



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018

Business ID: HB000182

Inspection: HM000194

Business: SWEET CONCESSIONS, LLC
45 FIRST ST

Risk Type: 2

Phone: 908 507 7557

REHS: B-101494 Lisa Bruzzio

MILLTOWN, NJ 08850

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: SWEET CONCESSIONS LLC Date: 08/04/18 Time: _____

Owner: _____ Township: East Amwell Twp Phone #: _____

Event/Location: FLEMINGTON CORN, TOMATO & BEER FEST '18/STANGL RD Food Permitt #: 3343

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 | p | .. | | | | |
| <table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"></td> <td style="padding-left: 5px;">8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i></td> </tr> </table> | <i>Fail Notes</i> | 8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i> | | 8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i> | .. | p | .. | .. |
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| 5. Employees preparing or serving food demonstrate proper hand washing procedures. | .. | p | .. | .. | | | | |
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| 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 | .. | .. | .. | | | | |

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

- | | | | | |
|--|----|----|----|----|
| <p>9. The area around the concession free of litter, refuse and garbage at all times.</p> | p | .. | .. | .. |
| <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> | p | .. | .. | .. |
| <p>11. All food protected from contamination while being stored, served or displayed.
WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.</p> | .. | p | .. | .. |
| <p><i>Fail Notes</i> 8:24-3.3(q1-i,ii,iii) <i>Food shall be protected from contamination be storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.
[FOOD STORED DIRECTLY ON THE GROUND]</i></p> | | | | |
| <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> | .. | p | .. | .. |
| <p><i>Fail Notes</i> 8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
[ABILITLY TO PROPERLY WASH, RINSE AND SANITIZE NOT PROVIDED AT BOOTH]</i></p> <p>8:24-4.8(a-1) <i>A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils.
[ABILITLY TO PROPERLY WASH, RINSE AND SANITIZE NOT PROVIDED AT BOOTH]</i></p> | | | | |
| <p>13. Thermometers available to monitor temperatures of hot and cold foods.</p> | .. | .. | .. | p |
| <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> | p | .. | .. | .. |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p> | .. | .. | .. | p |
| <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> | .. | .. | .. | p |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p> | .. | .. | .. | p |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p> | .. | .. | .. | p |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
4. Proper hand washing facilities provided at the booth.	
8:24-2.1(c-3i)	The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely.
	Addl Notes: <i>[HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i>
8:24-6.7a	Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</i>
5. Employees preparing or serving food demonstrate proper hand washing procedures.	
8:24-2.3(c1-5)	Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel.
	Addl Notes: <i>[HANDWASH STATION NOT PROVIDED AT BOOTH]</i>
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	
8:24-3.3(q1-I,ii,iii)	Food shall be protected from contamination be storing food, i-in a clean dry location, ii-where it is not exposed to splash, dust or other contamination, iii-at least six inches above the floor.
	Addl Notes: <i>[FOOD STORED DIRECTLY ON THE GROUND]</i>
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.	
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
	Addl Notes: <i>[ABILITLY TO PROPERLY WASH, RINSE AND SANITIZE NOT PROVIDED AT BOOTH]</i>
8:24-4.8(a-1)	A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils.
	Addl Notes: <i>[ABILITLY TO PROPERLY WASH, RINSE AND SANITIZE NOT PROVIDED AT BOOTH]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

UNCLEAN CARDBOARD BOX BEING USED AS WIND/SPLASH PROTETOR FOR CONFECTIONARY SUGAR. COS

"CLEAN" REPLACEMENT UTENSILS WERE AVAILABLE IF NEEDED. OWNER SAID THAT THEY WASH, RINSE AND SANITIZE AT COMMISSARY. DISCUSSED IN DETAIL REQUIREMENTS FOR TEMP EVENT - HANDOUT GIVEN

Footnote 2

Notes:

ONLY DEEP FRYING DOUGH AND OREOS

RISK-BASED INSPECTION REPORT

Insp Date: 8/6/2018
Business: ORLANDO'S CAFE
 304 RT. 31S

Business ID: 607

HOPEWELL, NJ 08525

Inspection: HB000062
Risk Type: 3
Phone: 609 333 0777
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>East Amwell Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Lisa Blaetz</u>	Type <u>ServSafe</u> Exp Date <u>05/09/20</u>
Sewage System <u>On Site</u> Water System <u>Transient PNCW</u>	Lab <u>Eurofin</u>
Reference # <u>F-08-42/12</u>	Total Coliform <u>05/15/18</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
<i>Fail Notes</i> 6.7(e) <i>A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet. [No hot water at the hand wash sink.]</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	p
<i>Fail Notes</i> 3.3(a)3 <i>Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. [Cook handles ready to eat foods with bare hands.]</i>						

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
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RISK-BASED INSPECTION REPORT

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

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(c)1.viii	<p><i>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</i></p> <p><i>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</i></p> <p><i>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</i></p> <p><i>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</i></p> <p><i>(4) Food being cooled; or</i></p> <p><i>(5) Shellstock.</i> <i>[Plate of raw burgers not covered n 2 door true refrigerator.]</i></p>
		28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
		29. Raw fruits and vegetables washed prior to serving.
		30. Wiping cloths properly used and stored.
		31. Toxic substances properly identified, stored and used.	p
<i>Fail Notes</i>	7.1(b)	<p><i>Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material.</i> <i>[Spray bottle by soda bib boxes not labeled]</i></p>			
	7.2(a)	<p><i>Poisonous or toxic materials shall be stored in the following manner so that they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles:</i></p> <p><i>1. Separating the poisonous or toxic materials by spacing or partitioning; and</i></p> <p><i>2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.</i> <i>[Plant Fertilizers on a shelf with food ingredients.]</i></p>			
		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).

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	42. In-use utensils properly stored.
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.
	44. Food and non-food contact surfaces properly constructed, cleanable, used.
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	<p>6.2(a) <i>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</i> <i>[Floor tiles by three compartment sink are loose and coming up. Not easily cleanable.]</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.	p
<i>Fail Notes</i>	<p>5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p>1. <i>Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 20px;"><i>i. Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 20px;"><i>ii. After they are filled; and</i></p> <p>2. <i>With tight-fitting lids or doors if kept outside the retail food establishment.</i> <i>[Outdoor dumpsters not covered.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p
<i>Fail Notes</i>	<p>6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</i> <i>[No hand washing sign in womens bathroom.]</i></p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
	Addl Notes: <i>[No hot water at the hand wash sink.]</i>
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)3	Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.
	Addl Notes: <i>[Cook handles ready to eat foods with bare hands.]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(c)1.viii	Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except: <ul style="list-style-type: none"> (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) Food being cooled; or (5) Shellstock.
	Addl Notes: <i>[Plate of raw burgers not covered n 2 door true refrigerator.]</i>
31. Toxic substances properly identified, stored and used.	
7.1(b)	Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material.
	Addl Notes: <i>[Spray bottle by soda bib boxes not labeled]</i>
7.2(a)	Poisonous or toxic materials shall be stored in the following manner so that they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles: <ul style="list-style-type: none"> 1. Separating the poisonous or toxic materials by spacing or partitioning; and 2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
	Addl Notes: <i>[Plant Fertilizers on a shelf with food ingredients.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.
	Addl Notes: <i>[Floor tiles by three compartment sink are loose and coming up. Not easily cleanable.]</i>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: <ul style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ul style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment.
	Addl Notes: <i>[Outdoor dumpsters not covered.]</i>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.
	Addl Notes: <i>[No hand washing sign in womens bathroom.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/18/2018 **Business ID:** 616
Business: PANATIERI'S MOBIL 1
 Raritan Plaza Rt 202
 268 Rt 202/31
 FLEMINGTON, NJ 08822

Inspection: HK000084
Risk Type: 2
Phone: 908 788 3739
REHS: B-2085 Dawn Faltings
Reason: Initial Non Billable
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>gfsc bbq picnic</u>	Date: <u>08/18/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>lenape park</u>	Food Permitt #: <u>0992</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

Insp Date: 8/22/2018 **Business ID:** HB000094
Business: FESTIVAL FOODS
 207 BYRAM- KINGWOOD RD
 STOCKTON, NJ 08559

Inspection: HB000076
Risk Type: 2
Phone: 908 996 7406
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Festival Foods - Desserts</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H Fair/ South County Park</u>	Food Permitt #: <u>18-34</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

Insp Date: 8/22/2018

Business ID: HC000156

Inspection: HB000078

Business: ROCKY RIDGE PRETZELS

Risk Type: 2

Phone: 610 383 5047

120 LAPP FARM DR
COASTESVILLE , PA 19320

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 4+

Results: Satisfactory

Reference:

FACILITY INFORMATION			
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Est Trading Name: Rocky Ridge Pretzels Date: 08/22/18 Time: _____

Owner: _____ Township: East Amwell Twp Phone #: _____

Event/Location: 4-H Fair/ South County Park Food Permitt #: 18-40

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS				IN	OUT	COS	NA
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(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

	IN	OUT	COS	NA
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

Insp Date: 8/22/2018 **Business ID:** 616
Business: PANATIERI'S MOBIL 1
 Raritan Plaza Rt 202
 268 Rt 202/31
 FLEMINGTON, NJ 08822

Inspection: HB000079
Risk Type: 2
Phone: 908 788 3739
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Panatieri's Mobile 1 Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H Fair/ South County Park Food Permitt #: 18-39

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

Insp Date: 8/22/2018
Business: Dairy Den
 236 Rocktown- Lamb Rd
 Lambertville, NJ 08530

Business ID: HM000016

Inspection: HB000082
Risk Type: 2
Phone: 609-397-1333
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>4-H Dairy Den</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H Fair/ south County Park</u>	Food Permitt #: <u>18-20</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

Insp Date: 8/22/2018
Business: Midway Concessions
 PO Box 10

Business ID: HM000028

Inspection: HB000083
Risk Type: 2
Phone: 732-780-3750
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Tennent, NJ 07763

Reference:

FACILITY INFORMATION

Est Trading Name: Midway Concessions Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H Fair/ South county Park Food Permitt #: 18-15

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

Insp Date: 8/22/2018
Business: Abrams Funnel Cake
 1422 Stryvesant Ave
 Trenton, NJ 08618

Business ID: HM000029

Inspection: HB000084
Risk Type: 2
Phone: 609-393-5725
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Abrams Funnel Cakes</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H fair/ South County Park</u>	Food Permitt #: <u>18-31</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

Insp Date: 8/22/2018 **Business ID:** HC000065
Business: MEDITERRANIAN IMAGE
 1100 EASTON AVE

SOMMESET, NJ 08873

Inspection: HB000085
Risk Type: 2
Phone: 732 545 0141
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Mediterranean Image Date: _____ Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H Fair/ South County Park Food Permitt #: 18-19

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: 8/22/2018 **Business ID:** hc000037
Business: THEE ICE CREAM PARLOR - MOBILE
 East Amwell Township
 Approved locations
 Ringoes, NJ 08

Inspection: HB000086
Risk Type: 2
Phone: 908 284 1233
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>East Amwell Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-08-010</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
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

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

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

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Insp Date: 8/22/2018 **Business ID:** HB000264
Business: DUTCH MAGIC ENTERPRISES #2
 Approved Locations East Amwell
 P O Box 693
 Worcester, PA 19490

Inspection: HB000088
Risk Type: 2
Phone: 609 5174714
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>East Amwell 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-08-011</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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018
Business: Don Bish Snow Cones
 335 mt. airy- harbounon road
 Lamberville, NJ 08530

Business ID: HM000024

Inspection: HM000201
Risk Type: 2
Phone: 609-397-1439
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: BISH SNOW CONES Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H FAIR/ SOUTH HUNTERDON PARK Food Permitt #: 18-41

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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

Insp Date: 8/22/2018
Business: WILD BILL'S SODA
 50 DIVISION ST.

Business ID: HC000014

Inspection: HM000202
Risk Type: 1
Phone: 973-532-1230
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

MILLINGTON, NJ 07946

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: WILD BILL'S SODA Date: 08/22/18 Time: _____

Owner: _____ Township: East Amwell Twp Phone #: _____

Event/Location: 4-H FAIR/ SOUTH COUNTY PARK Food Permitt #: 18-49

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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. | .. | .. | .. | .. |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary
No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018 **Business ID:** HB000063
Business: ROMEO'S ORIENTAL BBQ
 34 ASCOT WAY

Inspection: HM000203
Risk Type: 2
Phone: 908 337 5606
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

CLARK, NJ

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: <u>ROMEO'S ORIENTAL BBQ #1</u>	Date: <u>08/22/18</u>	Time: _____
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____
Event/Location: <u>4-H FAIR/ SOUTH HUNTERDON PARK</u>	Food Permitt #: <u>18-29</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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	p	..
<i>Fail Notes</i> 8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> [CHLORINE MEASURED ON 10PPM. COS]				
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
<i>Fail Notes</i> 8:24-3.5(f-1) <i>Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts)</i> [COOKED PORK ON GRILL WAS 129-130°F.]				

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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

Fail Code	Fail Text
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.	
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes: <i>[CHLORINE MEASURED ON 10PPM. COS]</i>	
15. All potentially hazardous foods kept under 41°F or over 135°F.	
8:24-3.5(f-1)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts)
Addl Notes: <i>[COOKED PORK ON GRILL WAS 129-130°F.]</i>	

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018

Business ID: HB000063

Inspection: HM000204

Business: ROMEO'S ORIENTAL BBQ
34 ASCOT WAY

Risk Type: 2

Phone: 908 337 5606

REHS: B-101494 Lisa Bruzzio

CLARK, NJ

Reason: Temp Event 4+

Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: ROMEO'S ORIENTAL BBQ #2 Date: 08/22/18 Time: _____

Owner: _____ Township: East Amwell Twp Phone #: _____

Event/Location: 4-H FAIR/ SOUTH COUNTY PARK Food Permitt #: 18-28

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

Insp Date: 8/22/2018 **Business ID:** HM000014
Business: NORTHEAST KETTLE KORN
 PO 127 Belle Mead

Inspection: HM000205
Risk Type: 1
Phone: 908-359-3000
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Belle Mead, NJ 08502

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: NORTHEAST KETTLE KORN Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H FAIR/ SOUTH COUNTY PARK Food Permitt #: 18-38

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>				
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	p	..
<i>Fail Notes</i> 8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> [SANITIZER WAS LESS THAN 10PPM. COS NO TEST STRIPS PROVIDED TO TEST SANITIZER.]				
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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes:	<i>[SANITIZER WAS LESS THAN 10PPM. COS NO TEST STRIPS PROVIDED TO TEST SANITIZER.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018 **Business ID:** HM000017
Business: Hunterdon County 4-h Jr. Leaders
 661 Old York Road

Inspection: HM000207
Risk Type: 1
Phone: 908-369-4184
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Neshanic Station, NJ

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: HUNTERDON CNTY 4-H JR LEADERS ASSOC. Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H FAIR/ SOUTH COUNTY PARK. Food Permitt #: 18-43

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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IN OUT COS NA

(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

- | | | | | |
|---|----|----|----|----|
| <p>1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.</p> | p | .. | .. | .. |
| <p>2. Ice that will be consumed obtained from an approved source in closed protected containers</p> | .. | .. | .. | p |
| <p>3. All foods purchased from an approved commercial source.</p> | p | .. | .. | .. |
| <p>4. Proper hand washing facilities provided at the booth.</p> | .. | p | .. | .. |
| <p><i>Fail Notes</i> 8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely.
[NO HAND WASHING PROVIDED]</i></p> <p>8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
[NO HANDWASHING PROVIDED]</i></p> | | | | |
| <p>5. Employees preparing or serving food demonstrate proper hand washing procedures.</p> | .. | p | .. | .. |
| <p><i>Fail Notes</i> 8:24-2.3(c1-5) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel.
[NO HANDWASHING PROVIDED]</i></p> | | | | |
| <p>6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.</p> | .. | .. | .. | p |
| <p>7. Hair coverings with hair restraints used. Clothing kept clean.</p> | p | .. | .. | .. |
| <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> | .. | .. | .. | p |
| <p>9. The area around the concession free of litter, refuse and garbage at all times.</p> | p | .. | .. | .. |
| <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> | .. | .. | .. | p |
| <p>11. All food protected from contamination while being stored, served or displayed.
WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.</p> | p | .. | .. | .. |
| <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> | .. | .. | .. | p |
| <p>13. Thermometers available to monitor temperatures of hot and cold foods.</p> | .. | .. | .. | p |

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
4. Proper hand washing facilities provided at the booth.	
8:24-2.1(c-3i)	The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely.
	Addl Notes: <i>[NO HAND WASHING PROVIDED]</i>
8:24-6.7a	Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[NO HANDWASHING PROVIDED]</i>
5. Employees preparing or serving food demonstrate proper hand washing procedures.	
8:24-2.3(c1-5)	Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel.
	Addl Notes: <i>[NO HANDWASHING PROVIDED]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018
Business: Donny D's Festival Foods
 20 Owens Road

Business ID: HM000027

Old Bridge, NJ 08857

Inspection: HB000070
Risk Type: 2
Phone: 732-715-3183
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Donny D's Festival Foods</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H Fair/South County Park</u>	Food Permitt #: <u>18-44</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

Insp Date: 8/22/2018
Business: BIG FAT DADDY'S
 300 SHADY LN

Business ID: HC000064

Inspection: HB000072
Risk Type: 2
Phone: 410 419 1138
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

MANCHESTER, PA 17345

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Big Fat Daddy's</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-HFair/ South County Park</u>	Food Permitt #: <u>18-51</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

Insp Date: 8/22/2018 **Business ID:** HB000210
Business: FARMER DAVE'S ROASTED CORN
 FESTIVAL FOODS
 207 BYRAM KINGWOOD RD
 STOCKTON, NJ 08559

Inspection: HB000073
Risk Type: 2
Phone: 908 75 0476
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Farmer Dave's Roasterd Corn</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H Fair/South County Park</u>	Food Permitt #: <u>18-33</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 soure (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consuед 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 CONTANCT. 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 preperation 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 liscensed 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 temeratures 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 manufacorer 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 entriely 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

Insp Date: 8/22/2018 **Business ID:** HB000094
Business: FESTIVAL FOODS
 207 BYRAM- KINGWOOD RD
 STOCKTON, NJ 08559

Inspection: HB000074
Risk Type: 2
Phone: 908 996 7406
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Festival Foods-Softserve</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H Fair/South County Park</u>	Food Permitt #: <u>18-32</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

Insp Date: 8/22/2018
Business: TLC Concessions
 131 Georgi Circle
 Milford, PA 18337

Business ID: HM000026

Inspection: HM000196
Risk Type: 2
Phone: 845-551-2737
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION			
Est Trading Name: <u>TLC Concessions</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>4-H FAIR/ SOUTH COUNTY PARK</u>	Food Permitt #: <u>18-25</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:

DISCUSSED TODAY AND TEMPERATURE HANDOUT GIVEN TODAY

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018 **Business ID:** HB000182
Business: SWEET CONCESSIONS, LLC
 45 FIRST ST

MILLTOWN, NJ 08850

Inspection: HM000197
Risk Type: 2
Phone: 908 507 7557
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION		
Est Trading Name: <u>SWEET CONCESSIONS, LLC</u>	Date: <u>08/22/18</u>	Time: _____
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____
Event/Location: <u>4-H FAIR/ SOUTH COUNTY PARK</u>	Food Permitt #: <u>18-10</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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(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	p	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZER MEASURED ON 10PPM CHLORINE BLEACH. COS]</i></td> </tr> </table>	<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZER MEASURED ON 10PPM CHLORINE BLEACH. COS]</i>				
<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZER MEASURED ON 10PPM CHLORINE BLEACH. COS]</i>					
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		

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes:	<i>[SANITIZER MEASURED ON 10PPM CHLORINE BLEACH. COS]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

***ONLY ONE EMPLOYEE HANDLING BOTH \$ AND FOOD. HANDWASHING TO BE DONE AFTER HANDLING \$ AND BEFORE HANDLING FOOD.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018
Business: M Stone Concessions
 3415 Orange Tree Drive
 Edgewater, FL 32141

Business ID: HM000020

Inspection: HM000198
Risk Type: 2
Phone: 609-618-0624
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: M. STONE CONCESSIONS #1 Date: 08/22/18 Time: _____
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: 4-H FAIR/ SOUTH COUNTY PARK Food Permitt #: 18-27

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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:

**REMEMBER TO STORE PLASTIC SILVERWARE AND APPLE STICK IN "HANDLE-UP" POSITION

Footnote 2

Notes:

NOT SET UP @ TIME OF INSPECTION

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018
Business: M Stone Concessions
 3415 Orange Tree Drive
 Edgewater, FL 32141

Business ID: HM000020

Inspection: HM000199
Risk Type: 2
Phone: 609-618-0624
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: <u>M. STONE CONCESSIONS #2</u>	Date: <u>08/22/18</u>	Time: _____
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____
Event/Location: <u>4-H FAIR/ SOUTH COUNTY PARK</u>	Food Permitt #: <u>18-26</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

	IN	OUT	COS	NA		
<i>(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)</i>						
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	p	..		
<table style="border-collapse: collapse; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"><i>8:24-3.5(f-1) Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts) [CHICKEN AND HAMBURGER HOT HOLDING TEMPERATURES WERE LESS THAN THE REQUIRED 135°F OR ABOVE. COS]</i></td> </tr> </table>	<i>Fail Notes</i>	<i>8:24-3.5(f-1) Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts) [CHICKEN AND HAMBURGER HOT HOLDING TEMPERATURES WERE LESS THAN THE REQUIRED 135°F OR ABOVE. COS]</i>				
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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		

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Fail Code	Fail Text
15. All potentially hazardous foods kept under 41°F or over 135°F.	
8:24-3.5(f-1)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous food shall be maintained a 135°F or above. (except whole roasts)
Addl Notes:	<i>[CHICKEN AND HAMBURGER HOT HOLDING TEMPERATURES WERE LESS THAN THE REQUIRED 135°F OR ABOVE. COS]</i>