



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor
Mailing Address: PO Box 2900, Flemington, NJ 08822-2900
Telephone: 908-788-1351 Fax: 908-782-7510
E-Mail: health@co.hunterdon.nj.us
www.co.hunterdon.nj.us

RISK-BASED INSPECTION REPORT

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

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

Establishment Information

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

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

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

GOOD RETAIL PRACTICES

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

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

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

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p

RISK-BASED INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

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

Fire Inspection - 4/30/18

Footnote 2

Notes:

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

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

RISK-BASED INSPECTION REPORT

Insp Date: 5/30/2018 **Business ID:** 113
Business: MITCHELL'S CAFE
 11 1/2 CHURCH STREET
 LAMBERTVILLE, NJ 08530

Inspection: HF000174
Risk Type: 1
Phone: 609 397 9853
REHS: B-2225 Daniel Wyckoff
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-17-1039/15B</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

PHYSICAL FACILITIES

OUT COS REPEAT

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

RISK-BASED INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Insp Date: 5/30/2018 **Business ID:** Hc000031
Business: AZTLAN MEXICAN GRILL
 11 1/2 CHURCH STREET
 LAMBERTVILLE, NJ 08530

Inspection: HF000175
Risk Type: 3
Phone: 609 397 7272
REHS: B-2225 Daniel Wyckoff
Reason: Initial 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>Edgar Rodriguez</u>	Type <u>ServSafe</u> Exp Date <u>04/13/20</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1039/15A</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

..

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

..

PHYSICAL FACILITIES

OUT COS REPEAT

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

..

RISK-BASED INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

RISK-BASED INSPECTION REPORT

Insp Date: 5/31/2018 **Business ID:** 105
Business: HAMILTON'S GRILL ROOM
 8 CORYELL STREET
 LAMBERTVILLE, NJ 08530

Inspection: HD000118
Risk Type: 3
Phone: 609 397 4343
REHS: B-101494 Lisa Bruzzio
Reason: Reinspection after CS
Results: Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Sewer _____			
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
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	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. [NO CURRENT FOOD MANAGER CERTIFICATION]</i>						
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	p
<i>Fail Notes</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>						
1. <i>Individual, disposable towels;</i>						
2. <i>A continuous towel system that supplies the user with a clean towel; or</i>						
3. <i>A heated-air hand-drying device.</i>						
<i>[NO PAPER TOWELS FOR HAND WASHING PROVIDED AT SINK BY GRILL]</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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

RISK-BASED INSPECTION REPORT

FOOD SOURCE		IN	OUT	N.O.	N/A	COS	REPEAT
	9. All foods, including ice and water, from approved sources; with proper records.	p	"	"	"	"	"
	10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	"	p	"	"	"	p
<i>Fail Notes</i>	<p>3.2(o) <i>Shellstock shall be obtained in containers bearing legible source identification tags that are affixed by the certified dealer that ships or reships the shellstock, as specified in N.J.A.C. 8:13 and that list the following information in this order:</i></p> <p><i>i. The dealer's name and address, and the certification number assigned by the shellfish control authority;</i></p> <p><i>ii. The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested;</i></p> <p><i>iii. The date of harvesting;</i></p> <p><i>iv. The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested;</i></p> <p><i>v. The type and quantity of shellfish; and</i></p> <p><i>vi. The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."</i> [SHELLFISH TAGS ARE HAPHAZARDLY CLIPPED TO SHELVING DIRECTLY ABOVE FOOD PREP SINK.]</p>						
	11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	"	"	p	"	"	"

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

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
	15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	"	"	p	"	"	"
	16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	"	"	"	p	"	"
	17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	"	"	"	"	"
	18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	"	"	p	"	"	"
	19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	"	"	p	"	"	"
	20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	"	"	p	"	"	"
	21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	"	"	p	"	"	"
	22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	"	"	"	p	"	"

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	Ⓟ	..	Ⓟ
<i>Fail Notes</i> 6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i> <i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i> <i>ii. Closed, tight-fitting windows; and</i> <i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i> [SCREENS MISSING FROM SOME OPEN WINDOWS. SOME DOORS ARE NOT TIGHT FITTING.]			
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.	Ⓟ	..	Ⓟ

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<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>[MANY SHELVES THROUGHOUT UNCLEAN AND SOME SHOW SIGNS OF RUSTING. OUTSIDE STORAGE ROOM DOOR IS IN DISREPAIR.]</i></p> <p>4.1(j) <i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.</i> <i>[MANY NON FOOD CONTACT SURFACES UNCLEAN AND SHOW SIGNS OF RUST OR WEAR.]</i></p> <p>4.2(b) <i>Multiuse food-contact surfaces shall be:</i></p> <p style="margin-left: 20px;">1. <i>Smooth;</i></p> <p style="margin-left: 20px;">2. <i>Free of breaks, open seams, cracks, chips, pits, and similar imperfections;</i></p> <p style="margin-left: 20px;">3. <i>Free of sharp internal angles, corners, and crevices;</i></p> <p style="margin-left: 20px;">4. <i>Finished to have smooth welds and joints; and</i></p> <p style="margin-left: 20px;">5. <i>Accessible for cleaning and inspection by one of the following methods:</i></p> <p style="margin-left: 40px;"><i>i. Without being disassembled;</i></p> <p style="margin-left: 40px;"><i>ii. By disassembling without the use of tools; or</i></p> <p style="margin-left: 40px;"><i>iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.</i> <i>[INTERIOR AND SHELVING OF SOME REFRIGERATORS UNCLEAN AND SHOW SIGNS OF RUSTING. SOME FOOD SHELVES ARE IN DISREPAIR AND/OR WORN.]</i></p>
	41. Equipment temperature measuring devices provided (refrigeration units, etc).
	42. In-use utensils properly stored.
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.
	44. Food and non-food contact surfaces properly constructed, cleanable, used.
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

PHYSICAL FACILITIES

OUT COS REPEAT

	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p	..	p
<i>Fail Notes</i>	<p>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.</i> <i>[3 COMPARTMENT SINK AND FAUCET DRIPPING. SMALL HANDWASH SINK LEAKS FROM PIPING BELOW.]</i></p>			
	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(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.</i> <i>[COVER MISSING ON TRASH CAN IN BOTH BATHROOMS.]</i></p>			

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	
---------------------	--

OUT COS REPEAT

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

p " p

Fail Notes

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

1. *Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:*
 - i. *Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;*
 - ii. *Closely woven and easily cleanable carpet for carpeted areas; and*
 - iii. *Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.*

2. *In a temporary retail food establishment:*
 - i. *If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and*
 - ii. *Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.*

[FLOORS, IN GENERAL IN NEED OF CLEANING IN HARD TO REACH AREAS.]

50. Adequate ventilation; lighting; designated areas used.

p " p

Fail Notes

6.2(i) *Requirements for protective shielding to light bulbs shall include the following:*

1. *Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.*

2. *Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:*
 - i. *The integrity of the packages cannot be affected by broken glass falling onto them; and*
 - ii. *The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.*

3. *An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.*
[SOME LIGHTS LACK PROTECTIVE SHIELDING.]

6.3(a) *Lighting intensity shall be:*

1. *At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;*

2. *At least 220 lux (20 foot candles):*
 - i. *At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;*
 - ii. *Inside equipment such as reach-in and under-counter refrigerators; and*
 - iii. *At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and*

3. *At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.*
[KITCHEN LIGHTING IS INSUFFICIENT.]

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

p " p

Fail Notes

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.*
[OUTSIDE TRASH AREA (TO LEFT) IS CLUTTERED.]

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

p " "

Fail Notes | 6.6(j) *Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [HAND WASH SIGNS GIVEN TODAY AND SHALL BE POSTED.]*

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
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 FOOD MANAGER CERTIFICATION]</i>	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device.
Addl Notes: <i>[NO PAPER TOWELS FOR HAND WASHING PROVIDED AT SINK BY GRILL]</i>	
10. Shellfish/Seafood record keeping procedures: storage; proper handling; parasite destruction	
3.2(o)	Shellstock shall be obtained in containers bearing legible source identification tags that are affixed by the certified dealer that ships or reships the shellstock, as specified in N.J.A.C. 8:13 and that list the following information in this order: <ol style="list-style-type: none"> i. The dealer's name and address, and the certification number assigned by the shellfish control authority; ii. The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested; iii. The date of harvesting; iv. The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the shellfish control authority and including the abbreviation of the name of the state or country in which the shellfish are harvested; v. The type and quantity of shellfish; and vi. The following statement in bold, capitalized type: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."
Addl Notes: <i>[SHELLFISH TAGS ARE HAPHAZARDLY CLIPPED TO SHELIVING DIRECTLY ABOVE FOOD PREP SINK.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ol style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[SCREENS MISSING FROM SOME OPEN WINDOWS. SOME DOORS ARE NOT TIGHT FITTING.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[MANY SHELVES THROUGHOUT UNCLEAN AND SOME SHOW SIGNS OF RUSTING. OUTSIDE STORAGE ROOM DOOR IS IN DISREPAIR.]</i>	

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.2(b)	<p>Multiuse food-contact surfaces shall be:</p> <ol style="list-style-type: none"> 1. Smooth; 2. Free of breaks, open seams, cracks, chips, pits, and similar imperfections; 3. Free of sharp internal angles, corners, and crevices; 4. Finished to have smooth welds and joints; and 5. Accessible for cleaning and inspection by one of the following methods: <ol style="list-style-type: none"> i. Without being disassembled; ii. By disassembling without the use of tools; or iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.
Addl Notes:	<i>[INTERIOR AND SHELVING OF SOME REFRIGERATORS UNCLEAN AND SHOW SIGNS OF RUSTING. SOME FOOD SHEVES ARE IN DISREPAIR AND/OR WORN.]</i>
4.1(j)	<p>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.</p>
Addl Notes:	<i>[MANY NON FOOD CONTACT SURFACES UNCLEAN AND SHOW SIGNS OF RUST OR WEAR.]</i>
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(c)	<p>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.</p>
Addl Notes:	<i>[3 COMPARTMENT SINK AND FAUCET DRIPPING. SMALL HANDWASH SINK LEAKS FROM PIPING BELOW.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	<p>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.</p>
Addl Notes:	<i>[COVER MISSING ON TRASH CAN IN BOTH BATHROOMS.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[FLOORS, IN GENERAL IN NEED OF CLEANING IN HARD TO REACH AREAS.]</i>
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes:	<i>[KITCHEN LIGHTING IS INSUFFICIENT.]</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"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[SOME LIGHTS LACK PROTECTIVE SHIELDING.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	<p>A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.</p>
Addl Notes: <i>[OUTSIDE TRASH AREA (TO LEFT) IS CLUTTERED.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	<p>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</p>
Addl Notes: <i>[HAND WASH SIGNS GIVEN TODAY AND SHALL BE POSTED.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

NOTE: SUCCESSFULLY CALIBRATED STEM TYPE THERMOMETER TODAY.