



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

RISK-BASED INSPECTION REPORT

Insp Date: 2/8/2018 Business ID: hc000105

Inspection: HI000725

Business: JERSEY RUB
 West Hunterdon Lanes
 1089 Rt 12,
 FRENCHTOWN, NJ 08825

Risk Type: 1
 Phone: 908 892 8293
 REHS: B-2084 Peter Enea III
 Reason: Initial Billable
 Results: Satisfactory

| Establishment Information | | | |
|---------------------------|--------------|--------------------|----------------|
| Municipality | Kingwood Twp | Risk Type on File | 1 |
| | | Risk Type Observed | |
| FMC | N/A | Name | |
| | | Type | |
| | | Exp Date | |
| Sewage System | On-site | Water System | Transient PNCW |
| | | Lab | Eurofins |
| | | Reference # | F-16-6/7B |
| | | Total Coliform | 12/16/17 |

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 |
|-----------------------|
|-----------------------|

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.

.. .. .

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

Insp Date: 2/8/2018 **Business ID:** 262
Business: West Hunterdon Lanes
 1089 Route 12
 Frenchtown, NJ 08825

Inspection: HI000726
Risk Type: 2
Phone: 908-996-2248
REHS: B-2084 Peter Enea III
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>2</u> Risk Type Observed _____ |
| FMC <u>Yes</u> Name <u>Robert Reese</u> | Type <u>ServSafe</u> Exp Date <u>09/15/19</u> |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>Eurofins</u> |
| Reference # <u>F-16-6/27</u> | Total Coliform <u>12/16/17</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. | .. | .. | 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). | .. | .. | .. |

| 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.

RISK-BASED INSPECTION REPORT

Insp Date: 2/9/2018 **Business ID:** 311
Business: Sunset Food Market
 989 RT 12
 Frenchton, NJ 08825

Inspection: HI000727
Risk Type: 2
Phone: 908-996-0566
REHS: B-2084 Peter Enea III
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>2</u> Risk Type Observed _____ |
| FMC <u>N/A</u> Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>Eurofins</u> |
| Reference # <u>F-16-8/51</u> | Total Coliform <u>01/30/18</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. | .. | .. | .. | .. | .. | .. |
| 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 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.

RISK-BASED INSPECTION REPORT

Insp Date: 2/9/2018 **Business ID:** 96
Business: Kingwood Public School
 880 County Rd 519
 Frenchtown, NJ 08825

Inspection: HI000728
Risk Type: 3
Phone: 908-996-2941
REHS: B-2084 Peter Enea III
Reason: Initial Non Billable
Results: Satisfactory Gold

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>3</u> Risk Type Observed <u> </u> |
| FMC <u>Yes</u> Name <u>Lori Mchugh</u> | Type <u>ServSafe</u> Exp Date <u>02/28/20</u> |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>Eurofins</u> |
| Reference # <u>F-16-20/4</u> | Total Coliform <u>01/30/18</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. | .. | .. | 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). | .. | .. | .. |

| 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.

RISK-BASED INSPECTION REPORT

Insp Date: 2/13/2018 **Business ID:** 323
Business: BAPTISTOWN CORNER STORE
 1023 RT 12
 P O BOX 25
 BAPTISTOWN, NJ 08803

Inspection: HI000729
Risk Type: 2
Phone: 908-996-7648
REHS: B-2084 Peter Enea III
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>2</u> Risk Type Observed _____ |
| FMC <u>N/A</u> Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>Garden State Labs</u> |
| Reference # <u>F-16-8/43</u> | Total Coliform <u>12/12/17</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. | .. | .. | 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. | .. | .. | .. | .. | .. | .. |

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). | .. | .. | .. |

| 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.

RISK-BASED INSPECTION REPORT

Insp Date: 2/13/2018
Business: Cafe Maria
 1013 Route 12

Business ID: 266

Frenchtown, NJ 08825

Inspection: HI000730
Risk Type: 2
Phone: 908-996-0226
REHS: B-2084 Peter Enea III
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>2</u> Risk Type Observed _____ |
| FMC <u>N/A</u> Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On Site</u> Water System <u>Well</u> | Lab <u>Eurofins</u> |
| Reference # <u>F-16-8/44</u> | Total Coliform <u>12/28/17</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. | .. | .. | 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). | .. | .. | .. |

| 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.

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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.

RISK-BASED INSPECTION REPORT

Insp Date: 2/13/2018 **Business ID:** hg000008
Business: Kingwood Liquor & Marketplace
 866 Route 12

Frenchtown, NJ 08825

Inspection: HI000731
Risk Type: 1
Phone: 908-782-7600
REHS: B-2084 Peter Enea III
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | |
|---|---|
| Municipality <u>Kingwood Twp</u> | Risk Type on File <u>1</u> Risk Type Observed _____ |
| FMC <u>N/A</u> Name _____ | Type _____ Exp Date _____ |
| Sewage System <u>On-site</u> Water System _____ | Lab _____ |
| Reference # <u>F-16-17/19</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.

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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.