



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: 7/19/2018	Business ID: 106	Inspection: HE000422
Business: HOMESTEAD FARM MARKET		Risk Type: 2
262 NORTH MAIN STREET		Phone: 609-397-8285
262 NORTH MAIN ST.		REHS: B-101494 Lisa Bruzzio
LAMBERTVILLE, NJ 08530		Reason: Initial Billable
		Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 2 Risk Type Observed

FMC Name Type Exp Date

Sewage System Public Water System Public Lab

Sewer

Reference # F-17-1002/41 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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

Fail Notes 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.*

[PAPER TOWELS TO BE RE-STOCKED]

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

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

RISK-BASED INSPECTION REPORT

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
<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>[UNFINISHED CINDER BLOCK WALL IN KITCHEN TO BE ADDRESSED IF MAJOR RENNOVATION OR OWNER CHANGE.]</i></p>			
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

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
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OUT COS REPEAT

<i>Fail Notes</i>	6.6(f)	<p><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.</i></p> <p><i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i></p>			
	6.6(k)	<p><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.</i></p> <p><i>[COVER MISSING ON TRASH CAN IN BATHROOM.]</i></p>			
		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
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>[PAPER TOWELS TO BE RE-STOCKED]</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>[UNFINISHED CINDER BLOCK WALL IN KITCHEN TO BE ADDRESSED IF MAJOR RENNOVATION OR OWNER CHANGE.]</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>[COVER MISSING ON TRASH CAN IN BATHROOM.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NOTE: CHLOROX CLEAN UP AND SIMILAR CLEANERS MUST INDICATE ON THE LABEL THAT IT IS "SAFE FOR FOOD CONTACT SURFACES".

RISK-BASED INSPECTION REPORT

Insp Date: 7/19/2018 **Business ID:** 530
Business: DEANNA'S RESTAURANT & BAR
 54 N. FRANKLIN ST.

Inspection: HE000423
Risk Type: 3
Phone: 609 397 8957
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

LAMBERTVILLE, NJ 08530

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed _____	
FMC <u>Yes</u>	Name <u>LISA NICHOLS</u>	Type <u>ServSafe</u>	Exp Date <u>05/16/22</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1078/1</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
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.</i> <i>[HAND WASH "STATION" TO BE SET UP AND USED FREQUENTLY AT BAR FOR BAR TENDER.]</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
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	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 style="margin-left: 20px;"><i>[RAW WOOD ON NEW SCREEN DOOR TO BE SEALED.]</i></p>
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 34. Food temperature measuring devices provided and calibrated.
- 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.

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EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

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PHYSICAL FACILITIES

OUT COS REPEAT

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

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[HAND WASH "STATION" TO BE SET UP AND USED FREQUENTLY AT BAR FOR BAR TENDER.]</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>[RAW WOOD ON NEW SCREEN DOOR TO BE SEALED.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER TO PROVIDE A "BARRIER" BETWEEN FRUIT AND DRINKS @ BAR (I.E. TONGS, GLOVES)

RISK-BASED INSPECTION REPORT

Insp Date: 7/20/2018 **Business ID:** 572
Business: PANDA BISTRO, INC
 1 CHERRY ST - CVS PLAZA
 Unit #4
 LAMBERTVILLE, NJ 08530

Inspection: HI000798
Risk Type: 3
Phone: 609 397 8886
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally 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>YU YAN ZHU</u>	Type <u>ServSafe</u>	Exp Date <u>06/20/20</u>	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1017/4D</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
<i>Fail Notes</i> 2.1(b) <i>The person in charge shall demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of N.J.A.C. 8:24. [PIC IS NOT FAMILIAR WITH BASIC TEMPERATURES AND SANITIZING.]</i>						
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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

Fail Notes | 2.3(f) *Food employees shall clean their hands and exposed portions of their arms:*

1. *Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;*
2. *After touching bare human body parts other than clean hands and clean, exposed portions of arms;*
3. *After using the toilet room;*
4. *After caring for or handling service animals or aquatic animals;*
5. *After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;*
6. *After handling soiled equipment or utensils;*
7. *During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;*
8. *When switching between working with raw food and working with ready-to-eat food;*
9. *Before donning gloves for working with foods; and*
10. *After engaging in other activities that contaminate the hands.*
[PROPER HANDWASHING WAS NOT OBSERVED BY EMPLOYEES DURING MY INSPECTION.]

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

Fail Notes | 6.7(n) *A handwashing facility shall be maintained so that it is accessible at all times for employee use.*
[BOTH HANDWASH SINKS WERE BEING USED TO STORE CONTAINERS AND TRAYS.]

6.7(q) *All components of the handwashing facilities shall be kept clean and in good repair.*
[HANDLES ON KITCHEN HANDWASH SINK VISIBLY UNCLEAN.]

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.*
[HANDWASHING SOAP TO BE PROVIDED AT HANDWASH STATION IN REAR KITCHEN.]

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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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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<i>Fail Notes</i>	3.3(j)	<p><i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.</i> <i>[SANITIZING NOT BEING DONE ON FOOD CONTACT SURFACES. DID NOT OBSERVE THE SINK AND/OR PREP TABLE BEING SANITIZED AFTER PREPARING RAW CHICKEN.]</i></p>
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14. Food contact surfaces properly cleaned and sanitized
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<i>Fail Notes</i>	3.3(c)1iii	<p><i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</i> <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></p>
	4.7(a)	<p><i>Equipment food-contact surfaces and utensils shall be sanitized.</i> <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></p>
	4.7(b)	<p><i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> <i>[PROPER SANITIZING IS NOT BEING PERFORMED]</i></p>
	4.7(c)	<p><i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <ol style="list-style-type: none"> <i>1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i> <i>2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i> <i>3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i> <ol style="list-style-type: none"> <i>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i> <i>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i> <i>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i> <i>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</i> <p><i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></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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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
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. [UPON ARRIVAL, WAY TOO MUCH MEAT BEING HELD AT ROOM TEMPERATURE DURING PREPARATION. MOST OF THE MEAT (CHICKEN WAS PLACED IN REFRIGERATORS) AND SOME WERE COOKED. CHICKEN BEING CLEANED AT 3 COMPARTMENT SINK WAS 72°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
<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. [SOME FOOD CONTAINER UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.		p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

Fail Notes	<p>3.3(c)1.viii Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</p> <p>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</p> <p>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</p> <p>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</p> <p>(4) Food being cooled; or</p> <p>(5) Shellstock. [FOOD LOOSELY COVERD AND STACKED ON TOP OF EACH OTHER IN WALK IN BOXES.]</p> <p>3.3(q) Food storage requirements include the following:</p> <p>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</p> <p style="margin-left: 20px;">i. In a clean, dry location;</p> <p style="margin-left: 20px;">ii. Where it is not exposed to splash, dust, or other contamination; and</p> <p style="margin-left: 20px;">iii. At least six inches above the floor.</p> <p>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</p> <p>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture. [ONIONS AND RICE STORED DIRECTLY ON FLOOR. FOOD STORED DIRECTLY ON TOP OF EACH OTHER IN WALK IN BOXES. DIRTY CARDBOARD BOXES USED TO STORE FOOD (IE COOKED RIBS). PLASTIC GROCERY BAGS AND LARGE PLASTIC SHEETS BEING RE-USED TO COVER FOOD.]</p>	p
	28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.			
Fail Notes	<p>3.3(a)2 Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N..J.A.C 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4. [GLOVE USE NOT OBSERVED IN KITCHEN.]</p>			
	29. Raw fruits and vegetables washed prior to serving.			
	30. Wiping cloths properly used and stored.	p		
Fail Notes	<p>3.3(m)3 Dry or wet cloths that are used with raw animal foods shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal foods shall be kept in a separate sanitizing solution. [SANITIZING BUCKET NOT BEING USED TO STORE LINNEN/WIPING CLOTHS. WIPING CLOTHS, IN GENERAL, VISIBLY UNCLEAN.]</p>			
	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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	p
<i>Fail Notes</i>	<p>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.</i> [NO STEM TYPE THERMOMETER PROVIDED TO TAKE INTERNAL TEMPERATURE OF FOOD.]</p>			
	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> [CARDBOARD BOXES AND PLASTIC BEING REUSED TO STORE AND COVER FOOD. CARDBOARD BOXES STILL BEING USED TO LINE SHELVING. SMALL REACH IN FREEZER LID IS TRAPED TOGETHER WITH ELECTRICAL TAPE.]</p> <p>4.1(j) <i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.</i></p> <p>4.2(b) <i>Multiuse food-contact surfaces shall be:</i></p> <ol 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: <ol 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. [WHITE CUTTING BOARD HAS BLACKENED CUT MARKS.] 			
	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

<i>Fail Notes</i>	3.3(k)	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> 1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> 2. <i>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;</i> 3. <i>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;</i> 4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> 5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> 6. <i>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. [SOME UTENSILS STORED BETWEEN 3 COMPARTMENT SINK AND WALL.]</i> 			
		43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p
<i>Fail Notes</i>	4.10(a)	<p><i>Clean linens shall be free from food residues and other soiling matter. [LINENS THROUGHOUT VISIBLY UNCLEAR.]</i></p>			
		44. Food and non-food contact surfaces properly constructed, cleanable, used.	p
<i>Fail Notes</i>	4.6(c)	<p><i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [SHELVING THROUGHOUT IN NEED OF CLEANING.]</i></p>			
	6.5(e)	<p><i>Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. [TRAYS AND CONTAINERS BEING STORED IN HANDWASH SINKS.]</i></p>			
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(b)	<p><i>The limitations on warewashing sinks include the following:</i></p> <ol style="list-style-type: none"> 1. <i>A warewashing sink shall not be used for handwashing.</i> 2. <i>If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food. [3 COMPARTMENT SINK WAS NOT PROPERLY WASHED AND SANITIZED AFTER EMPTYING IT OF RAW CHICKEN.]</i> 			

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	<p>4.2(k) Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. [EVERY GRATE MISSING FROM OVERHEAD EXHAUSE HOOD ABOVE WOKS.]</p> <p>6.1(a) Indoor surface characteristics shall include the following:</p> <p>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</p> <p>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</p> <p>ii. Closely woven and easily cleanable carpet for carpeted areas; and</p> <p>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.</p> <p>2. In a temporary retail food establishment:</p> <p>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</p> <p>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. [FLOORS, IN GENERAL IN NEED OF CLEANING.]</p>	p
50. Adequate ventilation; lighting; designated areas used.		
Fail Notes	<p>6.3(a) Lighting intensity shall be:</p> <p>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;</p> <p>2. At least 220 lux (20 foot candles):</p> <p>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;</p> <p>ii. Inside equipment such as reach-in and under-counter refrigerators; and</p> <p>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</p> <p>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. [MANY FLOURESCENT LIGHT BULBD MISSING IN OVERHEAD LIGHT FIXTURES.]</p>	p
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		
Fail Notes	<p>5.5(m) Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <p>1. Inside the retail food establishment if the receptacles and units:</p> <p>i. Contain food residue and are not in continuous use; or</p> <p>ii. After they are filled; and</p> <p>2. With tight-fitting lids or doors if kept outside the retail food establishment. [ONE DUMPSTER UNCOVERED.]</p>	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes			
	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.</i> <i>[GROUND SURROUNDING THE DUMPSTERS HAS A VERY HEAVY ACCUMULATION OF LITTER AND FOOD WASTE. CHAIR, TIRE AND BASKETBALL HOOP DUMPED IN AREA OF DUMPSTERS.]</i>	

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

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	
2.1(b)	The person in charge shall demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of N.J.A.C. 8:24.
	Addl Notes: <i>[PIC IS NOT FAMILIAR WITH BASIC TEMPERATURES AND SANITIZING.]</i>
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	Food employees shall clean their hands and exposed portions of their arms:
	1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;
	2. After touching bare human body parts other than clean hands and clean, exposed portions of arms;
	3. After using the toilet room;
	4. After caring for or handling service animals or aquatic animals;
	5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;
	6. After handling soiled equipment or utensils;
	7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
	8. When switching between working with raw food and working with ready-to-eat food;
	9. Before donning gloves for working with foods; and
	10. After engaging in other activities that contaminate the hands.
	Addl Notes: <i>[PROPER HANDWASHING WAS NOT OBSERVED BY EMPLOYEES DURING MY INSPECTION.]</i>
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>[BOTH HANDWASH SINKS WERE BEING USED TO STORE CONTAINERS AND TRAYS.]</i>
6.7(q)	All components of the handwashing facilities shall be kept clean and in good repair.
	Addl Notes: <i>[HANDLES ON KITCHEN HANDWASH SINK VISIBLY UNCLEAN.]</i>
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
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>[HANDWASHING SOAP TO BE PROVIDED AT HANDWASH STATION IN REAR KITCHEN.]</i>
13. Food protected from contamination	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
	Addl Notes: <i>[SANITIZING NOT BEING DONE ON FOOD CONTACT SURFACES. DID NOT OBSERVE THE SINK AND/OR PREP TABLE BEING SANITIZED AFTER PREPARING RAW CHICKEN.]</i>
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
	Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
	Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED]</i>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.7(c)	<p>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</p> <ol style="list-style-type: none"> 1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g); 2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: <ol style="list-style-type: none"> i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5. <p>Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></p>
3.3(c)1iii	<p>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</p> <p>Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></p>
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	<p>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.</p> <p>Addl Notes: <i>[UPON ARRIVAL, WAY TOO MUCH MEAT BEING HELD AT ROOM TEMPERATURE DURING PREPARATION. MOST OF THE MEAT (CHICKEN WAS PLACED IN REFRIGERATORS) AND SOME WERE COOKED. CHICKEN BEING CLEANED AT 3 COMPARTMENT SINK WAS 72°F]</i></p>
26. Food properly labeled; original container	
3.3(d)	<p>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.</p> <p>Addl Notes: <i>[SOME FOOD CONTAINER UNLABELED.]</i></p>
27. Food protected from potential contamination during preparation, storage, display.	
3.3(c)1.viii	<p>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</p> <ol style="list-style-type: none"> (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) Food being cooled; or (5) Shellstock. <p>Addl Notes: <i>[FOOD LOOSELY COVERD AND STACKED ON TOP OF EACH OTHER IN WALK IN BOXES.]</i></p>
3.3(q)	<p>Food storage requirements include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids. 3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture. <p>Addl Notes: <i>[ONIONS AND RICE STORED DIRECTLY ON FLOOR. FOOD STORED DIRECTLY ON TOP OF EACH OTHER IN WALK IN BOXES. DIRTY CARDBOARD BOXES USED TO STORE FOOD (IE COOKED RIBS). PLASTIC GROCERY BAGS AND LARGE PLASTIC SHEETS BEING RE-USED TO COVER FOOD.]</i></p>
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4.
	Addl Notes: <i>[GLOVE USE NOT OBSERVED IN KITCHEN.]</i>
30. Wiping cloths properly used and stored.	
3.3(m)3	Dry or wet cloths that are used with raw animal foods shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal foods shall be kept in a separate sanitizing solution.
	Addl Notes: <i>[SANITIZING BUCKET NOT BEING USED TO STORE LINNEN/WIPING CLOTHS. WIPING CLOTHS, IN GENERAL, VISIBLY UNCLEAN.]</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 PROVIDED TO TAKE INTERNAL TEMPERATURE OF FOOD.]</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>[CARDBOARD BOXES AND PLASTIC BEING REUSED TO STORE AND COVER FOOD. CARDBOARD BOXES STILL BEING USED TO LINE SHELVING. SMALL REACH IN FREEZER LID IS TRAPED TOGETHER WITH ELECTRICAL TAPE.]</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>[WHITE CUTTING BOARD HAS BLACKENED CUT MARKS.]</i>
4.1(j)	Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.
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>[SOME UTENSILS STORED BETWEEN 3 COMPARTMENT SINK AND WALL.]</i>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.10(a)	Clean linens shall be free from food residues and other soiling matter.
	Addl Notes: <i>[LINENS THROUGHOUT VISIBLY UNCLEAN.]</i>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
6.5(e)	Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.
	Addl Notes: <i>[TRAYS AND CONTAINERS BEING STORED IN HANDWASH SINKS.]</i>
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
	Addl Notes: <i>[SHELVING THROUGHOUT IN NEED OF CLEANING.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(b)	The limitations on warewashing sinks include the following:
	1. A warewashing sink shall not be used for handwashing.
	2. If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food.
	Addl Notes: <i>[3 COMPARTMENT SINK WAS NOT PROPERLY WASHED AND SANITIZED AFTER EMPTYING IT OF RAW CHICKEN.]</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>[FLOORS, IN GENERAL IN NEED OF CLEANING.]</i>
4.2(k)	Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.
	Addl Notes: <i>[EVERY GRATE MISSING FROM OVERHEAD EXHAUSE HOOD ABOVE WOKS.]</i>
50. Adequate ventilation; lighting; designated areas used.	
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.
	Addl Notes: <i>[MANY FLOURESCENT LIGHT BULBD MISSING IN OVERHEAD LIGHT FIXTURES.]</i>
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>[GROUND SURROUNDING THE DUMPSTERS HAS A VERY HEAVY ACCUMULATION OF LITTER AND FOOD WASTE. CHAIR, TIRE AND BASKETBALL HOOP DUMPED IN AREA OF DUMPSTERS.]</i>

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none">1. Inside the retail food establishment if the receptacles and units:<ol style="list-style-type: none">i. Contain food residue and are not in continuous use; orii. After they are filled; and2. With tight-fitting lids or doors if kept outside the retail food establishment.
Addl Notes:	<i>[ONE DUMPSTER UNCOVERED.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ONE EMPLOYEE WAS WEARING A BLACK BANDAGE ON HIS FOREARM WHICH WAS VISIBLY UNCLEAN AND TOUCHING CHICKEN WHILE IT WAS BEING PREPARED.

Footnote 2

Notes:

DUMPSTER AREA IS A REPEAT VIOLATION. MANY DISCUSSIONS AND REQUESTS HAVE BEEN MADE TO KEEP THE DUMPSTER AREA CLEAN.

RISK-BASED INSPECTION REPORT

Insp Date: 7/31/2018 **Business ID:** 228
Business: CATANZARETTI PIZZA
 VILLAGE SQUARE
 299 N. MAIN STREET/1 CHERRY ST.
 LAMBERTVILLE, NJ 08530

Inspection: HE000424
Risk Type: 2
Phone: 609-397-2992
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>Yes</u> Name <u>BERNARD CATANZARETTI</u>	Type <u>ServSafe</u> Exp Date <u>06/09/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1017/4A</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	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div> 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. [SOME SQUEEZE TYPE BOTTLES UNLABELED.]</i> </div> </div>			
27. Food protected from potential contamination during preparation, storage, display.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(q)	<p><i>Food storage requirements include the following:</i></p> <p>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</p> <p style="margin-left: 20px;">i. In a clean, dry location;</p> <p style="margin-left: 20px;">ii. Where it is not exposed to splash, dust, or other contamination; and</p> <p style="margin-left: 20px;">iii. At least six inches above the floor.</p> <p>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</p> <p>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</p> <p>[BAG OF ONIONS STORED DIRECTLY ON THE FLOOR]</p>
		28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
		29. Raw fruits and vegetables washed prior to serving.
		30. Wiping cloths properly used and stored.	p
<i>Fail Notes</i>	3.3(m)2	<p><i>Cloths used for wiping food spills shall be:</i></p> <p style="margin-left: 20px;">i. Dry and used for wiping food spills from tableware and carry-out containers; or</p> <p style="margin-left: 20px;">ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</p> <p>[WIPING CLOTHS NOT STORED DIRECTLY IN SANITIZING BUCKET @ MAIN COUNTER.]</p>			
		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.
		37. Frozen foods properly thawed.
		38. Plant food for hot holding properly cooked to at least 135°F.
		39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

		40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe, durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p>[FLOOR IN WALK IN BOX PITTED & RUSTING.]</p>			
		41. Equipment temperature measuring devices provided (refrigeration units, etc).

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	42. In-use utensils properly stored.
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p	p	..
Fail Notes	<p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <p>1. <i>Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:</i></p> <p style="margin-left: 20px;"><i>i. In a clean, dry location;</i></p> <p style="margin-left: 20px;"><i>ii. Where they are not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 20px;"><i>iii. At least 6 inches above the floor.</i></p> <p>2. <i>Clean equipment and utensils shall be stored:</i></p> <p style="margin-left: 20px;"><i>i. In a self-draining position that allows air drying; and</i></p> <p style="margin-left: 20px;"><i>ii. Covered or inverted.</i></p> <p>3. <i>Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</i></p> <p>4. <i>Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</i> <i>[PIZZA BOXES STORED DIRECTLY ON FLOOR IN SIDE HALLWAY TO BATHROOM.]</i></p>			
	44. Food and non-food contact surfaces properly constructed, cleanable, used.	p
Fail Notes	<p>4.6(b) <i>The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.</i> <i>[WALK IN REFRIGERATOR IS IN NEED OF CLEANING.]</i></p> <p>4.6(c) <i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</i> <i>[OLD REFRIG. UNIT (BROKEN) BELOW SLICER IS IN NEED OF CLEANING]</i></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	<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><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[BASEMENT FLOOR HAS ACCUMULATION OF CRUMBS AND DIRT FROM FLOOR GRATES ABOVE.]</i></p>	p
50. Adequate ventilation; lighting; designated areas used.				
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><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p><i>[ONE LIGHT OUT IN SIDE HALLWAY TO BATHROOM.]</i></p>	p
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.				
Fail Notes	<p>5.5(j) <i>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.</i></p> <p><i>[LIDS ARE NOT TIGHT FITTING ON GREASE BARRELS.]</i></p> <p>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.</i></p> <p><i>[2 CHAIRS OBSERVED IN DUMPSTER AREA. ACCUMULATION OF GREASE ON GROUND SURROUNDING GREASE BARREL.]</i></p>	p
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.				

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
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>[SOME SQUEEZE TYPE BOTTLES UNLABELED.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where it is not exposed to splash, dust, or other contamination; and iii. At least six inches above the floor. 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids. 3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.
Addl Notes: <i>[BAG OF ONIONS STORED DIRECTLY ON THE FLOOR]</i>	
30. Wiping cloths properly used and stored.	
3.3(m)2	Cloths used for wiping food spills shall be: <ol style="list-style-type: none"> i. Dry and used for wiping food spills from tableware and carry-out containers; or ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.
Addl Notes: <i>[WIPING CLOTHS NOT STORED DIRECTLY IN SANITIZING BUCKET @ MAIN COUNTER.]</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>[FLOOR IN WALK IN BOX PITTED & RUSTING.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).
Addl Notes: <i>[PIZZA BOXES STORED DIRECTLY ON FLOOR IN SIDE HALLWAY TO BATHROOM.]</i>	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(b)	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
Addl Notes: <i>[WALK IN REFRIGERATOR IS IN NEED OF CLEANING.]</i>	
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Addl Notes: <i>[OLD REFRIG. UNIT (BROKEN) BELOW SLICER IS IN NEED OF CLEANING]</i>	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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>[BASEMENT FLOOR HAS ACCUMULATION OF CRUMBS AND DIRT FROM FLOOR GRATES ABOVE.]</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>[ONE LIGHT OUT IN SIDE HALLWAY TO BATHROOM.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	<p>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.</p>
Addl Notes: <i>[2 CHAIRS OBSERVED IN DUMPSTER AREA. ACCUMULATION OF GREASE ON GROUND SURROUNDING GREASE BARREL.]</i>	
5.5(j)	<p>Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.</p>
Addl Notes: <i>[LIDS ARE NOT TIGHT FITTING ON GREASE BARRELS.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 7/31/2018 **Business ID:** 572
Business: PANDA BISTRO, INC
 1 CHERRY ST - CVS PLAZA
 Unit #4
 LAMBERTVILLE, NJ 08530

Inspection: HE000425
Risk Type: 3
Phone: 609 397 8886
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 _____	
FMC <u>Yes</u>	Name <u>YU YAN ZHU</u>	Type <u>ServSafe</u>	Exp Date <u>06/20/20</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1017/4D</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

FOOD TEMPERATURE CONTROL

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

RISK-BASED INSPECTION REPORT

Fail Notes Summary

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>[2 CHAIRS OBSERVED IN DUMPSTER AREA.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 7/31/2018
Business: OWOWCOW
 237 N UNION ST.

Business ID: 685

LAMBERTVILLE, NJ 08530

Inspection: HE000426
Risk Type: 2
Phone: 609 397 2234
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Conditionally Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed _____	
FMC <u>N/A</u>	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1005/17</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
<i>Fail Notes</i> 2.1(c)5 <i>The person in charge shall ensure that employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment. [EMPLOYEES ARE NOT USING A GLOVE BARRIER WHEN SCOOPING ICE CREAM.]</i>						
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

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

Fail Notes | 2.3(f) *Food employees shall clean their hands and exposed portions of their arms:*

1. *Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;*
2. *After touching bare human body parts other than clean hands and clean, exposed portions of arms;*
3. *After using the toilet room;*
4. *After caring for or handling service animals or aquatic animals;*
5. *After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;*
6. *After handling soiled equipment or utensils;*
7. *During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;*
8. *When switching between working with raw food and working with ready-to-eat food;*
9. *Before donning gloves for working with foods; and*
10. *After engaging in other activities that contaminate the hands. [EMPLOYEES HANDLING BOTH MONEY AND ICE CREAM WITHOUT WASHING HANDS.]*

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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

Fail Notes | 3.3(a)1 *Food employees shall wash their hands as specified under N.J.A.C. 8:24- 2.3 in order to protect food from contamination after receiving. [HANDS ARE TO BE WASHED AFTER HANDLING MONEY, BEFORE HANDLING FOOD.]*

3.3(a)2 *Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g). [BARE HAND CONTACT WITH ICE CREAM CAN NOT BE AVOIDED. GLOVES ARE TO BE WORN.]*

FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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|---|----|----|----|----|----|----|
| 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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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
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13. Food protected from contamination	..	p
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<i>Fail Notes</i>	3.3(j) <i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. [SANITIZING SOLUTION IS ONLY 100PPM QUAT. LABEL REQUIRES 200-400PPM.]</i>
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14. Food contact surfaces properly cleaned and sanitized	..	p
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<i>Fail Notes</i>	3.3(c)1iii <i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [SANITIZING IS NOT SET UP AT MAIN COUNTER. QUAT SANITIZER IS ONLY 100PPM. STEREMINE CONTAINER INDICATES CONCENTRATION SHOULD BE 200-400PPM.]</i>
	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [PROPER SANITIZING IS NOT BEING PERFORMED.]</i>
	4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. [PROPER SANITIZING IS NOT BEING PERFORMED.]</i>
	4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i>
	1. <i>Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i>
	2. <i>Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</i>
	3. <i>Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:</i>
	i. <i>An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</i>
	ii. <i>An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</i>
	iii. <i>An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i>
	iv. <i>An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5. [PROPER SANITIZING IS NOT BEING PERFORMED.]</i>

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.
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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.
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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
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. [REFRIGERATOR BENEATH FUDGE/CARAMEL IS 45°F. MUST BE 41°F OR LESS.]</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			p	..
<i>Fail Notes</i>	3.6(a) <i>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations. [TAKE HOME ICE CREAM IS NOT BEING PROPERLY LABELED.]</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.	
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
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<i>Fail Notes</i>	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p><i>ii. Closed, tight-fitting windows; and</i></p> <p><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>[MAIN ENTRANCE IS NOT TIGHT FITTING (CAN SEE LIGHT).]</p>	
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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

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EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
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- 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.
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|-------------------|---------|---|--|
| <i>Fail Notes</i> | 4.11(f) | <p><i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i></p> <p>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR IN STORAGE ROOM.]</p> | |
|-------------------|---------|---|--|
- 44. Food and non-food contact surfaces properly constructed, cleanable, used.
 - 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
- | | | | |
|-------------------|--------|--|--|
| <i>Fail Notes</i> | 4.8(k) | <p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i></p> <p>[NO TEST STRIPS PROVIDED FOR QUAT SANITIZER.]</p> | |
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PHYSICAL FACILITIES	OUT	COS	REPEAT
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- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
- 47. Sewage and waste water properly disposed.
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.

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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	<p>6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall. [SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i></p> <p>6.6(g) <i>Toilet room doors shall not be left open except during cleaning or maintenance. [NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i></p>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.				
Fail Notes	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;"><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 style="margin-left: 20px;"><i>2. In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;"><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: 40px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris. [FLOOR IN BATHROOM STAINED AROUND TOILET.]</i></p> <p>6.2(a) <i>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons. [FLOOR BELOW 3 COMPARTMENT SINK PITTED AND UNCLEAN.]</i></p>			
50. Adequate ventilation; lighting; designated areas used.				
Fail Notes	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p style="margin-left: 20px;"><i>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;</i></p> <p style="margin-left: 20px;"><i>2. At least 220 lux (20 foot candles):</i></p> <p style="margin-left: 40px;"><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: 40px;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 40px;"><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 style="margin-left: 20px;"><i>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. [LIGHTS STILL OUT OVER 3 COMPARTMENT SINK.]</i></p>			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.				

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	
2.1(c)5	The person in charge shall ensure that employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment.
Addl Notes: <i>[EMPLOYEES ARE NOT USING A GLOVE BARRIER WHEN SCOOPING ICE CREAM.]</i>	
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	Food employees shall clean their hands and exposed portions of their arms: <ol style="list-style-type: none"> 1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; 2. After touching bare human body parts other than clean hands and clean, exposed portions of arms; 3. After using the toilet room; 4. After caring for or handling service animals or aquatic animals; 5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2; 6. After handling soiled equipment or utensils; 7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; 8. When switching between working with raw food and working with ready-to-eat food; 9. Before donning gloves for working with foods; and 10. After engaging in other activities that contaminate the hands.
Addl Notes: <i>[EMPLOYEES HANDLING BOTH MONEY AND ICE CREAM WITHOUT WASHING HANDS.]</i>	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)1	Food employees shall wash their hands as specified under N.J.A.C. 8:24- 2.3 in order to protect food from contamination after receiving.
Addl Notes: <i>[HANDS ARE TO BE WASHED AFTER HANDLING MONEY, BEFORE HANDLING FOOD.]</i>	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).
Addl Notes: <i>[BARE HAND CONTACT WITH ICE CREAM CAN NOT BE AVOIDED. GLOVES ARE TO BE WORN.]</i>	
13. Food protected from contamination	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes: <i>[SANITIZING SOLUTION IS ONLY 100PPM QUAT. LABEL REQUIRES 200-400PPM.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i>	
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i>	

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Fail Code	Fail Text
4.7(c)	<p>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</p> <ol style="list-style-type: none"> 1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g); 2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: <ol style="list-style-type: none"> i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5. <p>Addl Notes: <i>[PROPER SANITIZING IS NOT BEING PERFORMED.]</i></p>
3.3(c)1iii	<p>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</p> <p>Addl Notes: <i>[SANITIZING IS NOT SET UP AT MAIN COUNTER. QUAT SANITIZER IS ONLY 100PPM. STEREMINE CONTAINER INDICATES CONCENTRATION SHOULD BE 200-400PPM.]</i></p>
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	<p>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.</p> <p>Addl Notes: <i>[REFRIGERATOR BENEATH FUDGE/CARAMEL IS 45°F. MUST BE 41°F OR LESS.]</i></p>
26. Food properly labeled: original container	
3.6(a)	<p>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations.</p> <p>Addl Notes: <i>[TAKE HOME ICE CREAM IS NOT BEING PROPERLY LABELED.]</i></p>
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	<p>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <ol 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. <p>Addl Notes: <i>[MAIN ENTRANCE IS NOT TIGHT FITTING (CAN SEE LIGHT).]</i></p>
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	<p>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</p> <p>Addl Notes: <i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR IN STORAGE ROOM.]</i></p>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	<p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p> <p>Addl Notes: <i>[NO TEST STRIPS PROVIDED FOR QUAT SANITIZER.]</i></p>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(g)	<p>Toilet room doors shall not be left open except during cleaning or maintenance.</p> <p>Addl Notes: <i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i></p>
6.6(f)	<p>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.</p> <p>Addl Notes: <i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i></p>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	<p>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</p>

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Fail Code	Fail Text
Addl Notes: <i>[FLOOR BELOW 3 COMPARTMENT SINK PITTED AND UNCLEAN.]</i>	
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>[FLOOR IN BATHROOM STAINED AROUND TOILET.]</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>[LIGHTS STILL OUT OVER 3 COMPARTMENT SINK.]</i>	