



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: 4/3/2018 **Business ID:** 120
Business: UNION FIRE CO. HOT DOG & HAMBURGER STAND
230 NORTH MAIN STREET

LAMBERTVILLE, NJ 08530

Inspection: HC001132
Risk Type: 2
Phone: 609 397 2084
REHS: B-2225 Daniel Wyckoff
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 2 Risk Type Observed 2
FMC N/A Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
Sewer
Reference # F-17-1002/26.02 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

Daniel Wyckoff
REHS

Karen DeMarco
Acknowledged Receipt : Karen Atwood

RISK-BASED INSPECTION REPORT

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

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

Fail Notes | 4.7(a) Concentration of Sanitizer in Hobart Dish washer is below 25ppm.

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.


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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- 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, 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). p
Fail Notes | 4.2(c)5 *The two refrigerators did not have thermometers inside to monitor ambient temperature.*
- 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
Fail Notes | 4.8(k) *Chlorine Test Papers are required for dish machine sanitizer.*

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.


REHS


Acknowledged Receipt : Karen Atwood

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
14.	Food contact surfaces properly cleaned and sanitized
4.7(a)	Concentration of Sanitizer in Hobart Dish washer is below 25ppm.
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
4.2(c)5	The two refrigerators did not have thermometers inside to monitor ambient temperature.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.8(k)	Chlorine Test Papers are required for dish machine sanitizer.


REHS


Acknowledged Receipt : Karen Atwood

RISK-BASED INSPECTION REPORT

Insp Date: 4/4/2018 **Business ID:** HI000031
Business: FISHERMAN'S MARK FOOD PANTRY
 37 SOUTH MAIN ST.
 OLD HIBERNIA FIRE HOUSE
 LAMBERTVILLE, NJ 08530

Inspection: HI000756
Risk Type: 1
Phone: 609-397-7486
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information	
Municipality _____	Risk Type on File _____ Risk Type Observed _____
FMC <u>Yes</u> Name <u>PABLO LONDERO</u>	Type <u>ServSafe</u> Exp Date <u>10/27/19</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1045/21</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.
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

L Bruzzio
 REHS

Linda Meacham
 Acknowledged Receipt : Linda Meacham

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

14. Food contact surfaces properly cleaned and sanitized

" p " " " "

Fail Notes

3.3(c)1iii

SOME ITEMS THAT COME IN DIRECT CONTACT WITH FOOD (IE. TONGS PROVIDED FOR BREAD AND SOME CONTAINERS) ARE NOT BEING SANITIZED.

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.

" " "




RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p	p	..
<i>Fail Notes</i>	4.2(c)3 THERMOMETER IN REFRIGERATOR WAS INACCURATE (THERMOMETER READ 45°F AND THE ACTUAL TEMP WAS 40°F). CORRECTED ON SITE.			
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.		p
<i>Fail Notes</i>	3.3(w) TONGS FOR BREAD ARE NOT PROVIDED TO CUSTOMER IN SUCH A WAY AS TO PREVENT EXCESSIVE HANDLING, ETC.			
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
<i>Fail Notes</i>	4.8(k) NO TEST STRIP PROVIDED FOR TESTING SANITIZER AT 3 COMPARTMENT SINK.			
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
<i>Fail Notes</i>	6.6(f) NO SELF CLOSING DEVICE ON DOOR. 6.6(k) NO COVER FOR TRASH RECEPTICLE IN BATHROOM.			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		p
<i>Fail Notes</i>	6.1(a) WALL AND CEILING IN REAR KITCHEN IN DISREPAIR. SOME FLOOR TILES CHIPPED.			
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
14. Food contact surfaces properly cleaned and sanitized	
3.3(c)1iii	SOME ITEMS THAT COME IN DIRECT CONTACT WITH FOOD (IE.TONGS PROVIDED FOR BREAD AND SOME CONTAINERS) ARE NOT BEING SANITIZED.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)3	THERMOMETER IN REFRIGERATOR WAS INACCURATE (THERMOMETER READ 45°F AND THE ACTUAL TEMP WAS 40°F). CORRECTED ON SITE.
42. In-use utensils properly stored.	
3.3(w)	TONGS FOR BREAD ARE NOT PROVIDED TO CUSTOMER IN SUCH A WAY AS TO PREVENT EXCESSIVE HANDLING, ETC.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO TEST STRIP PROVIDED FOR TESTING SANITIZER AT 3 COMPARTMENT SINK.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	NO SELF CLOSING DEVICE ON DOOR.
6.6(k)	NO COVER FOR TRASH RECEPTICLE IN BATHROOM.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	WALL AND CEILING IN REAR KITCHEN IN DISREPAIR. SOME FLOOR TILES CHIPPED.

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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

DISCUSSED SANITIZING IN DETAIL TODAY. HANDOUT GIVEN. PLEASE NOTE THAT COMMERCIAL SANITIZERS, SUCH AS LYSOL WIPES MUST BE USED AS PER LABEL INSTRUCTIONS FOR FOOD CONTACT SURFACES.

Footnote 2

Notes:

REMEMBER: COLD HOLDING/REFRIGERATOR TEMPERATURE MUST BE 41°F OR BELOW.



REHS



Acknowledged Receipt : Linda Meacham

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RISK-BASED INSPECTION REPORT

Insp Date: 4/4/2018 **Business ID:** 324
Business: BAGEL DELIGHT AND CAFE'
 1 CHERRY ST/VILLAGE SQUARE
 1 CHERRY ST & N MAIN ST.
 LAMBERTVILLE, NJ 08530

Inspection: HI000757
Risk Type: 2
Phone: 609-397-4500
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>NATTAPOL JARUSERT</u>	Type <u>NRFSP</u> Exp Date <u>06/27/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1017/4C</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. <i>Fail Notes</i> 2.3(f) HANDWASHING WAS NOT OBSERVED PRIOR TO PUTTING ON GLOVES.	..	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. <i>Fail Notes</i> 6.7(a) OPEN BAGS OF FLOUR, SUGAR, ETC STORED DIRECTLY IN FRONT OF HANDWASH STATION IN REAR KITCHEN.	..	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. <i>Fail Notes</i> 6.7(j) NO PAPER TOWELS PROVIDED AT HANDSINK IN REAR KITCHEN.	..	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

[Signature]
 REHS

[Signature]
 Acknowledged Receipt : HEE SUN O LEARY

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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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	..	p
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Fail Notes | 4.6(a) **MANY LARGE PLASTIC CONTAINERS IN REAR VISIBLY UNCLEAN.**

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	p
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Fail Notes | 3.5(f)2 **SMALL MONSTER REFRIGERATOR STILL NOT KEPT AT 41°F OR BELOW (TODAY'S TEMP IS 50°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.	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 available; adequate pressure.
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26. Food properly labeled; original container	p
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Fail Notes | 3.3(d) **MANY CONTAINERS THROUGHOUT KITCHEN AND COUNTER AREA ARE UNLABELED AS TO THEIR CONTENTS.**




RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
27. Food protected from potential contamination during preparation, storage, display.		p	"	p
<i>Fail Notes</i>	3.3(c)1.viii BAGS OF SUGAR, FLOUR, ETC. STORED OPEN 3.3(q) BAGS OF FLOUR, SUGAR, ETC STORED DIRECTLY ON THE FLOOR IN REAR.			
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.		p	"	p
<i>Fail Notes</i>	4.2(c)1 NO THERMOMETER INSIDE MONSTER REFRIGERATOR.			
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		p	"	p
<i>Fail Notes</i>	4.2(c)2 FOOD TEMPERATURE (STEM TYPE) THERMOMETER COULD NOT BE LOCATED AT TIME OF INSPECTION.			
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.		p	"	p
<i>Fail Notes</i>	4.1(a) INVERTED MILK CRATES STILL USED AT SHELVING IN REAR KITCHEN. SHELVING IN REAR IS VISIBLE UNCLEAN AND SOME SHELVES SHOW SIGNS OF RUSTING. 4.1(j) COUNTER DEGE IS IN DISREPAIR IN VARIOUS AREAS. 4.2(a) WALK IN REFRIGERATOR FLOOR IS SEVERLY WORN.			
41. Equipment temperature measuring devices provided (refrigeration units, etc).		p	"	"
<i>Fail Notes</i>	4.2(c)5 NO VISIBLE THERMOMETER INSIDE MONSTER REFRIGERATOR.			
42. In-use utensils properly stored.		"	"	"
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		p	"	"
<i>Fail Notes</i>	4.11(a) LARGE PIZZA-TYPE SPATULA STORED DIRECTLY ON THE FLOOR. 4.11(e) HAPHAZARD STORAGE OF EMPLOYEE CLOTHING ON SHEVING WITH FOOD CONTACT ITEMS & DRINKS.			
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
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT	COS	REPEAT
-----	-----	--------

- | | | | |
|---|----|----|----|
| <p>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</p> | .. | .. | .. |
| <p>47. Sewage and waste water properly disposed.</p> | .. | .. | .. |
| <p>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</p> <p><i>Fail Notes</i> 6.6(f) DOOR TO BATHROOM DOES NOT CLOSE ALL THE WAY.</p> | p | .. | p |
| <p>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</p> <p><i>Fail Notes</i> 6.2(a) FLOORS THROUGHOUT IN NEED OF CLEANING - ESPECIALLY THE PERIMETER IN REAR.</p> | p | .. | p |
| <p>50. Adequate ventilation; lighting; designated areas used.</p> <p><i>Fail Notes</i> 6.3(a) MANY FLOURESENT LIGHT BULBS OUT/MISSING IN REAR. LIGHT IS OUT IN MOP ROOM.</p> | p | .. | p |
| <p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p> | .. | .. | .. |
| <p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p> | .. | .. | .. |



REHS



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RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
4.	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
2.3(f)	HANDWASHING WAS NOT OBSERVED PRIOR TO PUTTING ON GLOVES.
6.	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
6.7(a)	OPEN BAGS OF FLOUR, SUGAR, ETC STORED DIRECTLY IN FRONT OF HANDWASH STATION IN REAR KITCHEN.
7.	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
6.7(j)	NO PAPER TOWELS PROVIDED AT HANDSINK IN REAR KITCHEN.
14.	Food contact surfaces properly cleaned and sanitized
4.6(a)	MANY LARGE PLASTIC CONTAINERS IN REAR VISIBLY UNCLEAN.
17.	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)
3.5(f)2	SMALL MONSTER REFRIGERATOR STILL NOT KEPT AT 41°F OR BELOW (TODAY'S TEMP IS 50°F)
26.	Food properly labeled; original container
3.3(d)	MANY CONTAINERS THROUGHOUT KITCHEN AND COUNTER AREA ARE UNLABELED AS TO THEIR CONTENTS.
27.	Food protected from potential contamination during preparation, storage, display.
3.3(c)1.viii	BAGS OF SUGAR, FLOUR, ETC. STORED OPEN
3.3(g)	BAGS OF FLOUR, SUGAR, ETC STORED DIRECTLY ON THE FLOOR IN REAR.
34.	Food temperature measuring devices provided and calibrated.
4.2(c)1	NO THERMOMETER INSIDE MONSTER REFRIGERATOR.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
4.2(c)2	FOOD TEMPERATURE (STEM TYPE) THERMOMETER COULD NOT BE LOCATED AT TIME OF INSPECTION.
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.2(a)	WALK IN REFRIGERATOR FLOOR IS SEVERLY WORN.
4.1(a)	INVERTED MILK CRATES STILL USED AT SHELVING IN REAR KITCHEN. SHELVING IN REAR IS VISIBLE UNCLEAN AND SOME SHELVES SHOW SIGNS OF RUSTING.
4.1(j)	COUNTER DEGE IS IN DISREPAIR IN VARIOUS AREAS.
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
4.2(c)5	NO VISIBLE THERMOMETER INSIDE MONSTER REFRIGERATOR.
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
4.11(e)	HAPHAZARD STORAGE OF EMPLOYEE CLOTHING ON SHELVING WITH FOOD CONTACT ITEMS & DRINKS.
4.11(a)	LARGE PIZZA-TYPE SPATULA STORED DIRECTLY ON THE FLOOR.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(f)	DOOR TO BATHROOM DOES NOT CLOSE ALL THE WAY.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	FLOORS THROUGHOUT IN NEED OF CLEANING - ESPECIALLY THE PERIMETER IN REAR.




RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
50.	Adequate ventilation; lighting; designated areas used.
6.3(a)	MANHY FLOURESENT LIGHT BULBS OUT/MISSING IN REAR. LIGHT IS OUT IN MOP ROOM.



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Page 15 of 112

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NOTE: POTENTIALLY HAZARDOUS FOODS, SUCH AS MILK(S) ARE TO BE REMOVED FROM THE MONSTER REFRIGERATOR UNTIL TEMPS CAN BE BROUGHT TO AND MAINTAINED AT 41°F OR BELOW.



REHS



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Page 16 of 112

RISK-BASED INSPECTION REPORT

Insp Date: 4/9/2018 **Business ID:** 480
Business: LA MEXICANA TRAVEL GROCERY
 1 CHERRY ST., STE.6

LAMBERTVILLE, NJ 08530

Inspection: HG000530
Risk Type: 1
Phone: 609-397-0611
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1017/4B</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. <i>Fail Notes</i> 3.2(a)3 FROZEN FISH UNLABELED. DRIED FISH WRAPPED IN NEWSPAPER UNLABELED.	..	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

L. Bruzzio

APB

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

	IN	OUT	N.O.	N/A	COS	REPEAT
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) <i>Fail Notes</i> 3.5(f)2 BOX OF EGGS STORED ON FLOOR AT ROOM TEMPERATURE IN REAR STORAGE AREA.	..	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 <i>Fail Notes</i> 3.6(a) FROZEN FISH AND DRIED FISH UNLABELED.	p	..	p
27. Food protected from potential contamination during preparation, storage, display. <i>Fail Notes</i> 3.3(q) BOXES FOOD PRODUCTS (TOSTADAS & COOKIES) STORED DIRECTLY ON THE FLOOR IN REAR STORAGE ROOM.	p
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.

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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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.	p
<i>Fail Notes</i> 6.2(n)1, 2 MAIN ENTRANCE DOOR IS NOT TIGHT FITTING ALONG THE BOTTOM EDGE.			
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
<i>Fail Notes</i> 4.1(a) HEAVY BUILD UP OF ICE IN FREEZER UNITS (2) BY MAIN ENTRANCE.			
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.	p
<i>Fail Notes</i> 4.6(c) GRAPEFRUIT CARDBOARD BOXES BEING RE-USED TO DISPLAY HERBS IN REFRIGERATOR AT FRONT COUNTER.			
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.	p	..	p
<i>Fail Notes</i> 5.5(d) 5.5(j) DUMPSTER AREA HAS LARGE ACCUMULATION OF LITTER, DIRT, DEBRIS ON GROUND SURROUNDING AND WITHIN THE DUMPSTER AREA.			

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(Signature)

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	5.5(m) DUMPSTERS UNCOVERED.
	6.5(j) DUMPSTER AREA HAS HEAVY ACCUMULATION OF LITTER, DIRT AND DEBRIS.

52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.



REHS



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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
9. All foods, including ice and water, from approved sources; with proper records.	
3.2(a)3	FROZEN FISH UNLABELED. DRIED FISH WRAPPED IN NEWSPAPER UNLABELED.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	BOX OF EGGS STORED ON FLOOR AT ROOM TEMPERATURE IN REAR STORAGE AREA.
26. Food properly labeled; original container	
3.6(a)	FROZEN FISH AND DRIED FISH UNLABELED.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	BOXES FOOD PRODUCTS (TOSTADAS & COOKIES) STORED DIRECTLY ON THE FLOOR IN REAR STORAGE ROOM.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	MAIN ENTRANCE DOOR IS NOT TIGHT FITTING ALONG THE BOTTOM EDGE.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	HEAVY BUILD UP OF ICE IN FREEZER UNITS (2) BY MAIN ENTRANCE.
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(c)	GRAPEFRUIT CARDBOARD BOXES BEING RE-USED TO DISPLAY HERBS IN REFRIGERATOR AT FRONT COUNTER.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.5(j)	DUMPSTER AREA HAS HEAVY ACCUMULATION OF LITTER, DIRT AND DEBRIS.
5.5(d)	
5.5(m)	DUMPSTERS UNCOVERED.
5.5(j)	DUMPSTER AREA HAS LARGE ACCUMULATION OF LITTER, DIRT, DEBRIS ON GROUND SURROUNDING AND WITHIN THE DUMPSTER AREA.

Buzzro

AP

RISK-BASED INSPECTION REPORT

Insp Date: 4/24/2018 **Business ID:** 324
Business: BAGEL DELIGHT AND CAFE'
 1 CHERRY ST/VILLAGE SQUARE
 1 CHERRY ST & N MAIN ST.
 LAMBERTVILLE, NJ 08530

Inspection: HI000765
Risk Type: 2
Phone: 609-397-4500
REHS: B-101494 Lisa Bruzzio
Reason: Reinspection after CS
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</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</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1017/4C</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




RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN	OUT	N.O.	N/A	COS	REPEAT
	p

14. Food contact surfaces properly cleaned and sanitized

PHFs TIME/TEMPERATURE CONTROLS

IN	OUT	N.O.	N/A	COS	REPEAT
		p

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.

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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

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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.

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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.

	p	..
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Fail Notes | 3.3(q) *bags of flour, salt, corn & brown sugar stored below and adjacent to handwash sink & is subject to splash & splatter.*

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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31. Toxic substances properly identified, stored and used.

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32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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.		p	..	p
<i>Fail Notes</i>	4.1(a) <i>Inverted milk crates still being used as shelving. New shelf for flour, salt, corn meal & sugar to be brought up OFF floor @ lest 6". Raw wood backing on shelves next to handwash sink in rear is not "non absorbent and easy to clean".</i>			
	4.2(a) <i>Front counter in disrepair. Walk in refrigerator floor is severly worn.</i>			
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.		p	..	p
<i>Fail Notes</i>	6.2(a) <i>Floor in rear kitchen unclean & worn/chipping in areas.</i>			
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
27.	Food protected from potential contamination during preparation, storage, display.
3.3(q)	bags of flour, salt, corn & brown sugar stored below and adjacent to handwash sink & is subject to splash & splatter.
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.2(a)	Front counter in disrepair. Walk in refrigerator floor is severely worn.
4.1(a)	Inverted milk crates still being used as shelving. New shelf for flour, salt, corn meal & sugar to be brought up OFF floor @ lest 6". Raw wood backing on shelves next to handwash sink in rear is not "non absorbent and easy to clean".
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	Floor in rear kitchen unclean & worn/chipping in areas.



REHS



Acknowledged Receipt : heesun oleary

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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Remember: Hands are to be washed prior to putting disposable gloves on. Handwashing handout given today.



REHS



Acknowledged Receipt : heesun o'leary

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RISK-BASED INSPECTION REPORT

Insp Date: 4/27/2018 **Business ID:** 110
Business: LAMBERTVILLE STATION
 11 BRIDGE STREET

 LAMBERTVILLE, NJ 08530

Inspection: HI000766
Risk Type: 3
Phone: 609-397-8300
REHS: B-101494 Lisa Bruzzio
Reason: Complaint
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed _____	
FMC <u>Yes</u> Name <u>WILLIAM MCTEIGUE</u>	Type <u>ServSafe</u>	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1043/7A</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	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
<i>Fail Notes</i> 6.7(e) HOT WATER SPIGOT NOT WORKING PROPERLY AT BAR SINK IN BASEMENT. FOOD HANDLERS AT THE BAR WERE NOT AWARE THAT THE HOT WATER IS NOT WORKING.						
6.7(i) NO HANDSOAP IN BASEMENT BAR. NO HANDSOAP AT SINKS AT OUTSIDE BAR.						
6.7(j) NO PAPER TOWELS PROVIDED AT SINK IN BASEMENT. NO PAPER TOWELS PROVIDED AT SINK AT OUTSIDE BAR.						
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

Lisa Bruzzio
 REHS

William McTeigue
 Acknowledged Receipt : William McTeigue

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	p	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	p
<i>Fail Notes</i> 4.7(b) FOOD PREP/CONTACT SURFACES NOT BEING PROPERLY SANITIZED - SPRAY BOTTLE WITH CHLORINE BLEACH AND WATER MEASURED >200PPM.						

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	p
<i>Fail Notes</i> 3.5(f)2 CEASAR DRESSING/SAUCE WAS 52°F IN CONDIMENT AREA.						
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.


REHS


Acknowledged Receipt : William McTeigue

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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, 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.	p	..	p
<i>Fail Notes</i>	4.1(a) <i>TABLE BY OUTSIDE BAR IN SEVERE DISREPAIR. MILK CRATES BEING USED AS SHELVING AND FOR STORAGE OF FOOD AND FOOD CONTACT ITEMS. BOTH WALK IN BOXES SHOW BUILDUP O DUST/MOLD-LIKE SUBSTANCE ON WALLS AND CEILINGS. FLOORS IN BOTH WALK IN BOXERS ARE SEVERLY PITTED. 3 COMPARTMENT SINK FAUCETS CONTINUOUSLY DRIPPING.</i>			
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.	p	..	p
<i>Fail Notes</i>	4.8(k) <i>TEST STRIPS TO BE PROVIDED FOR TESTING QUAT AND CHLORINE SANITIZERS.</i>			
	4.8(l) <i>TOO MUCH BLEACH BEING USED IN SANITIZING SPRAY BOTTLE IN KITCHEN.</i>			
PHYSICAL FACILITIES		OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
<i>Fail Notes</i>	5.2(d) <i>NO AIR GAP AT 3 COMP SINK.</i>			
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.	p	..	p

Joab Buzza

W. McTeigue

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	NO PAPER TOWELS PROVIDED AT SINK IN BASEMENT. NO PAPER TOWELS PROVIDED AT SINK AT OUTSIDE BAR.
6.7(e)	HOT WATER SPIGOT NOT WORKING PROPERLY AT BAR SINK IN BASEMENT. FOOD HANDLERS AT THE BAR WERE NOT AWARE THAT THE HOT WATER IS NOT WORKING.
6.7(i)	NO HANDSOAP IN BASEMENT BAR. NO HANDSOAP AT SINKS AT OUTSIDE BAR.
14. Food contact surfaces properly cleaned and sanitized	
4.7(b)	FOOD PREP/CONTACT SURFACES NOT BEING PROPERLY SANITIZED - SPRAY BOTTLE WITH CHLORINE BLEACH AND WATER MEASURED >200PPM.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	CEASAR DRESSING/SAUCE WAS 52°F IN CONDIMENT AREA.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	TABLE BY OUTSIDE BAR IN SEVERE DISREPAIR. MILK CRATES BEING USED AS SHELVING AND FOR STORAGE OF FOOD AND FOOD CONTACT ITEMS. BOTH WALK IN BOXES SHOW BUILDUP OF DUST/MOLD-LIKE SUBSTANCE ON WALLS AND CEILINGS. FLOORS IN BOTH WALK IN BOXERS ARE SEVERELY PITTED. 3 COMPARTMENT SINK FAUCETS CONTINUOUSLY DRIPPING.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	TOO MUCH BLEACH BEING USED IN SANITIZING SPRAY BOTTLE IN KITCHEN.
4.8(k)	TEST STRIPS TO BE PROVIDED FOR TESTING QUAT AND CHLORINE SANITIZERS.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(d)	NO AIR GAP AT 3 COMP SINK.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	ALL FLOORS, WALLS AND CEILINGS THROUGHOUT ARE NOT MAINTAINED IN GOOD REPAIR. NOTE; MAJOR REPAIRS HAVE BEEN MADE ON CEILING IN KITCHEN AREA.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(a)	BOTH DUMPSTERS UNCOVERED.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.7(m)	SOME HANDWASH STATIONS NOT PROVIDED WITH HANDWASH SIGNS. HANDWASHING PLACARDS IN BOTH ENGLISH AND SPANISH GIVEN TODAY. SATISFACTORY PLACARD WAS NOT POSTED IN CONSPICUOUS LOCATION BY MAIN ENTRANCE.

Joaquin

REHS

William McTeigue

Acknowledged Receipt : William McTeigue

Page 31 of 112

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

TODAY'S SPOT CHECK INSPECTION WAS THE RESULT OF A COMPLAINT BY A LAMBERTVILLE STATION CUSTOMER. THIS WAS THEIR COMPLAINT AFTER THEY HAD LUNCH ON WED. 4/25/18:

" THERE WAS NO PRETENSE OF SAFE FOOD HANDLING WHILE ASSEMBLING DRINKS AND COCKTAILS. I WATCHED THE BAR TENDER PUT HIS HAND INTO LARGE CONTAINERS OF OLIVES TO SCOOP THEM OUT WITH BARE UNWASHED HANDS, AND WATCHED WAIT STAFF ASSEMBLING CUT FRUIT/LEMONS ONTO SKEWERS WITH CUT FRUIT PICKED OUT OF PLASTIC BINS AT THE BAR WITH BARE UNWASHED HANDS."

DISCUSSED THIS COMPLAINT IN DETAIL TODAY AS COMPLAINT IS VALID. NO HANDSOAP OR PAPER TOWELS WERE PROVIDED AT BOTH BAR SINKS. NO HOT WATER IS PROVIDED AT HANDSINK IN BASEMENT.



REHS



Acknowledged Receipt : William McTeigue

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RISK-BASED INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** hc000017
Business: BUZZETTA'S FESTIVAL FOODS
 1130 EDINBURG WINDSOR RD.

Inspection: HO000004
Risk Type: 2
Phone: 609-915-8739
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

HIGHTSTOWN, NJ 08520

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-053</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	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

on file

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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.

" " "

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).

" " "

on file

RISK-BASED INSPECTION REPORT

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.

on file

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

on file

RISK-BASED INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** 719
Business: DiNAPOLIS
 15 KLINES COURT
 LAMBERTVILLE, NJ 08530

Inspection: HO000005
Risk Type: 2
Phone: 609-401-6800
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Sewer _____			
Reference # <u>F-17-053</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "

RISK-BASED INSPECTION REPORT

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: 4/28/2018 **Business ID:** HB000180
Business: AMA GELATO
 236 SOUTH BRANCH RD
 FLAGTOWN, NJ 08821

Inspection: HO000006
Risk Type: 2
Phone: 908 872 7362
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-08-008</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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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.

" " "

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).

" " "

RISK-BASED INSPECTION REPORT

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: 4/28/2018 **Business ID:** HG000007
Business: PAPA'S KETTLE KORN
 SHAD FESTIVAL
 FOOD COURT/ NORTH UNION
 LAMBERTVILLE, NJ 08530

Inspection: HO000007
Risk Type: 1
Phone: 6093066514
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Transient PNCW</u>	Lab _____
Reference # <u>F-17-053</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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "

RISK-BASED INSPECTION REPORT

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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: MARHABA
 77 South Union St.
 Lambertville, NJ 08530

Business ID: 468

Inspection: HB000023
Risk Type: 2
Phone: 609 397 7777
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Marhaba</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-24</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** 103
Business: FIRST PRESBYTERIAN CHURCH
 31 N UNION STREET

LAMBERTVILLE, NJ 08530

Inspection: HB000024
Risk Type: 2
Phone: 609-397-0650
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>First Presbyterian Church - Hot Dog</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Festival '18/ Lambertville</u>	Food Permitt #: <u>T-12</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

on File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** hc000018
Business: EAST END FOODIES
 SHAD FEST
 FOOD COURT/NORTH UNION ST
 LAMBERTVILLE, NJ 08530

Inspection: HB000025
Risk Type: 1
Phone: 917-992-7560
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>East End Foodies/ Seven BARrels</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: CANNOLI QUEEN
 C/O Kim's
 1223 Butlker St
 Easton, PA 18042

Business ID: hb000111

Inspection: HB000026
Risk Type: 2
Phone: 347 692 5770
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Cannoli Queen</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Milford</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-18</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** HG000002
Business: PASSANANTE'S HOME FOOD SERVICES
 SOLBERG AIRPORT
 39 THOR SOLBERG RD.
 WHITE HOUSE STATION, NJ 08889

Inspection: HB000027
Risk Type: 2
Phone: 800-772-7786
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Passanante's Home Food Service</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18 / Lambertville</u>	Food Permitt #: <u>T-</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** hc000089
Business: MADDALENA'S CHEESECAKE CO. - MOBILE
 415 RT. 31n
 RINGOES, NJ 08551

Inspection: HB000028
Risk Type: 2
Phone: 609 466 7510
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: Maddalena's Cheesecake Co.	Date: 04/28/18	Time: _____	
Owner: _____	Township: Milford	Phone #: _____	
Event/Location: Shad FEst '18/ Lambertville	Food Permitt #: t-07		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: NOMAD PIZZA
 10 E. BROAD ST

Business ID: HB000033

HOPEWELL , NJ 08525

Inspection: HB000029
Risk Type: 2
Phone: 609 865 7337
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Nomad Pizza</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-18</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On file

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On file

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On file

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** 99
Business: BELL'S UNION STREET BAR AND RESTAURANT
 183 NORTH UNION STREET

LAMBERTVILLE, NJ 08530

Inspection: HB000030
Risk Type: 3
Phone: 609-397-2226
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Bell's Union Street Bar and Grill</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-21</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

Onfile

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: MOM'S FOOD
 SHAD FEST
 FOOD COURT/NORTH UNION
 LAMBERTVILLE, NJ 08530

Business ID: hc000016

Inspection: HB000031
Risk Type: 2
Phone: 609 306 6514
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: Mom's Food Concessions	Date: 04/28/18	Time: _____	
Owner: _____	Township: Readington Twp	Phone #: _____	
Event/Location: Shad Fest '18 / Lambertville	Food Permitt #: T-08		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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	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.]	p
15. All potentially hazardous foods kept under 41°F or over 135°F. <i>Fail Notes 8:24-3.5(f-1) Black beans in crockpot not rapidly reheated.</i>	..	p	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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.

.. p p ..

Fail Notes | 8:24-3.4(g-3)

18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
15. All potentially hazardous foods kept under 41°F or over 135°F. 8:24-3.5(f-1)	Black beans in crockpot not rapidly reheated.
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public. 8:24-3.4(g-3)	

on file

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Beans were removed and rapidly reheated then returned to the crock pot.

on file

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** 110
Business: LAMBERTVILLE STATION
 11 BRIDGE STREET

LAMBERTVILLE, NJ 08530

Inspection: HB000032
Risk Type: 3
Phone: 609-397-8300
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Lambertville Station/ Shad Sandwiches</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>t-13</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

Chris Beall

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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Chris Beall

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** hc000019
Business: SAUSAGE KINGS
 SHAD FEST
 FOOD COURT/NORTH UNION ST
 LAMBERTVILLE, NJ 08530

Inspection: HC001150
Risk Type: 2
Phone: 609 306 6514
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Sausage Kings</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T16-2018</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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
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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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

An File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** hc000017
Business: BUZZETTA'S FESTIVAL FOODS
 1130 EDINBURG WINDSOR RD.

Inspection: HC001151
Risk Type: 2
Phone: 609-915-8739
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

HIGHTSTOWN, NJ 08520

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Buzzetta's Festival Foods</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: DiNAPOLIS
 15 KLINES COURT

Business ID: 719

Inspection: HC001152
Risk Type: 2
Phone: 609-401-6800
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

LAMBERTVILLE, NJ 08530

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>DiNaplois</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-17</u>		

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.]	p
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

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TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

An File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: AMA GELATO
 236 SOUTH BRANCH RD
 FLAGTOWN, NJ 08821

Business ID: HB000180

Inspection: HC001153
Risk Type: 2
Phone: 908 872 7362
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>AMA Gelato</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Fest '18/ Lambertville</u>	Food Permitt #: <u>T-22</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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
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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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

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On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** HG000007
Business: PAPA'S KETTLE KORN
 SHAD FESTIVAL
 FOOD COURT/ NORTH UNION
 LAMBERTVILLE, NJ 08530

Inspection: HC001154
Risk Type: 1
Phone: 6093066514
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Papa's Kettle Korn</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Festy '18/ Lambertville</u>	Food Permitt #: <u>T-</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018 **Business ID:** HC000184
Business: FRANKS ITALIAN ICE
 SHAD FESTIVAL

Inspection: HC001155
Risk Type: 1
Phone: 609 658 1698
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

LAMBERTVILLE, NJ 08530

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>FRANKS ITALIAN ICE</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>SHAD FEST '18/ LAMBERTVILLE</u>	Food Permitt #: <u>T-</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.

On File

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/28/2018
Business: FRESH FRUIT CUP
 305 GREENE RD.

Business ID: HG000022

Inspection: HO000012
Risk Type: 2
Phone: 610-889-9059
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

BERWYN, PA 19312

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Fresh Fruit Cup</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Festival</u>	Food Permitt #: <u>F-17-053</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.]	p
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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

Insp Date: 4/28/2018 **Business ID:** 335
Business: OTA-YA RESTAURANT
 21 FERRY ST.

LAMBERTVILLE, NJ 08530

Inspection: HO000013
Risk Type: 4
Phone: 609-397-9228
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Ota - Ya Restaurant</u>	Date: <u>04/28/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>Shad Festival</u>	Food Permitt #: <u>F-17-053</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
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.
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.]	p
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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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.

RISK-BASED INSPECTION REPORT

Insp Date: 4/30/2018 **Business ID:** hc000019
Business: SAUSAGE KINGS
 SHAD FEST
 FOOD COURT/NORTH UNION ST
 LAMBERTVILLE, NJ 08530

Inspection: HO000003
Risk Type: 2
Phone: 609 306 6514
REHS: B-1740 James Schmidt
Reason: Temp Event 1-3 Day
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-053</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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

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 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).

" " "

RISK-BASED INSPECTION REPORT

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: 5/7/2018 **Business ID:** HC000183
Business: IT'S NUTTS ON THE CANAL
 2 N CANAL ST
 LAMBERTVILLE, NJ 08530

Inspection: HC001149
Risk Type: 2
Phone: 609 460 4980
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Alex Carbonell</u>	Type <u>ServSafe</u> Exp Date <u>04/11/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1035/25</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

Daniel Wyckoff
 REHS


 Acknowledged Receipt : Alex Carbonell

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN	OUT	N.O.	N/A	COS	REPEAT
	p

14. Food contact surfaces properly cleaned and sanitized

PHFs TIME/TEMPERATURE CONTROLS

IN	OUT	N.O.	N/A	COS	REPEAT
		p

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.

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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
-----	-----	--------

25. Hot and cold water water available; adequate pressure.

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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.

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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

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Daniel W. Kraft

REHS

Alex Carbonell

Acknowledged Receipt : Alex Carbonell

RISK-BASED INSPECTION REPORT

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.	p

Daniel W. Kraft
REHS


Acknowledged Receipt : Alex Carbonell

RISK-BASED INSPECTION REPORT

Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Alex Carbonell

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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

After having received the TCO/CO issued by the City of Lambertville and a final approval from all municipal officials, this establishment may open and begin to prepare and sell food to the public.

Fire Inspection - 4/30/18

Footnote 2

Notes:

A valid food handlers permit issued by the City of Lambertville is required to be obtained before opening. This license must be displayed in plain view.

A choking prevention poster is required to be displayed in a conspicuous location.



REHS



Acknowledged Receipt : Alex Carbonell

Page 112 of 112