



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor
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E-Mail: health@co.hunterdon.nj.us
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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 58
Business: HIGGINS NEWSTAND
MAIN STREET
68 MAIN STREET
FLEMINGTON, NJ 08822

Inspection: HE000460
Risk Type: 1
Phone: 908-782-5113
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Flemington Risk Type on File 1 Risk Type Observed 1
FMC N/A Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
Sewer
Reference # F-09-22/3 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

JBruzzio

Nik Patel

REHS

Acknowledged Receipt : nik patel

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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
<i>Fail Notes</i> 4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT PROPERLY SANITIZING ICE CREAM SCOOPER, CUTTRING BOARDS, KNEIVES,ETC. REVIEWED IN DETAIL TODAY.]</i>						

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.


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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- | | | | |
|---|----|----|----|
| 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. | p | .. | .. |

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p style="margin-left: 20px;">[REAR EXIT DOOR (STORAGE ROOM) NOT TIGHT FITTING ALONG BOTTOOME EDGE - CAN SEE LIGHT]</p>
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- | | | | |
|---|----|----|----|
| 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. | p | .. | .. |

<i>Fail Notes</i>	<p>4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i></p> <p style="margin-left: 20px;">[TEST KIT TO BE PROVIDED TO TEST CHLORINE BLEACH SANITIZER.]</p>
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J. B. ...

N. S. Patel

RISK-BASED INSPECTION REPORT


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. | p | .. | .. | | |
| <table style="border-collapse: collapse; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;">6.6(h) <i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair. [TOILET IS IN NEED OF CLEANING.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6.6(h) <i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair. [TOILET IS IN NEED OF CLEANING.]</i> | | | |
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| 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. | .. | .. | .. | | |



REHS



Acknowledged Receipt : nik patel

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[NOT PROPERLY SANITIZING ICE CREAM SCOOPER, CUTTRING BOARDS, KNIEVES,ETC. REVIEWED IN DETAIL TODAY.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[REAR EXIT DOOR (STORAGE ROOM) NOT TIGHT FITTING ALONG BOTTOME EDGE - CAN SEE LIGHT]</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>[TEST KIT TO BE PROVIDED TO TEST CHLORINE BLEACH SANITIZER.]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.
Addl Notes: <i>[TOILET IS IN NEED OF CLEANIING.]</i>	

JB

REHS

W S Patel

Acknowledged Receipt : nik patel

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 234
Business: STEVE'S FOOD STORE
 42 N MAIN ST.

FLEMINGTON, NJ 08822

Inspection: HJ000089
Risk Type: 2
Phone: 908-782-1144
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-09-14/1</u> Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	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


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 Acknowledged Receipt : KamLesh Badhan

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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).

" " "



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Acknowledged Receipt : KamLesh Badhan

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.

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.



REHS



Acknowledged Receipt : KamLesh Badhan

RISK-BASED INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

No hot food; only cold sandwiches



REHS



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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 522
Business: MAIN STREET BAGEL COMPANY
 26 MAIN ST

FELMINGTON, NJ 08822

Inspection: HE000461
Risk Type: 2
Phone: 908 237 4688
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-09-18/8</u>	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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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
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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

John Bruzzio

John Puckett

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
14. Food contact surfaces properly cleaned and sanitized	p
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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GOOD RETAIL PRACTICES

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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).




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.

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.	p
<i>Fail Notes</i> 3.3(w) <i>Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination.</i> <i>[PLASTIC SILVERWARE NOT STORED IN THE HANDLE UP POSITION & IN SUCH A WAY TO PROTECT FROM SNEEZES AND EXCESSIVE HANDLING BY CUSTOMER.]</i>			
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.	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.</i> <i>[COVERED TRASH CAN TO BE PROVIDED.]</i>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.	p

Jim Buzzeo

John Puckett

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.3(a) *Lighting intensity shall be:*

1. *At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;*

2. *At least 220 lux (20 foot candles):*

i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

ii. Inside equipment such as reach-in and under-counter refrigerators; and

iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and

3. *At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.*

[CEILING TILES DISCOLORED IN REAR KITCHEN. SOME LIGHT BULBS OUT IN OVERHEAD LIGHTING IN REAR. ONE HOOD LIGHT OUT OVER GRILL.]

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
42. In-use utensils properly stored.	
3.3(w)	Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination.
Addl Notes:	<i>[PLASTIC SILVERWARE NOT STORED IN THE HANDLE UP POSITION & IN SUCH A WAY TO PROTECT FROM SNEEZES AND EXCESSIVE HANDLING BY CUSTOMER.]</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>[COVERED TRASH CAN TO BE PROVIDED.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes:	<i>[CEILING TILES DISCOLORED IN REAR KITCHEN. SOME LIGHT BULBS OUT IN OVERHEAD LIGHTING IN REAR. ONE HOOD LIGHT OUT OVER GRILL.]</i>

Jim Buzzeo

John Puckett

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 63
Business: MARKET ROOST

Inspection: HJ000090
Risk Type: 3
Phone: 908-788-4949
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory Gold

65 MAIN STREET
 FLEMINGTON, NJ 08822

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>3</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Norman Todd</u>	Type <u>ServSafe</u> Exp Date <u>12/15/19</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u> Lab <u>NA</u>
Reference # <u>F-09-17/9</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




REHS

Acknowledged Receipt : Carol Todd

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "




REHS

Acknowledged Receipt : Carol Todd

Page 17 of 137

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.

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.



REHS



Acknowledged Receipt : Carol Todd

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Carol Todd

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000112
Business: FRESHII
 100 REAVILLE AVE, UNIT 244
 FLEMINGTON, NJ 08822

Inspection: HI000854
Risk Type: 2
Phone: 908 367 5691
REHS: B-1655 John Lukens
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-49/10D</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.
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




RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "




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.

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. p

Fail Notes 8.13(a) *The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.*

[Most recent inspection placard not posted. A valid retail food license also not available.]




RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
Addl Notes: <i>[Most recent inspection placard not posted. A valid retail food license also not available.]</i>	



REHS



Acknowledged Receipt : Amanda Taibe

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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 604
Business: GARDEN STATE SALAD
 32 MAIN ST
 32 MAIN ST.
 FLEMINGTON, NJ 08822

Inspection: HE000462
Risk Type: 2
Phone: 9087515605
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-09-18/9A</u>	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

J. Bruzzio

Sandra Scott

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized " p " " " "

Fail Notes | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [SANITIZER UNDETECTED IN DISHWASHER AND IN SANITIZING BUCKET AT FRONT COUNTER.]*

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

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. " " p " " "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. " " " p " "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) p " " " " "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. " " p " " "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours " " p " " "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding. " " p " " "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. p " " " " "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. " " " p " "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. " " " p " "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. " " " p " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
--	-----	-----	--------

25. Hot and cold water available; adequate pressure. " " "

26. Food properly labeled; original container " " "

27. Food protected from potential contamination during preparation, storage, display. " " "

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 " "




RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	6.2(k)	<p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[FLIES OBSERVED (FRONT DOOR OPEN) AND ONE LIVE COCKROACH OBSERVED IN REAR KITCHEN BY HAND SINK.]</i>
	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[FRONT DOOR TO THE ESTABLISHMENT PROPELLED OPEN TODAY.]</i>

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.

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EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe, durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[PLASTIC SILVERWARE AT FRONT COUNTER STORED IN CLOTH CONTAINERS. RAW WOOD AND SHEETROCK OBSERVED IN CLOSET NEAR HANDWASH STATION.]</i></p>
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41. Equipment temperature measuring devices provided (refrigeration units, etc).

42. In-use utensils properly stored.

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.. ..




RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 100px; font-size: small; padding-right: 5px;">Fail Notes</div> <div> <p style="font-size: small; margin: 0;">4.11(f) <i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i></p> <p style="font-size: small; margin: 0;">[PLASTIC SILVERWARE AT FRONT COUNTER NOT PRESENT HANDLE-UP]</p> </div> </div>			
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.	p
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 100px; font-size: small; padding-right: 5px;">Fail Notes</div> <div> <p style="font-size: small; margin: 0;">6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i></p> <p style="font-size: small; margin: 0;">[SELF-CLOSING DEVICE MISSING ON BATHROOM DOOR.]</p> </div> </div>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 100px; font-size: small; padding-right: 5px;">Fail Notes</div> <div> <p style="font-size: small; margin: 0;">6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="font-size: small; margin: 0;">1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="font-size: small; margin: 0;">i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="font-size: small; margin: 0;">ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="font-size: small; margin: 0;">iii. <i>Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="font-size: small; margin: 0;">2. <i>In a temporary retail food establishment:</i></p> <p style="font-size: small; margin: 0;">i. <i>If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="font-size: small; margin: 0;">ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p style="font-size: small; margin: 0;">[MOULDING AT FLOOR TO WALL JUNCTURE MISSING BENEATH HANDWASH SINK.]</p> </div> </div>			
50. Adequate ventilation; lighting; designated areas used.	p




RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.3(a) *Lighting intensity shall be:*

1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

2. At least 220 lux (20 foot candles):

i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

ii. Inside equipment such as reach-in and under-counter refrigerators; and

iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and

3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

[LIGHT OUT BY DOOR IN REAR]

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
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[SANITIZER UNDETECTED IN DISHWASHER AND IN SANITIZING BUCKET AT FRONT COUNTER.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
	1. Routinely inspecting incoming shipments of food and supplies;
	2. Routinely inspecting the premises for evidence of pests;
	3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and
	4. Eliminating harborage conditions.
Addl Notes: <i>[FLIES OBSERVED (FRONT DOOR OPEN) AND ONE LIVE COCKROACH OBSERVED IN REAR KITCHEN BY HAND SINK.]</i>	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:
	i. Filling or closing holes and other gaps along floors, walls and ceilings;
	ii. Closed, tight-fitting windows; and
	iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[FRONT DOOR TO THE ESTABLISHMENT PROPE OPEN TODAY.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[PLASTIC SILVERWARE AT FRONT COUNTER STORED IN CLOTH CONTAINERS. RAW WOOD AND SHEETROCK OBSERVED IN CLOSET NEAR HANDWASH STATION.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
Addl Notes: <i>[PLASTIC SILVERWARE AT FRONT COUNTER NOT PRESENT HANDLE-UP]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[SELF-CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	




RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. <p>Addl Notes: <u>[MOULDING AT FLOOR TO WALL JUNCTURE MISSING BENEATH HANDWASH SINK.]</u></p>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. <p>Addl Notes: <u>[LIGHT OUT BY DOOR IN REAR]</u></p>




RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018

Business ID: HC000148

Inspection: HI000855

Business: ZOUP #245

The Shoppes at Flemington

100 Reaville Ave, Unit 11

Flemington, NJ 08822

Risk Type: 3

Phone: 908 533-7171

REHS: B-1655 John Lukens

Reason: Initial Billable

Results: Satisfactory Gold

Establishment Information

Municipality Flemington Risk Type on File 3 Risk Type Observed 3

FMC Yes Name Mark Bradford Barbour Type ServSafe Exp Date 07/14/22

Sewage System Public Water System Public Lab _____

Reference # F-09-49/10 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

FOOD PROTECTION FROM CONTAMINATION

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



REHS



Acknowledged Receipt : Melissa Medina

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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.
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.



REHS



Acknowledged Receipt : Melissa Medina

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
13.	Food protected from contamination
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
Addl Notes:	<i>[Packaged food inside the walk in freezer not stored at least 6 inches off floor.]</i>



REHS



Acknowledged Receipt : Melissa Medina

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018
Business: 55 MAIN
 55 MAIN ST.

Business ID: 400

FLEMINGTON, NJ 08822

Inspection: HJ000091
Risk Type: 2
Phone: 908-284-1551
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name <u>NA</u>	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab <u>NA</u>	
Sewer _____			
Reference # <u>F-09-17/9B</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




RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	p
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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
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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
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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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
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
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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
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p
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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
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25. Hot and cold water water available; adequate pressure.
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26. Food properly labeled; original container
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27. Food protected from potential contamination during preparation, storage, display.
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
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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).
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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.

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.



REHS



Acknowledged Receipt : Jonas Gold

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Jonas Gold

Page 38 of 137

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Tags in kitchen by plates

Footnote 2

Notes:

Soups are at proper temp

Footnote 3

Notes:

All refrigerators have thermometers and highest temp is 38 degrees F

Footnote 4

Notes:

All ingredients for potato salad are cold in refrigerator before preparation



REHS



Acknowledged Receipt : Jonas Gold

Page 39 of 137

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HH000007
Business: GREATFULL BITES
 42 STATE HIGHWAY 12
 FLEMINGTON, NJ 08822

Inspection: HB000134
Risk Type: 3
Phone: 908-782-3458
REHS: B-2225 Daniel Wyckoff
Reason: Initial Non Billable
Results: Satisfactory Gold

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>Ashlee Hunsbedt</u>	Type <u>ServSafe</u> Exp Date <u>09/12/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-45/3</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


 REHS


 Acknowledged Receipt : Karen Monroy

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

Ⓟ " " " " " "

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

Ⓟ " " " " " "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

" " " Ⓟ " " "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

Ⓟ " " " " " "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

Ⓟ " " " " " "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

" " Ⓟ " " " "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

" " Ⓟ " " " "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

" " Ⓟ " " " "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

" " " Ⓟ " " "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

" " " Ⓟ " " "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

" " " Ⓟ " " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water water available; adequate pressure.

" " " "

26. Food properly labeled; original container

" " " "

27. Food protected from potential contamination during preparation, storage, display.

" " " "

28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

" " " "

29. Raw fruits and vegetables washed prior to serving.

" " " "

30. Wiping cloths properly used and stored.

" " " "

31. Toxic substances properly identified, stored and used.

" " " "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

" " " "

33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

" " " "



REHS



Acknowledged Receipt : Karen Monroy

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.

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.



REHS


Acknowledged Receipt : Karen Monroy

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Karen Monroy

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 544
Business: PANCHERO'S MEXICAN GRILL
 SHOPPES AT FLEMINGTON, 100 REAVILLE AVE.
 100 REAVILLE RD., SUITE 209
 FLEMINGTON, NJ 08822

Inspection: HI000856
Risk Type: 3
Phone: 908-500-3078
REHS: B-1655 John Lukens
Reason: Initial Billable
Results: Conditionally 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>Kiritbhai Patel</u>	Type <u>ServSafe</u>	Exp Date <u>05/10/22</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-49/10A</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
<i>Fail Notes</i> 6.7(e) <i>A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet. [Owner Stated hot water has not been available for approximately 2 months. Water for use isn being heated on the stove.]</i>						
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.
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

REHS

Acknowledged Receipt : kirit patel

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 available; adequate pressure.	p		
<table style="border-collapse: collapse; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"> 5.1(h) <i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [The hot water system has been not available for 2 months stated by the owner. Hot water has been heated on the stove for use throughout the establishment.]</i> </td> </tr> </table>	<i>Fail Notes</i>	5.1(h) <i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [The hot water system has been not available for 2 months stated by the owner. Hot water has been heated on the stove for use throughout the establishment.]</i>			
<i>Fail Notes</i>	5.1(h) <i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [The hot water system has been not available for 2 months stated by the owner. Hot water has been heated on the stove for use throughout the establishment.]</i>				
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.
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.	p
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.	p




RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.2(i) *Requirements for protective shielding to light bulbs shall include the following:*

1. *Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.*
2. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:*
 - i. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 - ii. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*
3. *An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.*
[Protective cover was found to be missing over ceiling loght fixture in the food prep area.]

- | | | | |
|---|----|----|----|
| 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(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes: <i>[Owner Stated hot water has not been available for approximately 2 months. Water for use isn being heated on the stove.]</i>	
25. Hot and cold water water available; adequate pressure.	
5.1(h)	The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment.
Addl Notes: <i>[The hot water system has been not availalbe for 2 months stated by the owner. Hot water has bee heated on the stove for use througout the estblishment.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.2(i)	Requirements for protective shielding to light bulbs shall include the following: <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[Protective cover was found to be missing over ceiling loqht fixture in the food prep area.]</i>	



REHS



Acknowledged Receipt : kirit patel

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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 548
Business: latino Mini Market #2
 38 MAIN ST.

FLEMINGTON, NJ 08822

Inspection: HE000463
Risk Type: 1
Phone: 9087515588
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>1</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-18/9B</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

- Fail Notes*
- 6.7(e) *A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet. [NO HOT WATER!]*
 - 6.7(i) *Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP PROVIDED IN BUTCHER SHOP AREA]*




RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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<i>Fail Notes</i>	6.7(j)	<p><i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i></p> <p><i>1. Individual, disposable towels;</i></p> <p><i>2. A continuous towel system that supplies the user with a clean towel; or</i></p> <p><i>3. A heated-air hand-drying device.</i></p> <p>[NO PAPER TOWELS PROVIDED @ SINK IN BATHROOM]</p>
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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
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9. All foods, including ice and water, from approved sources; with proper records.	p
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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
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<i>Fail Notes</i>	3.3(j)	<p><i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.</i></p> <p>[PROPER SANITIZING IS NOT BEING PERFORMED IN BUTCHER AREA.]</p>
	3.3(s)	<p><i>During preparation, unpackaged food shall be protected from environmental sources of contamination.</i></p> <p>[MAJOR ROOF/CEILING LEAK DIRECTLY ONTO FLOOR IN OLD RESTAURANT HALLWAY @ THIS TIME DUE TO RAIN]</p>

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

<i>Fail Notes</i>	4.7(a)	<p><i>Equipment food-contact surfaces and utensils shall be sanitized.</i></p> <p>[PROPER SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY.]</p>
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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
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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>[BUTCHER CASE IS 45°F]</p>
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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
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.	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 5%; vertical-align: top;">5.1(h)</td> <td style="vertical-align: top;"> <i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [NO HOT WATER]</i> </td> </tr> </table>	<i>Fail Notes</i>	5.1(h)	<i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [NO HOT WATER]</i>			
<i>Fail Notes</i>	5.1(h)	<i>The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment. [NO HOT WATER]</i>				
26. Food properly labeled; original container			
27. Food protected from potential contamination during preparation, storage, display.	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 5%; vertical-align: top;">3.3(q)</td> <td style="vertical-align: top;"> <i>Food storage requirements include the following:</i> <i>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i> <i>i. In a clean, dry location;</i> <i>ii. Where it is not exposed to splash, dust, or other contamination; and</i> <i>iii. At least six inches above the floor.</i> <i>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i> <i>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i> <i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR]</i> </td> </tr> </table>	<i>Fail Notes</i>	3.3(q)	<i>Food storage requirements include the following:</i> <i>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i> <i>i. In a clean, dry location;</i> <i>ii. Where it is not exposed to splash, dust, or other contamination; and</i> <i>iii. At least six inches above the floor.</i> <i>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i> <i>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i> <i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR]</i>			
<i>Fail Notes</i>	3.3(q)	<i>Food storage requirements include the following:</i> <i>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i> <i>i. In a clean, dry location;</i> <i>ii. Where it is not exposed to splash, dust, or other contamination; and</i> <i>iii. At least six inches above the floor.</i> <i>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i> <i>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i> <i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR]</i>				
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	p			




RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	4.3(d)	<p><i>A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.</i> <i>[TONGS FOR CUSTOMER SELF SERVICE VISIBLY UNCLEAN AND NOT STORED IN SUCH A WAY AS TO PROTECT IT FROM CONTAMINATION BY CUSTOMER SNEEZES AND EXCESSIVE HANDLING. DISCUSSED USING WAX PAPER DISPENSING.]</i></p>
		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(k)	<p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <p style="margin-left: 20px;"><i>1. Routinely inspecting incoming shipments of food and supplies;</i></p> <p style="margin-left: 20px;"><i>2. Routinely inspecting the premises for evidence of pests;</i></p> <p style="margin-left: 20px;"><i>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></p> <p style="margin-left: 20px;"><i>4. Eliminating harborage conditions.</i> <i>[LIVE ROACHES OBSERVED IN BUTCHER SHOP AREA AND STORAGE AREA BY OLD RESTAURANT.]</i></p>			
	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> <i>[REAR EXIT DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]</i></p>			
		33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

		34. Food temperature measuring devices provided and calibrated.	p
<i>Fail Notes</i>	4.2(c)3	<p><i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</i> <i>[THERMOMETER IN BUTCHER CASE INACCURATE.]</i></p>			
		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.	p




RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

Fail Notes

3.5(c) *Frozen food shall be thawed:*

1. *Under refrigeration that maintains the food at refrigeration temperatures;*
2. *Completely submerged under running water:*
 - i. *At a water temperature of 70°F or below;*
 - ii. *With sufficient water velocity to agitate and float off loose particles in an overflow; and*
 - iii. *For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:*
 - (1) *The time the food is exposed to the running water and the time needed for preparation for cooking; or*
 - (2) *The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;*
3. *As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or*
4. *Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.*
[LARGE PILE OF CHICKEN AND BEEF THAWING AT ROOM TEMPERATURE UPON MY ARRIVAL. (MOVED TO REFRIGERATOR).]

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. p .. .

Fail Notes

4.1(a) *Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*
[CONDENSER DRIPPING AND COLLECTING ON FLOOR IN WALK IN REFRIGERATOR]

4.1(c) *Copper may be used as specified below:*

1. *Copper and copper alloys such as brass shall not be used in contact with a food that has a pH below six such as vinegar, fruit juice, or wine or for a fitting or tubing installed between a backflow prevention device and a carbonator, except as specified in (c)2 below.*
2. *Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the prefermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.*




RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.2(i)	<p><i>Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning such that they are:</i></p> <p><i>1. Removable by one of the methods specified under (b)5 or capable of being rotated open; and</i></p> <p><i>2. Removable or capable of being rotated open without unlocking equipment doors. [GRATE COVER MISSING OVER MOTOR UNIT ON BUTCHER CASE.]</i></p>			
			p
	41. Equipment temperature measuring devices provided (refrigeration units, etc).				
<i>Fail Notes</i>	4.2(c)5	<p><i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. [SOME THERMOMETERS MISSING]</i></p>			
	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.		p
<i>Fail Notes</i>	4.8(a)	<p><i>Manual warewashing, sink compartment requirements shall include the following:</i></p> <p><i>1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below.</i></p> <p><i>2. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used.</i></p> <p><i>3. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following:</i></p> <p><i>i. High-pressure detergent sprayers;</i></p> <p><i>ii. Low- or line-pressure spray detergent foamers;</i></p> <p><i>iii. Other task-specific cleaning equipment;</i></p> <p><i>iv. Brushes or other implements;</i></p> <p><i>v. Two-compartment sinks as specified under (a)4 and 5 below; or</i></p> <p><i>vi. Receptacles that substitute for the compartments of a multi-compartment sink.</i></p> <p><i>4. The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements:</i></p> <p><i>i. The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift;</i></p> <p><i>ii. The number of items to be cleaned shall be limited;</i></p> <p><i>iii. The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and</i></p> <p><i>iv. A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used.</i></p> <p><i>5. A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process. [NO HOT WATER]</i></p>			




RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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.
[NO TEST STRIPS PROVIDED FOR TESTING SANITIZER]*

PHYSICAL FACILITIES

OUT COS REPEAT

46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.

47. Sewage and waste water properly disposed.

48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

49. Design, construction, installation and maintenance proper-floors/walls/ceilings. p

Fail Notes | 6.2(a) | *The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.
[FLOOR BY BUTCHER CASE IN NEED OF REPAIR. FLOOR TILES IN BATHROOM ARE CHIPPED AND MISSING.]*

50. Adequate ventilation; lighting; designated areas used. p

Fail Notes | 6.2(i) | *Requirements for protective shielding to light bulbs shall include the following:*

1. *Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.*
2. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:*
 - i. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 - ii. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*
3. *An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
[SHIELDS MISSING ON LIGHTING OVER BUTCHER CASE.]*

6.3(a) | *Lighting intensity shall be:*

1. *At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;*
2. *At least 220 lux (20 foot candles):*
 - i. *At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;*
 - ii. *Inside equipment such as reach-in and under-counter refrigerators; and*
 - iii. *At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and*
3. *At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
[LIGHTING INSUFFICIENT IN BUTCHER AREA.]*

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

Fail Notes | 5.5(j) | *Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so th* *sects and rodents.*

J. Buzzo

Rosa

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i> <i>1. Inside the retail food establishment if the receptacles and units:</i> <i>i. Contain food residue and are not in continuous use; or</i> <i>ii. After they are filled; and</i> <i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i> [DUMPSTERS UNCOVERED UPON ARRIVAL. AREA IN GENERAL IN NEED OF CLEANING.]
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.



REHS



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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>[NO PAPER TOWELS PROVIDED @ SINK IN BATHROOM]</i>
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes:	<i>[NO HOT WATER!]</i>
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes:	<i>[NO HANDSOAP PROVIDED IN BUTCHER SHOP AREA]</i>
13. Food protected from contamination	
3.3(s)	During preparation, unpackaged food shall be protected from environmental sources of contamination.
Addl Notes:	<i>[MAJOR ROOF/CEILING LEAK DIRECTLY ONTO FLOOR IN OLD RESTAURANT HALLWAY @ THIS TIME DUE TO RAIN]</i>
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes:	<i>[PROPER SANITIZING IS NOT BEING PERFORMED IN BUTCHER AREA.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[PROPER SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY.]</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>[BUTCHER CASE IS 45°F]</i>
25. Hot and cold water water available; adequate pressure.	
5.1(h)	The water source and system shall be of sufficient capacity to meet the peak water demands of the retail food establishment. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the retail food establishment.
Addl Notes:	<i>[NO HOT WATER]</i>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids. 3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.
Addl Notes:	<i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR]</i>
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
4.3(d)	A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.
Addl Notes:	<i>[TONGS FOR CUSTOMER SELF SERVICE VISIBLY UNCLEAN AND NOT STORED IN SUCH A WAY AS TO PROTECT IT FROM CONTAMINATION BY CUSTOMER SNEEZES AND EXCESSIVE HANDLING. DISCUSSED USING WAX PAPER DISPENSING.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	




RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(k)	<p>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</p> <ol style="list-style-type: none"> 1. Routinely inspecting incoming shipments of food and supplies; 2. Routinely inspecting the premises for evidence of pests; 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and 4. Eliminating harborage conditions.
Addl Notes: <i>[LIVE ROACHES OBSERVED IN BUTCHER SHOP AREA AND STORAGE AREA BY OLD RESTAURANT.]</i>	
6.2(n)1, 2	<p>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <ol style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[REAR EXIT DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE.]</i>	
34. Food temperature measuring devices provided and calibrated.	
4.2(c)3	<p>Food temperature measuring devices shall be designed to be easily readable and accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</p>
Addl Notes: <i>[THERMOMETER IN BUTCHER CASE INACCURATE.]</i>	
37. Frozen foods properly thawed.	
3.5(c)	<p>Frozen food shall be thawed:</p> <ol style="list-style-type: none"> 1. Under refrigeration that maintains the food at refrigeration temperatures; 2. Completely submerged under running water: <ol style="list-style-type: none"> i. At a water temperature of 70°F or below; ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including: <ol style="list-style-type: none"> (1) The time the food is exposed to the running water and the time needed for preparation for cooking; or (2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures; 3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or 4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.
Addl Notes: <i>[LARGE PILE OF CHICKEN AND BEEF THAWING AT ROOM TEMPERATURE UPON MY ARRIVAL. (MOVED TO REFRIGERATOR).]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	<p>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</p>
Addl Notes: <i>[CONDENSER DRIPPING AND COLLECTING ON FLOOR IN WALK IN REFRIGERATOR]</i>	




RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.1(c)	<p>Copper may be used as specified below:</p> <ol style="list-style-type: none"> 1. Copper and copper alloys such as brass shall not be used in contact with a food that has a pH below six such as vinegar, fruit juice, or wine or for a fitting or tubing installed between a backflow prevention device and a carbonator, except as specified in (c)2 below. 2. Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the prefermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.
4.2(i)	<p>Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning such that they are:</p> <ol style="list-style-type: none"> 1. Removable by one of the methods specified under (b)5 or capable of being rotated open; and 2. Removable or capable of being rotated open without unlocking equipment doors. <p>Addl Notes: <i>[GRATE COVER MISSING OVER MOTOR UNIT ON BUTCHER CASE.]</i></p>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)5	<p>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</p> <p>Addl Notes: <i>[SOME THERMOMETERS MISSING]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	<p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p> <p>Addl Notes: <i>[NO TEST STRIPS PROVIDED FOR TESTING SANITIZER]</i></p>
4.8(a)	<p>Manual warewashing, sink compartment requirements shall include the following:</p> <ol style="list-style-type: none"> 1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below. 2. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used. 3. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following: <ol style="list-style-type: none"> i. High-pressure detergent sprayers; ii. Low- or line-pressure spray detergent foamers; iii. Other task-specific cleaning equipment; iv. Brushes or other implements; v. Two-compartment sinks as specified under (a)4 and 5 below; or vi. Receptacles that substitute for the compartments of a multi-compartment sink. 4. The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements: <ol style="list-style-type: none"> i. The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift; ii. The number of items to be cleaned shall be limited; iii. The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and iv. A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used. 5. A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process. <p>Addl Notes: <i>[NO HOT WATER]</i></p>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	<p>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</p> <p>Addl Notes: <i>[FLOOR BY BUTCHER CASE IN NEED OF REPAIR. FLOOR TILES IN BATHROOM ARE CHIPPED AND MISSING.]</i></p>
50. Adequate ventilation; lighting; designated areas used.	




RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor. <p>Addl Notes: <i>[LIGHTING INSUFFICIENT IN BUTCHER AREA.]</i></p>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed. <p>Addl Notes: <i>[SHIELDS MISSING ON LIGHTING OVER BUTCHER CASE.]</i></p>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ol style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment. <p>Addl Notes: <i>[DUMPSTERS UNCOVERED UPON ARRIVAL. AREA IN GENERAL IN NEED OF CLEANING.]</i></p>
5.5(j)	<p>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.</p>



REHS



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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

3 CAPFULS OF BLEACH IN 1/2 FULL COMPARTMENT OF WATER YIELDED 100PPM CHLORINE TODAY.



REHS



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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 61
Business: JACK'S PIZZERIA

Inspection: HJ000092
Risk Type: 2
Phone: 908-782-4266
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

55 MAIN ST.
 FLEMINGTON, NJ 08822

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name <u>NA</u>	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab <u>NA</u>	
Sewer _____			
Reference # <u>F-09-17/10</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


 REHS


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RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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).

..



REHS



Acknowledged Receipt : Sal Mannio

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.
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.



REHS



Acknowledged Receipt : Sal Mannio

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



REHS



Acknowledged Receipt : Sal Mannio

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000171
Business: PLATFORM ONE AND CTO CATERING
 41 ROUTE 12
 FLEMINGTON, NJ 08822

Inspection: HB000135
Risk Type: 3
Phone: 908 284 1172
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
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>Brendan Stokes</u>	Type <u>ServSafe</u> Exp Date <u>02/04/20</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-35/29</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


 REHS


 Acknowledged Receipt : Stacy Aversa

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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	p	..
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3.5(f)1</div> <div style="flex-grow: 1; font-size: small;"> <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. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</i></p> <p><i>[Fully cooked chicken breast was in a quarter pan of water at 100 degrees F.]</i></p> </div> </div>						
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.



REHS


Acknowledged Receipt : Stacy Aversa

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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.
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.


REHS


Acknowledged Receipt : Stacy Aversa

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.
Addl Notes:	<i>[Fully cooked chicken breast was in a quarter pan of water at 100 degrees F.]</i>



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RISK-BASED INSPECTION REPORT


Footnote 1

Notes:

The Water in the quarter pan was returned to 135 degrees F.



REHS



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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** hh000009
Business: JS Shaker Cafe

31 Main St.
 Flemington, NJ 08822

Inspection: HJ000093
Risk Type: 2
Phone: 908-237-3399
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-09-17/12</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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


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

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


 REHS


 Acknowledged Receipt : Miriam Silver

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

Ⓟ " " " " " "

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

Ⓟ " " " " " "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

" " " Ⓟ " " "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

Ⓟ " " " " " "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

" " " Ⓟ " " "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

" " " Ⓟ " " "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

" " " Ⓟ " " "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

" " " Ⓟ " " "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

" " " " Ⓟ " " "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

" " " " Ⓟ " " "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

" " " " Ⓟ " " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water water available; adequate pressure.

" " " "

26. Food properly labeled; original container

" " " "

27. Food protected from potential contamination during preparation, storage, display.

" " " "

28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

" " " "

29. Raw fruits and vegetables washed prior to serving.

" " " "

30. Wiping cloths properly used and stored.

" " " "

31. Toxic substances properly identified, stored and used.

" " " "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

" " " "

33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

" " " "



REHS



Acknowledged Receipt : Miriam Silver

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.

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.



REHS



Acknowledged Receipt : Miriam Silver

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



REHS



Acknowledged Receipt : Miriam Silver

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 464
Business: Teaberry's Tea Room
 2 MAIN ST.

Flemington, NJ 08822

Inspection: HJ000094
Risk Type: 2
Phone: 908-788-1010
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>Sara Peterson</u>	Type <u>ServSafe</u> Exp Date <u>09/11/23</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-09-18/1</u> Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	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




RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

Ⓟ " " " " "

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

Ⓟ " " " " "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

Ⓟ " " " " "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

Ⓟ " " " " "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

" " " Ⓟ " " "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

" " " Ⓟ " " "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

" " " Ⓟ " " "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

Ⓟ " " " " " "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

" " " " Ⓟ " " "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

" " " " Ⓟ " " "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

" " " " Ⓟ " " "

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

25. Hot and cold water 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, jewelry, outer clothing, hair restraint).

" " " "



REHS



Acknowledged Receipt : Sara Peterson

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.

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.



REHS



Acknowledged Receipt : Sara Peterson

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Sara Peterson

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

New walk-in refrigerator/freezer box is outside, This replaces the refrigerators and freezers in Basement.

Footnote 2

Notes:

2 soups held at 149 degrees F



REHS



Acknowledged Receipt : Sara Peterson

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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000168
Business: MI SABOR
 21-25 CENTRAL AVE
 FLEMINGTON, NJ 08822

Inspection: HB000136
Risk Type: 2
Phone: 908 788 9003
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-35/13</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


 REHS


 Acknowledged Receipt : Alfonso Garcia

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	p
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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
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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
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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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
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
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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
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p
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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
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25. Hot and cold water water available; adequate pressure.
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26. Food properly labeled; original container
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27. Food protected from potential contamination during preparation, storage, display.
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
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29. Raw fruits and vegetables washed prior to serving.
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30. Wiping cloths properly used and stored.
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31. Toxic substances properly identified, stored and used.
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32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).
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REHS


Acknowledged Receipt : Alfonso Garcia

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.
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
<i>Fail Notes</i> 5.2(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair. [Hand sink in kitchen needs to be remounted on the wall]</i>			
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.


REHS


Acknowledged Receipt : Alfonso Garcia


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(a)	A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.
Addl Notes:	<i>[Hand sink in kitchen needs to be remounted on the wall]</i>



REHS



Acknowledged Receipt : Alfonso Garcia

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

The cook demonstrated proper use of barriers.

Footnote 2

Notes:

Ingredients are prepared fresh, daily and are cooled within 4 hours.



REHS



Acknowledged Receipt : Alfonso Garcia

Page 84 of 137

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000054
Business: CANDY CORRAL, LLC
 22 MAIN ST

Inspection: HE000464
Risk Type: 2
Phone: 908 968 3088
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

FLEMINGTON, NJ 08822

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-09-18/6</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

Lisa Bruzzio

Linda Santander

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	p
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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
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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).

Lisa Buzzo

Linda Santander

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.
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.

Lisa Buzyo

Linda Santander

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

Lisa Buzyo

REHS

Linda Santander

Acknowledged Receipt : LINDA SANTANDER

Page 88 of 137

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 610
Business: THE MIXING BOWL BAKERY & SWEETS
 10 TURNTABLE JUNCTION

Inspection: HB000137
Risk Type: 2
Phone: 9082370666
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

FLEMINGTON, NJ 08822

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-09-37/3A</u>	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

Daniel Wyckoff
 REHS

Eileen Schetting
 Acknowledged Receipt : Eileen Schetting

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	p
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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
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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
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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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
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
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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
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p
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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
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25. Hot and cold water water available; adequate pressure.
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26. Food properly labeled; original container
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27. Food protected from potential contamination during preparation, storage, display.
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
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29. Raw fruits and vegetables washed prior to serving.
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30. Wiping cloths properly used and stored.
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31. Toxic substances properly identified, stored and used.
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32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).
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David Wyder
REHS

Eileen Schetting
Acknowledged Receipt : Eileen Schetting


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.
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.

Daniel Wysocki
REHS

Eileen Schetting
Acknowledged Receipt : Eileen Schetting

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


REHS


Acknowledged Receipt : Eileen Schetting

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

.. p

Fail Notes

4.8(j) *A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:*

1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

<i>Min. Concentration mg/L</i>	<i>Minimum Temperature</i>	
	<i>pH 10 or less</i>	<i>pH 8 or less</i>
<i>25</i>	<i>120°F</i>	<i>120°F</i>
<i>50</i>	<i>100°F</i>	<i>75°F</i>
<i>100</i>	<i>55°F</i>	<i>55°F</i>

2. An iodine solution shall have a:

- i. Minimum temperature of 75°F;*
- ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and*
- iii. Concentration between 12.5 mg/L and 25 mg/L;*

3. A quaternary ammonium compound solution shall:

- i. Have a minimum temperature of 75°F;*
- ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and*
- iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;*

4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or

5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.

[TOO MUCH QUAT SANITIZER BEING USED @ 3 COMPARTMENT SINK.]

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

Lisa Bruzzone

Wendy Camella

REHS

Acknowledged Receipt : Wendy Camella

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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		p	..
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div> <p>3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.</i> <i>[SOME SQUEEZE TYPE BOTTLES UNLABELED AS TO THEIR CONTENTS.]</i></p> </div> </div>			
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, 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.




RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. p

<i>Fail Notes</i>	6.6(f)	<i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</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. [COVERED TRASH CAN NEEDED IN BATHROOM]</i>

- 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.



REHS



Acknowledged Receipt : Wendy Camella

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text															
14. Food contact surfaces properly cleaned and sanitized																
4.8(j)	<p>A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:</p> <p>1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:</p> <table style="margin-left: 40px; border: none;"> <thead> <tr> <th style="text-align: left;">Min. Concentration mg/L</th> <th colspan="2" style="text-align: left;">Minimum Temperature</th> </tr> <tr> <td></td> <th style="text-align: left;">pH 10 or less</th> <th style="text-align: left;">pH 8 or less</th> </tr> </thead> <tbody> <tr> <td>25</td> <td>120°F</td> <td>120°F</td> </tr> <tr> <td>50</td> <td>100°F</td> <td>75°F</td> </tr> <tr> <td>100</td> <td>55°F</td> <td>55°F</td> </tr> </tbody> </table> <p>2. An iodine solution shall have a:</p> <ul style="list-style-type: none"> i. Minimum temperature of 75°F; ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and iii. Concentration between 12.5 mg/L and 25 mg/L; <p>3. A quaternary ammonium compound solution shall:</p> <ul style="list-style-type: none"> i. Have a minimum temperature of 75°F; ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label; <p>4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or</p> <p>5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.</p>	Min. Concentration mg/L	Minimum Temperature			pH 10 or less	pH 8 or less	25	120°F	120°F	50	100°F	75°F	100	55°F	55°F
Min. Concentration mg/L	Minimum Temperature															
	pH 10 or less	pH 8 or less														
25	120°F	120°F														
50	100°F	75°F														
100	55°F	55°F														
Add'l Notes: <i>[TOO MUCH QUAT SANITIZER BEING USED @ 3 COMPARTMENT SINK.]</i>																
26. Food properly labeled; original container																
3.3(d)	<p>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.</p>															
Add'l Notes: <i>[SOME SQUEEZE TYPE BOTTLES UNLABELED AS TO THEIR CONTENTS.]</i>																
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.																
6.6(f)	<p>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</p>															
Add'l Notes: <i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>																
6.6(k)	<p>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.</p>															
Add'l Notes: <i>[COVERED TRASH CAN NEEDED IN BATHROOM]</i>																

Lisa Bruzzone

Wendy Camella

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000059
Business: AL FRESCO'S
 100 REAVILLE AVE
 FLEMINGTON, NJ 08822

Inspection: HI000857
Risk Type: 3
Phone: 908 237 2700
REHS: B-1655 John Lukens
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>3</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Harold Ranges</u>	Type <u>ServSafe</u> Exp Date <u>04/12/23</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-49/10</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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




RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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).	"	"	"




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.
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.	p
<i>Fail Notes</i> 6.5(b) <i>The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident. [Floors in some area had accumulation in access of water.]</i>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.



REHS



Acknowledged Receipt : Anaxtasios Carras

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
6.5(b)	The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.
Addl Notes:	<i>[Floors in some area had accumulation in access of water.]</i>



REHS



Acknowledged Receipt : Anaxtasios Carras

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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 717
Business: FACTORY FUEL CO.
 STANGL FACTORY
 2 STANGL RD.
 FLEMINGTON, NJ 08822

Inspection: HJ000095
Risk Type: 2
Phone: 908-842-7824
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name <u>NA</u>	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab <u>NA</u>	
Sewer _____			
Reference # <u>F-09-35/10C</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
<i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Need soap at handwash sink]</i>						
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


 REHS


 Acknowledged Receipt : Steven Benton

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.



REHS



Acknowledged Receipt : Steven Benton

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
- 33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

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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.

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EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

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PHYSICAL FACILITIES

OUT COS REPEAT

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

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REHS



Acknowledged Receipt : Steven Benton

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(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes:	<i>[Need soap at handwash sink]</i>



REHS



Acknowledged Receipt : Steven Benton

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RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HI000007
Business: 5 Below
 100 Reaville Ave. Space 106
 Flemington, NJ 08822

Inspection: HI000858
Risk Type: 1
Phone: 908-806-4954
REHS: B-1655 John Lukens
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # _____	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

REHS

Acknowledged Receipt : Justin Fuson

RISK-BASED INSPECTION REPORT


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


REHS


Acknowledged Receipt : Justin Fuson

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.

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

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




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



REHS



Acknowledged Receipt : Justin Fuson

Page 109 of 137

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** HC000092
Business: LONE EAGLE BREWING
 44 STANGL RD
 FLEMINGTON, NJ 08822

Inspection: HB000138
Risk Type: 1
Phone: 908 884 6370
REHS: B-2225 Daniel Wyckoff
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 <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-35/32</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

Daniel Wyckoff
 REHS

Bob King
 Acknowledged Receipt : Bob King

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "



REHS



Acknowledged Receipt : Bob King

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.

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.


REHS


Acknowledged Receipt : Bob King

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


REHS


Acknowledged Receipt : Bob King

RISK-BASED INSPECTION REPORT

Insp Date: 10/11/2018 **Business ID:** 611
Business: BLUE FISH GRILL
 STANGL FACTORY - 50 MINE ST.
 50 MINE ST.
 FLEMINGTON, NJ 08822

Inspection: HJ000096
Risk Type: 2
Phone: 9082-374-528
REHS: B-1561 Debra Vaccarella
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Flemington</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Jennifer Metz</u>	Type <u>ServSafe</u> Exp Date <u>03/07/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>NA</u>
Sewer	Reference # <u>F-09-35/10A</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




RISK-BASED INSPECTION REPORT

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

14. Food contact surfaces properly cleaned and sanitized

..

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).

..

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.

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

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




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



REHS



Acknowledged Receipt : Jennifer Metz

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Only mussels are fresh tags are on office door

Footnote 2

Notes:

Soup, sauce and pulled pork all above 150 degrees F



REHS



Acknowledged Receipt : Jennifer Metz

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** hc000089
Business: MADDALENA'S CHEESECAKE CO. - MOBILE
 415 RT. 31n
 RINGOES, NJ 08551

Inspection: HM000218
Risk Type: 2
Phone: 609 466 7510
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference: F-22-020

FACILITY INFORMATION

Est Trading Name: <u>MADDALENANNA'S CHEESECAKE</u>	Date: <u>10/13/18</u>	Time: _____
Owner: _____	Township: <u>Flemington</u>	Phone #: _____
Event/Location: <u>READINGTON RIVER FARM</u>	Food Permitt #: <u>NONE</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
--

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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN	OUT	COS	NA
----	-----	-----	----

- | | | | | |
|--|----|----|----|---|
| <p>16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</p> | .. | .. | .. | p |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p> | .. | .. | .. | p |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p> | .. | .. | .. | p |

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
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>[EMPLOYEE UNFAMILIAR WITH PROPER SANITIZING PROCEDURES. REVIEWED IN DETAIL TODAY. NO TEST STRIPS.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 10/19/2018 **Business ID:** 65
Business: FLEMING READING MIDDLE SCHOOL
 COURT STREET
 50 COURT STREET
 FLEMINGTON, NJ 08822

Inspection: HB000153
Risk Type: 3
Phone: 908-284-7517
REHS: B-2225 Daniel Wyckoff
Reason: Routine
Results: Satisfactory Gold

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>Tim Keeling</u>	Type <u>ServSafe</u>	Exp Date <u>04/25/20</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-15/2</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


 REHS


 Acknowledged Receipt : Tim Keeling

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "



REHS



Acknowledged Receipt : Tim Keeling

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.
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.	p
<i>Fail Notes</i> 5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i> <i>1. Inside the retail food establishment if the receptacles and units:</i> <i>i. Contain food residue and are not in continuous use; or</i> <i>ii. After they are filled; and</i> <i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i> <i>[Large dumpster is missing half of the cover.]</i>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.


REHS


Acknowledged Receipt : Tim Keeling

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: 1. Inside the retail food establishment if the receptacles and units: i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment.
Addl Notes:	[Large dumpster is missing half of the cover.]



REHS



Acknowledged Receipt : Tim Keeling

RISK-BASED INSPECTION REPORT

Insp Date: 10/19/2018 **Business ID:** 544
Business: PANCHERO'S MEXICAN GRILL
 SHOPPES AT FLEMINGTON, 100 REAVILLE AVE.
 100 REAVILLE RD., SUITE 209
 FLEMINGTON, NJ 08822

Inspection: HG000587
Risk Type: 3
Phone: 908-500-3078
REHS: B-1655 John Lukens
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>Kiritbhai Patel</u>	Type <u>ServSafe</u> Exp Date <u>05/10/22</u>
Sewage System <u>Public Sewer</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-09-49/10A</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


 REHS


 Acknowledged Receipt : paresh patel

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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)

" " " " " "

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.

" " "

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).

" " "



V. N. Patel

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.

EQUIPMENT, UTENSILS AND LINENS

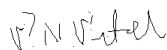
OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

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

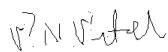
RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : paresh patel

RISK-BASED INSPECTION REPORT

Insp Date: 10/29/2018 **Business ID:** 548
Business: latino Mini Market #2
 38 MAIN ST.

Inspection: HG000598
Risk Type: 1
Phone: 9087515588
REHS: B-101494 Lisa Bruzzio
Reason: Reinspection after CS
Results: Satisfactory

FLEMINGTON, NJ 08822

Establishment Information			
Municipality <u>Flemington</u>	Risk Type on File <u>1</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-09-18/9B</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	p	..

Fail Notes

6.7(i) *Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP AT HANDWASH STATION IN BUTCHER AREA.]*

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.*
[NO PAPER TOWELS AT HANDWASH SINKS IN BATHROOM AND BUTCHER AREA.]

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided. p

-J Bruzzio



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
<i>Fail Notes</i> 4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> <i>[ALTHOUGH PROPER PROCEDURES FOR SANITIZING WERE DEMONSTRATED @ THE 3 COMPARTMENT SINK TODAY, SANITIZING IS STILL NOT BEING DONE ON EQUIPMENT, SHELVING & OTHER FOOD CONTACT ITEMS THAT DO NOT GO INTO 3 COMPARTMENT SINK. DISCUSSED AGAIN IN DELTA TAIL TODAY.]</i>						

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

J. Brown, WS



REHS

Acknowledged Receipt : ORLANDO ENRIQUES

Page 131 of 137

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	25. Hot and cold water available; adequate pressure.
	26. Food properly labeled; original container
	27. Food protected from potential contamination during preparation, storage, display.	p	..	p
Fail Notes	<p>3.3(q) <i>Food storage requirements include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i></p> <p style="margin-left: 40px;">i. <i>In a clean, dry location;</i></p> <p style="margin-left: 40px;">ii. <i>Where it is not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 40px;">iii. <i>At least six inches above the floor.</i></p> <p style="margin-left: 20px;">2. <i>Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i></p> <p style="margin-left: 20px;">3. <i>Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i></p> <p style="margin-left: 20px;"><i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR.]</i></p>			
	28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	p	..	p
Fail Notes	<p>4.3(d) <i>A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.</i></p> <p style="margin-left: 20px;"><i>[TONGS FOR CUSTOMER SELF SERVICE VISIBLY UNCLEAN AND STILL NOT PROTECTED FROM CONTAMINATION BY CUSTOMER.]</i></p>			
	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
Fail Notes	<p>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.</i></p> <p style="margin-left: 20px;"><i>[SOME DEAD COCKROACHES OBSERVED ON FLOORING TODAY.]</i></p>			
	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.	p

-JB...



RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p><i>[RAW WOOD IN BUTCHER AREA (BEHIND 3 COMP SINK AND AROUND WALK IN DOOR) TO BE SEALED. DOOR TO WALK IN BOX IS IN DISREPAIR AND NOT TIGHT FITTING.]</i></p>
		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.	p
<i>Fail Notes</i>	6.6(f)	<p><i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i></p> <p><i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR]</i></p>			
	6.6(k)	<p><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.</i></p> <p><i>[NO COVER ON TRASH CAN IN BATHROOM.]</i></p>			
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p><i>2. In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[FLOOR, IN GENERAL, UNCLEAN.]</i></p>			

-JB...



RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
---------------------	--

OUT COS REPEAT

50. Adequate ventilation; lighting; designated areas used.

p

<i>Fail Notes</i>	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p style="margin-left: 20px;"><i>2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 40px;"><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 40px;"><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p style="margin-left: 20px;"><i>3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i></p> <p><i>[LIGHT SHIELDS MISSING ON CASE IN CUSTOMER AREA (EGG, MILK, ETC).]</i></p>
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51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.

p

<i>Fail Notes</i>	<p>5.5(j) <i>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.</i> <i>[DUMPSTERS UNCOVERED.]</i></p> <p>5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;"><i>1. Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 40px;"><i>i. Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 40px;"><i>ii. After they are filled; and</i></p> <p style="margin-left: 20px;"><i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i></p> <p>5.5(o) <i>A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.</i> <i>[GROUND SURROUNDING DUMPSTERS IN NEED OF CLEANING.]</i></p>
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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-JB...



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>[NO PAPER TOWELS AT HANDWASH SINKS IN BATHROOM AND BUTCHER AREA.]</i>	
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes: <i>[NO HANDSOAP AT HANDWASH STATION IN BUTCHER AREA.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[ALTHOUGH PROPER PROCEDURES FOR SANITIZING WERE DEMONSTRATED @ THE 3 COMPARTMENT SINK TODAY, SANITIZING IS STILL NOT BEING DONE ON EQUIPMENT, SHELVING & OTHER FOOD CONTACT ITEMS THAT DO NOT GO INTO 3 COMPARTMENT SINK. DISCUSSED AGAIN IN DELTAIL TODAY.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids. 3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.
Addl Notes: <i>[MEAT STORED DIRECTLY ON FLOOR IN WALK IN REFRIGERATOR.]</i>	
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
4.3(d)	A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.
Addl Notes: <i>[TONGS FOR CUSTOMER SELF SERVICE VISIBLY UNCLEAN AND STILL NOT PROTECTED FROM CONTAMINATION BY CUSTOMER.]</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>[SOME DEAD COCKROACHES OBSERVED ON FLOORING TODAY.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[RAW WOOD IN BUTCHER AREA (BEHIND 3 COMP SINK AND AROUND WALK IN DOOR) TO BE SEALED. DOOR TO WALK IN BOX IS IN DISREPAIR AND NOT TIGHT FITTING.]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR]</i>	
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.

-JB...



RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
Addl Notes: <i>[NO COVER ON TRASH CAN IN BATHROOM.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[FLOOR, IN GENERAL, UNCLEAN.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[LIGHT SHIELDS MISSING ON CASE IN CUSTOMER AREA (EGG, MILK, ETC).]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.
Addl Notes: <i>[GROUND SURROUNDING DUMPSTERS IN NEED OF CLEANING.]</i>	
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ol style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment.
5.5(j)	Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.
Addl Notes: <i>[DUMPSTERS UNCOVERED.]</i>	

-JB...



RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

DUE TO FACT THAT NO HANDSOAP IS PROVIDED IN THE BATHROOM AND THERE ARE NO PAPER TOWELS AT EITHER HANDWASH STATION, HANDWASHING IS NOT BEING PROPERLY PERFORMED. DISCUSSED IN DETAIL TODAY AND CORRECTED ON SITE.

Footnote 2

Notes:

OBSERVED CHEESE/DAIRY DELIVERY TODAY. DELIVERY TRUCK WAS 34°F - FOOD DELIVERED TO STORE <41°F. SATISFACTORY.

Footnote 3

Notes:

EXTERMINATOR IS:
THE DYNAMIC CO. INC. TERMITE & PEST CONTROL
1-800-545-2687

CALLED TODAY TO VERIFY SERVICE. SERVICE TECHNICIAN WILL CALL ME BACK. NOTE: I DID NOT SEE LIVE COCKROACHES TODAY.

-JBruce, W

REHS



Acknowledged Receipt : ORLANDO ENRIQUES

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