



# 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:** 3/22/2018      **Business ID:** 449

**Business:** CVS PHARMACY #6873  
1 CHERRY ST.

LAMBERTVILLE, NJ 08530

**Inspection:** HI000750

**Risk Type:** 1

**Phone:** 609-397-0730

**REHS:** B-101494 Lisa Bruzzio

**Reason:** Initial Billable

**Results:** Satisfactory

### Establishment Information

Municipality Lambertville      Risk Type on File 1      Risk Type Observed 1

FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date \_\_\_\_\_

Sewage System Public      Water System Public      Lab \_\_\_\_\_  
Sewer

Reference # F-17-1017/4E      Total Coliform \_\_\_\_\_

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

#### MANAGEMENT AND PERSONNEL

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

#### PREVENTING CONTAMINATION FROM HANDS

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

#### FOOD SOURCE

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

## RISK-BASED INSPECTION REPORT

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

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

<i>Fail Notes</i>	3.3(z)	<i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [ENFAMIL INFANT FORMULA DATED DEEC. 1, 2017, SIMILAC INFANT FORMULA DATED JULY 1, 2017. CORRECTED ON SITE. ALL OUTDATED BABY PRODUCTS REMOVED FROM SHELVING TODAY.]</i>
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- |  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 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
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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- |   |    |    |    |
|---|----|----|----|
| 25. Hot and cold water water available; adequate pressure.                            | .. | .. | .. |
| 26. Food properly labeled; original container   | .. | .. | .. |
| 27. Food protected from potential contamination during preparation, storage, display. | p  | .. | .. |

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>3.3(i) <i>Requirements for storage or display of food in contact with water or ice shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</i></p> <p style="margin-left: 20px;"><i>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</i></p> <p style="margin-left: 20px;"><i>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</i></p> <p style="margin-left: 20px;"><i>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</i></p> <p style="margin-left: 20px;"><i>[HAPHAZARD STORAGE IN GENERAL INSIDE THE WALK IN REFRIGERATOR.]</i></p>
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- |   |    |    |    |
|---|----|----|----|
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. |
| 29. Raw fruits and vegetables washed prior to serving.  | .. | .. | .. |
| 30. Wiping cloths properly used and stored.   | .. | .. | .. |
| 31. Toxic substances properly identified, stored and used.  | .. | .. | .. |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.                          | .. | .. | .. |
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).                                  | .. | .. | .. |

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- |  |    |    |    |
|--|----|----|----|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance.                    | .. | .. | .. |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc).                               | .. | .. | .. |
| 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(e)	<i>Water closets and urinals shall be of a sanitary design and be cleanable. [BOTH MEN'S AND LADIE'S ROOM ARE IN NEED OF CLEANING.]</i>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.					
<i>Fail Notes</i>	6.1(a)	<i>Indoor surface characteristics shall include the following:</i>  <i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i> <i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> <i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i> <i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i>  <i>2. In a temporary retail food establishment:</i> <i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i> <i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <i>[WALK IN REFRIGERATOR FLOOR STILL BLACKENED - CAN NO LONGER TELL IF IT IS CLEAN OR DIRTY.]</i>			
50. Adequate ventilation; lighting; designated areas used.					
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.					
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.					
<i>Fail Notes</i>	8.12	<i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i> <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION BY THE MAIN ENTRANCE.]</i>			

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>13. Food protected from contamination</b>	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
Addl Notes:	<i>[ENFAMIL INFANT FORMULA DATED DEEC. 1, 2017, SIMILAC INFANT FORMULA DATED JULY 1, 2017. CORRECTED ON SITE. ALL OUTDATED BABY PRODUCTS REMOVED FROM SHELVING TODAY.]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(i)	Requirements for storage or display of food in contact with water or ice shall include the following: <ol style="list-style-type: none"> <li>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</li> <li>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</li> <li>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</li> <li>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</li> </ol>
Addl Notes:	<i>[HAPHAZARD STORAGE IN GENERAL INSIDE THE WALK IN REFRIGERATOR.]</i>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(e)	Water closets and urinals shall be of a sanitary design and be cleanable.
Addl Notes:	<i>[BOTH MEN'S AND LADIE'S ROOM ARE IN NEED OF CLEANING.]</i>
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ol> </li> <li>2. In a temporary retail food establishment:               <ol style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes:	<i>[WALK IN REFRIGERATOR FLOOR STILL BLACKENED - CAN NO LONGER TELL IF IT IS CLEAN OR DIRTY.]</i>
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes:	<i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION BY THE MAIN ENTRANCE.]</i>

## RISK-BASED INSPECTION REPORT

**Insp Date:** 3/22/2018      **Business ID:** 108  
**Business:** LAMBERTVILLE ELEMENTARY SCHOOL  
 200 NORTH MAIN STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HI000751  
**Risk Type:** 3  
**Phone:** 609-397-1672  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>MICHELE PASCALE</u>	Type <u>ServSafe</u> Exp Date <u>11/10/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1002/42</u>	Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	<p>4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p style="margin-left: 20px;">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></p> <p style="margin-left: 20px;">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></p> <p style="margin-left: 20px;">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></p> <p style="margin-left: 40px;">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></p> <p style="margin-left: 40px;">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></p> <p style="margin-left: 40px;">iii. <i>An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="margin-left: 40px;">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.</i></p> <p style="margin-left: 20px;"><i>[DISHWASHER TEMP ONLY REACHED 145°F FOR BOTH WASH AND RINSE. ]</i></p>
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### PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

- |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| <p>15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.</p> <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> <p>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</p> <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> <p>19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours</p> <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> <p>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</p> | <p>..</p> <p>..</p> <p>p</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>p</p> | <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> | <p>p</p> <p>..</p> <p>p</p> <p>..</p> <p>p</p> <p>..</p> <p>..</p> <p>p</p> | <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> | <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> | <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> <p>..</p> |
|---|---|---|---|---|---|---|

<i>Fail Notes</i>	<p>3.5(f)1 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</i></p> <p style="margin-left: 20px;"><i>[1 TRAY OF CHICKEN TEMP 128°F. CORRECTED ON SITE - REHEATED TO 165°F]</i></p>
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
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.	..	..	..
37. Frozen foods properly thawed.	..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.	..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	..	..	..

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

PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	..	..	..
47. Sewage and waste water properly disposed.	..	..	..



## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
- 50. Adequate ventilation; lighting; designated areas used.
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

.. .. ..  
.. .. ..  
.. .. ..  
.. .. ..  
.. .. ..

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
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"> <li>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);</li> <li>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</li> <li>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"> <li>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;</li> <li>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;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>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.</li> </ol> </li> </ol>
Addl Notes: <i>[DISHWASHER TEMP ONLY REACHED 145°F FOR BOTH WASH AND RINSE. ]</i>	
<b>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</b>	
3.5(f)1	<p>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</p>
Addl Notes: <i>[1 TRAY OF CHICKEN TEMP 128°F. CORRECTED ON SITE - REHEATED TO 165°F]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

PLEASE CALL HEALTH DEPT. WHEN DISHWASHER REACHES PROPER TEMPS./ IE IS REPAIRED

## RISK-BASED INSPECTION REPORT

**Insp Date:** 3/28/2018  
**Business:** Under the Moon  
 61 North Main St.

**Business ID:** hm000065

Lambertville, NJ 08530

**Inspection:** HD000113  
**Risk Type:** 3  
**Phone:** 609-397-1710  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>JAMES MAUGERI</u>	Type <u>ServSafe</u> Exp Date <u>09/30/18</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F- 1032/6</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	..	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	..	p	..	..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

Fail Notes

4.6(f) *If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four hours, except that;*

*1. In storage, containers of potentially hazardous food and their contents shall be maintained at temperatures specified under N.J.A.C. 8:24-3 and the containers shall be cleaned when they are empty;*

*2. Utensils and equipment used to prepare food in a refrigerated room or area shall be cleaned at the frequency indicated in the following chart depending upon the corresponding ambient temperature of the refrigerated room or area, also indicated in the following chart:*

<i>Temperature</i>	<i>Cleaning Frequency</i>
<i>41°F or less</i>	<i>24 hours</i>
<i>&gt; than 41°F to 45°F</i>	<i>20 hours</i>
<i>&gt; than 45°F to 50°F</i>	<i>16 hours</i>
<i>&gt; than 50°F to 55°F</i>	<i>10 hours</i>

*i. The cleaning frequency based on the ambient temperature of the refrigerated room or area shall be documented in the retail food establishment.*

*3. Containers in serving situations such as salad bars, delis, and cafeteria lines which hold ready-to-eat potentially hazardous food that is maintained at the temperatures specified under N.J.A.C. 8:24-3, may be intermittently combined with additional supplies of the same food that is at the required temperature, and the containers shall be cleaned at least every 24 hours;*

*4. Temperature measuring devices may be maintained in contact with food, such as when left in a container of deli food or in a roast, held at temperatures specified under N.J.A.C. 8:24-3;*

*5. Equipment used for storage of packaged or unpackaged food such as a reach-in refrigerator shall be cleaned at a frequency necessary to preclude accumulation of soil residues;*

*6. The cleaning schedule is approved based on consideration of:*  
*i. Characteristics of the equipment and its use;*  
*ii. The type of food involved;*  
*iii. The amount of food residue accumulation; and*  
*iv. The temperature at which the food is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or*

*7. In-use utensils may be intermittently stored in a container of water in which the water is maintained at 135°F or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.*  
*[NO SANITIZING BUCKET SET UP IN KITCHEN AREA. RED SANITIZING BUCKET IN WAITRESS STATION ONLY YIELDED <50PPM CHLORINE BLEACH. REVIEWED IN DETAIL TODAY.]*

### 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   "   "   "

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS			IN	OUT	N.O.	N/A	COS	REPEAT
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.			..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)			p	..	..	..	..	..
<i>Fail Notes</i>	3.5(f)2	<i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [BACON WRAPPED STUFFED DATES IN BAIN MARIE BY WINDOW WAS 48°F. INTERIOR UNIT BELOW WAS 47°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 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. [MANY PLASTIC CONTAINERS IN KITCHEN AREA ARE UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.			..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.			p	..	..
<i>Fail Notes</i>	4.3(d)	<i>A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar. [PLASTIC BOWLS AND CONTAINERS BEING USED AS SCOOPERS (IE. ICE AND SUGAR)]</i>			
29. Raw fruits and vegetables washed prior to serving.			..	..	..
30. Wiping cloths properly used and stored.			..	..	..
31. Toxic substances properly identified, stored and used.			..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.			..	..	..

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

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

### FOOD TEMPERATURE CONTROL

OUT   COS   REPEAT

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

<i>Fail Notes</i>	<p>4.2(c)1    <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i>  <i>[SMALL REFRIG IN WAITRESS STATION HAS NO VISIBLE THERMOMETER. NOT THERMOMETER IN BAIN MARIE BY WINDOW.]</i></p>
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35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).      ..   ..   ..

36. Frozen foods maintained completely frozen.      ..   ..   ..

37. Frozen foods properly thawed.      p   p   ..

<i>Fail Notes</i>	<p>3.5(c)    <i>Frozen food shall be thawed:</i></p> <ol style="list-style-type: none"> <li>1. <i>Under refrigeration that maintains the food at refrigeration temperatures;</i></li> <li>2. <i>Completely submerged under running water:</i> <ol style="list-style-type: none"> <li>i. <i>At a water temperature of 70°F or below;</i></li> <li>ii. <i>With sufficient water velocity to agitate and float off loose particles in an overflow; and</i></li> <li>iii. <i>For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:</i> <ol style="list-style-type: none"> <li>(1) <i>The time the food is exposed to the running water and the time needed for preparation for cooking; or</i></li> <li>(2) <i>The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></li> </ol> </li> </ol> </li> <li>3. <i>As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</i></li> <li>4. <i>Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</i>  <i>[FROZEN OCTOPUS BEING THAWED AT ROOM TEMPERATURE. CORRECTED ON SITE.]</i></li> </ol>
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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>  <i>[BASEMENT STILL UNFINISHED. CARDBOARD AND RAW WOOD BEING USED AS DIVIDERS IN UTENSIL DRAWERS. ]</i></p>
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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.      ..   ..   ..

## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	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	..	p
<i>Fail Notes</i>	<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.</i>  <b>[SELF CLOSING DEVICE STILL MISSING ON KITCHEN BATHROOM DOOR;]</b></p>			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p	..	p
<i>Fail Notes</i>	<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.</i>  <b>[FLOOR TILES BY REAR EXIT STILL SHOW SIGNS OF CRACKING. BASEMENT FLOORS AND WALLS ARE TO BE SEALED AND CLEANABLE ONCE SEALED ARE TO BE THOROUGHLY CLEANED.]</b></p>			
	50. Adequate ventilation; lighting; designated areas used.	p	..	..
<i>Fail Notes</i>	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <ol style="list-style-type: none"> <li>1. <i>Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</i></li> <li>2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i> <ol style="list-style-type: none"> <li>i. <i>The integrity of the packages cannot be affected by broken glass falling onto them; and</i></li> <li>ii. <i>The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></li> </ol> </li> <li>3. <i>An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</i>  <b>[WAITRESS STATION LIGHT FIXTURE IS UNSHIELDED ABOVE OPEN BREAD AND GEORGE FOREMAN GRILL.]</b></li> </ol>			



## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p style="margin-left: 20px;"><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p style="margin-left: 20px;"><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p style="margin-left: 20px;"><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i>  <i>[LIGHTING IS INSUFFICIENT IN THE AREA OF 3 COMPARTMENT SINK.]</i></p>	p
<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>		
<i>Fail Notes</i>	<p>5.5(b) <i>An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.</i>  <i>[GARBAGE RECEPTICLES OUTSIDE ARE STORED ON LOOSE GREY STONE.]</i></p> <p>5.5(e) <i>Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.</i>  <i>[NO LIDS ON SOME TRASH CANS OUTSIDE IN REAR]</i></p>	p
<p>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</p>		
<i>Fail Notes</i>	<p>8.12 <i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i>  <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.]</i></p>	p

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text										
<b>14. Food contact surfaces properly cleaned and sanitized</b>											
4.6(f)	<p>If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four hours, except that;</p> <ol style="list-style-type: none"> <li>1. In storage, containers of potentially hazardous food and their contents shall be maintained at temperatures specified under N.J.A.C. 8:24-3 and the containers shall be cleaned when they are empty;</li> <li>2. Utensils and equipment used to prepare food in a refrigerated room or area shall be cleaned at the frequency indicated in the following chart depending upon the corresponding ambient temperature of the refrigerated room or area, also indicated in the following chart:</li> </ol> <table style="margin-left: 40px;"> <thead> <tr> <th style="text-align: left;">Temperature</th> <th style="text-align: left;">Cleaning Frequency</th> </tr> </thead> <tbody> <tr> <td>41°F or less</td> <td>24 hours</td> </tr> <tr> <td>&gt; than 41°F to 45°F</td> <td>20 hours</td> </tr> <tr> <td>&gt; than 45°F to 50°F</td> <td>16 hours</td> </tr> <tr> <td>&gt; than 50°F to 55°F</td> <td>10 hours</td> </tr> </tbody> </table> <ol style="list-style-type: none"> <li>i. The cleaning frequency based on the ambient temperature of the refrigerated room or area shall be documented in the retail food establishment.</li> <li>3. Containers in serving situations such as salad bars, delis, and cafeteria lines which hold ready-to-eat potentially hazardous food that is maintained at the temperatures specified under N.J.A.C. 8:24-3, may be intermittently combined with additional supplies of the same food that is at the required temperature, and the containers shall be cleaned at least every 24 hours;</li> <li>4. Temperature measuring devices may be maintained in contact with food, such as when left in a container of deli food or in a roast, held at temperatures specified under N.J.A.C. 8:24-3;</li> <li>5. Equipment used for storage of packaged or unpackaged food such as a reach-in refrigerator shall be cleaned at a frequency necessary to preclude accumulation of soil residues;</li> <li>6. The cleaning schedule is approved based on consideration of:               <ol style="list-style-type: none"> <li>i. Characteristics of the equipment and its use;</li> <li>ii. The type of food involved;</li> <li>iii. The amount of food residue accumulation; and</li> <li>iv. The temperature at which the food is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or</li> </ol> </li> <li>7. In-use utensils may be intermittently stored in a container of water in which the water is maintained at 135°F or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.</li> </ol>	Temperature	Cleaning Frequency	41°F or less	24 hours	> than 41°F to 45°F	20 hours	> than 45°F to 50°F	16 hours	> than 50°F to 55°F	10 hours
Temperature	Cleaning Frequency										
41°F or less	24 hours										
> than 41°F to 45°F	20 hours										
> than 45°F to 50°F	16 hours										
> than 50°F to 55°F	10 hours										
Addl Notes:	<i>[NO SANITIZING BUCKET SET UP IN KITCHEN AREA. RED SANITIZING BUCKET IN WAITRESS STATION ONLY YIELDED &lt;50PPM CHLORINE BLEACH. REVIEWED IN DETAIL TODAY.]</i>										
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>											
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.										
Addl Notes:	<i>[BACON WRAPPED STUFFED DATES IN BAIN MARIE BY WINDOW WAS 48°F. INTERIOR UNIT BELOW WAS 47°F]</i>										
<b>26. Food properly labeled; original container</b>											
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>[MANY PLASTIC CONTAINERS IN KITCHEN AREA ARE UNLABELED.]</i>										
<b>28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.</b>											
4.3(d)	A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.										
Addl Notes:	<i>[PLASTIC BOWLS AND CONTAINERS BEING USED AS SCOOPERS (IE. ICE AND SUGAR)]</i>										
<b>34. Food temperature measuring devices provided and calibrated.</b>											
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.										
Addl Notes:	<i>[SMALL REFRIG IN WAITRESS STATION HAS NO VISIBLE THERMOMETER. NOT THERMOMETER IN BAIN MARIE BY WINDOW.]</i>										

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
<b>37. Frozen foods properly thawed.</b>	
3.5(c)	<p>Frozen food shall be thawed:</p> <ol style="list-style-type: none"> <li>1. Under refrigeration that maintains the food at refrigeration temperatures;</li> <li>2. Completely submerged under running water:               <ol style="list-style-type: none"> <li>i. At a water temperature of 70°F or below;</li> <li>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</li> <li>iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:                   <ol style="list-style-type: none"> <li>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</li> <li>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</li> </ol> </li> </ol> </li> <li>3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</li> <li>4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</li> </ol>
Addl Notes: <i>[FROZEN OCTOPUS BEING THAWED AT ROOM TEMPERATURE. CORRECTED ON SITE.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	<p>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.</p>
Addl Notes: <i>[BASEMENT STILL UNFINISHED. CARDBOARD AND RAW WOOD BEING USED AS DIVIDERS IN UTENSIL DRAWERS. ]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
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>
Addl Notes: <i>[SELF CLOSING DEVICE STILL MISSING ON KITCHEN BATHROOM DOOR;]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
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>
Addl Notes: <i>[FLOOR TILES BY REAR EXIT STILL SHOW SIGNS OF CRACKING. BASE MENT FLOORS AND WALLS ARE TO BE SEALED AND CLEANABLE ONCE SEALED ARE TO BE THOROUGHLY CLEANED.]</i>	
<b>50. Adequate ventilation; lighting; designated areas used.</b>	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> <li>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;</li> <li>2. At least 220 lux (20 foot candles):               <ol style="list-style-type: none"> <li>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;</li> <li>ii. Inside equipment such as reach-in and under-counter refrigerators; and</li> <li>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</li> </ol> </li> <li>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.</li> </ol>
Addl Notes: <i>[LIGHTING IS INSUFFICIENT IN THE AREA OF 3 COMPARTMENT SINK.]</i>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> <li>1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.</li> <li>2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:               <ol style="list-style-type: none"> <li>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</li> <li>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</li> </ol> </li> <li>3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.</li> </ol>
Addl Notes: <i>[WAITRESS STATION LIGHT FIXTURE IS UNSHIELDED ABOVE OPEN BREAD AND GEORGE FOREMAN GRILL.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
Addl Notes: <i>[NO LIDS ON SOME TRASH CANS OUTSIDE IN REAR]</i>	
5.5(b)	An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
Addl Notes: <i>[GARBAGE RECEPTICLES OUTSIDE ARE STORED ON LOOSE GREY STONE.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 3/28/2018      **Business ID:** 100  
**Business:** BOAT HOUSE  
 8-1/2 CORYELL STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HD000114  
**Risk Type:** 1  
**Phone:** 609-397-2244  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>1</u>	Risk Type Observed <u>1</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1030/14B</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	..	..	..	..

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN   OUT   N.O.   N/A   COS   REPEAT

<i>Fail Notes</i>	<p>2.3(f) <i>Food employees shall clean their hands and exposed portions of their arms:</i></p> <ol style="list-style-type: none"> <li>1. <i>Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;</i></li> <li>2. <i>After touching bare human body parts other than clean hands and clean, exposed portions of arms;</i></li> <li>3. <i>After using the toilet room;</i></li> <li>4. <i>After caring for or handling service animals or aquatic animals;</i></li> <li>5. <i>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;</i></li> <li>6. <i>After handling soiled equipment or utensils;</i></li> <li>7. <i>During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</i></li> <li>8. <i>When switching between working with raw food and working with ready-to-eat food;</i></li> <li>9. <i>Before donning gloves for working with foods; and</i></li> <li>10. <i>After engaging in other activities that contaminate the hands.</i> [NO PROVISIONS FOR HANDWASHING BEHIND THE BAR.]</li> </ol>	..	..	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>	<p>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> [NO PROVISIONS FOR BARTENDER TO WASH HANDS.]</p> <p>6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use.</i> [NO HANDWASHING @ BAR.]</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	..	..	..
<i>Fail Notes</i>	<p>3.3(a)1 <i>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.</i> [NO PROVISIONS FOR HANDWASHING PROVIDED FOR BARTENDER.]</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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14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..
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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	..	p	..	..
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16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	p	..	..
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20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	..	p	..	..
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	..	p	..	..
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
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GOOD RETAIL PRACTICES
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p	..	..
<i>Fail Notes</i>	4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3. [NO THERMOMETER PROVIDED IN REFRIGERATOR THAT STORES MILK AND JUICE.]</i>			
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36. Frozen foods maintained completely frozen.		..	..	..
37. Frozen foods properly thawed.		..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		p	..	..
<i>Fail Notes</i>	4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. [CARDBOARD BOXES USED AS LINER TO STORE INVERTED READY TO USE GLASSES.]</i>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).		p	..	..
<i>Fail Notes</i>	4.2(c)8 <i>In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. [NO THERMOMETER INSIDE JUICE AND MILK REFRIGERATOR.]</i>			
42. In-use utensils properly stored.		..	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p	..	..
<i>Fail Notes</i>	4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [NO QUAT TEST STRIPS PROVIDED FOR STERI-DISC.]</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.		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>[NO SELF CLOSING DEVICE 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>[TRASH CAN IN BATHROOM IS NOT PROVIDED WITH A COVER.]</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.	p	..	..
<i>Fail Notes</i>	8.13(a)	<p><i>The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.</i></p> <p><i>[SATISFACTORY PLACARD IS NOT POSTED IN A CONSPICUOUS PLACE NEAR THE PUBLIC ENTRANCE.]</i></p>			

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.</b>	
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>[NO PROVISIONS FOR HANDWASHING BEHIND THE BAR.]</i>	
<b>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
6.7(n)	A handwashing facility shall be maintained so that it is accessible at all times for employee use.
Addl Notes: <i>[NO HANDWASHING @ BAR.]</i>	
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>[NO PROVISIONS FOR BARTENDER TO WASH HANDS.]</i>	
<b>8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.</b>	
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>[NO PROVISIONS FOR HANDWASHING PROVIDED FOR BARTENDER.]</i>	
<b>34. Food temperature measuring devices provided and calibrated.</b>	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes: <i>[NO THERMOMETER PROVIDED IN REFRIGERATOR THAT STORES MILK AND JUICE.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
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 USED AS LINER TO STORE INVERTED READY TO USE GLASSES.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)8	In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
Addl Notes: <i>[NO THERMOMETER INSIDE JUICE AND MILK REFRIGERATOR.]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO QUAT TEST STRIPS PROVIDED FOR STERI-DISC.]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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>[NO SELF CLOSING DEVICE 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>[TRASH CAN IN BATHROOM IS NOT PROVIDED WITH A COVER.]</i>
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
Addl Notes:	<i>[SATISFACTORY PLACARD IS NOT POSTED IN A CONSPICUOUS PLACE NEAR THE PUBLIC ENTRANCE.]</i>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

HANDWASHING SUFFICIENT IN UPSTAIRS BATHROOM.

### **Footnote 2**

**Notes:**

NO RETAIL FOOD LICENSE ON THE PREMISE.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 3/28/2018      **Business ID:** 105  
**Business:** HAMILTON'S GRILL ROOM  
 8 CORYELL STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HD000115  
**Risk Type:** 3  
**Phone:** 609 397 4343  
**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>No</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1030/14A</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
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| <p>1. PIC demonstrates knowledge of food safety principles pertaining to this operation.</p> <p><i>Fail Notes</i>    2.1(c)3iii    <i>The person in charge shall ensure that employees routinely monitor cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated, that employees are properly cooking potentially hazardous food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats.</i><br/> <i>[NO STEM TYPE THERMOMETERS AVAILABLE TO CHECK MONITOR FOOD TEMPERATURES.]</i></p> <p>2.1(c)3v    <i>The person in charge shall ensure that employees routinely monitor solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing, that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused.</i><br/> <i>[MONITORING OF SANITIZING NOT BEING DONE]</i></p> <p>2.1(c)6    <i>The person in charge shall ensure that employees are properly trained in food safety as it relates to their assigned duties.</i><br/> <i>[NO CURRENT FOOD MANAGER/SAFETY CERIFICATION]</i></p> | .. | p  | .. | .. | .. | .. |
| <p>2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.</p> <p><i>Fail Notes</i>    2.1(b)    <i>Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection.</i><br/> <i>[NO CURRENT CERTIFICATION.]</i></p>  | .. | p  | .. | .. | .. | .. |
| <p>3. Ill or injured foodworkers restricted or excluded as required.</p>   | .. | .. | .. | .. | .. | .. |

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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|--|----|----|---|----|----|----|
| <p>4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.</p>              | .. | .. | p | .. | .. | .. |
| <p>5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.</p> | .. | .. | p | .. | .. | .. |

## RISK-BASED INSPECTION REPORT

	IN	OUT	N.O.	N/A	COS	REPEAT
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6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
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7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	..	..
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<i>Fail Notes</i>	6.7(i)	<i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO SOAP AT HANDWASH SINK IN BATHROOM (LARGER BATHROOM) OR IN KITCHEN HANDWASH STATION]</i>
	6.7(j)	<i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i> <ol style="list-style-type: none"> <li>1. <i>Individual, disposable towels;</i></li> <li>2. <i>A continuous towel system that supplies the user with a clean towel; or</i></li> <li>3. <i>A heated-air hand-drying device.</i></li> </ol> <i>[NO PAPER TOWELS PROVIDED AT HANDWASH SINK IN KITCHEN.]</i>

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	..	p	..	..	..
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	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	..	..	..	..	..
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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	p	..	..	..	p
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<i>Fail Notes</i>	3.2(r)1	<i>Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. [TAGS ARE NOT KEPT IN DATE ORDER.]</i>
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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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	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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<i>Fail Notes</i>	3.3(c)1i	<i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [RAW MEAT STORED ON SAME SHELVING/ DIRECTLY ADJACENT TO FRUIT (LEMONS AND ORANGES) IN WALK IN BOX.]</i>
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13. Food protected from contamination	..	p	..	..	..	..
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<i>Fail Notes</i>	3.3(z)	<i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [RAW MEAT AND SEAFOOD ON ICE BY MAIN ENTRANCE IS NOT PROTECTED FROM HANDLING AND/OR SNEEZING BY CUSTOMER. RAW MEAT AND SEAFOOD IN BAIN MARIE ACROSS FROM GRILL ARE UNCOVERED AND UNPROTECTED FROM CONTAMINATION BY CUSTOMER - SAME RAW FOOD IS OUT OF TEMPERATURE. COVERING FOOD WILL ALSO HELP MAINTAIN SAFE TEMPERATURES.]</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. [EMPLOYEE STATED THAT SANITIZING FOOD CONTACT/ PREPARATION SURFACES IS DONE AT END OF DAY. REVIEWED IN DETAIL TODAY.]</i>
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## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

<i>Fail Notes</i>	<p>4.6(a)    <i>Equipment food-contact surfaces and utensils shall be clean to sight and touch. [MANY REFRIGERATORS VISIBLY UNCLEAN.]</i></p> <p>4.6(n)    <i>Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed. [NO THERMOMETER PROVIDED TO CHECK WASH/RINSE TEMPERATURE]</i></p> <p>4.7(a)    <i>Equipment food-contact surfaces and utensils shall be sanitized. [FOOD CONTACT SURFACES TO BE SANITIZED THROUGHOUT THE DAY - NOT JUST AT NIGHT.]</i></p> <p>4.7(c)    <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p style="padding-left: 20px;">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></p> <p style="padding-left: 20px;">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></p> <p style="padding-left: 20px;">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></p> <p style="padding-left: 40px;">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></p> <p style="padding-left: 40px;">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></p> <p style="padding-left: 40px;">iii. <i>An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="padding-left: 40px;">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.</i></p>
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### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

<p>15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.</p>	..	..	p	..	..	..
<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>	..	..	..	p	..	..
<p>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</p>	..	p	..	..	..	..

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

<i>Fail Notes</i>	<p>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 ACROSS FROM THE GRILL IS 48°F. SHRIMP, SCALLOPS, BEEF AND SQUID ALSO NOT HELD AT 41°F OR BELOW.]</i></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.	..	..	p
<i>Fail Notes</i>	<p>3.3(i) <i>Requirements for storage or display of food in contact with water or ice shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</i></p> <p style="margin-left: 20px;"><i>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</i></p> <p style="margin-left: 20px;"><i>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</i></p> <p style="margin-left: 20px;"><i>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</i></p> <p><i>[DISPLAY BY MAIN ENTRANCE BOTH SHRIMP AND SCALLOPS STORED DIRECTLY ON ICE (ICE IS NOT DRAINED)]</i></p>			



## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION
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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. [SOME FOOD STORED DIRECTLY ON FLOOR.]</p>			
	3.3(s)	<p><i>During preparation, unpackaged food shall be protected from environmental sources of contamination.</i> [OUTSIDE STORAGE ROOM HAS IVY FROM EXTERIOR GROWING INSIDE - DOOR IS RUSTED AND IN DISREPAIR.]</p>			
	3.3(t)	<p><i>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.</i> [MEAT AND SEAFOOD DISPLAY BY MAIN ENTRANCE IS NOT PROTECTED FROM CUSTOMER HANDLING AND/OR SNEEZING, ETC.]</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.	..	..	..
		31. Toxic substances properly identified, stored and used.	..	..	..
		32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p	..	..
<i>Fail Notes</i>	6.2(n)1, 2	<p><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. Filling or closing holes and other gaps along floors, walls and ceilings;</p> <p style="margin-left: 20px;">ii. Closed, tight-fitting windows; and</p> <p style="margin-left: 20px;">iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. [SOME DOORS ARE NOT TIGHT FITTING (CAN SEE LIGHT).]</p>			
		33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	..	..	..

FOOD TEMPERATURE CONTROL
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OUT   COS   REPEAT

		34. Food temperature measuring devices provided and calibrated.			
<i>Fail Notes</i>	4.2(c)1	<p><i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i> [REFRIGERATORS NOT PROVIDED WITH THERMOMETERS.]</p>	p	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

<i>Fail Notes</i>	4.2(c)3	<p><i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</i>  <i>[STEM TYPE THERMOMETERS NOT PROVIDED TO TAKE INTERNAL FOOD TEMPS. HANDOUT GIVEN.]</i></p>			
		35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	p	..	..
<i>Fail Notes</i>	4.2(c)2	<p><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>  <i>[NO STEM TYPE THERMOMETER PROVIDED.]</i></p>			
		36. Frozen foods maintained completely frozen.		..	..
		37. Frozen foods properly thawed.	p	..	..
<i>Fail Notes</i>	3.5(c)	<p><i>Frozen food shall be thawed:</i></p> <ol style="list-style-type: none"> <li><i>1. Under refrigeration that maintains the food at refrigeration temperatures;</i></li> <li><i>2. Completely submerged under running water:</i> <ol style="list-style-type: none"> <li><i>i. At a water temperature of 70°F or below;</i></li> <li><i>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</i></li> <li><i>iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:</i> <ol style="list-style-type: none"> <li><i>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</i></li> <li><i>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></li> </ol> </li> </ol> </li> <li><i>3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</i></li> <li><i>4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</i>  <i>[THAWING SHRIMP IN WATER AT ROOM TEMPERATURE. ]</i></li> </ol>			
		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.			
<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i>  <i>[MANY SHELVES, THROUGHOUT UNCLEAR AND SOME SHOW SIGNS OF RUSTING. ]</i></p>			
	4.1(j)	<p><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>  <i>[MANY NON FOOD CONTACT SURFACES UNCLEAR AND SHOW SIGNS OF RUST AND WEAR.]</i></p>	p	..	..

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.2(b)	<p><i>Multiuse food-contact surfaces shall be:</i></p> <ol style="list-style-type: none"> <li>1. <i>Smooth;</i></li> <li>2. <i>Free of breaks, open seams, cracks, chips, pits, and similar imperfections;</i></li> <li>3. <i>Free of sharp internal angles, corners, and crevices;</i></li> <li>4. <i>Finished to have smooth welds and joints; and</i></li> <li>5. <i>Accessible for cleaning and inspection by one of the following methods:</i> <ol style="list-style-type: none"> <li><i>i. Without being disassembled;</i></li> <li><i>ii. By disassembling without the use of tools; or</i></li> <li><i>iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.</i></li> </ol> </li> </ol> <p><i>[MANY MUTIUSE FOOD CONTACT SURFACES ARE UNCLEAN IN DISREPAIR]</i></p>			
			p	..	..
<i>Fail Notes</i>	4.2(c)5	<p><i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</i></p> <p><i>[NO THERMOMETERS THROUGHOUT]</i></p>			
			p	..	..
<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"> <li>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></li> <li>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></li> <li>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></li> <li>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></li> <li>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></li> <li>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.</i></li> </ol> <p><i>[KNIVES STORED BETWEEN EQUIPMENT IN KITCHEN AND GRILL AREA.]</i></p>			
			p	..	..
<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><i>[CHLORINE TEST KIT NOT PROVIDED FOR DISHWASHER, 3 COMPARTMENT SINK AND SANITIZING BUCKETS FOR COUNTERS.]</i></p>			

### PHYSICAL FACILITIES

OUT COS REPEAT

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
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OUT   COS   REPEAT

<p>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</p> <p><i>Fail Notes</i>    5.2(c)    <i>All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable. [3 COMPARTMENT SINK AND FAUCET DRIPPING.]</i></p>	<p>Ⓟ    ..    ..</p>
<p>47. Sewage and waste water properly disposed.</p>	<p>..    ..    ..</p>
<p>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</p> <p><i>Fail Notes</i>    6.6(k)    <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material. [COVER MISSING ON TRASH CAN IN BATHROOMS.]</i></p>	<p>Ⓟ    ..    ..</p>
<p>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</p> <p><i>Fail Notes</i>    6.1(a)    <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 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;">2. <i>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.</i></p> <p style="margin-left: 20px;"><i>[FLOORS THROUGHOUT KITCHEN AND STORAGE ROOM NEED OF CLEANING.]</i></p>	<p>Ⓟ    ..    ..</p>
<p>50. Adequate ventilation; lighting; designated areas used.</p> <p><i>Fail Notes</i>    6.3(a)    <i>Lighting intensity shall be:</i></p> <p style="margin-left: 20px;">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 style="margin-left: 20px;">2. <i>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;">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 style="margin-left: 20px;"><i>[LIGHTING UNSUFFICIENT IN KITCHEN.]</i></p>	<p>Ⓟ    ..    ..</p>
<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>	<p>Ⓟ    ..    ..</p>

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	<p>5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;"><i>1. Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 40px;"><i>i. Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 40px;"><i>ii. After they are filled; and</i></p> <p style="margin-left: 20px;"><i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i>  <i>[TRASH RECEPTICLES OVER FLOWING AND UNABLE TO BE CLOSED.]</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>  <i>[LITTER, LEAVES, ETC ON GROUND SURROUNDING TRASH CANS.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p	..	p
<i>Fail Notes</i>	<p>8.13(a) <i>The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.</i></p> <p style="margin-left: 20px;"><i>[SATISFACTORY PLACARD NOT POSTED AND/OR AVAILABE TODAY.]</i></p>			

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>1. PIC demonstrates knowledge of food safety principles pertaining to this operation.</b>	
2.1(c)6	The person in charge shall ensure that employees are properly trained in food safety as it relates to their assigned duties. Addl Notes: <i>[NO CURRENT FOOD MANAGER/SAFETY CERTIFICATION]</i>
2.1(c)3v	The person in charge shall ensure that employees routinely monitor solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing, that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused. Addl Notes: <i>[MONITORING OF SANITIZING NOT BEING DONE]</i>
2.1(c)3iii	The person in charge shall ensure that employees routinely monitor cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated, that employees are properly cooking potentially hazardous food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats. Addl Notes: <i>[NO STEM TYPE THERMOMETERS AVAILABLE TO CHECK MONITOR FOOD TEMPERATURES.]</i>
<b>2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.</b>	
2.1(b)	Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection. Addl Notes: <i>[NO CURRENT CERTIFICATION.]</i>
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
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. Addl Notes: <i>[NO PAPER TOWELS PROVIDED AT HANDWASH SINK IN KITCHEN.]</i>
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Addl Notes: <i>[NO SOAP AT HANDWASH SINK IN BATHROOM (LARGER BATHROOM) OR IN KITCHEN HANDWASH STATION]</i>
<b>10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction</b>	
3.2(r)1	Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. Addl Notes: <i>[TAGS ARE NOT KEPT IN DATE ORDER.]</i>
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. Addl Notes: <i>[RAW MEAT STORED ON SAME SHELVING/ DIRECTLY ADJACENT TO FRUIT (LEMONS AND ORANGES) IN WALK IN BOX.]</i>
<b>13. Food protected from contamination</b>	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. Addl Notes: <i>[RAW MEAT AND SEAFOOD ON ICE BY MAIN ENTRANCE IS NOT PROTECTED FROM HANDLING AND/OR SNEEZING BY CUSTOMER. RAW MEAT AND SEAFOOD IN BAIN MARIE ACROSS FROM GRILL ARE UNCOVERED AND UNPROTECTED FROM CONTAMINATION BY CUSTOMER - SAME RAW FOOD IS OUT OF TEMPERATURE. COVERING FOOD WILL ALSO HELP MAINTAIN SAFE TEMPERATURES.]</i>
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized. Addl Notes: <i>[FOOD CONTACT SURFACES TO BE SANITIZED THROUGHOUT THE DAY - NOT JUST AT NIGHT.]</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"> <li>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);</li> <li>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</li> <li>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"> <li>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;</li> <li>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;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>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.</li> </ol> </li> </ol>
4.6(a)	<p>Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>Addl Notes: <i>[MANY REFRIGERATORS VISIBLY UNCLEAN.]</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>[EMPLOYEE STATED THAT SANITIZING FOOD CONTACT/ PREPARATION SURFACES IS DONE AT END OF DAY. REVIEWED IN DETAIL TODAY.]</i></p>
4.6(n)	<p>Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.</p> <p>Addl Notes: <i>[NO THERMOMETER PROVIDED TO CHECK WASH/RINSE TEMPERATURE]</i></p>
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
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 ACROSS FROM THE GRILL IS 48°F. SHRIMP, SCALLOPS, BEEF AND SQUID ALSO NOT HELD AT 41°F OR BELOW.]</i></p>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(s)	<p>During preparation, unpackaged food shall be protected from environmental sources of contamination.</p> <p>Addl Notes: <i>[OUTSIDE STORAGE ROOM HAS IVY FROM EXTERIOR GROWING INSIDE - DOOR IS RUSTED AND IN DISREPAIR.]</i></p>
3.3(t)	<p>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.</p> <p>Addl Notes: <i>[MEAT AND SEAFOOD DISPLAY BY MAIN ENTRANCE IS NOT PROTECTED FROM CUSTOMER HANDLING AND/OR SNEEZING, ETC.]</i></p>
3.3(i)	<p>Requirements for storage or display of food in contact with water or ice shall include the following:</p> <ol style="list-style-type: none"> <li>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</li> <li>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</li> <li>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</li> <li>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</li> </ol> <p>Addl Notes: <i>[DISPLAY BY MAIN ENTRANCE BOTH SHRIMP AND SCALLOPS STORED DIRECTLY ON ICE (ICE IS NOT DRAINED)]</i></p>

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(q)	<p>Food storage requirements include the following:</p> <ol style="list-style-type: none"> <li>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"> <li>i. In a clean, dry location;</li> <li>ii. Where it is not exposed to splash, dust, or other contamination; and</li> <li>iii. At least six inches above the floor.</li> </ol> </li> <li>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.</li> <li>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.</li> </ol> <p>Addl Notes: <i>[SOME FOOD STORED DIRECTLY ON FLOOR.]</i></p>
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
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"> <li>i. Filling or closing holes and other gaps along floors, walls and ceilings;</li> <li>ii. Closed, tight-fitting windows; and</li> <li>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.</li> </ol> <p>Addl Notes: <i>[SOME DOORS ARE NOT TIGHT FITTING (CAN SEE LIGHT).]</i></p>
<b>34. Food temperature measuring devices provided and calibrated.</b>	
4.2(c)1	<p>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</p> <p>Addl Notes: <i>[REFRIGERATORS NOT PROVIDED WITH THERMOMETERS.]</i></p>
4.2(c)3	<p>Food temperature measuring devices shall be designed to be easily readable and accurate to <math>\pm 2^{\circ}\text{F}</math> in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</p> <p>Addl Notes: <i>[STEM TYPE THERMOMETERS NOT PROVIDED TO TAKE INTERNAL FOOD TEMPS. HANDOUT GIVEN.]</i></p>
<b>35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).</b>	
4.2(c)2	<p>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.</p> <p>Addl Notes: <i>[NO STEM TYPE THERMOMETER PROVIDED.]</i></p>
<b>37. Frozen foods properly thawed.</b>	
3.5(c)	<p>Frozen food shall be thawed:</p> <ol style="list-style-type: none"> <li>1. Under refrigeration that maintains the food at refrigeration temperatures;</li> <li>2. Completely submerged under running water:           <ol style="list-style-type: none"> <li>i. At a water temperature of 70°F or below;</li> <li>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</li> <li>iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:               <ol style="list-style-type: none"> <li>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</li> <li>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</li> </ol> </li> </ol> </li> <li>3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</li> <li>4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</li> </ol> <p>Addl Notes: <i>[THAWING SHRIMP IN WATER AT ROOM TEMPERATURE. ]</i></p>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	



## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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>[MANY SHELVES, THROUGHOUT UNCLEAN AND SOME SHOW SIGNS OF RUSTING. ]</i>
4.2(b)	Multiuse food-contact surfaces shall be: <ol style="list-style-type: none"> <li>1.Smooth;</li> <li>2.Free of breaks, open seams, cracks, chips, pits, and similar imperfections;</li> <li>3.Free of sharp internal angles, corners, and crevices;</li> <li>4.Finished to have smooth welds and joints; and</li> <li>5.Accessible for cleaning and inspection by one of the following methods:               <ol style="list-style-type: none"> <li>i. Without being disassembled;</li> <li>ii. By disassembling without the use of tools; or</li> <li>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.</li> </ol> </li> </ol>
	Addl Notes: <i>[MANY MUTIUSE FOOD CONTACT SURFACES ARE UNCLEAN IN DISREPAIR]</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.
	Addl Notes: <i>[MANY NON FOOD CONTACT SURFACES UNCLEAN AND SHOW SIGNS OF RUST AND WEAR.]</i>
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)5	Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.
	Addl Notes: <i>[NO THERMOMETERS THROUGHOUT]</i>
<b>42. In-use utensils properly stored.</b>	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>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;</li> <li>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;</li> <li>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;</li> <li>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</li> <li>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.</li> </ol>
	Addl Notes: <i>[KNIVES STORED BETWEEN EQUIPMENT IN KITCHEN AND GRILL AREA.]</i>
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
	Addl Notes: <i>[CHLORINE TEST KIT NOT PROVIDED FOR DISHWASHER, 3 COMPARTMENT SINK AND SANITIZING BUCKETS FOR COUNTERS.]</i>
<b>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</b>	
5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.
	Addl Notes: <i>[3 COMPARTMENT SINK AND FAUCET DRIPPING.]</i>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
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 BATHROOMS.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ol> </li> <li>2. In a temporary retail food establishment:                             <ol style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes: <i>[FLOORS THROUGHOUT KITCHEN AND STORAGE ROOM NEED OF CLEANING.]</i>	
<b>50. Adequate ventilation; lighting; designated areas used.</b>	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> <li>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;</li> <li>2. At least 220 lux (20 foot candles):                             <ol style="list-style-type: none"> <li>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;</li> <li>ii. Inside equipment such as reach-in and under-counter refrigerators; and</li> <li>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</li> </ol> </li> <li>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.</li> </ol>
Addl Notes: <i>[LIGHTING UNSUFFICIENT IN KITCHEN.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
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>[LITTER, LEAVES, ETC ON GROUND SURROUNDING TRASH CANS.]</i>	
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: <ol style="list-style-type: none"> <li>1. Inside the retail food establishment if the receptacles and units:                             <ol style="list-style-type: none"> <li>i. Contain food residue and are not in continuous use; or</li> <li>ii. After they are filled; and</li> </ol> </li> <li>2. With tight-fitting lids or doors if kept outside the retail food establishment.</li> </ol>
Addl Notes: <i>[TRASH RECEPTICLES OVER FLOWING AND UNABLE TO BE CLOSED.]</i>	
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED AND/OR AVAILABE TODAY.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

RECOMMEND STORING TAGS IN A CLOSED CONTAINER - CURRENTLY HANG TAGS INDIVIDUALLY OVER PREP SINK.