



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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www.co.hunterdon.nj.us

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018

Business ID: hb000204

Inspection: HM000187

Business: 49 DOG - HOT DOG CART
FLEMINGTON FIRE COMPANY
38 PARK ST
FLEMINGTON, NJ 08822

Risk Type: 2
Phone: 908 963 1813
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: 49-DOG Date: 08/04/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: CORN, TOMATO & BEER FEST '18/ STANGL RD. Food Permitt #: 3330

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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

- | | | | | |
|--|----|----|----|----|
| <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 entirely 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

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018

Business ID: HC000148

Inspection: HM000188

Business: ZOUP #245

The Shoppes at Flemington

Risk Type: 3

100 Reaville Ave, Unit 11

Phone: 908 533-7171

Flemington, NJ 08822

REHS: B-101494 Lisa Bruzzio

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: ZOUP! Date: 08/04/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: FLEMINGTON CORN, TOMATO & BEER FEST '18/STANGL R Food Permitt #: 3328

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 | .. |
| <i>Fail Notes</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. [SMALL PACKETS OF HANDWASH WIPES PROVIDED FOR HANDWASHING. DISCUSSED RECOMMENDED SET UP AND HANDOUT GIVEN.]</i> | | | | |
| 5. Employees preparing or serving food demonstrate proper hand washing procedures. | .. | 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. [USE OF HAND WIPES WAS NOT OBSERVED DURING INSPECTION.]</i> | | | | |
| 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 | .. | .. |
| <i>Fail Notes</i> 8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [COLD SOUP NOT PROVIDED WITH A LID/PROTECTIVE COVER (NOTE: THIS EFFECTED BOTH THE TEMPERATURE ON THIS HOT DAY AS WELL AS EXPOSED THE SOUP TO CONTAMINATION)]</i> | | | | |

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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|---|----|----|----|----|
| <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><i>Fail Notes</i> 8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible.</i>
 <i>[NO THERMOMETERS WERE AVAILABLE TO MONITOR BOTH HOT AND COLD TEMPERATURES OF SOUP.]</i></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><i>Fail Notes</i> 8:24-3.5(f-2) <i>Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)</i>
 <i>[COLD SOUP TEMPERATURE WAS 72°F. COS BY ADDING COLD SOUP AND ADDITIONAL ICE.]</i></p> | .. | 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 entirely 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.	
8:24-6.7a	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>[SMALL PACKETS OF HANDWASH WIPES PROVIDED FOR HANDWASHING. DISCUSSED RECOMMENDED SET UP AND HANDOUT GIVEN.]</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>[USE OF HAND WIPES WAS NOT OBSERVED DURING INSPECTION.]</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(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
	Addl Notes: <i>[COLD SOUP NOT PROVIDED WITH A LID/PROTECTIVE COVER (NOTE: THIS EFFECTED BOTH THE TEMPERATURE ON THIS HOT DAY AS WELL AS EXPOSED THE SOUP TO CONTAMINATION)]</i>
13. Thermometers available to monitor temperatures of hot and cold foods.	
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
	Addl Notes: <i>[NO THERMOMETERS WERE AVAILABLE TO MONITOR BOTH HOT AND COLD TEMPERATURES OF SOUP.]</i>
15. All potentially hazardous foods kept under 41°F or over 135°F.	
8:24-3.5(f-2)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)
	Addl Notes: <i>[COLD SOUP TEMPERATURE WAS 72°F. COS BY ADDING COLD SOUP AND ADDITIONAL ICE.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018
Business: 55 MAIN ST.
 55 MAIN ST.

Business ID: 400

Inspection: HM000189
Risk Type: 2
Phone: 908-284-1551
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

FLEMINGTON, NJ 08822

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: 55 MAIN	Date: 08/04/18	Time: _____
Owner: _____	Township: Flemington	Phone #: _____
Event/Location: CORN, TOMATO & BEER FEST '18 / STANGL RD	Food Permitt #: 3327	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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	..		
<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;"> 8:24-3.3(q1-l,ii,iii) <i>Food shall be protected from contamination by 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. [MEAT STORED AT AIR TEMPERATURE (110* -112*F). MEAT AND ROLLS STORED DIRECTLY ON THE GROUND. COS]</i> 8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [FOOD PREP TABLE WAS NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS - ADDED EXTRA TABLE AS A BARRIER IN FRONT.]</i> </td> </tr> </table>	<i>Fail Notes</i>	8:24-3.3(q1-l,ii,iii) <i>Food shall be protected from contamination by 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. [MEAT STORED AT AIR TEMPERATURE (110* -112*F). MEAT AND ROLLS STORED DIRECTLY ON THE GROUND. COS]</i> 8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [FOOD PREP TABLE WAS NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS - ADDED EXTRA TABLE AS A BARRIER IN FRONT.]</i>				
<i>Fail Notes</i>	8:24-3.3(q1-l,ii,iii) <i>Food shall be protected from contamination by 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. [MEAT STORED AT AIR TEMPERATURE (110* -112*F). MEAT AND ROLLS STORED DIRECTLY ON THE GROUND. COS]</i> 8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [FOOD PREP TABLE WAS NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS - ADDED EXTRA TABLE AS A BARRIER IN FRONT.]</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.	p		
13. Thermometers available to monitor temperatures of hot and cold foods.	..	p	p	..		
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<i>Fail Notes</i>	8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible. [THERMOMETERS WERE NOT AVAILABLE TO MONITOR FOOD TEMPERATURES. COS]</i>					

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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|--|----|----|----|----|
| <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><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>
 <i>[MEAT TEMPERATURE WAS 110-112°F. COS]</i></p> <p> 8:24-3.5(f-2) <i>Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)</i>
 <i>[FRUIT SALAD AND COLE SLAW TEMPERATURE WERE 65°F. COS]</i></p> | .. | 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 entirely 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
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>[MEAT STORED AT AIR TEMPERATURE (110* -112*F). MEAT AND ROLLS STORED DIRECTLY ON THE GROUND. COS]</i>
8:24-3.3(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
	Addl Notes: <i>[FOOD PREP TABLE WAS NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS - ADDED EXTRA TABLE AS A BARRIER IN FRONT.]</i>
13. Thermometers available to monitor temperatures of hot and cold foods.	
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
	Addl Notes: <i>[THERMOMETERS WERE NOT AVAILABLE TO MONITOR FOOD TEMPERATURES. 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>[MEAT TEMPERATURE WAS 110-112*F. COS]</i>
8:24-3.5(f-2)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)
	Addl Notes: <i>[FRUIT SALAD AND COLE SLAW TEMPERATURE WERE 65*F. COS]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018
Business: ROASTED COUNTRY CORN
 CORN & TOMATO FESTIVAL
 STANGL RD
 FLEMINGTON, NJ 08822

Business ID: HB000249

Inspection: HM000191
Risk Type: 2
Phone: 570 202 6046
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: ROASTED COUNTRY CORN Date: 08/04/18 Time: _____
 Owner: _____ Township: Flemington Phone #: _____
 Event/Location: FLEMINGTON CORN, TOMATO & BEER FEST '18/STANGL RD Food Permitt #: 3336

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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	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	p	..
<i>Fail Notes</i> 8:24-3.3(t) <i>Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means. [KEEP READY TO EAT CORN COVERD/PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS]</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.	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
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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
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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
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(t)	Food on display shall be protected by the use of packaging, counter service line, food guards display cases or other effective means.
Addl Notes:	<i>[KEEP READY TO EAT CORN COVERD/PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC. COS]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/4/2018
Business: GREATFULL BITES
 42 STATE HIGHWAY 12
 FLEMINGTON, NJ 08822

Business ID: HH000007

Inspection: HM000192
Risk Type: 3
Phone: 908-782-3458
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference: F-09-168

FACILITY INFORMATION

Est Trading Name: GRATEFUL BITES Date: _____ Time: _____
 Owner: _____ Township: Flemington Phone #: _____
 Event/Location: FLEMINGTON CORN, TOMATO & BEER FEST '18/STANGL RD Food Permitt #: 3339

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

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 | .. |
| <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.</i>
 [HANDWASH STATION NOT PROVIDED AT BOOTH - COS]</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.</i>
 [HANDWASH STATION NOT PROVIDED AT BOOTH]</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.</i>
 [HANDWASH STATION NOT PROVIDED AT BOOTH]</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

<i>Fail Notes</i>	8:24-4.2(c-1)	<i>Food temperature measuring devices shall be provided and readily accessible. [NO THERMOMETER PROVIDED TO MONITOR FOOD TEMPERATURES.]</i>	
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|---|----|----|----|----|
| 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

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]</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>
13. Thermometers available to monitor temperatures of hot and cold foods.	
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
	Addl Notes: <i>[NO THERMOMETER PROVIDED TO MONITOR FOOD TEMPERATURES.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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

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]</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]</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>
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>[PLASTIC SILVERWARE TO BE STORED IN THE "HANDLE UP" POSITION.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 8/13/2018 **Business ID:** 368
Business: HIGH POINT PARTIAL CARE
 162 BROAD ST.

FLEMINGTON, NJ 08822

Inspection: HB000065
Risk Type: 2
Phone: 908-788-5979
REHS: B-2225 Daniel Wyckoff
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>Yes</u>	Name <u>Brenda Knapp</u>	Type <u>ServSafe</u>	Exp Date <u>03/10/19</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-43/11</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.

..

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

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Certificate is Servsafe for Food Handler

RISK-BASED INSPECTION REPORT

Insp Date: 8/21/2018
Business: AL FRESCO'S
 100 REAVILLE AVE
 FLEMINGTON, NJ 08822

Business ID: HC000059

Inspection: HI000833
Risk Type: 3
Phone: 908 237 2700
REHS: B-1655 John Lukens
Reason: Complaint
Results: Satisfactory

Establishment Information

Municipality Flemington Risk Type on File 3 Risk Type Observed 3
 FMC _____ Name _____ Type _____ Exp Date _____
 Sewage System Public Water System Public Lab _____
 Reference # F-09-49/10 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.

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: DAN'S BACKYARD BBQ
 534 OLD YORK ROAD
 FLEMINGTON, NJ 08822

Business ID: hb000073

Inspection: HB000077
Risk Type: 3
Phone: 908 834 5788
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Dan's Backyard BBQ Date: 08/22/18 Time: _____
 Owner: _____ Township: Flemington Phone #: _____
 Event/Location: 4-H Fair/ South County Park Food Permitt #: 18-36

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:** HB000053
Business: EMPANADA GUY
 Gina Villanueva dba Havana LLC
 10 Eleanor St.
 Old Bridge, NJ 08857

Inspection: HM000206
Risk Type: 2
Phone: 732-763-1279
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 4+
Results: Satisfactory

Reference: F-08-037

FACILITY INFORMATION

Est Trading Name: EMPANADA GUY	Date: 08/22/18	Time: _____
Owner: _____	Township: Flemington	Phone #: _____
Event/Location: 4-H FAIR/ SOUTH COUNTY PARK	Food Permitt #: 18-08-037	

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
<i>Fail Notes</i> 8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible.</i> [NO THERMOMETER INSIDE THE REFRIGERATOR]				
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
13. Thermometers	available to monitor temperatures of hot and cold foods.
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
Addl Notes:	<i>[NO THERMOMETER INSIDE THE REFRIGERATOR]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 8/23/2018 **Business ID:** HB000259
Business: CHIMNEY ROCK INN - FLEMINGTON
 41 ROUTE 31

FLEMINGTON, NJ 08822

Inspection: HB000067
Risk Type: 3
Phone: 908 788 8800
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>SCOTT OSBORN</u>	Type <u>ServSafe</u> Exp Date <u>03/23/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-39/12</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. p
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. p

<i>Fail Notes</i>	<p>6.7(m) <i>A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.</i></p> <p><i>[Signs to remind employees to wash hand are required at all hand sinks.]</i></p>
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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
6.7(m)	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
Addl Notes:	<i>[Signs to remind employees to wash hand are required at all hand sinks.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

All final inspections have passed the Municipal Inspections.

Elec: 7/26/18

Plumbing: 7/26/18

Fire: 7/31/18

Building: Pending

With the approval of the Municipal Authorities, a CO and after obtaining a Retail Food License issued by Flemington Borough, this establishment may begin to prepare food and open to the public.

Footnote 2

Notes:

A Retail Food License Issued by Flemington Borough must be applied for and obtained prior to opening.

RISK-BASED INSPECTION REPORT

Insp Date: 8/27/2018
Business: ODELICE
 284 RT202N

Business ID: HB000260

Inspection: HB000075
Risk Type: 2
Phone: 848 565 9515
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

FLEMINGTON, NJ 08822

Establishment Information

Municipality Flemington Risk Type on File 2 Risk Type Observed 2
 FMC Yes Name John Rinaldi Type NRFSP Exp Date 05/16/23
 Sewage System Public Water System Public Lab _____
 Reference # _____ Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

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

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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).		Ⓟ
<i>Fail Notes</i>	4.2(c)5 <i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. [No thermometers in refrigerators.]</i>			
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.		Ⓟ
<i>Fail Notes</i>	6.7(m) <i>A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. [No hand wasing sign at hand sink at display case.]</i>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)5	Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.
Addl Notes: <i>[No thermometers in refrigerators.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.7(m)	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
Addl Notes: <i>[No hand wasing sign at hand sink at display case.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

With approval from the municipal authorities, this establishment may open and begin to prepare and sell food to the public.

Footnote 2

Notes:

A valid Retail Food license issued by the Borough of Flemington must be obtained and displayed prior to opening.