



# 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

|                            |                              |                                   |
|----------------------------|------------------------------|-----------------------------------|
| <b>Insp Date:</b> 2/2/2018 | <b>Business ID:</b> HH000008 | <b>Inspection:</b> HG000512       |
| <b>Business:</b> GNC #2495 |                              | <b>Risk Type:</b> 1               |
| SHOPPES AT FLEMINGTON      |                              | <b>Phone:</b> 908 237 0270        |
| 100 REAVILLE AVE           |                              | <b>REHS:</b> B-1740 James Schmidt |
| FLEMINGTON, NJ 08822       |                              | <b>Reason:</b> Initial Billable   |
|                            |                              | <b>Results:</b> Satisfactory      |

### Establishment Information

Municipality Flemington Risk Type on File 1 Risk Type Observed 1

FMC \_\_\_\_\_ Name \_\_\_\_\_ Type \_\_\_\_\_ Exp Date \_\_\_\_\_

Sewage System Public Water System Public Lab \_\_\_\_\_

Reference # F-09-49/10E 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  | ..  | ..   | ..  | ..  | ..     |

## RISK-BASED INSPECTION REPORT

| FOOD SOURCE | IN | OUT | N.O. | N/A | COS | REPEAT |
|-------------|----|-----|------|-----|-----|--------|
|-------------|----|-----|------|-----|-----|--------|

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

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

| FOOD PROTECTION FROM CONTAMINATION | IN | OUT | N.O. | N/A | COS | REPEAT |
|------------------------------------|----|-----|------|-----|-----|--------|
|------------------------------------|----|-----|------|-----|-----|--------|

|  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

|                                       |   |    |    |    |    |    |
|---------------------------------------|---|----|----|----|----|----|
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. |
|---------------------------------------|---|----|----|----|----|----|

|  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 14. Food contact surfaces properly cleaned and sanitized | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

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

## RISK-BASED INSPECTION REPORT

| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION   | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 31. Toxic substances properly identified, stored and used.  | ..  | ..  | ..     |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.  | ..  | ..  | ..     |
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).  | ..  | ..  | ..     |
| FOOD TEMPERATURE CONTROL  | OUT | COS | REPEAT |
| 34. Food temperature measuring devices provided and calibrated.   | ..  | ..  | ..     |
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).  | ..  | ..  | ..     |
| 36. Frozen foods maintained completely frozen.  | ..  | ..  | ..     |
| 37. Frozen foods properly thawed.   | ..  | ..  | ..     |
| 38. Plant food for hot holding properly cooked to at least 135°F.   | ..  | ..  | ..     |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.  | ..  | ..  | ..     |
| EQUIPMENT, UTENSILS AND LINENS  | OUT | COS | REPEAT |
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance.   | ..  | ..  | ..     |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc).  | ..  | ..  | ..     |
| 42. In-use utensils properly stored.  | ..  | ..  | ..     |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled.   | ..  | ..  | ..     |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used.   | ..  | ..  | ..     |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.  | ..  | ..  | ..     |
| PHYSICAL FACILITIES   | OUT | COS | REPEAT |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.   | ..  | ..  | ..     |
| 47. Sewage and waste water properly disposed.   | ..  | ..  | ..     |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.  | ..  | ..  | ..     |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.  | ..  | ..  | ..     |
| 50. Adequate ventilation; lighting; designated areas used.  | ..  | ..  | ..     |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | ..  | ..  | ..     |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.  | ..  | ..  | ..     |

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 2/6/2018      **Business ID:** 590  
**Business:** 7 11 CONVENIENCE STORE #39499  
 99 ROUTE 31 S

Flemington, NJ 08822

**Inspection:** HG000513  
**Risk Type:** 2  
**Phone:** 931-446-6558  
**REHS:** B-1412 Carla Hobbs  
**Reason:** Complaint  
**Results:** Satisfactory

| Establishment Information      |                            |                          |                |
|--------------------------------|----------------------------|--------------------------|----------------|
| Municipality <u>Flemington</u> | Risk Type on File <u>2</u> | Risk Type Observed _____ |                |
| FMC _____                      | Name _____                 | Type _____               | Exp Date _____ |
| Sewage System <u>Public</u>    | Water System <u>Public</u> | Lab _____                |                |
| Reference # <u>F-09-7/1</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. | .. | ..  | ..   | ..  | ..  | ..     |
| 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.    | .. | ..  | ..   | ..  | ..  | ..     |
| 3. Ill or injured foodworkers restricted or excluded as required.                     | .. | ..  | ..   | ..  | ..  | ..     |

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

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

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

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

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

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

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

### FOOD TEMPERATURE CONTROL

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

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 37. Frozen foods properly thawed. .. .. ..
- 38. Plant food for hot holding properly cooked to at least 135°F. .. .. ..
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. .. .. ..

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance. .. .. ..
- 41. Equipment temperature measuring devices provided (refrigeration units, etc). .. .. ..
- 42. In-use utensils properly stored. .. .. ..
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled. .. .. ..
- 44. Food and non-food contact surfaces properly constructed, cleanable, used. .. .. ..
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. .. .. ..

### PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. .. .. ..
- 47. Sewage and waste water properly disposed. .. .. ..
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. .. .. ..
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. .. .. ..
- 50. Adequate ventilation; lighting; designated areas used. .. .. ..
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. .. .. ..
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. .. .. ..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



## RISK-BASED INSPECTION REPORT

**Insp Date:** 2/13/2018      **Business ID:** 507  
**Business:** Walgreen #09933  
 29 Rt 31

Flemington, NJ 08822

**Inspection:** HF000158  
**Risk Type:** 1  
**Phone:** 908-237-0244  
**REHS:** B-1740 James Schmidt  
**Reason:** Initial Billable  
**Results:** Satisfactory

| Establishment Information                              |  |
|--|--|
| Municipality <u>Flemington</u>                         | Risk Type on File <u>1</u> Risk Type Observed <u>1</u> |
| FMC _____ Name _____                                   | Type _____ Exp Date _____                              |
| Sewage System <u>Public</u> Water System <u>Public</u> | Lab _____  |
| Sewer _____  | Total Coliform _____                                   |
| Reference # <u>F-09-43/10A</u>                         |  |

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

## RISK-BASED INSPECTION REPORT

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

### GOOD RETAIL PRACTICES

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

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

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

.. .. ..  
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 .. .. ..

### 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.

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### 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:** 2/13/2018      **Business ID:** 334  
**Business:** Rite Aid #10520  
 RT. 31 & CHURCH ST  
 78 CHURCH ST.  
 FLEMINGTON, NJ 08822

**Inspection:** HF000159  
**Risk Type:** 1  
**Phone:** 908-782-2017  
**REHS:** B-1740 James Schmidt  
**Reason:** Initial Billable  
**Results:** Satisfactory

| Establishment Information      |                            |                             |                |
|--------------------------------|----------------------------|-----------------------------|----------------|
| Municipality <u>Flemington</u> | Risk Type on File <u>1</u> | Risk Type Observed <u>1</u> |                |
| FMC _____                      | Name _____                 | Type _____                  | Exp Date _____ |
| Sewage System <u>Public</u>    | Water System <u>Public</u> | Lab _____                   |                |
| Sewer _____                    |                            |                             |                |
| Reference # <u>F-09-39/6</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.                     | .. | ..  | ..   | ..  | ..  | ..     |

| 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

**Insp Date:** 2/16/2018      **Business ID:** HC000177  
**Business:** AUNT DEE DEE'S BRICK & MORTAR  
 52 MAIN ST

**Inspection:** HC001108  
**Risk Type:** 3  
**Phone:** 908 827 1733  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Pre-Opening  
**Results:** Satisfactory

FLEMINGTON, NJ 08822

| 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>WENDY CAMELLA</u>               | Type <u>ServSafe</u> Exp Date <u>09/28/21</u>          |
| Sewage System <u>Public</u> Water System <u>Public</u> | Lab _____  |
| Reference # <u>F-09-18/12</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. | .. | ..  | 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.

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### 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

### **Footnote 1**

**Notes:**

Final building approved 2/15/18

Final Electrical - 2/15/18

Fire Inspection - Pending

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

### **Footnote 2**

**Notes:**

Obtain a 2018 food handler license from Flemington Borough prior to opening.

Food license must be displayed for public view.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 2/26/2018      **Business ID:** 666  
**Business:** Home Goods #604  
 THE SHOPPES AT FLEMINGTON  
 100 REAVILLE AVE.  
 FLEMINGTON, NJ 08822

**Inspection:** HG000519  
**Risk Type:** 1  
**Phone:** 9082372051  
**REHS:** B-1740 James Schmidt  
**Reason:** Initial Billable  
**Results:** Satisfactory

| Establishment Information      |                            |                             |                |
|--------------------------------|----------------------------|-----------------------------|----------------|
| Municipality <u>Flemington</u> | Risk Type on File <u>1</u> | Risk Type Observed <u>1</u> |                |
| FMC _____                      | Name _____                 | Type _____                  | Exp Date _____ |
| Sewage System <u>Public</u>    | Water System <u>Public</u> | Lab _____                   |                |
| Reference # <u>F-09-49/10D</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

**Insp Date:** 2/26/2018      **Business ID:** 64  
**Business:** MCDONALDS #2063  
 REAVILLE AVE.  
 74 REAVILLE AVE.  
 FLEMINGTON, NJ 08822

**Inspection:** HG000520  
**Risk Type:** 2  
**Phone:** 908-782-4550  
**REHS:** B-1740 James Schmidt  
**Reason:** Initial Billable  
**Results:** Satisfactory

| Establishment Information      |                            |                             |                |
|--------------------------------|----------------------------|-----------------------------|----------------|
| Municipality <u>Flemington</u> | Risk Type on File <u>2</u> | Risk Type Observed <u>2</u> |                |
| FMC _____                      | Name _____                 | Type _____                  | Exp Date _____ |
| Sewage System <u>Public</u>    | Water System <u>Public</u> | Lab _____                   |                |
| Reference # <u>F-09-49/14</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 available; adequate pressure.  | ..  | ..  | ..     |
| 26. Food properly labeled; original container   | ..  | ..  | ..     |
| 27. Food protected from potential contamination during preparation, storage, display.   | p   | ..  | ..     |
| <i>Fail Notes</i>   3.3(r)   <i>Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.<br/>[Soida syrup in basement situated under an unshielded waste line.]</i>                              |     |     |        |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.   | ..  | ..  | ..     |
| 29. Raw fruits and vegetables washed prior to serving.  | ..  | ..  | ..     |
| 30. Wiping cloths properly used and stored.   | p   | ..  | ..     |
| <i>Fail Notes</i>   3.3(m)2   <i>Cloths used for wiping food spills shall be:<br/><br/>i. Dry and used for wiping food spills from tableware and carry-out containers; or<br/><br/>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.<br/>[Cloths at front counter and kitchen both had concentrations below 50 ppm]</i> |     |     |        |

## RISK-BASED INSPECTION REPORT

| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION |  | OUT | COS | REPEAT |
|---|--|-----|-----|--------|
| 31.   | Toxic substances properly identified, stored and used.   | ..  | ..  | ..     |
| 32.   | Presence of insects/rodents minimized: outer openings protected, animals as allowed.   | ..  | ..  | ..     |
| 33.   | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).   | ..  | ..  | ..     |
| FOOD TEMPERATURE CONTROL                            |  | OUT | COS | REPEAT |
| 34.   | Food temperature measuring devices provided and calibrated.  | ..  | ..  | ..     |
| 35.   | Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).   | ..  | ..  | ..     |
| 36.   | Frozen foods maintained completely frozen.   | ..  | ..  | ..     |
| 37.   | Frozen foods properly thawed.  | ..  | ..  | ..     |
| 38.   | Plant food for hot holding properly cooked to at least 135°F.  | ..  | ..  | ..     |
| 39.   | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.   | ..  | ..  | ..     |
| EQUIPMENT, UTENSILS AND LINENS                      |  | OUT | COS | REPEAT |
| 40.   | Materials, construction, repair, design, capacity, location, installation, maintenance.  | ..  | ..  | ..     |
| 41.   | Equipment temperature measuring devices provided (refrigeration units, etc).   | ..  | ..  | ..     |
| 42.   | In-use utensils properly stored.   | ..  | ..  | ..     |
| 43.   | Utensils, single service items, equipment, linens properly stored, dried and handled.  | ..  | ..  | ..     |
| 44.   | Food and non-food contact surfaces properly constructed, cleanable, used.  | ..  | ..  | ..     |
| 45.   | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.   | ..  | ..  | ..     |
| PHYSICAL FACILITIES                                 |  | OUT | COS | REPEAT |
| 46.   | Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.  | ..  | ..  | ..     |
| 47.   | Sewage and waste water properly disposed.  | ..  | ..  | ..     |
| 48.   | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.   | ..  | ..  | ..     |
| 49.   | Design, construction, installation and maintenance proper-floors/walls/ceilings.   | p   | ..  | ..     |
| <i>Fail Notes</i>                                   | <p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 20px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 20px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 20px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 20px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 20px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[Floor outside of walk-in area has sections missing. Stairs going into basement have grout deeply eroded on some steps. Repair/replace as needed to provide an easily cleanable surface.]</i></p> |     |     |        |

## RISK-BASED INSPECTION REPORT

|                     |
|---------------------|
| PHYSICAL FACILITIES |
|---------------------|

| OUT | COS | REPEAT |
|-----|-----|--------|
|-----|-----|--------|

- |   |    |    |
|---|----|----|
| 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> | 8.12 | <i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.<br/>[Last inspection placard is not conspicuously posted.]</i> |
|-------------------|------|--|

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

| <b>Fail Code</b>   | <b>Fail Text</b>   |
|--|--|
| <b>27. Food protected from potential contamination during preparation, storage, display.</b>   |  |
| 3.3(r)   | Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.  |
| Addl Notes: <i>[Soida syrup in basement situated under an unshielded waste line.]</i>  |  |
| <b>30. Wiping cloths properly used and stored.</b>   |  |
| 3.3(m)2  | Cloths used for wiping food spills shall be: <ul style="list-style-type: none"> <li>i. Dry and used for wiping food spills from tableware and carry-out containers; or</li> <li>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</li> </ul>   |
| Addl Notes: <i>[Cloths at front counter and kitchen both had concentrations below 50 ppm]</i>  |  |
| <b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>  |  |
| 6.1(a)   | Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> <li>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</li> </ul> </li> <li>2. In a temporary retail food establishment: <ul style="list-style-type: none"> <li>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ul> </li> </ul> |
| Addl Notes: <i>[Floor outside of walk-in area has sections missing. Stairs going into basement have grout deeply eroded on some steps. Repair/replace as needed to provide an easily cleanable surface.]</i> |  |
| <b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>  |  |
| 8.12   | The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.   |
| Addl Notes: <i>[Last inspection placard is not conspicuously posted.]</i>  |  |