



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor

Mailing Address: PO Box 2900, Flemington, NJ 08822-2900

Telephone: 908-788-1351 Fax: 908-782-7510

E-Mail: health@co.hunterdon.nj.us

www.co.hunterdon.nj.us

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/1/2018

Business ID: HC000194

Inspection: HC001209

Business: Kelly Miller Circus
South County Park

Risk Type: 2

Phone: 580 326 8345

REHS: B-2225 Daniel Wyckoff

Ringoes, NJ 08551

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Kelly Miller Circus-Semi Trailer070118 Date: 07/01/18 Time: _____

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

Event/Location: Kelly Miller Circus/ South County Park Food Permitt #: 18-23

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)

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	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

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. | 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:

Trailer

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/1/2018
Business: Kelly Miller Circus
 South County Park
 Ringoes, NJ 08551

Business ID: HC000194

Inspection: HC001210
Risk Type: 2
Phone: 580 326 8345
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Kelly Miiler Circus #2</u>	Date: <u>07/01/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Kelly Miller Circus/ South County Park</u>	Food Permitt #: <u>18-22</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
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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:

Trailer

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/13/2018 **Business ID:** 616
Business: PANATIERI'S MOBIL 1
 Raritan Plaza Rt 202
 268 Rt 202/31
 FLEMINGTON, NJ 08822

Inspection: HC001221
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: 07/13/18 Time: 04:30 PM
 Owner: _____ Township: East Amwell Twp Phone #: _____
 Event/Location: Lone Eagle Brewery/ Fri & Sat Pizza Party Food Permitt #: 3316

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

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TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Water supply hoses shall be water quality hose from point of origin of potable water to the mobile unit.

Footnote 2

Notes:

Mobile Unit -

Footnote 3

Notes:

Bare wood shelves in lower refrigerator must be painted and sealed if they are to be used for dough trays or other food storage.

Footnote 4

Notes:

Plumbing system has been repaired and is operating properly.

Footnote 5

Notes:

Time as a public health control has been approved for this location.

Pizzas are time stamped when they leave the Raritan Restaurant.

Pizzas are reheated, sold and or discarded within three hours after leaving the restaurant.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018
Business: EAT MY BALLS NJ
 OLD YORK CELLARS
 RINGOES, NJ 0

Business ID: HB000230

Inspection: HB000047
Risk Type: 2
Phone:
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Eat My Balls, NJ</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St., Flemington, NJ 08822</u>		Food Permitt #: <u>3334</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)				
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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
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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
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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: 7/30/2018

Business ID: HB000063

Inspection: HM000161

Business: ROMEO'S ORIENTAL BBQ
34 ASCOT WAY

Risk Type: 2

Phone: 908 337 5606

REHS: B-1740 James Schmidt

Reason: Temp Event 1-3 Day

Results: Satisfactory

CLARK, NJ

Reference: F-22-003

FACILITY INFORMATION

Est Trading Name: ROMEO'S ORIENTAL BBQ Date: _____ Time: _____

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

Event/Location: BALLOON FESTIVAL 2018 Food Permitt #: 4509

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 | .. | .. | .. |
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| 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 | .. | .. | .. |
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WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED. | p | .. | .. | .. |
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TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/30/2018

Business ID: HB000063

Inspection: HM000162

Business: ROMEO'S ORIENTAL BBQ
34 ASCOT WAY

Risk Type: 2

Phone: 908 337 5606

REHS: B-101494 Lisa Bruzzio

Reason: Spot Check Inspection

Results: Satisfactory

CLARK, NJ

Reference: F-22-003

FACILITY INFORMATION

Est Trading Name: ROMEO'S ORIENTAL BBQ Date: 07/21/18 Time: _____

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

Event/Location: BALLOON FESTIVAL 2018 Food Permitt #: 4509

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		
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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>[PORK TEMPERATURE 98-110°F AS THE RESULT OF STACKING TOO HIGH. COS (RE-HEATED TO 165)]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

RECHECK LATER IN THE DAY YIELDED SATISFACTORY HOLDING TEMPERATURES OF 135°F AND ABOVE.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/30/2018
Business: Maison Crepes
 36 Weaver Street

Business ID: HM000011

Little Falls, NJ 07424

Inspection: HM000163
Risk Type: 2
Phone: 917-7767364
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference: F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>MAISON CREPES</u>	Date: <u>07/27/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FESTIVAL 2018</u>	Food Permitt #: <u>4453</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		
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6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p		
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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/30/2018
Business: Maison Crepes
 36 Weaver Street

Business ID: HM000011

Inspection: HM000164
Risk Type: 2
Phone: 917-7767364
REHS: B-101494 Lisa Bruzzio
Reason: Spot Check Inspection
Results: Satisfactory

Little Falls, NJ 07424

Reference: F-22-003

FACILITY INFORMATION			
Est Trading Name: <u>MAISON CREPES</u>	Date: <u>07/28/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>BALLOON FEST 2018</u>	Food Permitt #: <u>4453</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)				
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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.