



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: 9/4/2018

Business ID: hb000178

Inspection: HG000575

Business: JUNIPER HILL
73 BEAVER AVE

Risk Type: 3

Phone: 908 335 8905

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory Gold

ANNANDALE, NJ 08801

Establishment Information

Municipality Clinton Twp Risk Type on File 3 Risk Type Observed

FMC Yes Name JOSH DE CHELLIS Type ServSafe Exp Date 04/01/18

Sewage System Public Water System Public Lab

Reference # F-06-59/4.01 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.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p
<i>Fail Notes 6.7(i) HAND SOAP MISSING IN BASEMENT FOOD PREP AREA.</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

FOOD SOURCE

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

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	Ⓟ
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	Ⓟ

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

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 water available; adequate pressure.
26. Food properly labeled; original container <i>Fail Notes 3.3(d) SQUEEZE BOTTLES IN KITCHEN UNLABELED AS TO THEIR CONTENTS.</i>	Ⓟ
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.

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.
33.	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36.	Frozen foods maintained completely frozen.
37.	Frozen foods properly thawed.
38.	Plant food for hot holding properly cooked to at least 135°F.
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
42.	In-use utensils properly stored.
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47.	Sewage and waste water properly disposed.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	6.1(a) STAIRWAY TO BASEMENT - CARPET AND RAW WOOD ARE ABSORVENT AND NOT EASILY CLEANABLE... STAIRS HAVE BECOME BLACKENED DUE TO TRAFFIC & YOU CAN NO LONG TELL IF THEY ARE CLEAN OR DIRTY.			
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
7.	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
6.7(i)	HAND SOAP MISSING IN BASEMENT FOOD PREP AREA.
26.	Food properly labeled; original container
3.3(d)	SQUEEZE BOTTLES IN KITCHEN UNLABELED AS TO THEIR CONTENTS.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.1(a)	STAIRWAY TO BASEMENT - CARPET AND RAW WOOD ARE ABSORVENT AND NOT EASILY CLEANABLE... STAIRS HAVE BECOME BLACKENED DUE TO TRAFFIC & YOU CAN NO LONG TELL IF THEY ARE CLEAN OR DIRTY.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

MEAT DELIVERY - BEEF TEMPERATURE WAS 34°F - SATISFACTORY

RISK-BASED INSPECTION REPORT

Insp Date: 9/5/2018 **Business ID:** hc000139
Business: ANNANDALE FAMILY DELI
 55 BEAVER AVE

 ANNANDALE , NJ 08801

Inspection: HG000576
Risk Type: 2
Phone: 908 200 7176
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>BRIAN MCGRORY</u>	Type <u>ServSafe</u> Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-56/3</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

Fail Notes | 4.7(c) **TOO MUCH BLEACH/CHLORINE SANITIZER BEING USED TODAY. BOTH @ THE 3 COMPARTMENT SINK AND WHITE SANITIZING BUCKETS.**

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	Ⓟ
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 <i>Fail Notes</i> 3.3(d) SOME PLASTIC SQUEEZE BOTTLES ARE STILL UNLABELED AS TO THEIR CONTENTS.	Ⓟ
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. <i>Fail Notes</i> 7.1(b) WHITE SANITIZING BUCKETS ARE UNLABELED.	Ⓟ
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36.	Frozen foods maintained completely frozen.
37.	Frozen foods properly thawed.
38.	Plant food for hot holding properly cooked to at least 135°F.
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.	p	..	p
<i>Fail Notes</i>	4.1(a) <i>UNCLEAN/UNCLEANABLE WICKER BASKETS BEING USED TO STORE FOOD CONTACT & SINGLE SERVICE UTENSILS. CARDBOARD BOXES BEING USED AS SHELF LINER IN WALK IN BOX. BROWN CURTAINS USED BENEATH COUNTER BEHIND REGISTER.</i>			
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
42.	In-use utensils properly stored.	p	..	p
<i>Fail Notes</i>	3.3(k) <i>KNIVES BEING STORED IN BETWEEN COUNTERS IN FRONT OF GRILLS. PLASTIC SILVERWARE NOT BEING STORED IN THE "HANDLE UP" POSITION.</i>			
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.	p
<i>Fail Notes</i>	4.11(e) <i>SINGLE SERVICE ITEMS & CONDIMENTS STORED DIRECTLY ON FLOOR BEHIND BROWN CURTAIN.</i>			
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(k) <i>NO TEST STRIPS TO TEST SANITIZER</i>			
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(c)	TOO MUCH BLEACH/CHLORINE SANITIZER BEING USED TODAY. BOTH @ THE 3 COMPARTMENT SINK AND WHITE SANITIZING BUCKETS.
26. Food properly labeled; original container	
3.3(d)	SOME PLASTIC SQUEEZE BOTTLES ARE STILL UNLABELED AS TO THEIR CONTENTS.
31. Toxic substances properly identified, stored and used.	
7.1(b)	WHITE SANITIZING BUCKETS ARE UNLABELED.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	UNCLEAN/UNCLEANABLE WICKER BASKETS BEING USED TO STORE FOOD CONTACT & SINGLE SERVICE UTENSILS. CARDBOARD BOXES BEING USED AS SHELF LINER IN WALK IN BOX. BROWN CURTAINS USED BENEATH COUNTER BEHIND REGISTER.
42. In-use utensils properly stored.	
3.3(k)	KNIVES BEING STORED IN BETWEEN COUNTERS IN FRONT OF GRILLS. PLASTIC SILVERWARE NOT BEING STORED IN THE "HANDLE UP" POSITION.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	SINGLE SERVICE ITEMS & CONDIMENTS STORED DIRECTLY ON FLOOR BEHIND BROWN CURTAIN.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO TEST STRIPS TO TEST SANITIZER

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

MANAGER (BRIAN MCGRORY) IS SERVESAFE CERTIFIED, BUT DID NOT HAVE IT WITH HIM AT TIME OF INSPECTION

Footnote 2

Notes:

PLEASE REMIND EMPLOYEES THE IMPORTANCE OF WASHING HANDS FREQUENTLY - BEFORE HANDLING FOOD, BEFORE PUTTING ON GLOVES, ETC.

Footnote 3

Notes:

GRILLED CHICKEN TEMPERATURE WAS >165°F - SATISFACTORY

Footnote 4

Notes:

PLEASE CHECK BAIN MARIE TEMPERATURES AFTER LUNCHTIME RUSH & MAKE SURE FOOD ITEMS ABOVE ARE C41°F OR BELOW. VARIOUS FOOD TEMPS CHICKEN COLD CUTS & MOZ. CHEESE) @ THIS TIME WERE 44-50°F.

SAME UNIT TEMPERATURE - BELOW WAS 37°F - SATISFACTORY

Footnote 5

Notes:

FLIES OBSERVED IN ESTABLISHMENT TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 9/6/2018
Business: GIO'S deli
 79 BEAVER AVE.
 CLINTON, NJ 08809

Business ID: 350

Inspection: HG000577
Risk Type: 2
Phone: 908 735 0405
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 _____	
FMC <u>N/A</u>	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-06-59/3</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(a) STORING POT AND LID ON HANDWASH SINK TO RIGHT OF 3 COMP. SINK.						
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	p

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes | 3.3(j) *PERSONAL ITEMS (IE POCKETBOOK, PHONE, NEWSPAPERS, ETC) ARE STORED AMONGST FOOD AND FOOD CONTACT ITEMS THROUGHOUT.*

14. Food contact surfaces properly cleaned and sanitized " p " " " p

Fail Notes | 3.3(c)1iii *OWNER UNFAMILIAR WITH PROPER SEQUENCE OF WASH, RINSE AND SANITIZE.*
 4.7(a) *IMPROPER USE OF 3 COMPARTMENT SINK*
 4.7(b) *IMPROPER USE OF 3 COMPARTMENT SINK*
 4.7(c) *TOO MUCH BLEACH BEING USED IN SANITIZING BUCKETS FOR COUNTERTOPS. DISCUSSED IN DETAIL TODAY.*

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. p p "

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
<i>Fail Notes</i>	3.3(m)2 WIPING CLOTHS FOR FOOD COUNTERS ARE NOT BEING STORED INSIDE THE SANITIZING SOLUTION. COS			
31.	Toxic substances properly identified, stored and used.
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p
<i>Fail Notes</i>	6.2(n)1, 2 REAR DOOR TO PARKING LOT IS NOT TIGHT FITTING ALONG THE BOTTOM EDGE (CAN SEE LIGHT)			
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	..	p
<i>Fail Notes</i>	4.1(a) CARDBOARD BOXES AND MILK CRATES ARE STILL BEING USED THROUGHOUT AS LINER FOR SHELVES AND STORAGE OF FOOD ITEMS. 4.2(i) GRATE COVER MISSING ON DELI CASE.			
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
42.	In-use utensils properly stored.
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(l) NOT USING THE TEST STRIPS TO ENSURE PROPER SANITIZING CONCENTRATION LEVELS ARE BEING MADE.			
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>	4.2(k) FLOOR, IN GENERAL, UNCLEAN THROUGHOUT. SHELVING THROUGHOUT IN NEED OF CLEANING. CEILING IS STAINED AND PEELING FROM PRVIOUS LEAKAGE, ABOVE MCCALL REFRIGERATOR. 6.1(a) BOXES AND MILK CRATES USED FOR STORAGE OF FOOD AND FOOD CONTACT ITEMS. 6.5(a) CEILING SHOWS SIGNS OF LEA.KAGE (STAINED AND PEELING)			
50.	Adequate ventilation; lighting; designated areas used.	p	..	p
<i>Fail Notes</i>	6.3(a) CEILING LIGHT FIXTURE OVER MCCALL REFRIGERATOR IS BROKEN DUE TO PRVIOUS CEILING LEAK.			

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.

p

Fail Notes | 5.5(a) *DUMPSTER ENCLOSURE GATES ARE BROKEN OFF.*

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

..

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(a)	STORING POT AND LID ON HANDWASH SINK TO RIGHT OF 3 COMP. SINK.
13. Food protected from contamination	
3.3(j)	PERSONAL ITEMS (IE POCKETBOOK, PHONE, NEWSPAPERS, ETC) ARE STORED AMONGST FOOD AND FOOD CONTACT ITEMS THROUGHOUT.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	IMPROPER USE OF 3 COMPARTMENT SINK
4.7(b)	IMPROPER USE OF 3 COMPARTMENT SINK
4.7(c)	TOO MUCH BLEACH BEING USED IN SANITIZING BUCKETS FOR COUNTERTOPS. DISCUSSED IN DETAIL TODAY.
3.3(c)1iii	OWNER UNFAMILIAR WITH PROPER SEQUENCE OF WASH, RINSE AND SANITIZE.
30. Wiping cloths properly used and stored.	
3.3(m)2	WIPING CLOTHS FOR FOOD COUNTERS ARE NOT BEING STORED INSIDE THE SANITIZING SOLUTION. COS
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	REAR DOOR TO PARKING LOT IS NOT TIGHT FITTING ALONG THE BOTTOM EDGE (CAN SEE LIGHT)
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	CARDBOARD BOXES AND MILK CRATES ARE STILL BEING USED THROUGHOUT AS LINER FOR SHELVES AND STORAGE OF FOOD ITEMS.
4.2(i)	GRATE COVER MISSING ON DELI CASE.
45. Proper warewashing facilities installed, maintained, cleaned, used: sanitizer test strips available, used.	
4.8(l)	NOT USING THE TEST STRIPS TO ENSURE PROPER SANITIZING CONCENTRATION LEVELS ARE BEING MADE.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.5(a)	CEILING SHOWS SIGNS OF LEAKAGE (STAINED AND PEELING)
6.1(a)	BOXES AND MILK CRATES USED FOR STORAGE OF FOOD AND FOOD CONTACT ITEMS.
4.2(k)	FLOOR, IN GENERAL, UNCLEAN THROUGHOUT. SHELVING THROUGHOUT IN NEED OF CLEANING. CEILING IS STAINED AND PEELING FROM PRVIOUS LEAKAGE, ABOVE MCCALL REFRIGERATOR.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	CEILING LIGHT FIXTURE OVER MCCALL REFGRIGERATOR IS BROKEN DUE TO PRIVIOUS CEILING LEAK.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(a)	DUMPSTER ENCLOSURE GATES ARE BROKEN OFF.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

OWNER IMPROPERLY DEMONSTRATED USE OF 3 COMPARTMENT SINK. REMEMBER:

1. WASH
2. RINSE
3. SANITIZE
4. AIR DRY

REVIEWED IN DETAIL TODAY

Footnote 2

Notes:

LIDS TO BAIN MARIES WERE OPEN TODAY AND THERE WERE VERY FEW CUSTOMERS. LIDS SHOULD BE CLOSED TO HELP KEEP FOOD AT 41°F OR BELOW... WHEN YOU ARE NOT BUSY.

Footnote 3

Notes:

COOKED CHICKEN IN REFRIGERATOR WAS COOLING - MADE @ 9:30 (1 HOUR AGO). IT IS GOING TO BE USED TO MAKE CHICKEN SALAD FOR TODAY'S LUNCH... REMEMBER TO TAKE TEMPERATURE AND MAKE SURE IT HAS COOLED TO 41°F OR BELOW BEFORE USING. (NOTE: MAYO IS STORED IN REFRIGERATOR).

RISK-BASED INSPECTION REPORT

Insp Date: 9/10/2018 **Business ID:** 437
Business: EXXON TIGER MART/SUBWAY #30558
 1200 RT 31N
 1200 RT 31N & PAYNE RD.
 LEBANON, NJ 08833

Inspection: HI000839
Risk Type: 2
Phone: 908-735-2440
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>On Site</u>	Water System <u>Well</u>	Lab <u>NJ ANALYTTICAL</u>	
Reference # <u>F-06-24/15</u>	Total Coliform <u>07/25/18</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.
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	..	p
<i>Fail Notes</i> 2.3(b) OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITHOUT HANDSOAP OR PAPERTOWELS.						
2.3(c) OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITHOUT HANDSOAP OR PAPERTOWELS.						
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(n) HANDWASH SINK IN REAR BY 3 COMPARTMENT SINK NOT BEING USED.						
6.7(o)						
6.7(q) HANDWASH SINK IN REAR BY 3 COMPARTMENT SINK IS LEAKING.						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p
<i>Fail Notes</i> 6.7(i) NO HAND SOAP PROVIDED AT HANDWASH STATION BY 3 COMP SINK.						
6.7(j) NO PAPER TOWEL DISPENSER AT HANDWASH SINK IN SUBWAY KITCHEN. NO PAPER TOWEL PROVIDED AT HANDWASH SINK BY 3 COMPARTMENT SINK.						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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RISK-BASED INSPECTION REPORT

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

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

Fail Notes | 4.7(a) RED SANITIZING BUCKET NOT SET UP IN SUBWAY KITCHEN.

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
<i>Fail Notes</i> 3.5(f)2 SANDWICH/MILK CASE READING 59°F UPON ARRIVAL - SAME CASE READ 33°F LATER DURING INSPECTION. CHEESE TEMPERATURE IN THE SAME SANDWICH/MILK CASE WAS 44.5°F. WALK IN BOX TEMPERATURE WAS 45°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	p
<i>Fail Notes</i> 3.3(d) SUGAR IN WHITE CONTAINER IN REAR IS UNLABELED AS TO ITS CONTENTS.			

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
27. Food protected from potential contamination during preparation, storage, display. <i>Fail Notes</i> 3.3(q) <i>ONIONS STORED DIRECTLY ON FLOOR IN REAR.</i>	p
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored. <i>Fail Notes</i> 3.3(m)4 <i>WIPING CLOTH NOT STORED IN THE SANITIZING SOLUTION INSIDE RED BUCKET.</i>	p
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. <i>Fail Notes</i> 6.2(n)1, 2 <i>MAIN ENTRANCE DOUBLE DOOR IS NOT TIGHT FITTING.</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. <i>Fail Notes</i> 4.1(a) <i>PEPSI SELF SERVING DISPENSER SHOWS SIGNS OF RUSTING.</i>	p
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored. <i>Fail Notes</i> 3.3(w) <i>NO SCOOPER WITH HANDLE PROVIDED FOR SUGAR IN REAR. ALSO, TONGS FOR HOT DOGS ARE NOT STORED IN SUCH A WAY AS TO PREVENT CONTAMINATION BY CUSTOMER.</i>	p
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. <i>Fail Notes</i> 4.8(k) <i>NO TEST STRIPS PROVIDED FOR QUAT SANITIZER.</i>	p
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.

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.

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Fail Notes | 5.5(e) **BOTH DUMPSTERS UNCOVERED.**

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
5. Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.	
2.3(b)	OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITHOUT HANDSOAP OR PAPERTOWELS.
2.3(c)	OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITHOUT HANDSOAP OR PAPERTOWELS.
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(n)	HANDWASH SINK IN REAR BY 3 COMPARTMENT SINK NOT BEING USED.
6.7(q)	HANDWASH SINK IN REAR BY 3 COMPARTMENT SINK IS LEAKING.
6.7(o)	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	NO PAPER TOWEL DISPENSER AT HANDWASH SINK IN SUBWAY KITCHEN. NO PAPER TOWEL PROVIDED AT HANDWASH SINK BY 3 COMPARTMENT SINK.
6.7(i)	NO HAND SOAP PROVIDED AT HANDWASH STATION BY 3 COMP SINK.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	RED SANITIZING BUCKET NOT SET UP IN SUBWAY KITCHEN.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	SANDWICH/MILK CASE READING 59°F UPON ARRIVAL - SAME CASE READ 33°F LATER DURING INSPECTION. CHEESE TEMPERATURE IN THE SAME SANDWICH/MILK CASE WAS 44.5°F. WALK IN BOX TEMPERATURE WAS 45°F.
26. Food properly labeled; original container	
3.3(d)	SUGAR IN WHITE CONTAINER IN REAR IS UNLABELED AS TO ITS CONTENTS.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	ONIONS STORED DIRECTLY ON FLOOR IN REAR.
30. Wiping cloths properly used and stored.	
3.3(m)4	WIPING CLOTH NOT STORED IN THE SANITIZING SOLUTION INSIDE RED BUCKET.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	MAIN ENTRANCE DOUBLE DOOR IS NOT TIGHT FITTING.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	PEPSI SELF SERVING DISPENSER SHOWS SIGNS OF RUSTING.
42. In-use utensils properly stored.	
3.3(w)	NO SCOOPER WITH HANDLE PROVIDED FOR SUGAR IN REAR. ALSO, TONGS FOR HOT DOGS ARE NOT STORED IN SUCH A WAY AS TO PREVENT CONTAMINATION BY CUSTOMER.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO TEST STRIPS PROVIDED FOR QUAT SANITIZER.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(e)	BOTH DUMPSTERS UNCOVERED.

RISK-BASED INSPECTION REPORT

Insp Date: 9/12/2018 **Business ID:** 399
Business: VALERO FOOD MART
 1747 RT 31 S
 CLINTON, NJ 08809

Inspection: HE000452
Risk Type: 2
Phone: 908-730-0637
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-68/15</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	p
<i>Fail Notes</i> 3.5(f)1 <i>SOME CHICKEN PARM SANDWICHES WERE 128°F. DISCARDED TODAY. ALSO SOME PORKROLL EGG SANDWICHES WERE 118-119°F THESE WERE ALSO DISCARDED.</i>						
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p
<i>Fail Notes</i> 6.2(k) <i>SOME FLIES OBSERVED IN ESTABLISHMENT.</i>			
6.2(n)1, 2 <i>REAR EXIT DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).</i>			
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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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.	p
<i>Fail Notes</i>	5.2(a) <i>LIDS (3) ARE NOT TIGHTLY AFFIXED TO SEPTIC TANK AND PUMP TANK. 2 OF THESE LIDS ARE MOVED EXPOSING THE INSIDE OF THE TANK. PICTURES TAKEN.</i>			
47.	Sewage and waste water properly disposed.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
50.	Adequate ventilation; lighting; designated areas used.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	SOME CHICKEN PARM SANDWICHES WERE 128°F. DISCARDED TODAY. ALSO SOME PORKROLL EGG SANDWICHES WERE 118-119°F THESE WERE ALSO DISCARDED.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	SOME FLIES OBSERVED IN ESTABLISHMENT.
6.2(n)1, 2	REAR EXIT DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	LIDS (3) ARE NOT TIGHTLY AFFIXED TO SEPTIC TANK AND PUMP TANK. 2 OF THESE LIDS ARE MOVED EXPOSING THE INSIDE OF THE TANK. PICTURES TAKEN.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

PLEASE CHECK TO SEE IF THE LIGHT BULB IN THE WALK IN REFRIGERATOR IS COATED/UNBREAKABLE AND/OR REPLACE THE DOME COVER.

RISK-BASED INSPECTION REPORT

Insp Date: 9/13/2018

Business ID: hc000007

Inspection: HE000454

Business: ATRIUM CAFE

Risk Type: 2

CLINTON- HUNTERDON HEALTH AND WELLNESS CENTER

Phone: 908 735-3928

1738 RT31N, SUITE 106

REHS: B-101494 Lisa Bruzzio

CLINTON, NJ 08809

Reason: Initial Billable

Results: Satisfactory

Establishment Information

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

FMC N/A Name _____ Type _____ Exp Date _____

Sewage System On-site Water System Public Lab _____

Reference # F-06-70/13 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).

INTERVENTIONS are control measures to prevent FBI.

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

IN	OUT	N.O.	N/A	COS	REPEAT
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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.		Ⓟ
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)	
<i>Fail Notes</i>	3.5(f)2 <i>CHICKEN SALAD TEMPERATURE WAS 47°F AND SEAFOOD SALAD TEMPERATURE WAS 46-50°F. NOTE: BOTH ITEMS WERE IMMEDIATELY PLACED IN FREEZER TO BRING TEMPS DOWN. INSPECTION WAS AFTER A BUSY LUNCH. STEM TYPE THERMOMETERS WERE CALIBRATED AND ACCURATE TODAY. PLEASE MONITOR TEMPS THROUGHOUT THE DAY AND MAINTAIN 41°F OR BELOW. ALSO, CUSTOMER DISPLAY CASE WITH JUICES WAS 45.5°F TODAY (NO POTENTIALLY HAZARDOUS ITEMS ARE IN THIS CASE).</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.		Ⓟ
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 water available; adequate pressure.	
26. Food properly labeled; original container	
27. Food protected from potential contamination during preparation, storage, display.	
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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
17.	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)
3.5(f)2	CHICKEN SALAD TEMPERATURE WAS 47°F AND SEAFOOD SALAD TEMPERATURE WAS 46-50°F. NOTE: BOTH ITEMS WERE IMMEDIATELY PLACED IN FREEZER TO BRING TEMPS DOWN. INSPECTION WAS AFTER A BUSY LUNCH. STEM TYPE THERMOMETERS WERE CALIBRATED AND ACCURATE TODAY. PLEASE MONITOR TEMPS THROUGHOUT THE DAY AND MAINTAIN 41°F OR BELOW. ALSO, CUSTOMER DISPLAY CASE WITH JUICES WAS 45.5°F TODAY (NO POTENTIALLY HAZARDOUS ITEMS ARE IN THIS CASE).

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER: WASH HANDS PRIOR TO PUTTING ON GLOVES.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 9/14/2018
Business: CHIVE AND THYME
 1250 ROUTE 31 NORTH
 LEBANON, NJ 08833

Business ID: hi000028

Inspection: HB000107
Risk Type: 3
Phone: 908-323-2200
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Chive & Thyme</u>	Date: <u>09/14/18</u>	Time: _____	
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____	
Event/Location: <u>Central Jersey Jazz Fest/ Flemington</u>	Food Permitt #: <u>3350</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

No Wet storage.

RISK-BASED INSPECTION REPORT

Insp Date: 9/14/2018 **Business ID:** hc000060
Business: PINO'S GOURMET PIZZA
 1708 RT 31N
 CLINTON, NJ 08809

Inspection: HE000455
Risk Type: 2
Phone: 908 323 2412
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>No</u> Name <u>GEZIM MAVRAJ</u>	Type <u>ServSafe</u> Exp Date _____
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab <u>GARDEN STATE LABS</u>
Reference # <u>F-06-70/2</u>	Total Coliform <u>07/01/18</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. <i>Fail Notes</i> 2.1(b) <i>GEZIM MAVRAJ SERVS SAFE EXPIRED.</i>	..	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. <i>Fail Notes</i> 2.3(f) <i>I DID NOT OBSERVE EMPLOYEES WASHING HANDS TODAY. NO HANDWASH "STATION" DESIGNATED IN KITCHEN.</i>	..	p	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. <i>Fail Notes</i> 6.7(a) <i>ONLY SINKS IN KITCHEN WERE BEING USED FOR FOOD PREP AND WASHING DISHES. NO SINK PROVIDED FOR HANDWASHING. NO HANDWASH "STATION" DESIGNATED IN KITCHEN.</i>	..	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. <i>Fail Notes</i> 6.7(j) <i>PAPER TOWELS FOR HANDWASHING IN REAR KITCHEN NOT EASILY ACCESSABLE BY SINKS.</i> 6.7(k) <i>EMPLOYEE OBSERVED WIPING BOTH HANDS AND COUNTERTOP WITH THE SAME CLOTH.</i>	..	p
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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

RISK-BASED INSPECTION REPORT

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	..	p
<i>Fail Notes</i> 3.3(c)1iii NO SANITIZING BEING PERFORMED ON FOOD COUNTERTOPS IN REAR KITCHEN. 4.7(a) TOO MUCH QUAT SANITIZER BEING USED AT FRONT COUNTER.						

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	p
<i>Fail Notes</i> 3.3(d) SQUEEZE TYPE BOTTLES THROUGHOUT UNLABELED.			
27. Food protected from potential contamination during preparation, storage, display.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.		p	..	p
<i>Fail Notes</i> 3.3(m)2 <i>WIPES FOR SANITIZING COUNTERTOPS NOT STORED IN SANITIZING SOLUTION.</i>				
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		p	..	p
<i>Fail Notes</i> 6.2(k) <i>FLIES OBSERVED IN RESTAURANT. NOTE: FLY SWATER OBSERVED DIRECTLY ON FOOD PREP COUNTER.</i> 6.2(n)1, 2 <i>REAR EXIT DOOR PROPED OPEN TODAY.</i>				
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p
<i>Fail Notes</i> 4.2(c)1 <i>SOME UNITS DO NOT HAVE PROPER THERMOMETERS.</i>				
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
36. Frozen foods maintained completely frozen.	
37. Frozen foods properly thawed.		p
<i>Fail Notes</i> 3.5(c) <i>IMPROPERLY THAWING CALIMARI AND SHRIMP IN SINK OF STANDING WATER. MEATBALLS WERE BEING THAWED ON RACK AT ROOM TEMPERATURE.</i>				
38. Plant food for hot holding properly cooked to at least 135°F.	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		p
<i>Fail Notes</i> 4.1(j) <i>WALL BY REAR KITCHEN ENTRANCE IS RAW WOOD.</i>				
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p
<i>Fail Notes</i> 4.8(l) <i>SANITIZER WAS NOT BEING PROPERLY MEASURED FOR ADEQUATE MEASURING EACH TIME. DISCUSSED IN DETAIL TODAY.</i>				

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> 6.1(a) <i>WALL BY KITCHEN ENTRANCE IS RAW WOOD.</i>				

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT	COS	REPEAT
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50. Adequate ventilation; lighting; designated areas used.

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

p	..	p
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<i>Fail Notes</i>	5.5(b) DIRTY LINNENS STORED OUTSIDE IN CLOTH BAGS.
	5.5(m) GREASE CONTAINER/POT UNCOVERED.
	6.5(f) MOP AND MOP BUCKET STORED OUTSIDE IN REAR.

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

p
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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
2.1(b)	GEZIM MAVRAJ SERVSAFE EXPIRED.
4. Handwashing conducted in a timely manner: prior to work, after using restroom, etc.	
2.3(f)	I DID NOT OBSERVE EMPLOYEES WASHING HANDS TODAY. NO HANDWASH "STATION" DESIGNATED IN KITCHEN.
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(a)	ONLY SINKS IN KITCHEN WERE BEING USED FOR FOOD PREP AND WASHING DISHES. NO SINK PROVIDED FOR HANDWASHING. NO HANDWASH "STATION" DESIGNATED IN KITCHEN.
7. Handwashing facilities provided with warm water: soap and acceptable hand-drying method.	
6.7(k)	EMPLOYEE OBSERVED WIPING BOTH HANDS AND COUNTERTOP WITH THE SAME CLOTH.
6.7(j)	PAPER TOWELS FOR HANDWASHING IN REAR KITCHEN NOT EASILY ACCESSABLE BY SINKS.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	TOO MUCH QUAT SANITIZER BEING USED AT FRONT COUNTER.
3.3(c)1iii	NO SANITIZING BEING PERFORMED ON FOOD COUNTERTOPS IN REAR KITCHEN.
26. Food properly labeled: original container	
3.3(d)	SQUEEZE TYPE BOTTLES THROUGHOUT UNLABELED.
30. Wiping cloths properly used and stored.	
3.3(m)2	WIPES FOR SANITIZING COUNTERTOPS NOT STORED IN SANITIZING SOLUTION.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	FLIES OBSERVED IN RESTAURANT. NOTE: FLY SWATER OBSERVED DIRECTLY ON FOOD PREP COUNTER.
6.2(n)1, 2	REAR EXIT DOOR PROPED OPEN TODAY.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	SOME UNITS DO NOT HAVE PROPER THERMOMETERS.
37. Frozen foods properly thawed.	
3.5(c)	IMPROPERLY THAWING CALIMARI AND SHRIMP IN SINK OF STANDING WATER. MEATBALLS WERE BEING THAWED ON RACK AT ROOM TEMPERATURE.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(j)	WALL BY REAR KITCHEN ENTRANCE IS RAW WOOD.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	SANITIZER WAS NOT BEING PROPERLY MEASURED FOR ADEQUATE MEASURING EACH TIME. DISCUSSED IN DETAIL TODAY.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	WALL BY KITCHEN ENTRANCE IS RAW WOOD.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.5(f)	MOP AND MOP BUCKET STORED OUTSIDE IN REAR.
5.5(m)	GREASE CONTAINER/POT UNCOVERED.
5.5(b)	DIRTY LINNENS STORED OUTSIDE IN CLOTH BAGS.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:
SERVSAFE EXPIRED

Footnote 2

Notes:
ONLY SINKS IN KITCHEN ARE FOR FOOD PREP AND WAREWASHING. THERE IS NO HAND WASH SINK. HANDWASH STATION MUST BE SET UP AT ONE OR THE OTHER SINK AND USED FREQUENTLY.

Footnote 3

Notes:
TWO STEM TYPE THERMOMETERE WERE CALIBRATED TODAY. BOTH WERE ACCURATE.

Footnote 4

Notes:
DISHWASHER WAS NOT OPERATING TODAY. THEY WERE USING THE 3-COMP SINK EXCLUSIVELY FOR WASH, RINSE & SANITIZING. ALSO, THERE WAS TEMPORARILY NO HOT WATER... CONTRACTOR WAS ON SITE DOING REPAIR.

Footnote 5

Notes:
OWNER SERVSAFE CERTIFICATION EXPIRED

RETAIL FOOD LICESE ON DISPLAY WAS FOR 2017

RISK-BASED INSPECTION REPORT

Insp Date: 9/18/2018 **Business ID:** hc000000
Business: BOURBON STREET LIQUORS
 1708 RT. 31N
 CLINTON, NJ 08809

Inspection: HD000153
Risk Type: 1
Phone: 908 638 5000
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Clinton Twp</u>	Risk Type on File <u>1</u>	Risk Type Observed <u>1</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-06-70/2A</u>	Total Coliform <u>07/27/18</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
14. Food contact surfaces properly cleaned and sanitized	p

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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
<i>Fail Notes</i> 6.2(n)1, 2 FRONT/MAIN DOORS AND REAR EXIT DOORS ARE NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).			
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).

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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(f) <i>SELF CLOSING DEVICES ARE NOT PROVIDED ON DOORS FOR BOTH THE LADIE'S AND MEN'S ROOMS.</i>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.
6.2(n)1, 2	FRONT/MAIN DOORS AND REAR EXIT DOORS ARE NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(f)	SELF CLOSING DEVICES ARE NOT PROVIDED ON DOORS FOR BOTH THE LADIE'S AND MEN'S ROOMS.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 9/22/2018 **Business ID:** hc000098
Business: GAMEBUTCHERS, LLC
 1221 RTE. 31 SOUTH
 LEBANON, NJ 08833

Inspection: HK000100
Risk Type: 1
Phone: 908 735 4646
REHS: B-2085 Dawn Faltings
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Saucetober fest</u>	Date: <u>09/22/18</u>	Time: _____	
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____	
Event/Location: <u>shaefers farm</u>	Food Permitt #: <u>4526</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Insp Date: 9/24/2018 **Business ID:** hj000000
Business: Ocean State Job Lot
 1712 Route 31
 Clinton, NJ 08809

Inspection: HD000155
Risk Type: 1
Phone: 908-238-0344
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>1</u> Risk Type Observed _____
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-70/3</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	Ⓟ
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 water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 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.

RISK-BASED INSPECTION REPORT

Insp Date: 9/24/2018 **Business ID:** 451
Business: Dunkin Donuts #337838
 1707 RT 31 SOUTH
 Rt 319 & Halstead St.
 Clinton, NJ 08809

Inspection: HD000156
Risk Type: 2
Phone: 908 735 7770
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>MITEN PATEL</u>	Type <u>ServSafe</u> Exp Date <u>09/16/20</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-06-69/3</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(a) LARGE GARBAGE PAIL STORED DIRECTLY IN FRONT OF HAND WASH STATION IN KITCHEN. RED SANITIZING BUCKET STORE IN HANDWASH SINK IN REAR KITCHEN.						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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

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

RISK-BASED INSPECTION REPORT

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.	p
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. <i>Fail Notes 6.2(k) BEE INFESTATION IN DUMPSTER AREA.</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).

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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
<i>Fail Notes</i> 3.3(k) ICE SCOOPER NOT STORED IN THE "HANDLE UP" POSITION IN THE ICE IN REAR KITCHEN.			
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.	p
<i>Fail Notes</i> 5.5(m) BOTH DUMPSTERS ARE UNCOVERED. 5.5(o) DUMPSTER ENCLOSURE LITTERED.			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p
<i>Fail Notes</i> 8.12 SATISFACTORY PLACARD STILL NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(a)	LARGE GARBAGE PAIL STORED DIRECTLY IN FRONT OF HAND WASH STATION IN KITCHEN. RED SANITIAING BUCKET STORE IN HANDWASH SINK IN REAR KITCHEN.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	BEE INFESTATION IN DUMPSTER AREA.
42. In-use utensils properly stored.	
3.3(k)	ICE SCOOPER NOT STORED IN THE "HANDLE UP" POSITION IN THE ICE IN REAR KITCHEN.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	DUMPSTER ENCLOSURE LITTERED.
5.5(m)	BOTH DUMPSTERS ARE UNCOVERED.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	SATISFACTORY PLACARD STILL NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALSO SERVESAFE CERTIFIED:

CARYN BATTAGLIA AND JENNY UMANA EXP. 9/16/20

Footnote 2

Notes:

ALTHOUGH NOT REQUIRED, THIS STORE HAS 3 SERVESAFE CERTIFIED EMPLOYEES (THEY EXPIRE ON 9/16/20)

RISK-BASED INSPECTION REPORT

Insp Date: 9/24/2018 **Business ID:** hc000003
Business: SUNOCO FOOD MART
 1237 RT 31

LEBANON, NJ 08833

Inspection: HD000157
Risk Type: 2
Phone: 908 200 7246
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Clinton Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>On-site</u> Water System <u>Transient PNCW</u>	Lab _____
Reference # <u>F-06-88/9</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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 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
<i>Fail Notes</i> 6.7(j) NO PAPER TOWELS PROVIDED AT HANDWSH SINK IN STORE AREA.						
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
14. Food contact surfaces properly cleaned and sanitized	p

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	Ⓟ
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.	Ⓟ
<i>Fail Notes</i> 7.1(b) SPRAY BOTTLE OF BLEACH AND WATER NOT PROPERLY LABELED "SANITIZER"			
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	Ⓟ
<i>Fail Notes</i> 4.2(c)1 THERMOMETER BROKEN IN THE COLD CASE.			

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance. <i>Fail Notes 4.1(a) NEWS PAPER USED AS SHELF LINER BELOW BUTTERED ROLLS.</i>	p
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. <i>Fail Notes 4.8(k) NO TEST STRIPS PROVIDED TO MEASURE CHLORINE BLEACH SANITIZER.</i>	p
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. <i>Fail Notes 6.6(f) SELF CLOSING DEVICE BROKEN/MISSING ON BATHROOM DOOR.</i>	p
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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)	NO PAPER TOWELS PROVIDED AT HANDWSH SINK IN STORE AREA.
31. Toxic substances properly identified, stored and used.	
7.1(b)	SPRAY BOTTLE OF BLEACH AND WATER NOT PROPERLY LABELED "SANITIZER"
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	THERMOMETER BROKEN IN THE COLD CASE.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	NEWS PAPER USED AS SHELF LINER BELOW BUTTERED ROLLS.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO TEST STRIPS PROVIDED TO MEASURE CHLORINE BLEACH SANITIZER.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	SELF CLOSING DEVICE BROKEN/MISSING ON BATHROOM DOOR.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER:

1. WASH
2. RINSE
3. SANITIZE

***PLEASE MAKE SURE THAT THE EQUIPMENT AND UNTENSILS ARE BEING PROPERLY WASHED AND SANITIZED AT THE 3 COMPARTMENT SINK.

RISK-BASED INSPECTION REPORT

Insp Date: 9/25/2018 **Business ID:** hc000041
Business: SPEEDWAY #3458
 1746 RT 31N

CLINTON, NJ 08809

Inspection: HI000843
Risk Type: 2
Phone: 908 713 6300
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Clinton Twp Risk Type on File 2 Risk Type Observed 2
 FMC N/A Name _____ Type _____ Exp Date _____
 Sewage System Public Water System Public Lab _____
 Reference # F-06-70/14 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. <i>Fail Notes</i> 2.3(f) DID NOT OBSERVE EMPLOYEE WASH HANDS PRIOR TO PUTTING ON GLOVES.	..	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. <i>Fail Notes</i> 6.7(a) HANDSINK BY REAR DOOR IN STORAGE ROOM OBSSTRUCTED WITH CART AND CLEANING SUPPLIES.	..	p	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>	3.3(c)1iii	SANITIZING IS NOT BEING PERFORMED AT THE 3 COMPARTMENT SINK. NO SANITIZER AVAILABLE TODAY.						
	4.7(a)	EQUIPMENT, UTENSILS, ETC ARE NOT BEING PROPERLY WASHED, RINSED AND SANITIZED AT THE 3 COMPARTMENT SINK.						

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
<i>Fail Notes</i>	3.5(f)2	WALK IN REFRIGERATOR TEMPERATURE IS 44°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.	
	31. Toxic substances properly identified, stored and used.	
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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. <i>Fail Notes 4.2(r) CLUB CHILL MACHINE STILL IS CONTINUOUSLY LEAKING/DRIPPING.</i>	p
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. <i>Fail Notes 4.8(l) NO TEST KIT AVAILABLE FOR TESTING SANITIZER</i>	p
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings. <i>Fail Notes 6.1(a) FLOORS THROUGHOUT IN NEED OF CLEANING - ESP. IN HARD TO REACH AREAS. WALL IS IN DISREPAIR IN AREA OF MOP SINK. 6.2(a) INVERTED SODA CRATES USED AS SHELVEING THROUGHOUT - DO NOT PROVIDE FOR EASE OF CLEANAING OF FLOOR BELOW.</i>	p
50. Adequate ventilation; lighting; designated areas used.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	DID NOT OBSERVE EMPLOYEE WASH HANDS PRIOR TO PUTTING ON GLOVES.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	HANDSINK BY REAR DOOR IN STORAGE ROOM OBSSTRUCTED WITH CART AND CLEANING SUPPLIES.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	EQUIPMENT, UTENSILS, ETC ARE NOT BEING PROPERLY WASHED, RINSED AND SANITIZED AT THE 3 COMPARTMENT SINK.
3.3(c)1iii	SANITIZING IS NOT BEING PERFORMED AT THE 3 COMPARTMENT SINK. NO SANITIZER AVAILABLE TODAY.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	WALK IN REFRIGERATOR TEMPERATURE IS 44°F
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(r)	CLUB CHILL MACHINE STILL IS CONTINUOUSLY LEAKING/DRIPPING.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	NO TEST KIT AVAILABLE FOR TESTING SANITIZER
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	INVERTED SODA CRATES USED AS SHELVING THROUGHOUT - DO NOT PROVIDE FOR EASE OF CLEANING OF FLOOR BELOW.
6.1(a)	FLOORS THROUGHOUT IN NEED OF CLEANING - ESP. IN HARD TO REACH AREAS. WALL IS IN DISREPAIR IN AREA OF MOP SINK.