



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 5/15/2018      **Business ID:** HC000122

**Business:** MORALES FOOD SERVICES, LLP  
99 LOCUST GROVE RD

PITTSTOWN, NJ 08867

**Inspection:** HC001161

**Risk Type:** 2

**Phone:** 908 531 0110

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Satisfactory

### Establishment Information

Municipality Franklin Twp      Risk Type on File 2      Risk Type Observed 2

FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date \_\_\_\_\_

Sewage System On-site      Water System Transient PNCW      Lab Garden State Labs

Reference # F-10-37/35A      Total Coliform 04/12/18

### 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	..	..	..	..
<i>Fail Notes</i>   6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. [Hand sink had utensils and lids in it.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	..	p	..	..	..

## RISK-BASED INSPECTION REPORT

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

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

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

### GOOD RETAIL PRACTICES

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

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

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

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT    COS    REPEAT

30. Wiping cloths properly used and stored.

p    "    "

<i>Fail Notes</i>	3.3(m)2	<p><i>Cloths used for wiping food spills shall be:</i></p> <p><i>i. Dry and used for wiping food spills from tableware and carry-out containers; or</i></p> <p><i>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment. [Wiping clothes in mobile unit not in a solution of sanitizer]</i></p>
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31. Toxic substances properly identified, stored and used.

p    "    "

<i>Fail Notes</i>	7.1(b)	<p><i>Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material. [Spray bottles inside mobile unit are not labeled properly.]</i></p>
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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.

p    "    "

<i>Fail Notes</i>	4.6(c)	<p><i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [Both microwaves, one inside unit and the other in back area had accumulated food debris inside.]</i></p>
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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.

"    "    "

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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**

<b>Fail Code</b>	<b>Fail Text</b>
<b>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[Hand sink had utensils and lids in it.]</i>	
<b>30. Wiping cloths properly used and stored.</b>	
3.3(m)2	Cloths used for wiping food spills shall be: <ul style="list-style-type: none"> <li>i. Dry and used for wiping food spills from tableware and carry-out containers; or</li> <li>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</li> </ul>
Addl Notes: <i>[Wiping clothes in mobile unit not in a solution of sanitizer]</i>	
<b>31. Toxic substances properly identified, stored and used.</b>	
7.1(b)	Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material.
Addl Notes: <i>[Spray bottles inside mobile unit are not labeled properly.]</i>	
<b>44. Food and non-food contact surfaces properly constructed, cleanable, used.</b>	
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Addl Notes: <i>[Both microwaves, one inside unit and the other in back area had accumulated food debris inside.]</i>	