

RISK-BASED INSPECTION REPORT

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

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

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.	p	p	..

Fail Notes | 3.3(c)1.vi | *Food shall be protected from cross contamination by storing damaged, spoiled, or recalled food being held in the retail food establishment as specified under N.J.A.C. 8:24-6.4. [Severely dented cans not seperated or prevented from being used.]*

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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<i>Fail Notes</i>	3.3(z)	<i>Food shall be protected from contamination that may result from a factor or source not specified above. [Food being stored in used containers, such as empty sour cream containers, not approved for re-use.]</i>			
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|---|----|----|----|
| 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. | p | .. | .. |

<i>Fail Notes</i>	6.2(l)	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [Dead cockroaches observed. Facility is being treated twice monthly After treatment facility must clean and remove all dead pests.]</i>			
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|--|----|----|----|
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | .. | .. | .. |
|--|----|----|----|

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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|--|----|----|----|
| 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
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|--|----|----|----|
| 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
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|---|----|----|----|
| 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. | p | .. | .. |
- | | | | | | |
|-------------------|--------|--|--|--|--|
| <i>Fail Notes</i> | 6.6(k) | <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
[Womens restroom and employees restroom missing a receptacle with a lid.]</i> | | | |
|-------------------|--------|--|--|--|--|
- | | | | |
|--|----|----|----|
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
|--|----|----|----|

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

50. Adequate ventilation; lighting; designated areas used.

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51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.

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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
	Addl Notes: <i>[Garbage can blocking access to handwash sink in kitchen.]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified above.
	Addl Notes: <i>[Food being stored in used containers, such as empty sour cream containers, not approved for re-use.]</i>
3.3(c)1.vi	Food shall be protected from cross contamination by storing damaged, spoiled, or recalled food being held in the retail food establishment as specified under N.J.A.C. 8:24-6.4.
	Addl Notes: <i>[Severely dented cans not seperated or prevented from being used.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(l)	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
	Addl Notes: <i>[Dead cockroaches observed. Facility is being treated twice monthly After treatment facility must clean and remove all dead pests.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
	Addl Notes: <i>[Womens restroom and employees restroom missing a receptacle with a lid.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018

Business ID: HB000247

Inspection: HB000033

Business: CORNKRUSH LLC

Risk Type: 2

SALSA NIGHT

Phone: 347 875 7874

MAIN ST

REHS: B-2225 Daniel Wyckoff

FLEMINGTON, NJ 08822

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Cornkrush LLC Date: 07/21/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: Salsa Night/ Main St Flemington Food Permitt #: _____

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

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

No Food Preparation

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018

Business ID: HB000244

Inspection: HB000034

Business: MEXICAN FOOD

Risk Type: 2

SALSA NIGHT

Phone: 908 361 9494

MAIN ST

REHS: B-2225 Daniel Wyckoff

FLEMINGTON, NJ 08822

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION			
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Est Trading Name: Mexican Food Date: 07/21/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: Salsa Night/ Main St. Flemington Food Permitt #: 3318

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

	IN	OUT	COS	NA
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018
Business: MI ROSITA
 117 BROAD ST.
 FLEMINGTON, NJ 08822

Business ID: 696

Inspection: HB000035
Risk Type: 3
Phone: 9088247582
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Mi Rosita</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St. Flemington</u>	Food Permitt #: <u>3314</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
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13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
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: 7/23/2018
Business: SENOR CORN
 SALSA NIGHT
 MAIN ST
 FLEMINGTON, NJ 08822

Business ID: HB000242

Inspection: HB000036
Risk Type: 2
Phone: 732 354 6300
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Senor Corn</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St. Felmington, NJ</u>	Food Permitt #: <u>3315</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
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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.
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Corn - 135 degrees F

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** hb000027
Business: SPECKLED LEMONADE
 ITALIAN AMERICAN BOCCE ASSOC.
 273 E. ELM ST
 ALLENTOWN, NJ 18109

Inspection: HB000037
Risk Type: 2
Phone: 610 390 4488
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Speckled Lemonade</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St. Flemington</u>	Food Permitt #: <u>3320</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** 672
Business: VIVA MEXICO
 12-14 TURNTABLE JUNCTION
 FLEMINGTON, NJ 08822

Inspection: HB000038
Risk Type: 3
Phone: 9087880744
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Viva Mexico</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St., Flemington, NJ</u>	Food Permitt #: <u>3329</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** HC000089
Business: MADDALENA'S CHEESECAKE CO. - MOBILE
 415 RT. 31n
 RINGOES, NJ 08551

Inspection: HB000039
Risk Type: 2
Phone: 609 466 7510
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Maddalena's Cheesecake Co.</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>East Amwell Twp</u>	Phone #: _____	
Event/Location: <u>Salsa Nlght/ Main St., Flemington, NJ</u>	Food Permitt #: <u>3324</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** HB000241
Business: BYEG3 dba EMPANADA GUY
 SALSA NIGHT
 MAIN ST
 FLEMINGTON, NJ 08822

Inspection: HB000042
Risk Type: 3
Phone: 702 524 7136
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: BYEG3, dba Empanada Guy Date: 07/21/18 Time: _____
 Owner: _____ Township: Flemington Phone #: _____
 Event/Location: Salsa Night/ Empanada Guy Food Permitt #: 3299

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: 7/23/2018

Business ID: HB000245

Inspection: HB000043

Business: LA GRASA

Risk Type: 2

SALSA NIGHT

Phone: 646 565 0872

MAIN ST

REHS: B-2225 Daniel Wyckoff

FLEMINGTON, NJ 08822

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: La Grasa Date: 07/21/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: Salsa Night/ Main St. Flemington, NJ Food Permitt #: 3323

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

	IN	OUT	COS	NA
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** hb000248
Business: FANTASTIC THAI RESTAURANT
 SLSA NIGHT
 MAIN ST
 FLEMINGTON, NJ 08822

Inspection: HB000044
Risk Type: 2
Phone: 732 642 9487
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Fantastic Thia Restaurant</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Flemmington</u>	Food Permitt #: <u>3325</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p	"	"	"
2. Ice that will be consumed obtained from an approved source in closed protected containers	p	"	"	"
3. All foods purchased from an approved commercial source.	p	"	"	"
4. Proper hand washing facilities provided at the booth.	p	"	"	"
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p	"	"	"
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	"	"	"
7. Hair coverings with hair restraints used. Clothing kept clean.	p	"	"	"
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	"	"	"	p
9. The area around the concession free of litter, refuse and garbage at all times.	p	"	"	"
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	"	"	"
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p	"	"	"
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p	"	"	"
13. Thermometers available to monitor temperatures of hot and cold foods.	p	"	"	"
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p	"	"	"
15. All potentially hazardous foods kept under 41°F or over 135°F.	p	"	"	"
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	"	"	"	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	"	"	"	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p	"	"	"

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018

Business ID: HB000246

Inspection: HB000045

Business: CARNIVAL DONUT BAR
SLASA NIGHT

Risk Type: 2

Phone: 973 789 6202

REHS: B-2225 Daniel Wyckoff

FLEMINGTON, NJ 08822

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Carnival Donut Bar Date: 07/21/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: Salsa Night/ Mian St., Flemington Food Permit #: _____

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

- | | | | | |
|---|----|----|----|----|
| <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. [No Hand Washing]</i></p> <p>8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [No hand sink]</i></p> | | | | |
| <p>5. Employees preparing or serving food demonstrate proper hand washing procedures.</p> | .. | p | p | .. |
| <p><i>Fail Notes</i> 8:24-2.3(c1-5) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel. [No hand washing]</i></p> | | | | |
| <p>6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.</p> | p | .. | .. | .. |
| <p>7. Hair coverings with hair restraints used. Clothing kept clean.</p> | p | .. | .. | .. |
| <p>8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.</p> | .. | .. | .. | p |
| <p>9. The area around the concession free of litter, refuse and garbage at all times.</p> | p | .. | .. | .. |
| <p>10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.</p> | p | .. | .. | .. |
| <p>11. All food protected from contamination while being stored, served or displayed.
WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.</p> | .. | .. | .. | p |
| <p>12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.</p> | .. | p | p | .. |
| <p><i>Fail Notes</i> 8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours. [No warewashing available]</i></p> | | | | |

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>[No Hand Washing]</i>
8:24-6.7a	Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[No hand sink]</i>
5. Employees preparing or serving food demonstrate proper hand washing procedures.	
8:24-2.3(c1-5)	Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel.
	Addl Notes: <i>[No hand washing]</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>[No warewashing available]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Hand Sanitizer was provided for the workers to use.

Footnote 2

Notes:

Hand Sanitizer ws provided to the workers.

Footnote 3

Notes:

Disinfectant wipes were provided.

Blenders must be cleaned and sanitized at least once every four hours, when not refrigerated.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018
Business: LA PONCENA
 5809 PALISADE AVE
 WEST NEW YORK, NJ

Business ID: HB000157

Inspection: HB000046
Risk Type: 1
Phone: 201 362 0689
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>La Poncena</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Salsa Night/ Main St., Flemington, NJ</u>	Food Permitt #: <u>3326</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 7/23/2018 **Business ID:** HM000063
Business: FIRED UP FLATBREAD
 CENTRAL JERSEY JAZZ FESTIVAL
 MAIN ST.
 FLEMINGTON, NJ 08822

Inspection: HB000049
Risk Type: 2
Phone: 201-988-6151
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Fired Up Flatbread</u>	Date: <u>07/21/18</u>	Time: _____	
Owner: _____	Township: <u>Flemington</u>	Phone #: _____	
Event/Location: <u>Lone Eagle - Pizza Night</u>	Food Permitt #: <u>3319</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

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

RISK-BASED INSPECTION REPORT

Insp Date: 7/24/2018
Business: CHICK-FIL-A #03430
 287 ROUTE 202/31S

Business ID: HC000068

FLEMINGTON, NJ 08822

Inspection: HI000799
Risk Type: 2
Phone: 908 237 2697
REHS: B-1740 James Schmidt
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Flemington Risk Type on File 2 Risk Type Observed 2
 FMC _____ Name _____ Type _____ Exp Date _____
 Sewage System Public Water System Public Lab _____
 Reference # F-09-48/7 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
<i>Fail Notes</i> 2.3(b) <i>Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under N.J.A.C. 8:24-6.7, and using the cleaning procedure specified in N.J.A.C. 8:24-2.3(c). [Your signs have 15 seconds as the duration of wash time. This is wrong. Please correct to 20 seconds.]</i>						
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
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RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	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.
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
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RISK-BASED INSPECTION REPORT

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.	p
<i>Fail Notes</i>	<p>3.5(e) <i>Cooling methods shall include the following:</i></p> <p><i>1. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled:</i></p> <p><i>i. Placing the food in shallow pans;</i></p> <p><i>ii. Separating the food into smaller or thinner portions;</i></p> <p><i>iii. Using rapid cooling equipment;</i></p> <p><i>iv. Stirring the food in a container placed in an ice water bath;</i></p> <p><i>v. Using containers that facilitate heat transfer;</i></p> <p><i>vi. Adding ice as an ingredient; or</i></p> <p><i>vii. Other effective methods.</i></p> <p><i>2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:</i></p> <p><i>i. Arranged in the equipment to provide maximum heat transfer through the container walls; and</i></p> <p><i>ii. Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.</i></p> <p><i>[Chicken being cooled at room temperature prior to being moved to walk-in. Temperature was 129 F. Utilize one of the rapid cooling methods to cool products from 135 to 7 within 2 hours and then 70 to 41 or below in 4 hours.]</i></p>			

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.	p
<i>Fail Notes</i>	<p>4.11(a) <i>After cleaning and sanitizing, equipment and utensils:</i></p> <p><i>1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and</i></p> <p><i>2. Shall not be cloth dried.</i></p> <p><i>[Utensils and equipment are stacked while still wet after cleaning process and not air dried. Allow items to air dry before stacking.]</i></p>			
	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.	p
<i>Fail Notes</i>	<p>6.7(g) <i>A handwashing sink shall have a self-closing, slow-closing, or metering faucet that provides a flow of water for at least 15 seconds without the need to reactivate the faucet.</i></p> <p><i>[Handwashing sinks in bathroom do not provide at least 15 seconds of water without reactivating. Repair/replace as needed.]</i></p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

Fail Code	Fail Text
5. Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.	
2.3(b)	Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under N.J.A.C. 8:24-6.7, and using the cleaning procedure specified in N.J.A.C. 8:24-2.3(c).
Addl Notes: <i>[Your signs have 15 seconds as the duration of wash time. This is wrong. Please correct to 20 seconds.]</i>	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
3.5(e)	<p>Cooling methods shall include the following:</p> <ol style="list-style-type: none"> 1. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: <ol style="list-style-type: none"> i. Placing the food in shallow pans; ii. Separating the food into smaller or thinner portions; iii. Using rapid cooling equipment; iv. Stirring the food in a container placed in an ice water bath; v. Using containers that facilitate heat transfer; vi. Adding ice as an ingredient; or vii. Other effective methods. 2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: <ol style="list-style-type: none"> i. Arranged in the equipment to provide maximum heat transfer through the container walls; and ii. Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.
Addl Notes: <i>[Chicken being cooled at room temperature prior to being moved to walk-in. Temperature was 129 F. Utilize one of the rapid cooling methods to cool products from 135 to 7 within 2 hours and then 70 to 41 or below in 4 hours.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> 1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and 2. Shall not be cloth dried.
Addl Notes: <i>[Utensils and equipment are stacked while still wet after cleaning process and not air dried. Allow items to air dry before stacking.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
6.7(g)	A handwashing sink shall have a self-closing, slow-closing, or metering faucet that provides a flow of water for at least 15 seconds without the need to reactivate the faucet.
Addl Notes: <i>[Handwashing sinks in bathroom do not provide at least 15 seconds of water without reactivating. Repair/replace as needed.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 7/25/2018 **Business ID:** 672
Business: VIVA MEXICO
 12-14 TURNTABLE JUNCTION
 FLEMINGTON, NJ 08822

Inspection: HI000800
Risk Type: 3
Phone: 9087880744
REHS: B-1740 James Schmidt
Reason: Reinspection after CS
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>Librado Guzman</u>	Type <u>ServSafe</u>	Exp Date <u>10/14/20</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-37/3B</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	p
<i>Fail Notes</i>						
6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [Handwash sink in kitchen blocked by garbage can.]</i>						
6.7(o) <i>A handwashing facility may not be used for purposes other than handwashing. [Handwash sink in kitchen being used as dump sink. Can only be used to wash hands.]</i>						
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION			IN	OUT	N.O.	N/A	COS	REPEAT
		12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
		13. Food protected from contamination	p
		14. Food contact surfaces properly cleaned and sanitized	..	p
<i>Fail Notes</i>	4.7(c)	<p><i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p><i>1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i></p> <p><i>2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i></p> <p><i>3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i></p> <p><i>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i></p> <p><i>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i></p> <p><i>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p><i>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</i></p> <p><i>[Dishwashing unit not properly sanitizing equipment, dispensing 0 ppm.]</i></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
<i>Fail Notes</i>	3.5(f)2	<p><i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.</i></p> <p><i>[Salsa aqnd tomatoes at bain marie by grill at 50 F. Disposed of. Adjust temp or repair/replace unit as needed to maintain a proper temperature of 41 F or below.]</i></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

RISK-BASED INSPECTION REPORT

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

Fail Notes | 4.8(k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
[Missing a kit/strips to measure sanitizer. Provide]

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

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

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
Addl Notes: <i>[Handwash sink in kitchen blocked by garbage can.]</i>	
6.7(o)	A handwashing facility may not be used for purposes other than handwashing.
Addl Notes: <i>[Handwash sink in kitcdhen being used as dump sink. Can only be used to wash hands.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <ol style="list-style-type: none"> 1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g); 2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: <ol style="list-style-type: none"> i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.
Addl Notes: <i>[Diszhwashing unit not properly sanitizing equipment, dispensing 0 ppm.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[Salsa aqnd tomatoes at bain marie by grill at 50 F. Disposed of. Adjust temp or repair/replace unit as needed to maintain a proper temperature of 41 F or below.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[Missing a kit/strips to measure sanitizer. Provide]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 7/25/2018 **Business ID:** 594
Business: 25 BURGERS
 FLEMINGTON MALL
 313 RT 202/31S
 FLEMINGTON, NJ 08822

Inspection: HI000801
Risk Type: 2
Phone: 908 237 1030
REHS: B-1740 James Schmidt
Reason: Reinspection after CS
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-09-44/7</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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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

Fail Notes Summary

Fail Code	Fail Text
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(e)	A backflow or backsiphonage prevention device installed on a water supply system shall meet the requirements of N.J.A.C. 7:10-10.1 through 10 for construction, installation, maintenance, inspection, and testing for that specific application and type of device.
Addl Notes:	<i>[bach siphonage device on mop sink in disrepair. Repair/replace as needed.]</i>