



# 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  
Mailing Address: PO Box 2900, Flemington, NJ 08822-2900  
Telephone: 908-788-1351 Fax: 908-782-7510  
E-Mail: health@co.hunterdon.nj.us  
www.co.hunterdon.nj.us

## TEMPORARY FOOD EVENT INSPECTION REPORT

<b>Insp Date:</b> 7/30/2018	<b>Business ID:</b> 608	<b>Inspection:</b> HM000156
<b>Business:</b> QUAKERTOWN FIRE COMPANY 67 QUAKERTOWN RD		<b>Risk Type:</b> 2
PITTSTOWN, NJ 08867		<b>Phone:</b> 908 735 5220
		<b>REHS:</b> B-101494 Lisa Bruzzio
		<b>Reason:</b> Temp Event 1-3 Day
		<b>Results:</b> Satisfactory

**Reference:**

FACILITY INFORMATION		
Est Trading Name: <u>Quakertown Fire Company</u>	Date: <u>07/28/18</u>	Time: _____
Owner: _____	Township: <u>Franklin Twp</u>	Phone #: _____
Event/Location: <u>Cervanka's Farm Stand - Corn-Fest</u>	Food Permitt #: <u>0990</u>	

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA		
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)						
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..		
2. Ice that will be consumed obtained from an approved source in closed protected containers	..	..	..	p		
3. All foods purchased from an approved commercial source.	p	..	..	..		
4. Proper hand washing facilities provided at the booth.	..	p	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;">           8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [HANDWASHING NOT BEING PERFORMED]</i>             8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [HANDWASHING DISCUSSED IN DETAIL AND HANDOUT GIVEN. SANITIZER PUMP TO BE USED TEMPORARILY]</i> </td> </tr> </table>	<i>Fail Notes</i>	8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [HANDWASHING NOT BEING PERFORMED]</i>  8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [HANDWASHING DISCUSSED IN DETAIL AND HANDOUT GIVEN. SANITIZER PUMP TO BE USED TEMPORARILY]</i>	..	p	..	..
<i>Fail Notes</i>	8:24-2.1(c-3i) <i>The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely. [HANDWASHING NOT BEING PERFORMED]</i>  8:24-6.7a <i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [HANDWASHING DISCUSSED IN DETAIL AND HANDOUT GIVEN. SANITIZER PUMP TO BE USED TEMPORARILY]</i>					
5. Employees preparing or serving food demonstrate proper hand washing procedures.	..	p	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;">           8:24-2.3(c1-5) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel. [FOOD HANDLERS ALL WEARING GLOVES, BUT ARE NOT WASHING HANDS.]</i> </td> </tr> </table>	<i>Fail Notes</i>	8:24-2.3(c1-5) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel. [FOOD HANDLERS ALL WEARING GLOVES, BUT ARE NOT WASHING HANDS.]</i>	..	p	..	..
<i>Fail Notes</i>	8:24-2.3(c1-5) <i>Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel. [FOOD HANDLERS ALL WEARING GLOVES, BUT ARE NOT WASHING HANDS.]</i>					
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	..	..	..		
7. Hair coverings with hair restraints used. Clothing kept clean.	p	..	..	..		

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
---

IN    OUT    COS    NA

8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p	..	..	..
9. The area around the concession free of litter, refuse and garbage at all times.	p	..	..	..
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	..	..	..
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p	..	..	..
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p	..	..	..
13. Thermometers available to monitor temperatures of hot and cold foods.	p	..	..	..
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	..	..	..	..
15. All potentially hazardous foods kept under 41°F or over 135°F.	p	..	..	..
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	p	..	..	..
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	..	..	..	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	..	..	..	p

## TEMPORARY FOOD EVENT INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>4. Proper hand washing facilities provided at the booth.</b>	
8:24-2.1(c-3i)	The person in charge shall ensure that employees entering the food prep area shall wash their hand routinely.
	Addl Notes: <i>[HANDWASHING NOT BEING PERFORMED]</i>
8:24-6.7a	Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees.
	Addl Notes: <i>[HANDWASHING DISCUSSED IN DETAIL AND HANDOUT GIVEN. SANITIZER PUMP TO BE USED TEMPORARILY]</i>
<b>5. Employees preparing or serving food demonstrate proper hand washing procedures.</b>	
8:24-2.3(c1-5)	Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms: 1. Rinse hands and exposed arms under clean running water; 2. Apply cleaning compound; 3. Rub hands and scrub exposed arms vigorously for 10 seconds and check under the finger nails; 4. Rinse fingers, hands and arms thoroughly under clean running water; 5. Thoroughly dry fingers, hands and arms with a individual disposable towel.
	Addl Notes: <i>[FOOD HANDLERS ALL WEARING GLOVES, BUT ARE NOT WASHING HANDS.]</i>