



# 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:** 9/17/2018      **Business ID:** 83  
**Business:** V. F. W. POST 5119 SPRUCE RUN  
179 MAIN STREET  
BOX 19  
GLEN GARDNER, NJ 08826

**Inspection:** HK000092  
**Risk Type:** 2  
**Phone:** 9085374525  
**REHS:** B-2085 Dawn Faltings  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

### Establishment Information

Municipality Glen Gardner      Risk Type on File 2      Risk Type Observed       
FMC      Name      Type      Exp Date       
Sewage System Public      Water System Public      Lab       
Sewer  
Reference # F-12-5/11      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	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
-------------	----	-----	------	-----	-----	--------

- |   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 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
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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.   | .. | .. | .. |

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	..	..	..
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated. <i>Fail Notes   4.2(c)1 no thermometers in either freezer</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.	..	..	..
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

Fail Code	Fail Text
34.	Food temperature measuring devices provided and calibrated.
4.2(c)1	no thermometers in either freezer

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/18/2018      **Business ID:** 339  
**Business:** HUMPHREYS TAVERN  
 161 MAIN ST.

GLEN GARDNER, NJ 08826

**Inspection:** HK000095  
**Risk Type:** 3  
**Phone:** 908-537-7272  
**REHS:** B-2085 Dawn Faltings  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Glen Gardner</u>	Risk Type on File <u>3</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>Michael Keller</u>	Type <u>ServSafe</u> Exp Date <u>07/14/20</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-12-8/8</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 <i>Fail Notes   3.3(c)1i raw tuna stored above leeks</i>	..	p	..	..	p	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

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

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

### FOOD TEMPERATURE CONTROL

	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated. <i>Fail Notes</i>   4.2(c)1 <i>no stem thermometer could be found on site, and most refridgerators and freezers are missing thermometers t</i>	p	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 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. p .. ..  
*Fail Notes | 6.6(k) womans bathroom needs a covered trash can*
- 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**

<b>Fail Code</b>	<b>Fail Text</b>
12.	Proper separation of raw meats and raw eggs from ready-to-eat foods provided
3.3(c)1i	raw tuna stored above leeks
34.	Food temperature measuring devices provided and calibrated.
4.2(c)1	no stem thermometer could be found on site, and most re Fridgerators and freezers are missing thermometers t
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(k)	womans bathroom needs a covered trash can



## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/18/2018      **Business ID:** 214  
**Business:** GLEN GARDNER GENERAL STORE  
 58 MAIN STREET  
 P O BOX 356  
 GLEN GARDNER, NJ 08826

**Inspection:** HK000096  
**Risk Type:** 2  
**Phone:** 908 537 2319  
**REHS:** B-2085 Dawn Faltings  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Glen Gardner</u>	Risk Type on File <u>2</u>	Risk Type Observed _____	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>On Site</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-12-16/1</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	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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

## RISK-BASED INSPECTION REPORT

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

### GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..

  

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

### 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.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 9/22/2018

**Business ID:** HB000066

**Inspection:** HB000117

**Business:** GLEN GARDNER FIRE CO  
2168 RT 31

**Risk Type:** 2

**Phone:** 908 797 6788

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

GLEN GARDNER, NJ 08826

**Reference:**

FACILITY INFORMATION		
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Est Trading Name: Glen Gardner FireCompany Date: 09/22/18 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Glen Gardner Phone #: \_\_\_\_\_

Event/Location: Party in the Park/ Glen Gardner Park Food Permitt #: 18-10

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

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

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Grassy Area

### **Footnote 2**

**Notes:**

No Food Preparation at the time of the inspection.