



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: 1/10/2018	Business ID: HC000175	Inspection: HC001092
Business: BROADMOOR RESTAURANT		Risk Type: 3
8. N. UNION ST		Phone: 609 397 1400
LAMBERTVILLE, NJ 08530		REHS: B-2225 Daniel Wyckoff
		Reason: Pre-Opening
		Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 3 Risk Type Observed 3

FMC Yes Name Alex Cormoier Type ServSafe Exp Date 02/19/20

Sewage System Public Water System Public Lab _____

Reference # F-17-1039/5 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
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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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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
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16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
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20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p
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GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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25. Hot and cold water water available; adequate pressure.
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26. Food properly labeled; original container
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27. Food protected from potential contamination during preparation, storage, display.
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
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29. Raw fruits and vegetables washed prior to serving.
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30. Wiping cloths properly used and stored.
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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT		
31. Toxic substances properly identified, stored and used.		
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT		
34. Food temperature measuring devices provided and calibrated.		
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		
36. Frozen foods maintained completely frozen.		
37. Frozen foods properly thawed.		
38. Plant food for hot holding properly cooked to at least 135°F.		
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT		
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		
41. Equipment temperature measuring devices provided (refrigeration units, etc).		
42. In-use utensils properly stored.		
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		
44. Food and non-food contact surfaces properly constructed, cleanable, used.		
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		
PHYSICAL FACILITIES	OUT	COS	REPEAT		
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 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 on the drain of the food prep/ produce sink in the kitchen]</i> </td> </tr> </table>	<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 on the drain of the food prep/ produce sink in the kitchen]</i>			
<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 on the drain of the food prep/ produce sink in the kitchen]</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		

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.1(a) *Indoor surface characteristics shall include the following:*

1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

- i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;*
- ii. Closely woven and easily cleanable carpet for carpeted areas; and*
- 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.*

2. In a temporary retail food establishment:

- 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*
- ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.*

[Wooden Side Table used for bread and dips must be sealed so that it is non-absorbant.]

- | | | | |
|---|----|----|----|
| 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
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(d)	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.
Addl Notes: <i>[No air gap on the drain of the food prep/ produce sink in the kitchen]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and 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. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> 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 ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[Wooden Side Table used for bread adn dips must be sealed so that it is non-absorbant.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

The following final inspections were completed and passed:

Final Building: 12/18/17

Final Plumbing: 12/18/17

Final Fire: 12/28/17

Final Electrical: 12/18/17 & 12/21/17

CO - PENDING

The Final Inspection for the CO is scheduled for 01/10/18. **With the approval from all the Municipal Officials and with a Final CO, and a valid retail food license issued by the City of Lambertville, this establishment may begin to prepare food and open to the public for the sale of prepared foods.**

Footnote 2

Notes:

The sealed brick wall in the kitchen was approved. Food Preparation is not conducted near the wall, and it is not likely to be soiled by food products.

All other surfaces in the kitchen food preparation areas are smooth and easily cleanable.

Footnote 3

Notes:

A valid retail food license issued by the City of Lambertville must be obtained, prior to opening and displayed at a conspicuous location.

RISK-BASED INSPECTION REPORT

Insp Date: 1/18/2018 **Business ID:** HC000175
Business: BROADMOOR RESTAURANT
 8. N. UNION ST
 LAMBERTVILLE, NJ 08530

Inspection: HC001093
Risk Type: 3
Phone: 609 397 1400
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

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>Alex Cormier</u>	Type <u>ServSafe</u> Exp Date <u>02/19/20</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1039/5</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

..

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

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PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

The following final inspections were completed and passed:

Final Building: 12/18/17

Final Plumbing: 12/18/17

Final Fire: 12/28/17

Final Electrical: 12/18/17 & 12/21/17

Final CO: Inspection conducted on 1/17/18 CO Pending Health Inspection

With approval from all the Municipal Officials and with a Final CO and valid retail food license issued by the City of Lambertville, this establishment may begin to prepare food open to the public for the sale of prepared foods.

Footnote 2

Notes:

The sealed brick wall in the kitchen was approved. Food production is not conducted near the wall, and it is not likely to be soiled by food products./

All other surfaces in the kitchen food preparation areas are smooth and easily cleanable.

Footnote 3

Notes:

The Food Production sink is plumbed with the floor drain under the center steam/prep table ahead of the drain from the food production sink. This is an approved design for an indirect connection to the sewer.

Footnote 4

Notes:

The wood side table has been sealed with beeswax rendering it non-absorbant.

Footnote 5

Notes:

A valid retail food license issued by the city of Lambertville must be obtained, prior to opening and displayed at a conspicuous location.

RISK-BASED INSPECTION REPORT

Insp Date: 1/18/2018 **Business ID:** 110
Business: LAMBERTVILLE STATION
 11 BRIDGE STREET

 LAMBERTVILLE, NJ 08530

Inspection: HE000369
Risk Type: 3
Phone: 609-397-8300
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed _____	
FMC <u>Yes</u> Name <u>CHRISTOPHER BEALL</u>	Type <u>ServSafe</u>	Exp Date <u>06/14/21</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1043/7A</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.
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>[HOT WATER SPIGOT NOT WORKING PROPERLY AT BAR SINK IN BASEMENT.]</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

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
<i>Fail Notes</i>	4.7(b)	<i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [FOOD PREP/CONTACT SURFACES NOT BEING PROPERLY SANITIZED. SPRAY BOTTLE W/CHLORINE BLEACH & WATER TECHNIQUE REVIEWED AND MEASURED TODAY. REMEMBER CL MUST BE BETWEEN 50-200PPM.]</i>						

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
<i>Fail Notes</i>	3.5(f)2	<i>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. [***RMOULOUDE SAUCE WAS 59°F AND SOUR CREAM WAS 50°F IN OPEN CONDIMENT AREA FOR SALADS, ETC. **** SAME CONDIMENTS WERE UNCOVERED.]</i>						
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.	

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.	p
<i>Fail Notes</i> 4.2(c)1 <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. [MANY REFRIGERATED UNITS THROUGHOUT NOT PROVIDED WITH THERMOMETERS.]</i>			
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) <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. [MILK CRATES BEING USED AS SHELVING AND FOR STORAGE OF FOOD & FOOD CONTACT ITEMS. BOTH WALK IN BOXES SHOW BUILD UP OF DUST/MOLD-LIKE SUBSTANCE ON WALLS & CIELINGS. FLOORS IN BOTH WALK IN BOXES ARE SEVERLY PITTED. 3 COMPARTMENT SINK FAUCETS CONTINUOUSLY DRIPPING.]</i>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).	p
<i>Fail Notes</i> 4.2(c)5 <i>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. [MANY THERMOMETERS MISSING IN REFRIGERATED UNITS.]</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.
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. [TEST STRIPS NEEDED FOR BOTH STEREMINE (QUAT) AND CHLORINE BLEACH.]</i>			

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS	OUT COS REPEAT
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<i>Fail Notes</i>	4.8(l)	<i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. [TOO MUCH BLEACH BEING USED IN SPRAY BOTTLE OF SANITIZER FOR FOOD PREP SURFACES.]</i>
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PHYSICAL FACILITIES	OUT COS REPEAT
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46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. p

<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/BACKFLOW PREVENTER PROVIDED @ 3 COMPARTMENT SINK. NOTE: ANY MAJOR REPAIRS OR RENNOVATION MADE MUST INCLUDE THIS UPGRADE.]</i>
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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

<i>Fail Notes</i>	6.1(a)	<i>Indoor surface characteristics shall include the following:</i> <ol style="list-style-type: none"> 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> <ol style="list-style-type: none"> i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i> iii. <i>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> 2. <i>In a temporary retail food establishment:</i> <ol style="list-style-type: none"> 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> ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <p><i>[ALL FLOORS, WALLS AND CEILINGS (IN GEMERAL) THROUGHOUT ARE NOT MAINTAINED IN GOOD REPAIR.]</i></p>
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50. Adequate ventilation; lighting; designated areas used. p

51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. p

<i>Fail Notes</i>	5.5(e)	<i>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. [BOTH DUMPSTERS UNCOVERED. RECYCLE DUMPSTER IS NOT PROVIDED WITH TIGHT FITTING LIDS.]</i>
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. p

<i>Fail Notes</i>	8.12	<i>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. [SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i>
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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(e)	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.
Addl Notes: <i>[HOT WATER SPIGOT NOT WORKING PROPERLY AT BAR SINK IN BASEMENT.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[FOOD PREP/CONTACT SURFACES NOT BEING PROPERLY SANITIZED. SPRAY BOTTLE W/CHLORINE BLEACH & WATER TECHNIQUE REVIEWED AND MEASURED TODAY. REMEMBER CL MUST BE BETWEEN 50-200PPM.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
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.
Addl Notes: <i>[***RMOULOUDE SAUCE WAS 59°F AND SOUR CREAM WAS 50°F IN OPEN CONDIMENT AREA FOR SALADS, ETC. **** SAME CONDIMENTS WERE UNCOVERED.]</i>	
34. Food temperature measuring devices provided and calibrated.	
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.
Addl Notes: <i>[MANY REFRIGERATED UNITS THROUGHOUT NOT PROVIDED WITH THERMOMETERS.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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.
Addl Notes: <i>[MILK CRATES BEING USED AS SHELVING AND FOR STORAGE OF FOOD & FOOD CONTACT ITEMS. BOTH WALK IN BOXES SHOW BUILD UP OF DUST/MOLD-LIKE SUBSTANCE ON WALLS & CIELINGS. FLOORS IN BOTH WALK IN BOXES ARE SEVERLY PITTED. 3 COMPARTMENT SINK FAUCETS CONTINUOUSLY DRIPPING.]</i>	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
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.
Addl Notes: <i>[MANY THERMOMETERS MISSING IN REFRIGERATED UNITS.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Addl Notes: <i>[TOO MUCH BLEACH BEING USED IN SPRAY BOTTLE OF SANITIZER FOR FOOD PREP SURFACES.]</i>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[TEST STRIPS NEEDED FOR BOTH STEREMINE (QUAT) AND CHLORINE BLEACH.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(d)	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.
Addl Notes: <i>[NO AIR GAP/BACKFLOW PREVENTER PROVIDED @ 3 COMPARTMENT SINK. NOTE: ANY MAJOR REPAIRS OR RENNOVATION MADE MUST INCLUDE THIS UPGRADE.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and 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. 2. In a temporary retail food establishment: 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 ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[ALL FLOORS, WALLS AND CEILINGS (IN GEMERAL) THROUGHOUT ARE NOT MAINTAINED IN GOOD REPAIR.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
Addl Notes:	<i>[BOTH DUMPSTERS UNCOVERED. RECYCLE DUMPSTER IS NOT PROVIDED WITH TIGHT FITTING LIDS.]</i>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
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.
Addl Notes:	<i>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

BRYAN KAMICH ALSO SERVSAFE CERTIFIED - EXP. 6/14/21

Footnote 2

Notes:

CHEF'S STEM TYPE THERMOMETER SATISFACTORILY CALIBRATED TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 1/18/2018 **Business ID:** 223
Business: INN AT LAMBERTVILLE STATION/RIVERSIDE BALL ROOM
 11 BRIDGE ST.
 LAMBERTVILLE, NJ 08530

Inspection: HE000370
Risk Type: 2
Phone: 609 397 4400
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u>	Name <u>CHRISTOPHER BEALL</u>	Type <u>ServSafe</u>	Exp Date <u>06/14/21</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1043/7B</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

Fail Notes

6.7(i) *Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP IN BANQUET KITCHEN HANDWASH SINK OR BALLROOM BAR AREA]*

6.7(j) *Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:*

1. *Individual, disposable towels;*
2. *A continuous towel system that supplies the user with a clean towel; or*
3. *A heated-air hand-drying device.*

[NO PAPER TOWELS AT BVALLROOM AREA.]

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p

RISK-BASED INSPECTION REPORT

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

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

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

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 available; adequate pressure. | .. | .. | .. |
| 26. Food properly labeled; original container | .. | .. | .. |
| 27. Food protected from potential contamination during preparation, storage, display. | .. | .. | .. |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 30. Wiping cloths properly used and stored. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	p
<i>Fail Notes</i>	<p>4.2(c)1 <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></p> <p><i>[THERMOMETERS NEEDED FOR MANY REFRIGERATED UNITS.]</i></p>			
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
	36. Frozen foods maintained completely frozen.
	37. Frozen foods properly thawed.
	38. Plant food for hot holding properly cooked to at least 135°F.
	39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
<i>Fail Notes</i>	<p>4.1(a) <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></p> <p><i>[BOTH WICKER BASKETS AND MILK CRATES BEING RE-USED TO STORE FOOD AND FOOD CONTACT ITEMS. WOOD TABLE TO BE PAINTED OR SEALED. INTERIOR BAR SURFACE RAW PARTICLE BOARD IN RIVERS EDGE BAR. ICE MACHINES (2 LARGE) EXTERIOR SURFACES IN NEED OF CLEANING.]</i></p>			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).
	42. In-use utensils properly stored.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

Fail Notes

- 3.3(k) *During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:*
1. *In the food with their handles above the top of the food and the container, except as specified in (k)2 below;*
 2. *In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;*
 3. *On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;*
 4. *In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;*
 5. *In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or*
 6. *In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.*
[SCOOPERS FOR ICE IN ICE ROOM STORED ON UNCLEAN SURFACE. ONE SCOOPER IN DISREPAIR.]

- | | | | |
|--|----|----|----|
| 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) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.*
[NO TEST STRIPS FOR 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. | p | .. | .. |

Fail Notes

- 6.1(a) *Indoor surface characteristics shall include the following:*
1. *Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:*
 - i. *Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;*
 - ii. *Closely woven and easily cleanable carpet for carpeted areas; and*
 - 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.*
 2. *In a temporary retail food establishment:*
 - 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*
 - ii. *Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.*
- [WALL ABOVE COFFEE CUPS UNFINISHED & IN DISREPAIR. LIGHT SWITCH UNCLEAN BY ENTRANCE DOOR. FLOOR PAINT EXTREMELY WORN.]*

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
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OUT COS REPEAT

50. Adequate ventilation; lighting; designated areas used.

p " "

Fail Notes

- 6.2(i) *Requirements for protective shielding to light bulbs shall include the following:*
1. *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.*
 2. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:*
 - i. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 - ii. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*
 3. *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.*
[LIGHTING OVER ICE MACHINES UNSHIELDED.]
- 6.3(a) *Lighting intensity shall be:*
1. *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;*
 2. *At least 220 lux (20 foot candles):*
 - 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;*
 - ii. *Inside equipment such as reach-in and under-counter refrigerators; and*
 - 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*
 3. *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.*
[2 FLOURECENT OVERHEAR BULBS OUT.]

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 " "

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.*
[SATISFACTORY PLACARD AND LICENSE NOT AVAILABLE OR POSTED.]

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)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device.
Addl Notes: <i>[NO PAPER TOWELS AT BVALLROOM AREA.]</i>	
6.7(i) Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.	
Addl Notes: <i>[NO HANDSOAP IN BANQUET KITCHEN HANDWASH SINK OR BALLROOM BAR AREA]</i>	
34. Food temperature measuring devices provided and calibrated.	
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.
Addl Notes: <i>[THERMOMETERS NEEDED FOR MANY REFRIGERATED UNITS.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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.
Addl Notes: <i>[BOTH WICKER BASKETS AND MILK CRATES BEING RE-USED TO STORE FOOD AND FOOD CONTACT ITEMS. WOOD TABLE TO BE PAINTED OR SEALED. INTERIOR BAR SURFACE RAW PARTICLE BOARD IN RIVERS EDGE BAR. ICE MACHINES (2 LARGE) EXTERIOR SURFACES IN NEED OF CLEANING.]</i>	
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
Addl Notes: <i>[SCOOPERS FOR ICE IN ICE ROOM STORED ON UNCLEAN SURFACE. ONE SCOOPER IN DISREPAIR.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO TEST STRIPS FOR SANITIZER.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and 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. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> 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 ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
Addl Notes:	<i>[WALL ABOVE COFFEE CUPS UNFINISHED & IN DISREPAIR. LIGHT SWITCH UNCLEAN BY ENTRANCE DOOR. FLOOR PAINT EXTREMELY WORN.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. 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; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> 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; ii. Inside equipment such as reach-in and under-counter refrigerators; and 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 3. 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.
Addl Notes:	<i>[2 FLOURECENT OVERHEAR BULBS OUT.]</i>
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. 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. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. 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.
Addl Notes:	<i>[LIGHTING OVER ICE MACHINES UNSHIELDED.]</i>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
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.
Addl Notes:	<i>[SATISFACTORY PLACARD AND LICENSE NOT AVAILABLE OR POSTED.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 1/25/2018 **Business ID:** 335
Business: OTA-YA RESTAURANT
 21 FERRY ST.

LAMBERTVILLE, NJ 08530

Inspection: HE000379
Risk Type: 4
Phone: 609-397-9228
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>4</u> Risk Type Observed <u>4</u>
FMC <u>Yes</u> Name <u>JEFF WONG</u>	Type <u>ServSafe</u> Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1044/8</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p	p	p
<i>Fail Notes</i> 6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use.</i> <i>[HAND SINK IN KITCHEN WAS OBSTRUCTED. HANDSINK WAS ALSO USED TO STORE TRAYS. NOTE: THIS IS A REPEAT VIOLATION.]</i>						
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

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
<i>Fail Notes</i>	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH BLEACH BEING USED AT 3 COMPARTMENT SINK. NOTE: REVIEWED IN DEATAIL. 3 CAPFULS OF BLEACH YIELDED 100PPM TODAY.]</i>						

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.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>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.</i></p> <p><i>[MANY UNCOVERED WHITE BUCKETS OF GREASE STORED OUTSIDE BY GREASE BARRELL.]</i></p>
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

OUT COS REPEAT

40. Materials, construction, repair, design, capacity, location, installation, maintenance. p

<i>Fail Notes</i>	<p>4.1(a) <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></p> <p><i>[WALLS AND FLOORS THROUGHOUT IN NEED OF THROUGH CLEANING. ESPECIALLY IN HARD TO REACH AREAS BEHIND AND BENEATH EQUIPMENT AND SHELVING.]</i></p> <p>4.2(b) <i>Multiuse food-contact surfaces shall be:</i></p> <p style="margin-left: 20px;"><i>1. Smooth;</i></p> <p style="margin-left: 20px;"><i>2. Free of breaks, open seams, cracks, chips, pits, and similar imperfections;</i></p> <p style="margin-left: 20px;"><i>3. Free of sharp internal angles, corners, and crevices;</i></p> <p style="margin-left: 20px;"><i>4. Finished to have smooth welds and joints; and</i></p> <p style="margin-left: 20px;"><i>5. Accessible for cleaning and inspection by one of the following methods:</i></p> <p style="margin-left: 40px;"><i>i. Without being disassembled;</i></p> <p style="margin-left: 40px;"><i>ii. By disassembling without the use of tools; or</i></p> <p style="margin-left: 40px;"><i>iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.</i></p> <p><i>[UNCLEAN MILK CRATES USED THROUGHOUT FOR THE STORAGE OF FOOD.]</i></p>
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RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS			OUT	COS	REPEAT
<i>Fail Notes</i>	4.2(h)	<i>Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. [SOME RAW WOOD SHELVING OBSERVED IN KITCHEN AREA.]</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.	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 EMPLOYEE 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. [WALL PAPER AND FLOOR MOLDING UNCLEAN AND IN DISREPAIR IN EMPLOYEE BATHROOM.]</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. [TRASH CAN IN EMPLOYEE BATHROOM LACKS A COVER/LID.]</i>			
		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
<i>Fail Notes</i>	5.5(o)	<i>A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean. [MANY, MANY WHITE BUCKETS HAPHAZARDLY STORED OUTSIDE IN REAR OF BULDING.]</i>			
		52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
Addl Notes:	<i>[HAND SINK IN KITCHEN WAS OBSTRUCTED. HANDSINK WAS ALSO USED TO STORE TRAYS. NOTE: THIS IS A REPEAT VIOLATION.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[NOT ENOUGH BLEACH BEING USED AT 3 COMPARTMENT SINK. NOTE: REVIEWED IN DEATAIL. 3 CAPFULS OF BLEACH YIELDED 100PPM TODAY.]</i>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and 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.
Addl Notes:	<i>[MANY UNCOVERED WHITE BUCKETS OF GREASE STORED OUTSIDE BY GREASE BARRELL.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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.
Addl Notes:	<i>[WALLS AND FLOORS THROUGHOUT IN NEED OF THROUGH CLEANING. ESPECIALLY IN HARD TO REACH AREAS BEHIND AND BENEATH EQUIPMENT AND SHELIVING.]</i>
4.2(b)	Multiuse food-contact surfaces shall be: <ul style="list-style-type: none"> 1.Smooth; 2.Free of breaks, open seams, cracks, chips, pits, and similar imperfections; 3.Free of sharp internal angles, corners, and crevices; 4.Finished to have smooth welds and joints; and 5.Accessible for cleaning and inspection by one of the following methods: <ul style="list-style-type: none"> i. Without being disassembled; ii. By disassembling without the use of tools; or iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.
Addl Notes:	<i>[UNCLEAN MILK CRATES USED THROUGHOUT FOR THE STORAGE OF FOOD.]</i>
4.2(h)	Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
Addl Notes:	<i>[SOME RAW WOOD SHELIVING OBSERVED IN KITCHEN AREA.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	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.
Addl Notes:	<i>[WALL PAPER AND FLOOR MOLDING UNCLEAN AND IN DISREPAIR IN EMPLOYEE BATHROOM.]</i>
6.6(f)	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.
Addl Notes:	<i>[SELF CLOSING DEVICE MISSING ON EMPLOYEE BATHROOM DOOR.]</i>
6.6(k)	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.
Addl Notes:	<i>[TRASH CAN IN EMPLOYEE BATHROOM LACKS A COVER/LID.]</i>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(o)	A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.
Addl Notes:	<i>[MANY, MANY WHITE BUCKETS HAPHAZARDLY STORED OUTSIDE IN REAR OF BULDING.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALTHOUGH JEFF WONG'S SERVSAFE IS CURRENT - CERTIFICATE WAS NOT AVAILABLE. WILL SEND TO HEALTH DEPARTMENT BY E-MAIL ASAP.

Footnote 2

Notes:

CERTIFICATE TO BE SENT.

Footnote 3

Notes:

CHEF MEASURED PH OF RICE TODAY. RICE WAS 3.85 WHICH IS SATISFACTORY. LOG IS ALSO SATISFACTORILY KEPT.

***CURRENT LETTER FROM TRUE WORLD FOODS REQUESTED WHICH STATES COMPLIANCE TO HACCP REGULATIONS FOR FRESH AND FROZEN SEAFOOD PRODUCTS.

RISK-BASED INSPECTION REPORT

Insp Date: 1/29/2018 **Business ID:** 112
Business: LITTLE HAVEN REST HOME
 47 LINCLON AVENUE
 47 LINCOLN AVE.
 LAMBERTVILLE, NJ 08530

Inspection: HI000724
Risk Type: 2
Phone: 609 397 1551
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
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>On Site</u>	Water System <u>Well</u>	Lab <u>EUROFINS</u>	
Reference # <u>F-17-1064/1</u>	Total Coliform <u>11/14/17</u>		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 0 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 90%; font-size: small;"> 2.3(g) <i>Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.</i> [HANDWASHING BEING PERFORMED IN WAREWASHING SINK IN KITCHEN.] </div> </div>
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT		
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p		
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p		
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 3.5(f)2 <i>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. [SOBE REFRIGERATOR TEMPERATURE IS 45°F. THERMOMETER LOCATED INSIDE SAME UNIT IS NOT ACCURATE.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3.5(f)2 <i>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. [SOBE REFRIGERATOR TEMPERATURE IS 45°F. THERMOMETER LOCATED INSIDE SAME UNIT IS NOT ACCURATE.]</i>						
<i>Fail Notes</i>	3.5(f)2 <i>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. [SOBE REFRIGERATOR TEMPERATURE IS 45°F. THERMOMETER LOCATED INSIDE SAME UNIT IS NOT ACCURATE.]</i>							
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.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
31.	Toxic substances properly identified, stored and used.
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33.	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	p
<i>Fail Notes</i>	4.2(c)2 <i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. [NO STEM TYPE THERMOMETER TO MEASURE FOOD TEMPERATURES.]</i>			
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.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- | | |
|-------------------|--|
| <i>Fail Notes</i> | <p>4.8(a) <i>Manual warewashing, sink compartment requirements shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below.</i></p> <p style="margin-left: 20px;">2. <i>Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used.</i></p> <p style="margin-left: 20px;">3. <i>Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following:</i></p> <p style="margin-left: 40px;">i. <i>High-pressure detergent sprayers;</i></p> <p style="margin-left: 40px;">ii. <i>Low- or line-pressure spray detergent foamers;</i></p> <p style="margin-left: 40px;">iii. <i>Other task-specific cleaning equipment;</i></p> <p style="margin-left: 40px;">iv. <i>Brushes or other implements;</i></p> <p style="margin-left: 40px;">v. <i>Two-compartment sinks as specified under (a)4 and 5 below; or</i></p> <p style="margin-left: 40px;">vi. <i>Receptacles that substitute for the compartments of a multi-compartment sink.</i></p> <p style="margin-left: 20px;">4. <i>The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements:</i></p> <p style="margin-left: 40px;">i. <i>The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift;</i></p> <p style="margin-left: 40px;">ii. <i>The number of items to be cleaned shall be limited;</i></p> <p style="margin-left: 40px;">iii. <i>The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and</i></p> <p style="margin-left: 40px;">iv. <i>A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used.</i></p> <p style="margin-left: 20px;">5. <i>A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.</i>
 <i>[HOT TEMPERATURE DISHWASHER NOT OPERATING AT THIS TIME.]</i></p> <p>4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i>
 <i>[NO TEST STRIPS PROVIDED FOR MEASURING CHLORINE BLEACH SANITIZER.]</i></p> |
|-------------------|--|

PHYSICAL FACILITIES

OUT COS REPEAT

- | | | | |
|---|----|----|----|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | .. | .. | .. |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 50. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
2.3(g)	Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.
Addl Notes: <i>[HANDWASHING BEING PERFORMED IN WAREWASHING SINK IN KITCHEN.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
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.
Addl Notes: <i>[SOBE REFRIGERATOR TEMPERATURE IS 45°F. THERMOMETER LOCATED INSIDE SAME UNIT IS NOT ACCURATE.]</i>	
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Addl Notes: <i>[NO STEM TYPE THERMOMETER TO MEASURE FOOD TEMPERATURES.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO TEST STRIPS PROVIDED FOR MEASURING CHLORINE BLEACH SANITIZER.]</i>	
4.8(a)	Manual warewashing, sink compartment requirements shall include the following: <ol style="list-style-type: none"> 1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below. 2. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used. 3. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following: <ol style="list-style-type: none"> i. High-pressure detergent sprayers; ii. Low- or line-pressure spray detergent foamers; iii. Other task-specific cleaning equipment; iv. Brushes or other implements; v. Two-compartment sinks as specified under (a)4 and 5 below; or vi. Receptacles that substitute for the compartments of a multi-compartment sink. 4. The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements: <ol style="list-style-type: none"> i. The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift; ii. The number of items to be cleaned shall be limited; iii. The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and iv. A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used. 5. A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.
Addl Notes: <i>[HOT TEMPERATURE DISHWASHER NOT OPERATING AT THIS TIME.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALL EMPLOYEES LIVE ON THE PROPERTY. THEY USE THEIR OWN PRIVATE BATHROOMS WHEN NEEDED. THERE IS NO PUBLIC BATHROOM OR EMPLOYEE SPECIFICE BATHROOM FOR KITCHEN STAFF.

RISK-BASED INSPECTION REPORT

Insp Date: 1/30/2018 **Business ID:** 407
Business: Tacos Cancun Deli
 20 North Main S.

Lambertville, NJ 08530

Inspection: HD000100
Risk Type: 3
Phone: 609 397 3182
REHS: B-101494 Lisa Bruzzio
Reason: Reinspection after CS
Results: Satisfactory

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>MANUEL M ARIAS</u>	Type <u>ServSafe</u> Exp Date <u>10/09/18</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1075/4</u> Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.		p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.		p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)		..	p	p
<i>Fail Notes</i>	3.5(f)2	<i>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. [MAYO TEMPERATURE IN BAIN MARIE IS 48°F.]</i>					
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		p	..	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. [SQUIRT BOTTLES ARE STILL UNLABELED.]</i>		
27. Food protected from potential contamination during preparation, storage, display.	
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
29. Raw fruits and vegetables washed prior to serving.	
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).		
FOOD TEMPERATURE CONTROL			OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		
36. Frozen foods maintained completely frozen.		
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.			p
<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 (NOTE: TO BE REPAIRED WITH MAJOR RENNOVATIONS AT THE RESTAURANT AND/OR REPLACEMENT OF THE 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.		
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
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
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.
Addl Notes: <i>[MAYO TEMPERATURE IN BAIN MARIE IS 48°F.]</i>	
26. Food properly labeled; original container	
3.3(d)	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.
Addl Notes: <i>[SQUIRT BOTTLES ARE STILL UNLABELED.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(d)	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.
Addl Notes: <i>[NO AIR GAP PROVIDED AT 3 COMPARTMENT SINK (NOTE: TO BE REPAIRED WITH MAJOR RENNOVATIONS AT THE RESTAURANT AND/OR REPLACEMENT OF THE SINK).]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

OWNER STATES THAT THEY WILL BE GETTING A HOT RINSE DISHWASHER IN THE NEAR FUTURE.

RISK-BASED INSPECTION REPORT

Insp Date: 1/30/2018 **Business ID:** 119

Business: ANTON AT THE SWAN
43 SO. MAIN STREET

LAMBERTVILLE, NJ 08530

Inspection: HD000101

Risk Type: 2

Phone: 609-397-1960

REHS: B-101494 Lisa Bruzzio

Reason: Initial 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-17-1045/22A 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

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN OUT N.O. N/A COS REPEAT
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Fail Notes	3.2(o)	<p><i>Shellstock shall be obtained in containers bearing legible source identification tags that are affixed by the certified dealer that ships or reships the shellstock, as specified in N.J.A.C. 8:13 and that list the following information in this order:</i></p> <ul style="list-style-type: none"> <i>i. The dealer's name and address, and the certification number assigned by the shellfish control authority;</i> <i>ii. The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested;</i> <i>iii. The date of harvesting;</i> <i>iv. The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested;</i> <i>v. The type and quantity of shellfish; and</i> <i>vi. The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."</i> [SHELLFISH TAGS ONLY KEPT FOR 30 DAYS.] 				
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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	4.7(a)	<p><i>Equipment food-contact surfaces and utensils shall be sanitized.</i></p>				
	4.7(b)	<p><i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> [SANITIZING OF FOOD CONTACT SURFACES (THOSE ITEMS THAT CANNOT BE PLACED IN THE DISWASHER) IS ONLY BEING DONE AT THE END OF THE NIGHT. DISCUSSED BUCKET AND SPRAY BOTTLE TECHNIQUES TODAY.]</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
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16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. p
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	.. p
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Fail Notes	3.5(f)2	<p><i>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.</i> [2 REFRIGERATORS IN FRONT OF GRILL TEMPERATURES WERE 43°F. RAW CHICKEN AND PORK TEMPERATURES INSIDE THE UNITS WERE ALSO 43°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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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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, 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
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 100px; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div> <p>4.1(a) <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></p> <p><i>[WALK IN REFRIGERATOR SHELVING SHOW SIGNS OF RUSTING. INTERIOR OF 2 REFRIGERATORS IN FRONT OF GRILL VISIBLY UNCLEAN.]</i></p> </div> </div>			

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- | | | | | | |
|-------------------|---------|--|----|----|----|
| | | 41. Equipment temperature measuring devices provided (refrigeration units, etc). | p | .. | .. |
| <i>Fail Notes</i> | 4.2(c)7 | <i>Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.
[NO VISIBLE THERMOMETER INSIDE THE WALK IN BOX.]</i> | | | |
| | | 42. In-use utensils properly stored. | p | .. | .. |
| <i>Fail Notes</i> | 3.3(k) | <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;

2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;

3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;

4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;

5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or

6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
[KNIVES STORED BETWEEN REFRIGERATED UNITS.]</i> | | | |
| | | 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | p | .. | .. |
| <i>Fail Notes</i> | 4.11(a) | <i>After cleaning and sanitizing, equipment and utensils:

1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and

2. Shall not be cloth dried.
[LARGE POTS AND PANS NOT STORED INVERTED.]</i> | | | |
| | | 44. Food and non-food contact surfaces properly constructed, cleanable, used. | p | .. | .. |
| | | 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 | .. | .. |

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> <ol style="list-style-type: none"> 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> <ol style="list-style-type: none"> i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i> iii. <i>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> 2. <i>In a temporary retail food establishment:</i> <ol style="list-style-type: none"> 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> ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <p><i>[WALLS AND FLOORS, IN GENERAL, IN NEED OF CLEANING.]</i></p> 			
		50. Adequate ventilation; lighting; designated areas used.	p
Fail Notes	6.3(a)	<p><i>Lighting intensity shall be:</i></p> <ol style="list-style-type: none"> 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> 2. <i>At least 220 lux (20 foot candles):</i> <ol style="list-style-type: none"> 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> ii. <i>Inside equipment such as reach-in and under-counter refrigerators; and</i> iii. <i>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> 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><i>[SOME OVERHEAD LIGHTS OUT OVER DISHWASHER AREA.]</i></p>			
		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
Fail Notes	8.12	<p><i>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.</i></p> <p><i>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i></p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	
3.2(o)	<p>Shellstock shall be obtained in containers bearing legible source identification tags that are affixed by the certified dealer that ships or reships the shellstock, as specified in N.J.A.C. 8:13 and that list the following information in this order:</p> <ul style="list-style-type: none"> i. The dealer's name and address, and the certification number assigned by the shellfish control authority; ii. The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested; iii. The date of harvesting; iv. The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested; v. The type and quantity of shellfish; and vi. The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."
Addl Notes: <i>[SHELLFISH TAGS ONLY KEPT FOR 30 DAYS.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[SANITIZING OF FOOD CONTACT SURFACES (THOSE ITEMS THAT CANNOT BE PLACED IN THE DISWASHER) IS ONLY BEING DONE AT THE END OF THE NIGHT. DISCUSSED BUCKET AND SPRAY BOTTLE TECHNIQUES TODAY.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
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.
Addl Notes: <i>[2 REFRIGERATORS IN FRONT OF GRILL TEMPERATURES WERE 43°F. RAW CHICKEN AND PORK TEMPERATURES INSIDE THE UNITS WERE ALSO 43°F.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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.
Addl Notes: <i>[WALK IN REFRIGERATOR SHELVING SHOW SIGNS OF RUSTING. INTERIOR OF 2 REFRIGERATORS IN FRONT OF GRILL VISIBLY UNCLEAN.]</i>	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)7	Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.
Addl Notes: <i>[NO VISIBLE THERMOMETER INSIDE THE WALK IN BOX.]</i>	
42. In-use utensils properly stored.	
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ul style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
Addl Notes: <i>[KNIVES STORED BETWEEN REFRIGERATED UNITS.]</i>	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> 1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and 2. Shall not be cloth dried.
Addl Notes: <i>[LARGE POTS AND PANS NOT STORED INVERTED.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and 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. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> 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 ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes: <i>[WALLS AND FLOORS, IN GENERAL, IN NEED OF CLEANING.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. 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; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> 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; ii. Inside equipment such as reach-in and under-counter refrigerators; and 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 3. 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.
Addl Notes: <i>[SOME OVERHEAD LIGHTS OUT OVER DISHWASHER AREA.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	<p>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.</p>
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

WILL DISCUSS WITH MY SUPERVISOR ABOUT THE POSSIBILITY OF CHANGING YOUR RISK CLASSIFICATION FROM RISK 2 TO RISK 3 - WHICH MAY REQUIRE YOU TO GET A FOOD MANAGER CERTIFICATION.

Footnote 2

Notes:

RISK CATEGORY MAY CHANGE - DISCUSSED WITH CHRIS CONNERS.

RISK-BASED INSPECTION REPORT

Insp Date: 1/30/2018 **Business ID:** 540
Business: SWAN HOTEL BAR
 43 SOUTH MAIN ST.
 LAMBERTVILLE, NJ 08530

Inspection: HD000102
Risk Type: 2
Phone: 609 397 3552
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
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-17-1045/22B</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

FOOD TEMPERATURE CONTROL

	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	p

Fail Notes	4.2(c)1	<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. [NO THERMOMETER PROVIDED IN REFRIGERATOR WITH 1/2 & 1/2 AND JUICES.]</i>
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RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 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. p

Fail Notes | 4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [QUAT TESTY STRIPS ARE NOT PROVIDED TO TEST 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.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
34. Food temperature measuring devices provided and calibrated.	
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.
Addl Notes: <i>[NO THERMOMETER PROVIDED IN REFRIGERATOR WITH 1/2 & 1/2 AND JUICES.]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[QUAT TESTY STRIPS ARE NOT PROVIDED TO TEST SANITIZER.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 1/30/2018 **Business ID:** 600
Business: BRIAN'S RESTAURANT
 9 KLINES COURT

LAMBERTVILLE, NJ 08530

Inspection: HD000103
Risk Type: 2
Phone: 609 460 4148
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>MADISON SCACETTI</u>	Type <u>ServSafe</u> 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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH - SANITIZER/BLEACH BEING USED AT 3 COMPARTMENT SINK (MEASURED WITH EMPLOYEES TODAY - 5 CAPFULS OF BLEACH YIELDED 100PPM CHLORINE TODAY.)]</i>
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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.

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

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<i>Fail Notes</i>	3.5(f)2 <i>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. [LARGE CONTINENTAL REFRIGERATOR TEMPERATURE IS 47°F]</i>
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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.

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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.

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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.

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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

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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 available; adequate pressure.

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26. Food properly labeled; original container

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27. Food protected from potential contamination during preparation, storage, display.

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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

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29. Raw fruits and vegetables washed prior to serving.

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30. Wiping cloths properly used and stored.

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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	p
<i>Fail Notes</i>	4.2(c)1 <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. [OVEN TYPE THERMOMETERS WERE USED IN SOME REFRIGERATORS - WHICH COULD NOT MEASURE COLD TEMPERATURES.]</i>			
	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 <i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. [THIN PROBE THERMOMETER COULD NOT BE LOCATED. REPEAT.]</i>			
	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) <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. [WALL BEHIND 3 COMPARTMENT SINK AND DISHWASHER IS IN DISREPAIR. WHITE PAINTED SHELVEING AT FRONT COUNTER IS WORN AND CHIPPING.]</i>			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).
	42. In-use utensils properly stored.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

Fail Notes

- 3.3(k) *During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:*
1. *In the food with their handles above the top of the food and the container, except as specified in (k)2 below;*
 2. *In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;*
 3. *On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;*
 4. *In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;*
 5. *In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or*
 6. *In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [ICE SCOOPER STORED DIRECTLY ON THE ICE IN RED COOLER.]*

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| 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

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|---|----|----|----|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | .. | .. | .. |
| 47. Sewage and waste water properly disposed. | .. | .. | .. |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | p | .. | .. |

Fail Notes

- 6.6(f) *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.]*
- 6.6(k) *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. [COVERED TRASH RECEPTACLE MISSING IN BATHROOM.]*

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| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. | p | .. | .. |
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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>[CARPET OBSERVED IN FOOD PREP AREA AT FRONT COUNTER.]</i></p>			
		50. Adequate ventilation; lighting; designated areas used.	p
Fail Notes	<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>[ONE LIGHT OUT OVER CENTER PREP TABLE.]</i></p>			
		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	p ..
Fail Notes	<p>6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</i></p> <p><i>[NO HANDWASH SIGN POSTED IN KITCHEN HANDWASH STATION. COS]</i></p> <p>8.12 <i>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.</i></p> <p><i>[SATISFACTORY SIGN AND RETAIL FOOD LICENSE COULD NOT BE LOCATED.]</i></p>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[NOT ENOUGH SANITIZER/BLEACH BEING USED AT 3 COMPARTMENT SINK (MEASURED WITH EMPLOYEES TODAY - 5 CAPFULS OF BLEACH YIELDED 100PPM CHLORINE TODAY.)]</i>
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
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.
Addl Notes:	<i>[LARGE CONTINENTAL REFRIGERATOR TEMPERATURE IS 47°F]</i>
34. Food temperature measuring devices provided and calibrated.	
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.
Addl Notes:	<i>[OVEN TYPE THERMOMETERS WERE USED IN SOME REFRIGERATORS - WHICH COULD NOT MEASURE COLD TEMPERATURES.]</i>
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Addl Notes:	<i>[THIN PROBE THERMOMETER COULD NOT BE LOCATED. REPEAT.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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.
Addl Notes:	<i>[WALL BEHIND 3 COMPARTMENT SINK AND DISHWASHER IS IN DISREPAIR. WHITE PAINTED SHELVE AT FRONT COUNTER IS WORN AND CHIPPING.]</i>
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ul style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
Addl Notes:	<i>[ICE SCOOPER STORED DIRECTLY ON THE ICE IN RED COOLER.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	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.
Addl Notes:	<i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>
6.6(k)	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.
Addl Notes:	<i>[COVERED TRASH RECEPTACLE MISSING IN BATHROOM.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and 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. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> 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 ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. <p>Addl Notes: <i>[CARPET OBSERVED IN FOOD PREP AREA AT FRONT COUNTER.]</i></p>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. 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; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> 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; ii. Inside equipment such as reach-in and under-counter refrigerators; and 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 3. 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. <p>Addl Notes: <i>[ONE LIGHT OUT OVER CENTER PREP TABLE.]</i></p>
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	<p>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</p> <p>Addl Notes: <i>[NO HANDWASH SIGN POSTED IN KITCHEN HANDWASH STATION. COS]</i></p>
8.12	<p>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.</p> <p>Addl Notes: <i>[SATISFACTORY SIGN AND RETAIL FOOD LICENSE COULD NOT BE LOCATED.]</i></p>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

WILL SEND MADISON'S SERVE SAFE EXPIRATION DATE.