARDLY STORED IN STORAGE ROOMS.]</i> | |
| 27. Food protected from potential contamination during preparation, storage, display. | |
| 3.3(t) | Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption. |
| Addl Notes: <i>[COOKIES, SALAD FIXINGS AND ICE (FOR DRINKS) ARE NOT PROPERLY PROTECTED FROM SNEEZES OR EXCESSIVE HANDLING FROM STUDENTS.]</i> | |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | |
| 6.6(j) | Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. |
| Addl Notes: <i>[HANDWASH SIGN MISSING IN BATHROOM.]</i> | |

J. Buzzio

Rachel Saxton

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

2ND SERVE SAFE CERT: MAUREEN EVANS KELLY EXP 11/6/19

Footnote 2

Notes:

JUST A REMINDER: WASH HANDS PRIOR TO PUTTING ON GLOVES.



REHS



Acknowledged Receipt : Rachel Saxton

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RISK-BASED INSPECTION REPORT

Insp Date: 10/10/2018 **Business ID:** 22
Business: BEAVER BROOK COUNTRY CLUB KITCHEN
 25 COUNTRY CLUB DRIVE
 LEBANON, NJ 08801

Inspection: HE000459
Risk Type: 3
Phone: 908-735-4200
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 <u>3</u> | |
| FMC _____ | Name _____ | Type _____ | Exp Date _____ |
| Sewage System <u>Public</u> | Water System <u>Public</u> | Lab _____ | |
| Reference # <u>F-06-79.02/10.01</u> | | Total Coliform _____ | |

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

| PREVENTING CONTAMINATION FROM HANDS | IN | OUT | N.O. | N/A | COS | REPEAT |
|--|----|-----|------|-----|-----|--------|
| 4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | .. | .. | p | .. | .. | .. |
| 5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | .. | .. | p | .. | .. | .. |
| 6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. [NO HANDWASHING PROVIDED @ BAR DOWNSTAIRS.]</i> | | | | | | |
| 6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [KNIVES STORED IN HANDWASH SINK ACCROSS FROM GIRLLS IN UPSSTAIRS KITCHEN. COS.]</i> | | | | | | |
| 6.7(q) <i>All components of the handwashing facilities shall be kept clean and in good repair. [HANDWASH SINK ACROSS FROM GRILL IS LEAKING.]</i> | | | | | | |
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6.7(k) <i>Common towels are prohibited. [CLOTH TOWEL PROVIDED AT HANDWASH STATION IN UPSTAIRS BAR.]</i> | | | | | | |

L Bruzzio

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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. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

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

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

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

| FOOD PROTECTION FROM CONTAMINATION | IN | OUT | N.O. | N/A | COS | REPEAT |
|------------------------------------|----|-----|------|-----|-----|--------|
|------------------------------------|----|-----|------|-----|-----|--------|

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

| | | | | | | |
|---------------------------------------|----|---|----|----|----|----|
| 13. Food protected from contamination | .. | p | .. | .. | .. | .. |
|---------------------------------------|----|---|----|----|----|----|

| | | |
|-------------------|--------|--|
| <i>Fail Notes</i> | 3.3(z) | <i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [EMPLOYEE POCKETBOOKS STORED AMONGST FOOD AND FOOD CONTACT ITEMS IN UPSTAIRS KITCHEN.]</i> |
|-------------------|--------|--|

| | | | | | | |
|--|----|---|----|----|----|----|
| 14. Food contact surfaces properly cleaned and sanitized | .. | p | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

| | | |
|-------------------|------------|--|
| <i>Fail Notes</i> | 3.3(c)1iii | <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [EMPLOYEES WERE UNFAMILIAR WITH SANITIZING FOOD COUNTERTOPS & OTHER FOOD CONTACT SURFACES UNABLE TO FIT IN DISHWASHER OR 3 COMPARTMENT SINK.]</i> |
|-------------------|------------|--|

| | |
|--------|--|
| 4.6(n) | <i>Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed. [DISHWASHER WASH TEMPERATURE ONLY REACHED 110°F.]</i> |
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|--------|---|
| 4.7(a) | <i>Equipment food-contact surfaces and utensils shall be sanitized. [IMPROPERLY SANITIZING @ BAR DOWNSTAIRS. NOT SANITIZING FOOD CONTACT COUNTERTOPS AND SOME EQUIPMENT IN UPSTAIRS KITCHEN.]</i> |
|--------|---|

| | |
|--------|---|
| 4.7(b) | <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [BAR DOWNSTAIRS IMPROPERLY SANITIZING - THEY WERE WASHING, SANITIZING THEN RINSING.]</i> |
|--------|---|

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

J. Brunzio

B. Petrozziello

RISK-BASED INSPECTION REPORT

| PHFs TIME/TEMPERATURE CONTROLS | | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|---|----|-----|------|-----|-----|--------|
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) | | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4.12(f)1 <i>When the automatic shutoff within a machine vending refrigerated potentially hazardous food is activated, the ambient temperature may not exceed refrigeration temperatures for more than 30 minutes immediately after the machine is filled, serviced, or restocked. [BAIN MARIE ACROSS FROM THE GRILL IN THE UPSTAIRS KITCHEN BASE TEMPERATURE WAS 53°F - THE TEMPERATURE HAM SLICES ABOVE WAS 44.5°F.]</i> | | | | | | |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. | | .. | .. | p | .. | .. | .. |
| 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours | | .. | .. | p | .. | .. | .. |
| 20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding. | | .. | .. | p | .. | .. | .. |
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. | | .. | .. | p | .. | .. | .. |
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | | .. | .. | .. | p | .. | .. |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. | | .. | .. | .. | p | .. | .. |
| 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |

GOOD RETAIL PRACTICES

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

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

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

J. Brungio

B. Petrozziello

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

| | |
|-------------------|---|
| <i>Fail Notes</i> | <p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[FRUIT/DRAIN (?) FLIES OBSERVED IN UPSTAIRS KITCHEN.]</i> |
|-------------------|---|

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.

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EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

| | |
|-------------------|--|
| <i>Fail Notes</i> | <p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[RAW WOOD SHELVING TO BE SEALED SO TO PROVIDE A NON ABSORENT AND CLEANABLE SURFACE - BOTH IN UPSTAIRS KITCHEN AND DOWNSTAIRS KITCHEN.]</i></p> |
|-------------------|--|

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

p .. p

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PHYSICAL FACILITIES

OUT COS REPEAT

J. Brungio

B. Petrozziello

RISK-BASED INSPECTION REPORT

| PHYSICAL FACILITIES | OUT | COS | REPEAT |
|---------------------|-----|-----|--------|
|---------------------|-----|-----|--------|

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

| | | |
|-------------------|--------|---|
| <i>Fail Notes</i> | 6.1(a) | <p><i>Indoor surface characteristics shall include the following:</i></p> <p><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p><i>2. In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[WALL IN DISREPAIR BEHIND THE DISHWASHER AND IN DOWNSTAIRS KITCHEN.]</i></p> |
|-------------------|--------|---|

- | | | | |
|--|---|----|---|
| 50. Adequate ventilation; lighting; designated areas used. | p | .. | p |
|--|---|----|---|

| | | |
|-------------------|--------|--|
| <i>Fail Notes</i> | 6.2(i) | <p><i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p><i>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.</i></p> <p><i>2. 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><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p><i>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.</i></p> <p><i>[SHIELDING MISSING OVER LIGHTING IN DOWNSTAIRS KITCHEN.]</i></p> |
|-------------------|--------|--|

J. Brungio

B. Petrozziello

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

| | | | | |
|------------|--|----|----|----|
| Fail Notes | <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></p> <p><i>[SOME LIGHTS OUT IN UPSTAIRS KTICHEN. LIGHTING, IN GENERAL IS INSUFFICIENT IN BOTH KITCHENS.]</i></p> | .. | .. | .. |
| | <p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p> | | | |
| | <p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p> | p | .. | p |
| Fail Notes | <p>6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [HANDWASH SIGNS TO BE REPLACED. SOME GIVEN TODAY.]</i></p> | | | |

J. Brungio

B. Petrozziello

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>[KNIVES STORED IN HANDWASH SINK ACCROSS FROM GIRLLS IN UPSSTAIRS KITCHEN. COS.]</i> |
| 6.7(q) | All components of the handwashing facilities shall be kept clean and in good repair. |
| Addl Notes: | <i>[HANDWASH SINK ACROSS FROM GRILL IS LEAKING.]</i> |
| 6.7(a) | Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. |
| Addl Notes: | <i>[NO HANDWASHING PROVIDED @ BAR DOWNSTAIRS.]</i> |
| 7. Handwashing facilities provided with warm water: soap and acceptable hand-drying method. | |
| 6.7(k) | Common towels are prohibited. |
| Addl Notes: | <i>[CLOTH TOWEL PROVIDED AT HANDWASH STATION IN UPSTAIRS BAR.]</i> |
| 13. Food protected from contamination | |
| 3.3(z) | Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. |
| Addl Notes: | <i>[EMPLOYEE POCKETBOOKS STORED AMONGST FOOD AND FOOD CONTACT ITEMS IN UPSTAIRS KITCHEN.]</i> |
| 14. Food contact surfaces properly cleaned and sanitized | |
| 4.7(a) | Equipment food-contact surfaces and utensils shall be sanitized. |
| Addl Notes: | <i>[IMPROPERLY SANITIZING @ BAR DOWNSTAIRS. NOT SANITIZING FOOD CONTACT COUNTERTOPS AND SOME EQUIPMENT IN UPSTAIRS KTICHEN.]</i> |
| 4.7(b) | Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. |
| Addl Notes: | <i>[BAR DOWNSTAIRS IMPROPERLY SANITIZING - THEY WERE WASHING, SANITIZING THEN RINSING.]</i> |
| 3.3(c)1iii | Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. |
| Addl Notes: | <i>[EMPLOYEES WERE UNFAMILIAR WITH SANITIZING FOOD COUNTERTOPS & OTHER FOOD CONTACT SURFACES UNABLE TO FIT IN DISHWASHER OR 3 COMPARTMENT SINK.]</i> |
| 4.6(n) | Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed. |
| Addl Notes: | <i>[DISHWASHER WASH TEMPERATURE ONLY REACHED 110°F.]</i> |
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) | |
| 4.12(f)1 | When the automatic shutoff within a machine vending refrigerated potentially hazardous food is activated, the ambient temperature may not exceed refrigeration temperatures for more than 30 minutes immediately after the machine is filled, serviced, or restocked. |
| Addl Notes: | <i>[BAIN MARIE ACROSS FROM THE GRILL IN THE UPSTAIRS KITCHEN BASE TEMPERATURE WAS 53°F - THE TEMPERATURE HAM SLICES ABOVE WAS 44.5°F.]</i> |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | |
| 6.2(k) | The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: <ul style="list-style-type: none"> 1. Routinely inspecting incoming shipments of food and supplies; 2. Routinely inspecting the premises for evidence of pests; 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and 4. Eliminating harborage conditions. |
| Addl Notes: | <i>[FRUIT/DRAIN (?) FLIES OBSERVED IN UPSTAIRS KITCHEN.]</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>[RAW WOOD SHELIVING TO BE SEALED SO TO PROVIDE A NON ABSORENT AND CLEANABLE SURFACE - BOTH IN UPSTAIRS KITCHEN AND DOWNSTAIRS KITCHEN.]</i> |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | |

J. Brungio

B. Petrozziello

RISK-BASED INSPECTION REPORT

| Fail Code | Fail Text |
|---|--|
| 4.6(c) | Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. |
| Addl Notes: | <i>[DOOR HANDLES TO MANY REFRIGERATORS WERE STICKY/UNCLEAN. MOTOR UNIT ON BAIN MARIE ACROSS FROM THE GRILL SHOWS ACCUMULATION OF DUST AND DIRT. (MOTOR COVER MISSING)]</i> |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | |
| 6.1(a) | Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. |
| Addl Notes: | <i>[WALL IN DISREPAIR BEHIND THE DISHWASHER AND IN DOWNSTAIRS KITCHEN.]</i> |
| 50. Adequate ventilation; lighting; designated areas used. | |
| 6.3(a) | Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. |
| Addl Notes: | <i>[SOME LIGHTS OUT IN UPSTAIRS KITCHEN. LIGHTING, IN GENERAL IS INSUFFICIENT IN BOTH KITCHENS.]</i> |
| 6.2(i) | Requirements for protective shielding to light bulbs shall include the following: <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>[SHIELDING MISSING OVER LIGHTING IN DOWNSTAIRS KITCHEN.]</i> |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | |
| 6.6(j) | Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. |
| Addl Notes: | <i>[HANDWASH SIGNS TO BE REPLACED. SOME GIVEN TODAY.]</i> |

J. Brungio

B. Petrozziello

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SATISFACTORY PLACARD TO BE POSTED IN CONSPICUOUS PLACE NEAR PUBLIC ENTRANCE TO BUILDING.

J. Brunzio

REHS

B. Petrozziello

Acknowledged Receipt : Brian Petrozziello

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RISK-BASED INSPECTION REPORT

Insp Date: 10/12/2018 **Business ID:** HB000277
Business: THE SMOKIN HOG
 233 Main St
 Lebanon, NJ 08833

Inspection: HB000141
Risk Type: 2
Phone: 908 380 0140
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

| Establishment Information | |
|---|--|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>2</u> Risk Type Observed <u>2</u> |
| FMC <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-06-5/3B</u> | Total Coliform <u>05/31/17</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 | .. | .. | .. | .. | .. |


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

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

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| 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). | .. | .. | .. |
|---|----|----|----|


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RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT


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

PHYSICAL FACILITIES

OUT COS REPEAT


- | | | | |
|---|----|----|----|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | p | .. | .. |


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RISK-BASED INSPECTION REPORT
Fail Notes Summary
No fail notes were selected on this questionnaire.


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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

No inventory at the time of the inspection.

Footnote 2

Notes:

Design and layout will support safe food handling.

With approval from all municipal officials, and after having obtained a Retail Food License issued by Clinton Township, this establishment may open to the public.

Footnote 3

Notes:

A valid retail food license must be applied for and obtained from Clinton Township prior to opening. The license must be displayed on the wall for patrons to see.



REHS



Acknowledged Receipt : Steven H. Lutz

RISK-BASED INSPECTION REPORT

Insp Date: 10/12/2018 **Business ID:** 603
Business: RILEY & JAKES
 1831 RT 31
 CLINTON, NJ 08809

Inspection: HD000167
Risk Type: 2
Phone: 908 638 6983
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>3</u> |
| FMC <u>Yes</u> Name <u>JOHN SWEITZER</u> | Type <u>ServSafe</u> Exp Date <u>08/15/22</u> |
| Sewage System <u>Public Sewer</u> Water System <u>Well</u> | Lab <u>EUROFINS-HORSHAM</u> |
| Reference # <u>F-06-68/8</u> | Total Coliform <u>09/12/18</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 | .. | .. | .. | .. | .. |

Lisa Bruzzio
 REHS

John Sweitzer
 Acknowledged Receipt : john sweitzer

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

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

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

| | | | |
|--|----|----|----|
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
|--|----|----|----|

| | | | |
|---|----|----|----|
| 30. Wiping cloths properly used and stored. | .. | .. | .. |
|---|----|----|----|

| | | | |
|--|----|----|----|
| 31. Toxic substances properly identified, stored and used. | .. | .. | .. |
|--|----|----|----|

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

| | | | |
|---|----|----|----|
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |
|---|----|----|----|

Johna Bruggio

John Sweitzer

RISK-BASED INSPECTION REPORT

| FOOD TEMPERATURE CONTROL | | OUT | COS | REPEAT |
|--------------------------------|---|-----|-----|--------|
| 34. | Food temperature measuring devices provided and calibrated. | .. | .. | .. |
| 35. | Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | .. | .. | .. |
| 36. | Frozen foods maintained completely frozen. | .. | .. | .. |
| 37. | Frozen foods properly thawed. | .. | .. | .. |
| 38. | Plant food for hot holding properly cooked to at least 135°F. | .. | .. | .. |
| 39. | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | .. | .. | .. |
| EQUIPMENT, UTENSILS AND LINENS | | OUT | COS | REPEAT |
| 40. | Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 41. | Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. |
| 42. | In-use utensils properly stored. | .. | .. | .. |
| 43. | Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. | Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 45. | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |
| PHYSICAL FACILITIES | | OUT | COS | REPEAT |
| 46. | Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. | Sewage and waste water properly disposed. | .. | .. | .. |
| 48. | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. | Design, construction, installation and maintenance proper-floors/walls/ceilings. | p | .. | .. |
| <i>Fail Notes</i> | <p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p>[FLOOR TO WALL JUNCTURE IN KITCHEN WHERE MOLDING WAS IS DARKENED - NOT ABLE TO TELL IF ITS CLEAN OR DIRTY. FLOOR PAINT IN BASEMENT IS SEVERLY WORN.]</p> | | | |
| 50. | Adequate ventilation; lighting; designated areas used. | .. | .. | .. |

Johna Bruggio

John Sweitzer

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

..

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

..



REHS



Acknowledged Receipt : john sweitzer

RISK-BASED INSPECTION REPORT

Fail Notes Summary

| Fail Code | Fail Text |
|-------------|---|
| 49. | Design, construction, installation and maintenance proper-floors/walls/ceilings. |
| 6.1(a) | Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. |
| Addl Notes: | [FLOOR TO WALL JUNCTURE IN KITCHEN WHERE MOLDING WAS IS DARKENED - NOT ABLE TO TELL IF ITS CLEAN OR DIRTY. FLOOR PAINT IN BASEMENT IS SEVERLY WORN.] |



REHS



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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALSO SERVESAFE CERTIFIED: ROLAND JARVIS - EXPIRES 8/15/22



REHS



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RISK-BASED INSPECTION REPORT

Insp Date: 10/15/2018 **Business ID:** 208
Business: FINNAGEL'S
 1531 RT 31 SOUTH
 CLINTON, NJ 08809

Inspection: HG000581
Risk Type: 3
Phone: 908 735 0300
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory Gold

Establishment Information

Municipality Clinton Twp Risk Type on File 3 Risk Type Observed 3
 FMC Yes Name DON & ELIZABETH TALLMAN Type ServSafe Exp Date 10/03/22
 Sewage System Public Sewer Water System Well Lab EUROFINS-HORSHAM
 Reference # F-06-77.01/1 Total Coliform 09/25/18

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

Lisa Bruzzio

REHS

El Tallman

Acknowledged Receipt : Elizabeth Tallman

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

" " "

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

" " "

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

" " "

29. Raw fruits and vegetables washed prior to serving.

" " "

30. Wiping cloths properly used and stored.

" " "

31. Toxic substances properly identified, stored and used.

" " "

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

" " "

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

" " "

Jisa Bruzgio

REHS

El Tallman

Acknowledged Receipt : Elizabeth Tallman

RISK-BASED INSPECTION REPORT

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

| EQUIPMENT, UTENSILS AND LINENS | OUT | COS | REPEAT | | |
|--|--|--|--------|--|--|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | p | .. | .. | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px;"> 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> [WALK IN REFRIGERATOR FLOOR IN DISREPAIR.] </td> </tr> </table> | <i>Fail Notes</i> | 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> [WALK IN REFRIGERATOR FLOOR IN DISREPAIR.] | | | |
| <i>Fail Notes</i> | 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> [WALK IN REFRIGERATOR FLOOR IN DISREPAIR.] | | | | |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. | | |
| 42. In-use utensils properly stored. | .. | .. | .. | | |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. | | |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. | | |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. | | |

| PHYSICAL FACILITIES | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

Jisa Bruzgio
REHS

El Tallman
Acknowledged Receipt : Elizabeth Tallman

RISK-BASED INSPECTION REPORT

Fail Notes Summary

| Fail Code | Fail Text |
|---------------|--|
| 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>[WALK IN REFRIGERATOR FLOOR IN DISREPAIR.]</i> |

Lisa Bruzzone

REHS

El Tallman

Acknowledged Receipt : Elizabeth Tallman

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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALEJANDRO VARELA SERVESAFE - EXP 10/3/22

Lisa Bruzgio

REHS

El Tallman

Acknowledged Receipt : Elizabeth Tallman

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RISK-BASED INSPECTION REPORT

Insp Date: 10/16/2018 **Business ID:** 599
Business: LOS CHILITOS
 233 EAST MAIN STREET
 LEBANON, NJ 08833

Inspection: HG000586
Risk Type: 3
Phone: 908-437-0190
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 <u>3</u> |
| FMC <u>Yes</u> Name <u>BERNARDO AVILA</u> | Type <u>ServSafe</u> Exp Date <u>04/26/22</u> |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>GARDEN STATE LABS</u> |
| Reference # <u>F-06-5/3B</u> | Total Coliform <u>09/11/18</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 | .. | .. | .. | .. | .. |

Lisa Bruzzio
 REHS

Bernardo Avila
 Acknowledged Receipt : BERNARDO AVILA

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 | " | " |
| 27. Food protected from potential contamination during preparation, storage, display. | " | " | " |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | " | " | " |
| 29. Raw fruits and vegetables washed prior to serving. | " | " | " |
| 30. Wiping cloths properly used and stored. | " | " | " |
| 31. Toxic substances properly identified, stored and used. | " | " | " |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | " | " | " |
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | " | " | " |



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RISK-BASED INSPECTION REPORT

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

| EQUIPMENT, UTENSILS AND LINENS | OUT | COS | REPEAT | | | |
|---|-------------------|---|---|--|--|--|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. | | | |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. | | | |
| 42. In-use utensils properly stored. | p | .. | .. | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 5%; vertical-align: top;">3.3(k)</td> <td style="vertical-align: top;"> <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i> <ol style="list-style-type: none"> 1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> 2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> 3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> 4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> 5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> 6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [BOWLS W/O HANDLES BEING USED AS SCOOPERS.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3.3(k) | <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i> <ol style="list-style-type: none"> 1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> 2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> 3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> 4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> 5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> 6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [BOWLS W/O HANDLES BEING USED AS SCOOPERS.]</i> | | | |
| <i>Fail Notes</i> | 3.3(k) | <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i> <ol style="list-style-type: none"> 1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> 2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> 3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> 4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> 5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> 6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [BOWLS W/O HANDLES BEING USED AS SCOOPERS.]</i> | | | | |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | p | .. | .. | | | |

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RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT


| | |
|-------------------|---|
| <i>Fail Notes</i> | <p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a clean, dry location;</i></p> <p style="margin-left: 40px;">ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 40px;">iii. <i>At least 6 inches above the floor.</i></p> <p style="margin-left: 20px;">2. <i>Clean equipment and utensils shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a self-draining position that allows air drying; and</i></p> <p style="margin-left: 40px;">ii. <i>Covered or inverted.</i></p> <p style="margin-left: 20px;">3. <i>Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</i></p> <p style="margin-left: 20px;">4. <i>Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</i></p> <p style="margin-left: 20px;">[BOX OF S/S CUPS STORED DIRECTLY ON FLOOR IN REAR STORAGE ROOM.]</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

| | | | | |
|-------------------|--|----|----|----|
| <i>Fail Notes</i> | <p>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</p> <p>47. Sewage and waste water properly disposed.</p> <p>5.4(e) <i>Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.</i></p> <p style="margin-left: 20px;">[SEPTIC TANK CONCRETE LID NO LONGER TIGHT FITTING AND IS CRACKED IN 1/2.]</p> | .. | .. | .. |
| | <p>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</p> <p>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</p> | .. | .. | .. |
| | | p | .. | .. |


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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.1(a) *Indoor surface characteristics shall include the following:*

1. *Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:*
 - i. *Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;*
 - ii. *Closely woven and easily cleanable carpet for carpeted areas; and*
 - iii. *Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.*

2. *In a temporary retail food establishment:*
 - i. *If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and*
 - ii. *Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.*

[FLOORS IN REAR - SOME TILES MISSING AND FLOOR PAINT IS WORN.]

50. Adequate ventilation; lighting; designated areas used.

p " "

Fail Notes

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.*
- [LIGHTING IN REAR STORAGE/PREP ROOM (OLD WALK IN) IS INSUFFICIENT.]*


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

" " "

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

" " "


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RISK-BASED INSPECTION REPORT

Fail Notes Summary


| Fail Code | Fail Text |
|--|---|
| 42. In-use utensils properly stored. | |
| 3.3(k) | <p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. |
| Addl Notes: <i>[BOWLS W/O HANDLES BEING USED AS SCOOPERS.]</i> | |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | |
| 4.11(e) | <p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s). |
| Addl Notes: <i>[BOX OF S/S CUPS STORED DIRECTLY ON FLOOR IN REAR STORAGE ROOM.]</i> | |
| 47. Sewage and waste water properly disposed. | |
| 5.4(e) | <p>Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.</p> |
| Addl Notes: <i>[SEPTIC TANK CONCRETE LID NO LONGER TIGHT FITTING AND IS CRACKED IN 1/2.]</i> | |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | |
| 6.1(a) | <p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. |
| Addl Notes: <i>[FLOORS IN REAR - SOME TILES MISSING AND FLOOR PAINT IS WORN.]</i> | |


[Signature]
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[Signature]
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RISK-BASED INSPECTION REPORT

| Fail Code | Fail Text |
|--|--|
| 50. Adequate ventilation; lighting; designated areas used. | |
| 6.3(a) | Lighting intensity shall be: 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. |
| Addl Notes: | <i>[LIGHTING IN REAR STORAGE/PREP ROOM (OLD WALK IN) IS INSUFFICIENT.]</i> |


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RISK-BASED INSPECTION REPORT

Insp Date: 10/24/2018 **Business ID:** 534
Business: CLINTON TWP MIDDLE SCHOOL
 34 GRAYROCK RD.

CLINTON, NJ 08809

Inspection: HE000466
Risk Type: 3
Phone: 908-238-9141
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory

| Establishment Information | |
|--|--|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>3</u> Risk Type Observed <u>3</u> |
| FMC <u>Yes</u> Name <u>JOHANNA YOUNG</u> | Type <u>ServSafe</u> Exp Date <u>08/04/23</u> |
| Sewage System <u>Public</u> Water System <u>Public</u> | Lab _____ |
| Sewer _____ | Total Coliform _____ |
| Reference # <u>F-06-60/56</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 | .. | .. | .. | .. | .. |

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 " " " "

| | |
|-------------------|--|
| <i>Fail Notes</i> | <p>4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [DISHWASHER DOES NOT MEET THE REQUIRED 180* F TEMPERATURE FOR HOT WATER SANITIZING.]</i></p> <p>4.9(k) <i>In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than:</i></p> <p style="margin-left: 20px;"><i>1. For a stationary rack, single temperature machine, 165°F; or</i></p> <p style="margin-left: 20px;"><i>2. For all other machines, 180°F.</i></p> <p><i>[RINSE TEMPERATURE IN DISHWASHER ONLY REACHED 130°F]</i></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

" " "

RISK-BASED INSPECTION REPORT

| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 27. Food protected from potential contamination during preparation, storage, display. | .. | .. | .. |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 30. Wiping cloths properly used and stored. | .. | .. | .. |
| 31. Toxic substances properly identified, stored and used. | .. | .. | .. |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | .. | .. | .. |
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |
| FOOD TEMPERATURE CONTROL | OUT | COS | REPEAT |
| 34. Food temperature measuring devices provided and calibrated. | .. | .. | .. |
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | .. | .. | .. |
| 36. Frozen foods maintained completely frozen. | .. | .. | .. |
| 37. Frozen foods properly thawed. | .. | .. | .. |
| 38. Plant food for hot holding properly cooked to at least 135°F. | .. | .. | .. |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | .. | .. | .. |
| EQUIPMENT, UTENSILS AND LINENS | OUT | COS | REPEAT |
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. |
| 42. In-use utensils properly stored. | .. | .. | .. |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |
| PHYSICAL FACILITIES | OUT | COS | REPEAT |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

Fail Notes Summary

| Fail Code | Fail Text |
|-------------|--|
| 14. | Food contact surfaces properly cleaned and sanitized |
| 4.7(b) | Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. |
| Addl Notes: | <i>[DISHWASHER DOES NOT MEET THE REQUIRED 180* F TEMPERATURE FOR HOT WATER SANITIZING.]</i> |
| 4.9(k) | In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194 F, or less than: 1. For a stationary rack, single temperature machine, 165°F; or 2. For all other machines, 180°F. |
| Addl Notes: | <i>[RINSE TEMPERATURE IN DISHWASHER ONLY REACHED 130°F]</i> |

RISK-BASED INSPECTION REPORT

Insp Date: 10/24/2018 **Business ID:** 27
Business: PATRICK MCGAHERAN SCHOOL
 78 ALLERTON ROAD
 LEBANON, NJ 08833

Inspection: HE000467
Risk Type: 2
Phone: 908 735 5151
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory

| Establishment Information | |
|---|--|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>2</u> Risk Type Observed <u>2</u> |
| FMC <u>Yes</u> Name <u>HEATHER YAPLE</u> | Type <u>ServSafe</u> Exp Date <u>04/22/22</u> |
| Sewage System <u>On Site</u> Water System <u>Non Transient PNCW</u> | Lab <u>EUROFINS-HORSHAM</u> |
| Reference # <u>F-06-28.01/12.04</u> | Total Coliform <u>08/31/18</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. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

Handwritten signature: J. Bruzzio

Handwritten signature: Heather Yaple

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 " " " "

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.
[COLD BAR IS 41°F (48-50°F)]*

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

" " p " " "

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

" " p " " "

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

p " " " " "

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

p " " " " "

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

" " " p " "

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

" " " p " "

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

" " " p " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water available; adequate pressure.

" " "

26. Food properly labeled; original container

" " "

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

" " "

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

" " "

29. Raw fruits and vegetables washed prior to serving.

" " "

30. Wiping cloths properly used and stored.

" " "




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

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

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

..

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated.

..

35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

..

36. Frozen foods maintained completely frozen.

..

37. Frozen foods properly thawed.

..

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

..

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

..

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

..

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

..

42. In-use utensils properly stored.

..

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

..

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

..

45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

..

PHYSICAL FACILITIES

OUT COS REPEAT

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

..

47. Sewage and waste water properly disposed.

..

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

..

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

..

50. Adequate ventilation; lighting; designated areas used.

..

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

..




RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES


OUT COS REPEAT

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

.. ..



REHS



Acknowledged Receipt : Heather Yaple


RISK-BASED INSPECTION REPORT

Fail Notes Summary

| Fail Code | Fail Text |
|--|---|
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) | |
| 3.5(f)2 | Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. |
| Addl Notes: | <i>[COLD BAR IS 41°F (48-50°F)]</i> |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | |
| 6.2(n)1, 2 | Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. |
| Addl Notes: | <i>[REAR EXIT DOOR IS NOT TIGHT FITTING ALONG BOTTOM EDGE.]</i> |



REHS



Acknowledged Receipt : Heather Yapple

RISK-BASED INSPECTION REPORT

Insp Date: 10/29/2018 **Business ID:** 411
Business: IMMACULATE CONCEPTION SCHOOL
 316 OLD ALLERTON RD.

ANNANDALE, NJ 08801

Inspection: HG000596
Risk Type: 2
Phone: 908 735 6334
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory Gold

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

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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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.

" " " " " "

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

p " " " " "

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

" " p " " "

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

" " p " " "

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

p " " " " "

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

p " " " " "

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

" " p " " "

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

" " p " " "

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

" " p " " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water available; adequate pressure.

" " "

26. Food properly labeled; original container

" " "

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

" " "

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

" " "

29. Raw fruits and vegetables washed prior to serving.

" " "

30. Wiping cloths properly used and stored.

" " "

31. Toxic substances properly identified, stored and used.

" " "

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

" " "

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

" " "

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RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.




RISK-BASED INSPECTION REPORT
Fail Notes Summary
No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : joan campbell

RISK-BASED INSPECTION REPORT

Insp Date: 10/29/2018 **Business ID:** 30
Business: ROUND VALLEY SCHOOL
 128 COKESBURY RD.
 LEBANON, NJ 08833

Inspection: HG000597
Risk Type: 2
Phone: 908-236-6341
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory Gold

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

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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 Acknowledged Receipt : SHARON SCHUITTS

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 available; adequate pressure.

" " "

26. Food properly labeled; original container

" " "

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

" " "

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

" " "

29. Raw fruits and vegetables washed prior to serving.

" " "

30. Wiping cloths properly used and stored.

" " "

31. Toxic substances properly identified, stored and used.

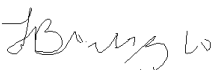
" " "

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

" " "

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

" " "



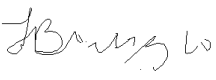

RISK-BASED INSPECTION REPORT


| FOOD TEMPERATURE CONTROL | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 34. Food temperature measuring devices provided and calibrated. | .. | .. | .. |
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | .. | .. | .. |
| 36. Frozen foods maintained completely frozen. | .. | .. | .. |
| 37. Frozen foods properly thawed. | .. | .. | .. |
| 38. Plant food for hot holding properly cooked to at least 135°F. | .. | .. | .. |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | .. | .. | .. |
| EQUIPMENT, UTENSILS AND LINENS | OUT | COS | REPEAT |
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. |
| 42. In-use utensils properly stored. | .. | .. | .. |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |
| PHYSICAL FACILITIES | OUT | COS | REPEAT |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

J. B. ...

Sharon S. Schuitts

RISK-BASED INSPECTION REPORT
Fail Notes Summary
No fail notes were selected on this questionnaire.


REHS


Acknowledged Receipt : SHARON SCHUITTS

RISK-BASED INSPECTION REPORT

Insp Date: 10/30/2018 **Business ID:** 209
Business: ROUND VALLEY INN
 1090 RT 22W
 LEBANON, NJ 08833

Inspection: HE000468
Risk Type: 2
Phone: 908 236 2894
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>2</u> Risk Type Observed _____ |
| FMC _____ Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab _____ |
| Reference # <u>F-06-4.03/33</u> | Total Coliform _____ |

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

J. Bruzzio
 REHS

Bill Butler
 Acknowledged Receipt : bill butler

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

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

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

| | | | |
|--|----|----|----|
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
|--|----|----|----|

| | | | |
|---|----|----|----|
| 30. Wiping cloths properly used and stored. | .. | .. | .. |
|---|----|----|----|

| | | | |
|--|----|----|----|
| 31. Toxic substances properly identified, stored and used. | .. | .. | .. |
|--|----|----|----|

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

| | | | |
|---|----|----|----|
| 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |
|---|----|----|----|




RISK-BASED INSPECTION REPORT

| FOOD TEMPERATURE CONTROL | | OUT | COS | REPEAT |
|--------------------------------|--|-----|-----|--------|
| 34. | Food temperature measuring devices provided and calibrated. | .. | .. | .. |
| 35. | Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | .. | .. | .. |
| 36. | Frozen foods maintained completely frozen. | .. | .. | .. |
| 37. | Frozen foods properly thawed. | .. | .. | .. |
| 38. | Plant food for hot holding properly cooked to at least 135°F. | .. | .. | .. |
| 39. | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | .. | .. | .. |
| EQUIPMENT, UTENSILS AND LINENS | | OUT | COS | REPEAT |
| 40. | Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 41. | Equipment temperature measuring devices provided (refrigeration units, etc). | .. | .. | .. |
| 42. | In-use utensils properly stored. | .. | .. | .. |
| 43. | Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. | Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 45. | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |
| PHYSICAL FACILITIES | | OUT | COS | REPEAT |
| 46. | Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. | Sewage and waste water properly disposed. | .. | .. | .. |
| 48. | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | p | .. | .. |
| <i>Fail Notes</i> | 6.6(e) <i>Water closets and urinals shall be of a sanitary design and be cleanable. [MEN'S ROOM TOILET IN DISREPAIR & SHOWS SIGNS OF RUST/COOROSION. SINK IS STAINED AND SINK TO WALL JUNCTURE CAULKING IS IN DISREPAIR. WALLS IN MEN'S ROOM IS IN NEED OF CLEANING.]</i> | | | |
| 49. | Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. | Adequate ventilation; lighting; designated areas used. | p | .. | .. |
| <i>Fail Notes</i> | 6.3(d)1 <i>Areas designated for employees to eat, drink, and use tobacco, in compliance with the New Jersey Smoke-Free Air Act at N.J.S.A. 26:3D-55 through 3D-64 and the rules promulgated thereunder, shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. [DANCERS OBSERVED SMOKING IN REAR KITCHEN.]</i> | | | |
| 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. | .. | .. | .. |

J. Buzzio

Bill Butler

RISK-BASED INSPECTION REPORT

Fail Notes Summary

| Fail Code | Fail Text |
|-------------|---|
| 48. | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. |
| 6.6(e) | Water closets and urinals shall be of a sanitary design and be cleanable. |
| Addl Notes: | <i>[MEN'S ROOM TOILET IN DISREPAIR & SHOWS SIGNS OF RUST/COOROSION. SINK IS STAINED AND SINK TO WALL JUNCTURE CAULKING IS IN DISREPAIR. WALLS IN MEN'S ROOM IS IN NEED OF CLEANING.]</i> |
| 50. | Adequate ventilation; lighting; designated areas used. |
| 6.3(d)1 | Areas designated for employees to eat, drink, and use tobacco, in compliance with the New Jersey Smoke-Free Air Act at N.J.S.A. 26:3D-55 through 3D-64 and the rules promulgated thereunder, shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. |
| Addl Notes: | <i>[DANCERS OBSERVED SMOKING IN REAR KITCHEN.]</i> |



REHS



Acknowledged Receipt : bill butler

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RISK-BASED INSPECTION REPORT

Insp Date: 10/30/2018 **Business ID:** 392
Business: CHELSEA'S KITCHEN
 1051 RT 22 EAST
 LEBANON, NJ 08833

Inspection: HE000469
Risk Type: 3
Phone: 908 437 0311
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
Results: Satisfactory

| Establishment Information | |
|---|--|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>3</u> Risk Type Observed <u>3</u> |
| FMC _____ Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab _____ |
| Reference # <u>F-06-7/23</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. | .. | .. | .. | .. | .. | .. |
| 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. | .. | .. | .. | .. | .. | .. |
| 3. Ill or injured foodworkers restricted or excluded as required. | .. | .. | .. | .. | .. | .. |

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

L. Bruzzio

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

..

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.

..

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.

..

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

..

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

..

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

..

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

..

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

..

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

..

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

25. Hot and cold water available; adequate pressure.

..

26. Food properly labeled; original container

..

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

..

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

..

29. Raw fruits and vegetables washed prior to serving.

..

30. Wiping cloths properly used and stored.

..

31. Toxic substances properly identified, stored and used.

..

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

p

JBruzzi

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

| | | | | | |
|------------|------------|--|--|--|--|
| Fail Notes | 6.2(k) | <p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[LARGE BOWLS OF FOOD AND WATER OBSERVED ON GROUND OUTSIDE NEAR BASEMENT AND KITCHEN DOORS... A POTENTIAL FOOD SOURCE FOR RODENTS AND OTHER PESTS.]</i> | | | |
| | 6.2(n)1, 2 | <p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[REAR KITCHEN DOOR WIDE OPEN ALLOWING POTENTIAL ENTRANCE OF RODENTS & INSECTS.]</i> | | | |

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

..

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

..

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

..

PHYSICAL FACILITIES

OUT COS REPEAT

JBruzzi

RISK-BASED INSPECTION REPORT

| PHYSICAL FACILITIES | | OUT | COS | REPEAT |
|--|--|-----|-----|--------|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | | .. | .. | .. |
| 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> 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>[DUMPSTERS UNCOVERED.]</i> | | | | |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | | .. | .. | .. |

J. Bruzzo

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(k) | <p>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</p> <ol style="list-style-type: none"> 1. Routinely inspecting incoming shipments of food and supplies; 2. Routinely inspecting the premises for evidence of pests; 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and 4. Eliminating harborage conditions. |
| Addl Notes: | <i>[LARGE BOWLS OF FOOD AND WATER OBSERVED ON GROUND OUTSIDE NEAR BASEMENT AND KITCHEN DOORS... A POTENTIAL FOOD SOURCE FOR RODENTS AND OTHER PESTS.]</i> |
| 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> <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 KITCHEN DOOR WIDE OPEN ALLOWING POTENTIAL ENTRANCE OF RODENTS & INSECTS.]</i> |
| 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> |
| Addl Notes: | <i>[DUMPSTERS UNCOVERED.]</i> |

J. Bruggiero

RISK-BASED INSPECTION REPORT

Insp Date: 10/30/2018 **Business ID:** 392
Business: CHELSEA'S KITCHEN
 1051 RT 22 EAST
 LEBANON, NJ 08833

Inspection: HE000470
Risk Type: 3
Phone: 908 437 0311
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

| Establishment Information | | | |
|---------------------------------|------------------------------------|------------------------------|--------------------------|
| Municipality <u>Clinton Twp</u> | Risk Type on File <u>3</u> | Risk Type Observed <u>3</u> | |
| FMC <u>Yes</u> | Name <u>MARIA E WELLBROCK BACH</u> | Type <u>ServSafe</u> | Exp Date <u>03/03/20</u> |
| Sewage System <u>On Site</u> | Water System <u>Well</u> | Lab <u>GARDEN STATE LABS</u> | |
| Reference # <u>F-06-7/23</u> | Total Coliform <u>10/02/18</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 | .. | .. | .. | .. | | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">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. [HAND WASH STATION IN KITCHEN INACCESSIBLE - BUCKETS & OIL CONTAINERS ON FLOOR]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding: 2px;"></td> <td style="padding: 2px;">6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [NO HANDSOAP AND PAPERTOWELS PROVIDED AT BAR.]</i></td> </tr> </table> | <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. [HAND WASH STATION IN KITCHEN INACCESSIBLE - BUCKETS & OIL CONTAINERS ON FLOOR]</i> | | 6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [NO HANDSOAP AND PAPERTOWELS PROVIDED AT BAR.]</i> | .. | 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. [HAND WASH STATION IN KITCHEN INACCESSIBLE - BUCKETS & OIL CONTAINERS ON FLOOR]</i> | | | | | | | | | |
| | 6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [NO HANDSOAP AND PAPERTOWELS PROVIDED AT BAR.]</i> | | | | | | | | | |
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. | .. | p | .. | .. | .. | .. | | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">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. [HANDSOAP NOT PROVIDED AT HANDWASH SINK @ BAR.]</i></td> </tr> </table> | <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. [HANDSOAP NOT PROVIDED AT HANDWASH SINK @ BAR.]</i> | .. | 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. [HANDSOAP NOT PROVIDED AT HANDWASH SINK @ BAR.]</i> | | | | | | | | | |

L. Bruzzio

RISK-BASED INSPECTION REPORT

| | | | | | | |
|-------------------------------------|----|-----|------|-----|-----|--------|
| PREVENTING CONTAMINATION FROM HANDS | IN | OUT | N.O. | N/A | COS | REPEAT |
|-------------------------------------|----|-----|------|-----|-----|--------|

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| Fail Notes | <p>6.7(j) Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</p> <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device. <p>[NO PAPER TOWELS @ BAR HAND WASH SINK.]</p> |
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| | | | | | | |
|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

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

| | | | | | | |
|--|----|---|----|----|----|---|
| 14. Food contact surfaces properly cleaned and sanitized | .. | p | .. | .. | .. | p |
|--|----|---|----|----|----|---|

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| Fail Notes | <p>3.3(c)1iii Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [NO DETECTIBLE LEVEL OF CHLORINE IN DISHWASHER OR RED SANITIZING BUCKET.]</p> <p>4.7(a) Equipment food-contact surfaces and utensils shall be sanitized. [NO DETECTIBLE CHLORINE SANITIZER IN DISHWASHER OR RED SANITIZING BUCKETS.]</p> <p>4.7(b) Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [NO DETECTIBLE SANITIZER IN DISHWASHER OR RED SANITIZING BUCKET.]</p> |
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|--------------------------------|----|-----|------|-----|-----|--------|
| PHFs TIME/TEMPERATURE CONTROLS | IN | OUT | N.O. | N/A | COS | REPEAT |
|--------------------------------|----|-----|------|-----|-----|--------|

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|--|---|----|----|----|----|----|
| 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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|------------|---|
| Fail Notes | <p>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. [MOZERELLA TEMPERATURE IN BAIN MARIE IS 45°F. RAW HAMBERGER TEMPERATURE IN SAME BAIN MARIE IS 46.4°F. LONG BAIN MARIE IS 47°F.]</p> |
|------------|---|

J. Bruno

RISK-BASED INSPECTION REPORT

| PHFs TIME/TEMPERATURE CONTROLS | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|----|-----|------|-----|-----|--------|
| 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 | .. | 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. [SQUEEZE BOTTLE CONTAINERS UNLABELED AS TO THEIR CONTENTS.]</i> | | | |
| 27. Food protected from potential contamination during preparation, storage, display. | p | .. | p |
| <i>Fail Notes</i> 3.3(c)1.iv <i>Packaged food shall be protected from cross contamination by cleaning hermetically sealed containers of food of visible soil before opening; [OPEN 5 GALLON CONTAINERS OF FOOD (BREAD CRUMBS?) UNCOVERED IN BASEMENT. SOME FOOD STORED DIRECTLY ON FLOOR IN WALK IN BOX.]</i> | | | |
| 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. [BOWLS USED AS SCOOPERS IN SUGAR, FLOUR AND CORNMEAL.]</i> | | | |
| 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 | .. | p |

J. Bruno

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

| | |
|-------------------|---|
| <i>Fail Notes</i> | <p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[ONE LARGE BOWL, ONE SMALL BOWL OF ANIMAL FOOD AND BOWL OF WATER OBSERVED ON GROUND NEAR THE KITCHEN AND BASEMENT ENTRANCE. DUMPSTER UNCOVERED AND OVERFLOWING.]</i> <p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[REAR DOOR IN KITCHEN PROPED OPEN - NOT PROVIDED WITH SCREEN DOOR. DOOR TO BASEMENT IS NOT TIGHT FITTING.]</i> |
|-------------------|---|

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

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated.

35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

36. Frozen foods maintained completely frozen.

37. Frozen foods properly thawed.

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

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

| | |
|-------------------|---|
| <i>Fail Notes</i> | <p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[WALK IN BOX FLOOR IN DISREPAIR AND UNCLEAN. WALLS IN WALK IN SHOW BUILD UP OF DUST AND MOLD-LIKE SUBSTANCE. BOTH SMALLER BAIN MAIRIES - TOP COMPARTMENTS ARE IN NEED OF CLEANING. TABLE TOP CAN OPENER UNCLEAN.]</i></p> |
|-------------------|---|



RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

| | | | | | |
|-------------------|---------|--|---|---|---|
| <i>Fail Notes</i> | 4.2(o) | Beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice. This subsection does not apply to cold plates that are constructed integrally with an ice storage bin. <i>[ICE IS IN DIRECT CONTACT WITH LINES IN ICE MACHINE AT THE BAR.]</i> | | | |
| | 41. | Equipment temperature measuring devices provided (refrigeration units, etc). | p | " | p |
| <i>Fail Notes</i> | 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. <i>[THERMOMETERS MISSING IN SOME REFRIGERATED UNITS.]</i> | | | |
| | 42. | In-use utensils properly stored. | p | " | " |
| <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> <i>[ICE SCOOPER IN BASEMENT IS NOT STORED ON CLEAN SURFACE.]</i> | | | |
| | 43. | Utensils, single service items, equipment, linens properly stored, dried and handled. | p | " | " |

J. Bruno

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. CEILING LEAKING DIRECLY ON TOP OF BOX OF PORTION CUPS (WATER ACCUMULATING).]</i></p> | p | .. | .. |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | | | | | |
| <i>Fail Notes</i> | 4.2(g) | <p><i>Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.</i> <i>[TABLE TOP CAN OPENER IN KITCHEN IN NEED OF CLEANING.]</i></p> | p | .. | .. |
| 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> <i>[SANITIZER NOT DETECTED IN WASHING MACHINE OR RED SANITIZING BUCKET.]</i></p> | p | .. | .. |

PHYSICAL FACILITIES

OUT COS REPEAT

| | | | | | |
|---|--------|--|---|----|----|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | | | | | |
| <i>Fail Notes</i> | 5.2(a) | <p><i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.</i> <i>[NO HOT WATER @ 3 COMPARTMENT SINK @ BAR. MOP SINK IN KITCHEN LEAKING.]</i></p> | p | .. | .. |
| 47. Sewage and waste water properly disposed. | | | | | |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | | | | | |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | | | | | |

J. Bruno

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

| | | | |
|------------|--------|---|---|
| Fail Notes | 6.1(a) | <p><i>Indoor surface characteristics shall include the following:</i></p> <p>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</p> <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. <p>2. In a temporary retail food establishment:</p> <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. <p><i>[FLOOR IN GENERAL IN NEED OF CLEANING ESPECIALLY BENEATH EQUIPMENT]</i></p> | |
| | | 50. Adequate ventilation; lighting; designated areas used. | p |
| Fail Notes | 6.3(a) | <p><i>Lighting intensity shall be:</i></p> <p>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;</p> <p>2. At least 220 lux (20 foot candles):</p> <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 <p>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> <p><i>[SOME LIGHTS OUT IN KITCHEN. SOME LIGHT COVERS DARKENED/BLACKENED.]</i></p> | |
| | | 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) | <p><i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p>1. Inside the retail food establishment if the receptacles and units:</p> <ul style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and <p>2. With tight-fitting lids or doors if kept outside the retail food establishment.</p> <p><i>[DUMPSTERS UNCOVERED AND OVERFLOWING.]</i></p> | |
| | 5.5(o) | <p><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></p> <p><i>[MANY CARDBOARD BOXES HAPHAZARDLY STORED IN REAR DRIVEWAY AND AROUND GARBAGE ENCLOSURE.]</i></p> | |
| | | 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | p |

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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes | 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. [INSPECTION PLACARD/ SATISFACTORY SIGN IS NOT POSTED IN A CONSPICUOUS LOCATION NEAR THE PUBLIC ENTRANCE.]*



REHS

Acknowledged Receipt : MANAGER/OWNER NOT AVAILABLE TO SIGN Page 72 of 76

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>[NO HANDSOAP AND PAPER TOWELS PROVIDED AT BAR.]</i> |
| 6.7(a) | Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. |
| Addl Notes: | <i>[HAND WASH STATION IN KITCHEN INACCESSIBLE - BUCKETS & OIL CONTAINERS ON FLOOR]</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: |
| | 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 @ BAR HAND WASH SINK.]</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>[HANDSOAP NOT PROVIDED AT HANDWASH SINK @ BAR.]</i> |
| 14. Food contact surfaces properly cleaned and sanitized | |
| 4.7(a) | Equipment food-contact surfaces and utensils shall be sanitized. |
| Addl Notes: | <i>[NO DETECTIBLE CHLORINE SANITIZER IN DISHWASHER OR RED SANITIZING BUCKETS.]</i> |
| 4.7(b) | Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. |
| Addl Notes: | <i>[NO DETECTIBLE SANITIZER IN DISHWASHER OR RED SANITIZING BUCKET.]</i> |
| 3.3(c)1iii | Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. |
| Addl Notes: | <i>[NO DETECTIBLE LEVEL OF CHLORINE IN DISHWASHER OR RED SANITIZING BUCKET.]</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>[MOZERELLA TEMPERATURE IN BAIN MARIE IS 45°F. RAW HAMBERGER TEMPERATURE IN SAME BAIN MARIE IS 46.4°F. LONG BAIN MARIE IS 47°F.]</i> |
| 26. Food properly labeled; original container | |
| 3.3(d) | Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. |
| Addl Notes: | <i>[SQUEEZE BOTTLE CONTAINERS UNLABELED AS TO THEIR CONTENTS.]</i> |
| 27. Food protected from potential contamination during preparation, storage, display. | |
| 3.3(c)1.iv | Packaged food shall be protected from cross contamination by cleaning hermetically sealed containers of food of visible soil before opening: |
| Addl Notes: | <i>[OPEN 5 GALLON CONTAINERS OF FOOD (BREAD CRUMBS?) UNCOVERED IN BASEMENT. SOME FOOD STORED DIRECTLY ON FLOOR IN WALK IN BOX.]</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>[BOWLS USED AS SCOOPERS IN SUGAR, FLOUR AND CORNMEAL.]</i> |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | |

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RISK-BASED INSPECTION REPORT

| Fail Code | Fail Text |
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| 6.2(k) | <p>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</p> <ol style="list-style-type: none"> 1. Routinely inspecting incoming shipments of food and supplies; 2. Routinely inspecting the premises for evidence of pests; 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and 4. Eliminating harborage conditions. |
| Addl Notes: | <i>[ONE LARGE BOWL, ONE SMALL BOWL OF ANIMAL FOOD AND BOWL OF WATER OBSERVED ON GROUND NEAR THE KITCHEN AND BASEMENT ENTRANCE. DUMPSTER UNCOVERED AND OVERFLOWING.]</i> |
| 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> <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 DOOR IN KITCHEN PROPED OPEN - NOT PROVIDED WITH SCREEN DOOR. DOOR TO BASEMENT IS NOT TIGHT FITTING.]</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 BOX FLOOR IN DISREPAIR AND UNCLEAN. WALLS IN WALK IN SHOW BUILD UP OF DUST AND MOLD-LIKE SUBSTANCE. BOTH SMALLER BAIN MAIRIES - TOP COMPARTMENTS ARE IN NEED OF CLEANING. TABLE TOP CAN OPENER UNCLEAN.]</i> |
| 4.2(o) | <p>Beverage tubing and cold-plate beverage cooling devices shall not be installed in contact with stored ice. This subsection does not apply to cold plates that are constructed integrally with an ice storage bin.</p> |
| Addl Notes: | <i>[ICE IS IN DIRECT CONTACT WITH LINES IN ICE MACHINE AT THE BAR.]</i> |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc). | |
| 4.2(c)5 | <p>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</p> |
| Addl Notes: | <i>[THERMOMETERS MISSING IN SOME REFRIGERATED UNITS.]</i> |
| 42. In-use utensils properly stored. | |

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RISK-BASED INSPECTION REPORT

| Fail Code | Fail Text |
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| 3.3(k) | <p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. <p>Addl Notes: <i>[ICE SCOOPER IN BASEMENT IS NOT STORED ON CLEAN SURFACE.]</i></p> |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | |
| 4.11(e) | <p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s). <p>Addl Notes: <i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR IN BASEMENT. CEILING LEAKING DIRECTLY ON TOP OF BOX OF PORTION CUPS (WATER ACCUMULATING).]</i></p> |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | |
| 4.2(g) | <p>Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement.</p> <p>Addl Notes: <i>[TABLE TOP CAN OPENER IN KITCHEN IN NEED OF CLEANING.]</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>[SANITIZER NOT DETECTED IN WASHING MACHINE OR RED SANITIZING BUCKET.]</i></p> |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | |
| 5.2(a) | <p>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.</p> <p>Addl Notes: <i>[NO HOT WATER @ 3 COMPARTMENT SINK @ BAR. MOP SINK IN KITCHEN LEAKING.]</i></p> |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | |

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RISK-BASED INSPECTION REPORT

| Fail Code | Fail Text |
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| 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>[FLOOR IN GENERAL IN NEED OF CLEANING ESPECIALLY BENEATH EQUIPMENT]</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>[SOME LIGHTS OUT IN KITCHEN. SOME LIGHT COVERS DARKENED/BLACKENED.]</i></p> |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | |
| 5.5(o) | <p>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.</p> <p>Addl Notes: <i>[MANY CARDBOARD BOXES HAPHAZARDLY STORED IN REAR DRIVEWAY AND AROUND GARBAGE ENCLOSURE.]</i></p> |
| 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>[DUMPSTERS UNCOVERED AND OVERFLOWING.]</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>[INSPECTION PLACARD/ SATISFACTORY SIGN IS NOT POSTED IN A CONSPICUOUS LOCATION NEAR THE PUBLIC ENTRANCE.]</i></p> |

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