



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

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RISK-BASED INSPECTION REPORT

Insp Date: 8/9/2018

Business ID: 685

Inspection: HE000429

Business: OWOWCOW
237 N UNION ST.

Risk Type: 2

Phone: 609 397 2234

REHS: B-101494 Lisa Bruzzio

Reason: Reinspection after CS

Results: Satisfactory

LAMBERTVILLE, NJ 08530

Establishment Information

Municipality Lambertville Risk Type on File 2 Risk Type Observed 2
 FMC _____ Name _____ Type _____ Exp Date _____
 Sewage System Public Water System Public Lab _____
 Sewer _____
 Reference # F-17-1005/17 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).
 INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;
 COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL

	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	p
3. Ill or injured foodworkers restricted or excluded as required.	p

PREVENTING CONTAMINATION FROM HANDS

	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

FOOD SOURCE

	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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- | | | | | | | |
|---|----|----|----|----|----|----|
| 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | .. | .. | .. | p | .. | .. |
| 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F) | .. | .. | p | .. | .. | .. |

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

- | | | | | | | |
|--|----|----|----|----|----|----|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | .. | .. | .. | p | .. | .. |
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized | p | .. | .. | .. | .. | .. |

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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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 | .. | .. |
| 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
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- | | | | |
|---|----|----|----|
| 25. Hot and cold water water available; adequate pressure. | .. | .. | .. |
| 26. Food properly labeled; original container | .. | .. | .. |
| 27. Food protected from potential contamination during preparation, storage, display. | .. | .. | .. |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 30. Wiping cloths properly used and stored. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
31.	Toxic substances properly identified, stored and used.
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p
Fail Notes	<p>6.2(n)1, 2 Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <p>i. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p>ii. Closed, tight-fitting windows; and</p> <p>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</p> <p>[MAIN DOOR IS NOT TIGHT FITTING - CAN SEE LIGHT]</p>			
33.	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36.	Frozen foods maintained completely frozen.
37.	Frozen foods properly thawed.
38.	Plant food for hot holding properly cooked to at least 135°F.
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

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

PHYSICAL FACILITIES		OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47.	Sewage and waste water properly disposed.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
Fail Notes	<p>4.2(k) Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.</p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p>[FLOOR AROUND TOILET IN BATH ROOM AND BENEATH REAR KITCHEN SINK - YOU CAN NO LONGER TELL IF THEY ARE CLEAN OR DIRTY. KITCHEN FLOOR BENEATH SINK IS ALSO PITTED.]</p>			
			p
Fail Notes	6.3(a)	<p><i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p>[LIGHT FIXTURE OUT ABOVE MOP SINK IN REAR KITCHEN.]</p>			
			
			
			

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 8/22/2018 **Business ID:** 114
Business: NICOLA'S PIZZA
 8 S.FRANKLIN STREET
 LAMBERTVILLE, NJ 08530

Inspection: HB000071
Risk Type: 3
Phone: 609-397-0212
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 4+
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Nicola's Pizza</u>	Date: <u>08/22/18</u>	Time: _____	
Owner: _____	Township: <u>Lambertville</u>	Phone #: _____	
Event/Location: <u>4-H Fair/ South County Park</u>	Food Permitt #: <u>18-37</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
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

RISK-BASED INSPECTION REPORT

Insp Date: 8/27/2018 **Business ID:** he000013
Business: LAMBERTVILLE CITY MARKET
 74 NORTH MAIN ST.

Inspection: HG000571
Risk Type: 3
Phone: (609)397-2929
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

LAMBERTVILLE, NJ 08530

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>DONNA DILLON</u>	Type <u>ServSafe</u> Exp Date <u>04/03/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1081/1</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS
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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
<i>Fail Notes</i> 6.7(e) <i>A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.</i> <i>[BATHROOM SINK HOT WATER TEMPERATURE WAS 130°F]</i>						
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

Fail Notes	2.4(a)2	<p><i>Eating, drinking, using tobacco-A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.</i> <i>[UNCOVERED COFFEE CUP OBSERVED ON FOOD PREP TABLE IN KITCHEN. COS]</i></p>
	3.1	<p><i>Food shall be safe and unadulterated.</i> <i>[BFREAD IN CUSTOMER AREA - TOPS ARE NOT PROTECTED FROM CUSTOMER HANDLING, SNEEZES, ETC.]</i></p>
	3.3(j)	<p><i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.</i> <i>[CAR KEYS OBSERVED ON FOOD PREP TABLE IN KITCHEN.]</i></p>

14. Food contact surfaces properly cleaned and sanitized

Fail Notes	4.7(a)	<p><i>Equipment food-contact surfaces and utensils shall be sanitized.</i> <i>[DISHWASHER IS NOT SANITIZING KITCHENWARE. SANITIZER UNDETECTABLE.]</i></p>
	4.7(b)	<p><i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> <i>[DISHWASHER IS NOT SANITIZING KITCHENWARE. SANITIZER IS UNDETECTABLE.]</i></p>
	4.7(c)	<p><i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <ol style="list-style-type: none"> <i>1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i> <i>2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i> <i>3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i> <ol style="list-style-type: none"> <i>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i> <i>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i> <i>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i> <i>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</i> <p><i>[DISHWASHER SANITIZER IS NOT DETECTABLE. SANITIZER IN WHITE BUCKET - IN KITCHEN WAS 200PPM.]</i></p>

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes 4.8(j) *A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:*

1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

Min. Concentration mg/L	Minimum Temperature	
	pH 10 or less	pH 8 or less
25	120°F	120°F
50	100°F	75°F
100	55°F	55°F

2. An iodine solution shall have a:

- i. Minimum temperature of 75°F;*
- ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and*
- iii. Concentration between 12.5 mg/L and 25 mg/L;*

3. A quaternary ammonium compound solution shall:

- i. Have a minimum temperature of 75°F;*
- ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and*
- iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;*

4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or

5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.
[DISHWASHER SANITIZER UNDETECTABLE.]

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

Fail Notes 3.5(f)2 *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.*
[TUNA TEMPERATURE IN FRONT CASE WAS 44-45°F.
CHICKEN COLD CUT (UNCUT) IN SAME CASE WAS 50°F.
(CASE TEMPERATURE WAS 44°F)]

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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.	p
<i>Fail Notes</i> 2.4(a)2 <i>A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.</i> <i>[EMPLOYEE'S COFFE CUP LOCATED ON FOOD PREP COUNTER - WITHOUT A LID IN REAR KITCHEN.]</i>			
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.	p
<i>Fail Notes</i> 6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i> <i>1. Routinely inspecting incoming shipments of food and supplies;</i> <i>2. Routinely inspecting the premises for evidence of pests;</i> <i>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> <i>4. Eliminating harborage conditions.</i> <i>[BOTH LIVE AND DEAD COCKROACHES OBSERVED IN REAR KITCHEN AREA.]</i>			

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <p style="margin-left: 20px;">i. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p style="margin-left: 20px;">ii. Closed, tight-fitting windows; and</p> <p style="margin-left: 20px;">iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</p> <p style="margin-left: 20px;">[FRONT AND REAR DOORS ARE NOT TIGHT FITTING (CAN SEE LIGHT).]</p>
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated.

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<i>Fail Notes</i>	<p>4.2(c)1 Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3. [BOTH THE WALK IN BOX EXTERIOR THERMOMETER AND INTERIOR THERMOMETER WERE NOT ACCURATE. ACTUAL TEMPERATURE IS 44°F (SHOULD BE 41°F OR BELOW). SOME THERMOMETERS MISSING IN REFRIGERATED UNITS.]</p> <p>4.2(c)3 Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. [BOTH THE WALK IN BOX EXTERIOR THERMOMETER AND INTERIOR THERMOMETER WERE NOT ACCURATE. ACTUAL TEMPERATURE IS 44°F (SHOULD BE 41°F OR BELOW)]</p>
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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>	<p>4.1(a) Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. [NEW BARRIER IN REAR KITCHEN - RAW WOOD OBSERVED. BATHROOM STORAGE ROOM DIVIDER IS A BLACK CURTAIN WHICH IS NOT LIGHT COLORED, NON ABSORBENT AND EASY TO CLEAN. SHELVING IN KITCHEN BY DRAIN IS NOT CONDUSIVE TO EASY CLEANING OF FLOOR AND WALL BELOW. SOME EQUIPMENT THROUGHOUT UNCLEAN.]</p>
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41. Equipment temperature measuring devices provided (refrigeration units, etc).

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<i>Fail Notes</i>	<p>4.2(c)5 Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. [SOME THERMOMETERS MISSING]</p>
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RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
<i>Fail Notes</i>	4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [WALK IN REFRIGERATOR THERMOMETER INACCURATE.]</i>			
	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	..	p
<i>Fail Notes</i>	4.6(c) <i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [HEAVY BUILDUP OF DUST, DIRT, FOOD RESIDUE OBSERVED IN "HARD TO REACH" AREAS THROUGHOUT THE ESTABLISHMENT. - ESPECIALLY ON AND AROUND GREASE TRAP AND DRAIN AREA.]</i>			
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [NO SANITIZING TEST STRIPS AVAILABLE.]</i>			
	4.8(l) <i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. [NO SANITIZER DETECTED IN DISHWASHER USING HEALTH DEPT. TEST STIPS]</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(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair. [BOTH GREASE TRAP AND INDIRECT WASTE LINE UNCLEAN AND IN DISREPAIR.]</i>			
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p	..	p
<i>Fail Notes</i>	6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>			
	6.6(h) <i>Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair. [FLOOR IN BATHROOM - FLOOR PAINT WORN AND CEMENT FLOOR IS CRACKED IN AREAS.]</i>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p	..	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 20px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 20px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 20px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 20px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 20px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[FLOORS AND FLOOR TILES THROUGHOUT IN DISREPAIR. WOOD PARTICLE BOARD FLOORING BEHIND COUNTER IS SEVERLY WORN. MANY HARD TO REACH AREAS ARE UNCLEAN.]</i></p>			
	<p>50. Adequate ventilation; lighting; designated areas used.</p>	p	..	p
Fail Notes	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p>1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></p> <p>2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p style="margin-left: 20px;"><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 20px;"><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p>3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i></p> <p><i>[PROTECTIVE SHIELDS MISSING ON SOME LIGHTS IN KITCHEN AND IN FREEZER IN CUSTOMER AREA.]</i></p> <p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p style="margin-left: 20px;"><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p style="margin-left: 20px;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 20px;"><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p><i>[SOME OVERHEAD LIGHTS OUT IN KITCHEN AREA.]</i></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>	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

- 8.12 *The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.*
- 8.13(a) *The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.*

[NOTE: CURRENT LICENSE IS EXPIRED.]

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SANITIZING MUST BE ADDRESSED ASAP/TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 8/27/2018 **Business ID:** hc000183
Business: IT'S NUTTS ON THE CANAL
 2 N CANAL ST

LAMBERTVILLE, NJ 08530

Inspection: HG000572
Risk Type: 2
Phone: 305-778-8553
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 2 Risk Type Observed 3
 FMC Yes Name JORGE CALLARDO Type ServSafe Exp Date 08/30/22
 Sewage System Public Water System Public Lab _____
 Reference # F-17-1035/25 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

<i>Fail Notes</i>	3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [3.3T FOOD IN BAIN MARIE WHICH FACES CUSTOMER - WHEN UNCOVERED (MOST OF THE TIME)... DOES NOT PROTECT FOOD FROM CUSTOMER CONTAMINATION (IE HANDLING, SNEEZES, ETC).]	
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14. Food contact surfaces properly cleaned and sanitized

.. p

<i>Fail Notes</i>	3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [DISHWASHER RINSE CYCLE ONLY REACHED 120°F (OWNER CALLED FOR SERVICE - THEY ARE COMING TOMORROW)]	
	4.6(d)5	Equipment food-contact surfaces and utensils shall be cleaned at any time during the operation when contamination may have occurred. [REFRIGERATOR UPSTAIRS HAS AN ACCUMULATION OF DIRTY WATER INSIDE (BOTTOM)]	
	4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized. [DISHWASHER IS NOT REACHING SATISFACTORY RINSE TEMPERATURE. STRAIGHT BLEACH BEING USED TO SANITIZE FOOD CONTACT/PREP SURFACES. DISCUSSED IN DETAIL TODAY. HELPED MEASURE CORRECT AMOUNT IN SPRAY BOTTLE (1/8 CAPFULL IN FULL SPRAY BOTTLE WAS 100PPM). HANDOUT GIVEN.]	
	4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [IMPROPERLY SANITIZING FOOD CONTACT/PREP SURFACES - TOO MUCH BLEACH. ALSO, DISHWASHER IS NOT REACHING PROPER SANITIZING TEMP. OF 180°F.]	

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

..

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

.. p

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

.. p

<i>Fail Notes</i>	3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [VARIOUS REFRIGERATORS WERE NOT HELD AT 41°F OR BELOW.]	
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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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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	p
<i>Fail Notes</i> 3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [VARIOUS SQUEEZE BOTTLES UNLABELED AS TO THEIR CONTENTS.]</i>			
27. Food protected from potential contamination during preparation, storage, display.	p
<i>Fail Notes</i> 3.3(c)1.viii <i>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</i> <i>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</i> <i>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</i> <i>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</i> <i>(4) Food being cooled; or</i> <i>(5) Shellstock.</i> <i>[BAIN MARIE IN CENTER KITCHEN - SALAD FIXINGS, UTENSILS, DRESSINGS, ETC. ARE NOT PROTECTED FROM CONTAMINATION BY CUSTOMER.]</i>			
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.	p
<i>Fail Notes</i> 7.1(b) <i>Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material. [SANITIZING SPRAY BOTTLE NOT LABELED ("SANITIZER").]</i>			
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	6.2(k)	<p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <i>[FLIES OBSERVED INSIDE RESTAURANT. REMEMBER, IF YOU WANT TO OPEN DOORS, A SCREEN MUST BE PROVIDED.]</i>
	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> i. <i>Filling or closing holes and other gaps along floors, walls and ceilings;</i> ii. <i>Closed, tight-fitting windows; and</i> iii. <i>Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i>

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

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated. p

<i>Fail Notes</i>	4.2(c)1	<p><i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i> <i>[SOME THERMOMETERS MISSING FROM REFRIGERATORS.]</i></p>
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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)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[RAW WOOD AND/OR CONCRETE OBSERVED IN KITCHEN (UPSTAIRS AND DOWNSTAIRS) AND IN STORAGE ROOM. ICE MACHINE IS BROKEN AND THERE IS AN ACCUMULATION OF WATER IN THE DISHWASHING AREA AS A RESULT.]</i></p>
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41. Equipment temperature measuring devices provided (refrigeration units, etc).

42. In-use utensils properly stored.

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	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) <i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [RAW WOOD AND/OR CONCRETE OBSERVED IN KITCHEN (UPSTAIRS AND DOWNSTAIRS) AND IN STORAGE ROOM AND SHOW SIGNS OF FOOD SPLASH & SPLATTER.]</i>			
	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.
<i>Fail Notes</i>	5.2(d) <i>An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch. [NO AIR GAP PROVIDED AT 3 COMPARTMENT SINK.]</i>			
	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) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF-CLOSING DEVICE MISSING ON DOOR IN BOTH BATHROOMS]</i>			
<i>Fail Notes</i>	6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material. [COVERS MISSING ON TRASH CANS IN BOTH BATHROOMS.]</i>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	6.1(a) <i>Indoor surface characteristics shall include the following:</i> <i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i> <i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> <i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i> <i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i> <i>2. In a temporary retail food establishment:</i> <i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i> <i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. [RAW WOOD AND CONCRETE SURFACES IN FOOD PREP/STORAGE AREAS NEED TO BE SEALED.]</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

Footnote 1

Notes:

REMEMBER TO WASH HANDS FREQUENTLY AND TO WASH HANDS BEFORE PUTTING ON GLOVES. WAITRESSES MUST ALSO WASH HANDS FREQUENTLY

Footnote 2

Notes:

NOTE: CHEFS STEM TYPE THERMOMETER WAS CALIBRATED AND ACCURATE TODAY.