



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: 6/12/2018 **Business ID:** 573
Business: BOBOLINK DAIRY & BAKEHOUSE
369 STAMETS RD
MILFORD, NJ 08848

Inspection: HF000180
Risk Type: 2
Phone: 201-787-7367
REHS: B-1561 Debra Vaccarella
Reason: Temp Event 1-3 Day
Results: Satisfactory

Establishment Information

Municipality Holland Twp Risk Type on File 2 Risk Type Observed
FMC Name Type Exp Date
Sewage System On Site Water System Well Lab
Reference # F-15-25/60 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.	"	"	"	"	"	"

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p
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FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p
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13. Food protected from contamination	p
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14. Food contact surfaces properly cleaned and sanitized
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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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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
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.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

gloves used to serve prepackage plowmen's lunch cheddar, bread and an apple

RISK-BASED INSPECTION REPORT

Insp Date: 6/21/2018 **Business ID:** 90
Business: DUTCH MILL MARKET
 561 MILFORD-WARREN GLENN RD
 MILFORD, NJ 08848

Inspection: HC001194
Risk Type: 3
Phone: 908-995-2612
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Holland Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Roberta Dalrymple</u>	Type <u>ServSafe</u> Exp Date <u>05/21/21</u>
Sewage System <u>Public</u> Water System <u>Well</u>	Lab <u>Eurofins</u>
Reference # <u>F-15-23/86</u>	Total Coliform <u>03/23/18</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
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.	Ⓟ
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	Ⓟ	..	Ⓟ
<i>Fail Notes</i> 3.6(a) <i>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations. [Packaged prepared and raw frozen foods in retail freezer display are not labeled properly.]</i>			
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.	Ⓟ
<i>Fail Notes</i> 3.3(m)2 <i>Cloths used for wiping food spills shall be:</i>			
<i>i. Dry and used for wiping food spills from tableware and carry-out containers; or</i>			
<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 cloths are not in buckets of sanitizer.]</i>			
31. Toxic substances properly identified, stored and used.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT COS REPEAT
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32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. p " 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> <ol style="list-style-type: none"> <i>1. Routinely inspecting incoming shipments of food and supplies;</i> <i>2. Routinely inspecting the premises for evidence of pests;</i> <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> <i>4. Eliminating harborage conditions.</i> <i>[Buzzards outside in and around dumpster.]</i>
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). " " "

FOOD TEMPERATURE CONTROL	OUT COS REPEAT
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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
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40. Materials, construction, repair, design, capacity, location, installation, maintenance. p " p

<i>Fail Notes</i>	4.1(j)	<p><i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.</i> <i>[Wooden shelves in beverage cooler not properly sealed so they are non-absorbent.]</i></p>
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41. Equipment temperature measuring devices provided (refrigeration units, etc). p " p

<i>Fail Notes</i>	4.2(c)6	<p><i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.</i> <i>[No thermoeter inside: produce walk-in, meat prepared food walk-in, new beverage walk-in.]</i></p>
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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 " p

<i>Fail Notes</i>	4.8(k)	<p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i> <i>[Chlorine test strips not available.]</i></p>
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PHYSICAL FACILITIES	OUT COS REPEAT
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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. " " "

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

	OUT	COS	REPEAT
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50. Adequate ventilation; lighting; designated areas used.
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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	..	p
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<i>Fail Notes</i>		<p>5.5(d) <i>Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles. [Garbage and recycling dumpsters are not clean.]</i></p> <p>6.7(l) <i>A handwashing sink or group of adjacent sinks that is provided with disposable towels shall be provided with a waste receptacle. [Hand sink for Deli and food prep area in back kitchen do nopt have waste cans to throw used towels in.]</i></p>		
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
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RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
26. Food properly labeled; original container	
3.6(a)	Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations.
Addl Notes: <i>[Packaged prepared and raw frozen foods in retail freezer display are not labeled properly.]</i>	
30. Wiping cloths properly used and stored.	
3.3(m)2	Cloths used for wiping food spills shall be: <ul style="list-style-type: none"> i. Dry and used for wiping food spills from tableware and carry-out containers; or 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.
Addl Notes: <i>[Wiping cloths are not in buckets of sanitizer.]</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: <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>[Buzzards outside in and around dumpster.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(j)	Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.
Addl Notes: <i>[Wooden shelves in beverage cooler not properly sealed so they are non-absorbent.]</i>	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[No thermoeter inside: produce walk-in, meat prepared food walk-in, new beverage walk-in.]</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>[Chlorine test strips not available.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.7(l)	A handwashing sink or group of adjacent sinks that is provided with disposable towels shall be provided with a waste receptacle.
Addl Notes: <i>[Hand sink for Deli and food prep area in back kitchen do nopt have waste cans to throw used towels in.]</i>	
5.5(d)	Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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Addl Notes:	<i>[Garbage and recycling dumpsters are not clean.]</i>
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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

When blending salads (protein and vegetable) with mayo and other ingredients, try to have all ingredients at 41 degrees F. to reduce cooling time.

Footnote 2

Notes:

Call Republic and have garbage and recycling units replaced.

RISK-BASED INSPECTION REPORT

Insp Date: 6/28/2018 **Business ID:** 292
Business: RIEGEL RIDGE SNACK BAR
 RT 519 - REIGEL RIDGE COMMUNITY CENTER
 910 MILFORD WARREN GLENN RD
 MILFORD, NJ 08848

Inspection: HC001201
Risk Type: 2
Phone: 908 995-0101
REHS: B-2225 Daniel Wyckoff
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Holland Twp</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 Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-15-6/2A</u>	Total Coliform _____		

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
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

FOOD TEMPERATURE CONTROL

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

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EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

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