



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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RISK-BASED INSPECTION REPORT

Insp Date: 10/10/2018 **Business ID:** 50
Business: EAST AMWELL ELEMENTARY SCHOOL
43 WERTSVILLE RD
RINGOES, NJ 08551

Inspection: HB000132
Risk Type: 2
Phone: 908-782-6464
REHS: B-2225 Daniel Wyckoff
Reason: Routine
Results: Satisfactory Gold

Establishment Information

Municipality East Amwell Twp Risk Type on File 2 Risk Type Observed 2
FMC Yes Name Joy Popov Type ServSafe Exp Date 11/06/19
Sewage System On Site Water System Well Lab Eurofins
Reference # F-08-16.01/35 Total Coliform 09/01/18

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	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
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.



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



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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** HB000210
Business: FARMER DAVE'S ROASTED CORN
 FESTIVAL FOODS
 207 BYRAM KINGWOOD RD
 STOCKTON, NJ 08559

Inspection: HB000142
Risk Type: 2
Phone: 908 75 0476
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Farme Dave's Roasted Corn</u>	Date: <u>10/13/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Schaeffer Farms Pumpkin Patch</u>	Food Permitt #: <u>4520</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 consued 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 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 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

Daniel Wyckoff
 REHS

Dave Hunt
 Acknowledged Receipt : Dave Hunt

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

.. .. . p

18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.



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Acknowledged Receipt : Dave Hunt

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.



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