



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 6/24/2018

Business ID: 705

Inspection: HG000549

Business: GREENSLEEVEES

Risk Type: 2

LIBERTY VILLAGE

Phone: 9082372011

1 CHURCH ST., BLDG 31

REHS: B-2085 Dawn Faltings

FLEMINGTON, NJ 08822

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: greensleeves Date: 06/24/18 Time: _____

Owner: _____ Township: Flemington Phone #: _____

Event/Location: old york cellars Food Permitt #: 18-16

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

- | | | | | |
|--|----|----|----|---|
| <p>14. SAFE COOKING - (internal temperatures for 15 seconds)
 [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]</p> | .. | .. | .. | p |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p> | .. | .. | .. | p |
| <p>16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</p> | .. | .. | .. | p |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p> | .. | .. | .. | p |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p> | .. | .. | .. | p |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Insp Date: 6/28/2018 **Business ID:** 348
Business: T.G.I. FRIDAYS
 294 HWY 202/31

Inspection: HI000788
Risk Type: 3
Phone: 908-237-1616
REHS: B-1740 James Schmidt
Reason: Initial Billable
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>Margaret Paulk</u>	Type <u>ServSafe</u> Exp Date <u>02/01/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-09-49/6</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	p	..

Fail Notes 6.7(j) *Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:*

1. Individual, disposable towels;
2. A continuous towel system that supplies the user with a clean towel; or
3. A heated-air hand-drying device.

[Handwash sink at line and prep area out of towels. Corrected at time of inspection.]

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT		
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		
<table border="0" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; vertical-align: top; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;"> <p>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. [Salsa, coleslaw, tomatoes out of temp. Temperatures 61, 51, 60 respectively. Corrected by removing product and improving airflow in unit.]</p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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. [Salsa, coleslaw, tomatoes out of temp. Temperatures 61, 51, 60 respectively. Corrected by removing product and improving airflow in unit.]</p>						
<i>Fail Notes</i>	<p>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. [Salsa, coleslaw, tomatoes out of temp. Temperatures 61, 51, 60 respectively. Corrected by removing product and improving airflow in unit.]</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.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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.	p	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>[Ribs were not being properly cooled, sitting in sink without running water. Corrected at time of inspection.]</i></p>
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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.

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.

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device.
Addl Notes: <i>[Handwash sink at line and prep area out of towels. Corrected at time of inspection.]</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, coleslaw, tomatoes out of temp. Temperatures 61, 51, 60 respectively. Corrected by removing product and improving airflow in unit.]</i>	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
3.5(e)	Cooling methods shall include the following: <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>[Ribs were not being properly cooled, sitting in sink without running water. Corrected at time of inspection.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 6/29/2018 **Business ID:** 297
Business: Little Brothers Beverage Outlet
 67 Heritage Village
 67 Church St.
 FLEMINGTON, NJ 08822

Inspection: HI000789
Risk Type: 1
Phone: 908-788-3775
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-09-43/10B</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.

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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.

..

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: 6/29/2018 **Business ID:** 594
Business: 25 BURGERS
 FLEMINGTON MALL
 313 RT 202/31S
 FLEMINGTON, NJ 08822

Inspection: HI000790
Risk Type: 2
Phone: 908 237 1030
REHS: B-1740 James Schmidt
Reason: Initial Billable
Results: Conditionally 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 _____	
Sewer			
Reference # <u>F-09-44/7</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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>2.3(f) <i>Food employees shall clean their hands and exposed portions of their arms:</i></p> <ol style="list-style-type: none"> 1. <i>Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;</i> 2. <i>After touching bare human body parts other than clean hands and clean, exposed portions of arms;</i> 3. <i>After using the toilet room;</i> 4. <i>After caring for or handling service animals or aquatic animals;</i> 5. <i>After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;</i> 6. <i>After handling soiled equipment or utensils;</i> 7. <i>During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</i> 8. <i>When switching between working with raw food and working with ready-to-eat food;</i> 9. <i>Before donning gloves for working with foods; and</i> 10. <i>After engaging in other activities that contaminate the hands. [Employee did not wash hands when putting on gloves.]</i>
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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	p	..
<i>Fail Notes</i>	<p>3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [Raw chicken stored above raw hamberger. Corrected at time of inspection.]</i></p>					

13. Food protected from contamination	p
14. Food contact surfaces properly cleaned and sanitized	..	p

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	3.3(c)1iii <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [Slicer not cleaned and sanitized. Sanitizing solution for sanitizing equipment and food contact surfaces not in use.]</i>
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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 " " p "

<i>Fail Notes</i>	3.5(f)2 <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. [Tomatoes and Salsa on Bain Marie holding at 56 F. Disposed of. Repair/replace unit as needed to maintain food temps at 41 F or below.]</i>
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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.

" " "

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.	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 5.2(e) <i>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. [The vacuum break on the mop sink is broken. Repair/replace as needed.]</i> </td> </tr> </table>	<i>Fail Notes</i>	5.2(e) <i>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. [The vacuum break on the mop sink is broken. Repair/replace as needed.]</i>			
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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
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	<p>Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 3. After using the toilet room; 4. After caring for or handling service animals or aquatic animals; 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 6. After handling soiled equipment or utensils; 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 8. When switching between working with raw food and working with ready-to-eat food; 9. Before donning gloves for working with foods; and 10. After engaging in other activities that contaminate the hands.
Addl Notes: <i>[Employee did not wash hands when putting on gloves.]</i>	
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[Raw chicken stored above raw hamberger. Corrected at time of inspection.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
Addl Notes: <i>[Slicer not cleaned and sanitized. Sanitizing solution for sanitizing equipment and food contact surfaces not in use.]</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>[Tomatoes and Salsa on Bain Marie holding at 56 F. Disposed of. Repair/replace unit as needed to maintain food temps at 41 F or below.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
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Addl Notes: <i>[The vacuum break on the mop sink is broken. Repair/replace as needed.]</i>	