



# 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](mailto:health@co.hunterdon.nj.us)  
[www.co.hunterdon.nj.us](http://www.co.hunterdon.nj.us)

## RISK-BASED INSPECTION REPORT

<b>Insp Date:</b> 10/25/2018	<b>Business ID:</b> 527	<b>Inspection:</b> HJ000121
<b>Business:</b> WALKER'S WINE AND SPIRITS		<b>Risk Type:</b> 1
86 BRIDGE ST.		<b>Phone:</b> 609-397-0625
LAMBERTVILLE, NJ 08530		<b>REHS:</b> B-1561 Debra Vaccarella
		<b>Reason:</b> Initial Billable
		<b>Results:</b> Satisfactory

### Establishment Information

Municipality Lambertville Risk Type on File 1 Risk Type Observed 1

FMC \_\_\_\_\_ Name na Type \_\_\_\_\_ Exp Date \_\_\_\_\_

Sewage System Public Water System Public Lab na

Sewer

Reference # F-17-1076/7 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	..	..

REHS

Acknowledged Receipt : Phil Faherty

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

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	..	..	..	Ⓟ	..	..
13. Food protected from contamination	..	..	..	Ⓟ	..	..
14. Food contact surfaces properly cleaned and sanitized	..	..	..	Ⓟ	..	..

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




REHS



Acknowledged Receipt : Phil Faherty

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	..	..	..
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
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.	..	..	..

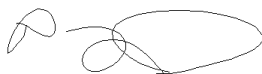



**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Phil Faherty

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 116  
**Business:** SNEDDON'S  
 47 BRIDGE STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HG000590  
**Risk Type:** 3  
**Phone:** 609 397 3053  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed _____	
FMC <u>Yes</u>	Name <u>AARON SNEDDON</u>	Type <u>ServSafe</u>	Exp Date _____
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1042/23</u>	Total Coliform _____		

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

*[NO PAPER TOWELS PROVIDED AT OFFICIAL HANDWASH SINK BY 3-COMP. SINK.]*

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
--	---	----	----	----	----	----

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

*J. Bruzzio*

*Eileen Sneddon*

## 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	..	..
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	..	..	..	p

*Fail Notes*

4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [TOO MUCH SANITIZER/STEREMINE (>400) BEING USED ON COUNTERTOPS.]*

4.7(c) *After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:*

1. *Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);*
2. *Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or*
3. *Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:*
  - i. *An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;*
  - ii. *An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;*
  - iii. *An exposure time of at least 30 seconds for other chemical sanitizing solutions; or*
  - iv. *An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5. [SANITIZER COMPARTMENT OF SINKS SHOULD USE WARM WATER (70-75°F) NOT HOT WATER.]*

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	..	..	..	..	..

*J. Bruno*

*[Signature]*

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	p	..	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	p	..	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p	..	..	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	p	..	p
<i>Fail Notes</i>   3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES ARE UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.	p	..	p
<i>Fail Notes</i>   3.3(q) <i>Food storage requirements include the following:</i>  <i>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i> <i>i. In a clean, dry location;</i> <i>ii. Where it is not exposed to splash, dust, or other contamination; and</i> <i>iii. At least six inches above the floor.</i>  <i>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.</i>  <i>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.</i> <i>[SOME FOOD ITEMS STORED DIRECTLY ON THE FLOOR (KETCHUP, POTATOES &amp; ONIONS).]</i>			
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..

*J. Bruno*

*Eileen Sneddon*

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	30. Wiping cloths properly used and stored.	..	..	..
	31. Toxic substances properly identified, stored and used.	..	..	..
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	..	..	..
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
	36. Frozen foods maintained completely frozen.	..	..	..
	37. Frozen foods properly thawed.	..	..	..
	38. Plant food for hot holding properly cooked to at least 135°F.	..	..	..
	39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p	..	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>[WALK IN SHELVING INNEED OF CLEANING AND SOME SHELVES IN WALK IN SHOW SIGNS OF RUSTING. ]</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>[AREA BVEHIND SLICER IN REAR KITCHEN IN DISREPAIR DUE TO SLICER HITTING THE WALL.]</i></p>			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).	p	..	..
<i>Fail Notes</i>	<p>4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.</i>  <i>[SOME REFRIGERATED UNITS MISSING THERMOMETERS. ]</i></p>			
	42. In-use utensils properly stored.	..	..	..
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p	..	p
<i>Fail Notes</i>	<p>4.11(f) <i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i>  <i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR BENEATH FRONT COUNTER.]</i></p>			
	44. Food and non-food contact surfaces properly constructed, cleanable, used.	..	..	..
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	..	..	..

*J. Bruno*

*[Signature]*



## RISK-BASED INSPECTION REPORT

### 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>	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 LADIES ROOM.]</i>			
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p	..	..
<i>Fail Notes</i>	6.1(a)	<i>Indoor surface characteristics shall include the following:  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. [PAINT WORN - WALL BEHIND DISHWASHER IN COUNTER AREA ]</i>			
		50. Adequate ventilation; lighting; designated areas used.	p	..	..
<i>Fail Notes</i>	6.3(a)	<i>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. [LIGHTING IN REAR KITCHEN IS INSUFFICIENT.]</i>			
		51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p	..	p
<i>Fail Notes</i>	5.5(o)	<i>A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean. [ FOOD WASTE AND DEBRIS OBSERVED ON GROUND IN AREA AROUND GREASE BARRELS AND TRASH CANS AND ALONG FENCE - OUTSIDE.]</i>			

*J. Bruno*

*[Signature]*

# RISK-BASED INSPECTION REPORT

## PHYSICAL FACILITIES

OUT COS REPEAT

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

.. .. ..



REHS



Acknowledged Receipt : eileen sneddon

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

Fail Code	Fail Text
<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: <ol style="list-style-type: none"> <li>1. Individual, disposable towels;</li> <li>2. A continuous towel system that supplies the user with a clean towel; or</li> <li>3. A heated-air hand-drying device.</li> </ol>
Addl Notes: <i>[NO PAPER TOWELS PROVIDED AT OFFICIAL HANDWASH SINK BY 3-COMP. SINK.]</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>[TOO MUCH SANITIZER/STEREMINE (&gt;400) BEING USED ON COUNTERTOPS.]</i>	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <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>[SANITIZER COMPARTMENT OF SINKS SHOULD USE WARM WATER (70-75°F) NOT HOT WATER.]</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>[SQUEEZE TYPE BOTTLES ARE UNLABELED.]</i>	
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	

*J. Bruno*

*[Signature]*

## 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>
Addl Notes:	<i>[SOME FOOD ITEMS STORED DIRECTLY ON THE FLOOR (KETCHUP, POTATOES &amp; ONIONS).]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes:	<i>[WALK IN SHELVING IN NEED OF CLEANING AND SOME SHELVES IN WALK IN SHOW SIGNS OF RUSTING. ]</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>[AREA BEHIND SLICER IN REAR KITCHEN IN DISREPAIR DUE TO SLICER HITTING THE WALL.]</i>
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes:	<i>[SOME REFRIGERATED UNITS MISSING THERMOMETERS. ]</i>
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
Addl Notes:	<i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR BENEATH FRONT COUNTER.]</i>
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
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 LADIES ROOM.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	

*J. Bruno*

*[Signature]*

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> <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>[PAINT WORN - WALL BEHIND DISHWASHER IN COUNTER AREA ]</i>	
50. Adequate ventilation; lighting; designated areas used.	
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 IN REAR KITCHEN IS INSUFFICIENT.]</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>[ FOOD WASTE AND DEBRIS OBSERVED ON GROUND IN AREA AROUND GREASE BARRELS AND TRASH CANS AND ALONG FENCE - OUTSIDE.]</i>	

*J. Bruno*

*[Signature]*

## RISK-BASED INSPECTION REPORT

### Footnote 1

**Notes:**

AARON SNEDDON HAS SERVS SAFE CERTIFICATION. INFORMATION WAS NEVER SENT TO HEALTH DEPT. PLEASE SEND COPY OF CERTIFICATION TO THE HEALTH DEPT.



REHS



Acknowledged Receipt : eileen sneddon

Page 14 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 225  
**Business:** LAMBERTVILLE FINE FOOD & FLOWERS  
 76-78 BRIDGE STREET

LAMBERTVILLE, NJ 08530

**Inspection:** HJ000122  
**Risk Type:** 2  
**Phone:** 609-397-4040  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-17-1038/5</u> Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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


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

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

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

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

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

  
 REHS

  
 Acknowledged Receipt : J Shin

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

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.

"   "   "

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).

"   "   "



REHS



Acknowledged Receipt : J Shin



## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT    COS    REPEAT

- 34. Food temperature measuring devices provided and calibrated. ..    ..    ..
- 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). ..    ..    ..
- 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. ..    ..    ..



REHS



Acknowledged Receipt : J Shin

RISK-BASED INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : J Shin

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 111  
**Business:** LAMBERTVILLE TRADING CO.  
 43 BRIDGE STREET

LAMBERTVILLE, NJ

**Inspection:** HG000591  
**Risk Type:** 2  
**Phone:** 609-397-2232  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____      Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1042/21</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	..	..	..	..

*L. Bruzzio*

*Rebecca Jaffe*

REHS

Acknowledged Receipt : rebecca Jaffe

## RISK-BASED INSPECTION REPORT

**FOOD PROTECTION FROM CONTAMINATION**

IN OUT N.O. N/A COS REPEAT

Fail Notes 3.3(j) Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.  
[COUNTERTOPS (AND THOSE ITEMS NOT CLEANED @ 3 COMPARTMENT SINK) ARE NOT BEING PROPERLY SANITIZED.]

14. Food contact surfaces properly cleaned and sanitized .. p .. .. . p

Fail Notes 4.7(c) After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:

1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);
2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or
3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:
  - i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;
  - ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;
  - iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or
  - iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.

[COUNTERTOPS AND OTHER ITEMS NOT CLEANED @ 3-COMPARTMENT SINK ARE NOT BEING PROPERLY SANITIZED.]

**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 .. ..

*J. Bruszo*

*rebecca jaffe*

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

### FOOD TEMPERATURE CONTROL

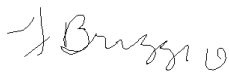
	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..
37. Frozen foods properly thawed.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

### EQUIPMENT, UTENSILS AND LINENS

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

Fail Notes

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.*  
 [COFFEE LIDS STORED IN UNCLEAR WOODEN BOX. COFFEE BAR COUNTERTOP WORN.]




## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
<i>Fail Notes</i>	4.2(a) <i>Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. [WOODEN SHELVING BEHIND COUNTER WORN. ]</i>	..	..	..
	41. Equipment temperature measuring devices provided (refrigeration units, etc).	..	..	..
	42. In-use utensils properly stored.	..	..	..
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p	..	p
<i>Fail Notes</i>	4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:  1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor.  2. Clean equipment and utensils shall be stored: i. In a self-draining position that allows air drying; and ii. Covered or inverted.  3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.  4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s). [BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR BEHIND CURTAINED SHELVING.]</i>			
	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	..	..

*J. Brunger*

*Rebecca Jaffe*

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>13. Food protected from contamination</b>	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes: <i>[COUNTERTOPS (AND THOSE ITEMS NOT CLEANED @ 3 COMPARTMENT SINK) ARE NOT BEING PROPERLY SANITIZED.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <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>[COUNTERTOPS AND OTHER ITEMS NOT CLEANED @ 3-COMPARTMENT SINK ARE NOT BEING PROPERLY SANITIZED.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.2(a)	Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.
Addl Notes: <i>[WOODEN SHELVING BEHIND COUNTER WORN. ]</i>	
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>[COFFEE LIDS STORED IN UNCLEAN WOODEN BOX. COFFEE BAR COUNTERTOP WORN.]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following: <ol style="list-style-type: none"> <li>1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:                             <ol style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored:                             <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</li> <li>4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</li> </ol>
Addl Notes: <i>[BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON FLOOR BEHIND CURTAINED SHELVING.]</i>	

*J. Brunzo*

*Rebecca Jaffe*

# RISK-BASED INSPECTION REPORT

## Footnote 1

### Notes:

CURRENT 2018 RETAIL FOOD LICENSE NOT POSTED/AVAILABLE TODAY.



REHS



Acknowledged Receipt : rebecca Jaffe

Page 24 of 91



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 318  
**Business:** LAMBERTVILLE HOUSE  
 32 BRIDGE ST.

LAMBERTVILLE, NJ 08530

**Inspection:** HJ000123  
**Risk Type:** 3  
**Phone:** 609-397-0200  
**REHS:** B-1561 Debra Vaccarella  
**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>Wayne Surline</u>	Type <u>ServSafe</u>	Exp Date <u>08/26/18</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab <u>na</u>	
Reference # <u>F-17-1035/17</u>	Total Coliform _____		

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	..	..	..	..	..
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	..	..	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	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Michael Veneziale

## RISK-BASED INSPECTION REPORT

### FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

*Fail Notes* 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:*

- 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."*  
*[Need to keep tags for shellfish for at least 90day after consumption]*

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

### GOOD RETAIL PRACTICES

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

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

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

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

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	..	..	..
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
---------------------	-----	-----	--------



REHS



Acknowledged Receipt : Michael Venezia

## RISK-BASED INSPECTION REPORT

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.  | .. | .. |



REHS



Acknowledged Receipt : Michael Veneziale

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	
3.2(o)	<p>Shellstock shall be obtained in containers bearing legible source identification tags that are affixed by the certified dealer that ships or reships the shellstock, as specified in N.J.A.C. 8:13 and that list the following information in this order:</p> <ol style="list-style-type: none"><li>i. The dealer's name and address, and the certification number assigned by the shellfish control authority;</li><li>ii. The original shipper's certification number including the abbreviation of the name of the state or country in which the shellfish are harvested;</li><li>iii. The date of harvesting;</li><li>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;</li><li>v. The type and quantity of shellfish; and</li><li>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."</li></ol>
Addl Notes:	<i>[Need to keep tags for shellfish for at least 90day after consumption]</i>



REHS



Acknowledged Receipt : Michael Venezia

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

MainKitchen: soap and paper towels were needed

Conference room area: adequate soap and papertowels available

### **Footnote 2**

**Notes:**

Cafe Galleria provides catering for the conference area only



REHS



Acknowledged Receipt : Michael Veneziale

Page 30 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018     **Business ID:** 418  
**Business:** BUCK'S ON BRIDGE  
 25 BRIDGE ST.

LAMBERTVILLE, NJ 08530

**Inspection:** HG000592  
**Risk Type:** 2  
**Phone:** 609-483-2815  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1040/3.01</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	..	..	..	..	..

*J. Bruzzio*  
 REHS

*Barbara Simon*  
 Acknowledged Receipt : BARBARA SIMON

## RISK-BASED INSPECTION REPORT

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

14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..
--	---	----	----	----	----	----

<b>PHFs TIME/TEMPERATURE CONTROLS</b>	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	..	..

<b>GOOD RETAIL PRACTICES</b>
------------------------------

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

<b>SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION</b>	OUT	COS	REPEAT
--	-----	-----	--------

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

*J. Brugg*  
REHS

*Barbara Simon*  
Acknowledged Receipt : BARBARA SIMON



## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p><i>[MAIN ENTRANCE DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE (WEATHER STRIPPING).]</i></p>
-------------------	---

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

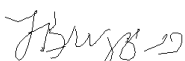
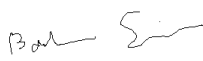
<i>Fail Notes</i>	<p>40. Materials, construction, repair, design, capacity, location, installation, maintenance.      p    ..    ..</p> <p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p><i>[MAIN WOODEN COUNTER IS SEVERLY 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.      ..    ..    ..
- 47. Sewage and waste water properly disposed.      ..    ..    ..
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.      ..    ..    ..

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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

.. .. ..

50. Adequate ventilation; lighting; designated areas used.

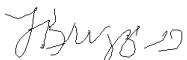
.. .. ..

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

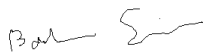
.. .. ..

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

.. .. ..



REHS

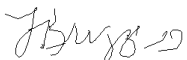


Acknowledged Receipt : BARBARA SIMON

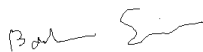
## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<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> <ul 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> </ul>
Addl Notes: <i>[MAIN ENTRANCE DOOR NOT TIGHT FITTING ALONG BOTTOM EDGE (WEATHER STRIPPING).]</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>[MAIN WOODEN COUNTER IS SEVERLY WORN. ]</i>	



REHS



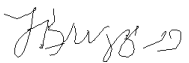
Acknowledged Receipt : BARBARA SIMON

## RISK-BASED INSPECTION REPORT

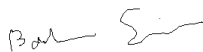
### Footnote 1

**Notes:**

DISCUSSED WITH OWNER USING A SPRAY BOTTLE (CLEARLY LABELED) FOR SANITIZING FOOD CONTACT COUNTERS AND THOSE ITEMS NOT ABLE TO BE PROPERLY CLEANED AT 3 COMPARTMENT SINK.



REHS



Acknowledged Receipt : BARBARA SIMON

Page 36 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018     **Business ID:** 333  
**Business:** WONDERFUL WORLD OF WINE  
 8 S. UNION ST.

LAMBERTVILLE, NJ 08530

**Inspection:** HG000593  
**Risk Type:** 1  
**Phone:** 609-397-0273  
**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> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-17-1042/18</u>	

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	..	..	p	..	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	..	..	p	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
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	..	..	..	..	..

*Handwritten signature: L. Bruzzio*

*Handwritten initials: HP3*

## RISK-BASED INSPECTION REPORT

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

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.

.. .. .

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).

.. .. .

*HBruno*

*HP3*

## RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.	..	..	..
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
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	..	..
<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>[NO SELF CLOSING DEVICE ON BOTH BATHROOM DOORS.]</b></p> <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>  <b>[COVER MISSING ON TRASH CANS IN BOTH BATHROOMS.]</b></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.	..	..	..

*HBruno*

*HP3*

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[NO SELF CLOSING DEVICE ON BOTH BATHROOM DOORS.]</i>	
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes: <i>[COVER MISSING ON TRASH CANS IN BOTH BATHROOMS.]</i>	

*HBruno*

*HP3*



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 107  
**Business:** GIUSEPPE'S  
 40 BRIDGE STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HJ000124  
**Risk Type:** 3  
**Phone:** 609 397 1500  
**REHS:** B-1561 Debra Vaccarella  
**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>Giovanna Mannino</u>	Type <u>ServSafe</u>	Exp Date <u>10/18/23</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab <u>na</u>	
Reference # <u>F-17-1039/4</u>	Total Coliform _____		

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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


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

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

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

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

  
 REHS

  
 Acknowledged Receipt : Giovanna Mannino

## RISK-BASED INSPECTION REPORT

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

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.	..	..	..
---	----	----	----

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).	..	..	..
---	----	----	----



REHS



Acknowledged Receipt : Giovanna Mannino

## RISK-BASED INSPECTION REPORT

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



REHS



Acknowledged Receipt : Giovanna Mannino

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



REHS



Acknowledged Receipt : Giovanna Mannino

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018     **Business ID:** 114  
**Business:** NICOLA'S PIZZA  
 8 S.FRANKLIN STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HJ000125  
**Risk Type:** 3  
**Phone:** 609-397-0212  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>2</u>	
FMC <u>Yes</u> Name <u>Wendy Maltese</u>	Type <u>ServSafe</u>	Exp Date <u>03/24/20</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab <u>na</u>	
Reference # <u>F-1073/25</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	..	..	..	..	..



REHS



Acknowledged Receipt : Jessie Kerr

## RISK-BASED INSPECTION REPORT

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

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.	..	..	..
---	----	----	----

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).	..	..	..
---	----	----	----



REHS



Acknowledged Receipt : Jessie Kerr

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 34. Food temperature measuring devices provided and calibrated. .. .. ..
- 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). .. .. ..
- 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. .. .. ..



REHS



Acknowledged Receipt : Jessie Kerr

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



REHS



Acknowledged Receipt : Jessie Kerr



## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

meatballs at 165 degrees F

### **Footnote 2**

**Notes:**

Sauce at 147 degress F



REHS



Acknowledged Receipt : Jessie Kerr

Page 49 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 227

**Business:** INN OF THE HAWK  
74 SO. UNION STREET

LAMBERTVILLE, NJ 08530

**Inspection:** HB000163

**Risk Type:** 3

**Phone:** 609-397-9555

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Satisfactory Gold

### Establishment Information

Municipality Lambertville Risk Type on File 3 Risk Type Observed 3

FMC Yes Name Samantha Graham Type ServSafe Exp Date 07/20/19

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

Reference # F-17-1051/21 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	..	..	..	..	..



REHS



Acknowledged Receipt : Melissa Masset

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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

p   "   "   "   "   "

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

p   "   "   "   "   "

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

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   "   p   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   "   p   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

p   "   "   "   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

p   "   "   "   "   "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"   "   "   "   p   "   "

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

"   "   "   "   p   "   "

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

"   "   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

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

"   "   "

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

"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "

31. Toxic substances properly identified, stored and used.

"   "   "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

"   "   "

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

"   "   "



REHS



Acknowledged Receipt : Melissa Masset

## RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36. Frozen foods maintained completely frozen.		..	..	..
37. Frozen foods properly thawed.		p	..	..
<i>Fail Notes</i>	<p>3.5(c) <i>Frozen food shall be thawed:</i></p> <p>1. <i>Under refrigeration that maintains the food at refrigeration temperatures;</i></p> <p>2. <i>Completely submerged under running water:</i></p> <p style="margin-left: 20px;"><i>i. At a water temperature of 70°F or below;</i></p> <p style="margin-left: 20px;"><i>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</i></p> <p style="margin-left: 20px;"><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></p> <p style="margin-left: 40px;"><i>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</i></p> <p style="margin-left: 40px;"><i>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></p> <p>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></p> <p>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>[A box of gyro slices were being thawed on the counter.]</i></p>			
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.		..	..	..

*David Updehoff*

*Melissa H. Masset*

# RISK-BASED INSPECTION REPORT

## PHYSICAL FACILITIES

OUT COS REPEAT

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.

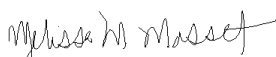
.. .. ..

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

.. .. ..



REHS



Acknowledged Receipt : Melissa Masset

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
37.	Frozen foods properly thawed.
3.5(c)	Frozen food shall be thawed: <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>[A box of gyro slices were being thawed on the counter.]</i>



REHS



Acknowledged Receipt : Melissa Masset

Page 54 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018

**Business ID:** 725

**Inspection:** HG000594

**Business:** SAVOUR  
37 NORTH UNION

**Risk Type:** 1

**Phone:** 609-397-1930

**REHS:** B-101494 Lisa Bruzzio

**Reason:** Initial Billable

**Results:** Satisfactory

LAMBERTVILLE, NJ 08530

### Establishment Information

Municipality Lambertville Risk Type on File 1 Risk Type Observed 2  
 FMC N/A Name \_\_\_\_\_ Type \_\_\_\_\_ Exp Date \_\_\_\_\_  
 Sewage System Public Water System Public Lab \_\_\_\_\_  
 Sewer  
 Reference # F-17-1035/3 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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Shawn Robbins

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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

"   "   "   p   "   "

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

"   "   "   p   "   "

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

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   "   p   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   "   p   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

"   "   "   p   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

"   "   "   p   "   "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"   "   "   p   "   "

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

"   "   "   p   "   "

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

"   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

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

"   "   "

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

"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "

31. Toxic substances properly identified, stored and used.

"   "   "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

"   "   "

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

"   "   "



REHS



Acknowledged Receipt : Shawn Robbins



## RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.	..	..	..
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
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	..	..
<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>  [MISSING SELF CLOSING DEVICE ON BATHROOM DOOR]</p> <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>  [COVER MISSING ON TRASH RECEPTACLE IN BATHROOM.]</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.	..	..	..



REHS



Acknowledged Receipt : Shawn Robbins

Page 57 of 91

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[MISSING 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>[COVER MISSING ON TRASH RECEPTACLE IN BATHROOM.]</i>



REHS



Acknowledged Receipt : Shawn Robbins


# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

REMEMBER: 1.WASH 2.RINSE AND 3.SANITIZE ALL FOOD CONTACT SURFACES

  
REHS

  
Acknowledged Receipt : Shawn Robbins

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018     **Business ID:** 104  
**Business:** FULL MOON CAFE  
 23 BRIDGE STREET  
 LAMBERTVILLE, NJ 08530

**Inspection:** HG000595  
**Risk Type:** 2  
**Phone:** 609-397-1096  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1004/2</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	..	..	..	..	..

*Lisa Bruzzio*

*Amy L Pfeffer*

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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

"   "   p   "   "   "

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

"   "   "   p   "   "

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

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   p   "   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   p   "   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

"   "   p   "   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

p   "   "   "   "   "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"   "   "   p   "   "

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

"   "   "   p   "   "

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

"   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

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

"   "   "

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

"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "

31. Toxic substances properly identified, stored and used.

"   "   "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

p   "   p

*Joanna Buzynski*

*Amy L Pfeffer*

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

*Fail Notes* | 6.2(n)1, 2 *Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:*

*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.*

**[REAR SCREEN DOOR NOT TIGHT FITTING ]**

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

.. .. ..

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

34. Food temperature measuring devices provided and calibrated.

.. .. ..

35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

p .. ..

*Fail Notes* | 4.2(c)2 *A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.*

**[NO STEM-TYPE THERMOMETER TO MEASURE INTERNAL FOOD TEMPERATURES.]**

36. Frozen foods maintained completely frozen.

.. .. ..

37. Frozen foods properly thawed.

.. .. ..

38. Plant food for hot holding properly cooked to at least 135°F.

.. .. ..

39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

.. .. ..

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

p .. p

*Fail Notes* | 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.*

**[FRONT COUNTER BY ICE MACHINE CHIPPED. WALK IN SHELVING UNCLEAN. MOLD-LIKE GROWTH ON WALL AND CEILING OF WALK IN BOX.]**

41. Equipment temperature measuring devices provided (refrigeration units, etc).

.. .. ..

42. In-use utensils properly stored.

p .. ..

*José Buzza*

*Amy L Pfeffer*

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

Fail Notes

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

43. Utensils, single service items, equipment, linens properly stored, dried and handled.

p    ..    p

Fail Notes

- 4.11(e) *Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:*
1. *Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:*
    - i. *In a clean, dry location;*
    - ii. *Where they are not exposed to splash, dust, or other contamination; and*
    - iii. *At least 6 inches above the floor.*
  2. *Clean equipment and utensils shall be stored:*
    - i. *In a self-draining position that allows air drying; and*
    - ii. *Covered or inverted.*
  3. *Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.*
  4. *Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).*  
*[BOXES OF PAPER PRODUCTS STORED DIRECTLY ON FLOOR IN BASEMENT.]*

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.

..    ..    ..

*Joan Buzza*

*Amy L Pfeffer*

## RISK-BASED INSPECTION REPORT

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

OUT    COS    REPEAT

- |   |    |    |    |
|---|----|----|----|
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.  | 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.<br/>[COVER MISSING ON TRASH RECEPTICLE IN LADIE'S ROOM.]</i>  |    |    |    |
| 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><br><br><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><br><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i><br><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i><br><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><br><br><i>2. In a temporary retail food establishment:</i><br><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><br><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i><br><i>[FLOOR INSIDE WALK IN BOX IS IN DISREPAIR. WALLS IN KITCHEN YELLOWED.]</i> |    |    |    |
| 50. Adequate ventilation; lighting; designated areas used.  | p  | .. | p  |
| <i>Fail Notes</i> 6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i><br><br><i>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.</i><br><br><i>2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i><br><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i><br><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i><br><br><i>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.</i><br><i>[FLORESENT LIGHTING LACK PROTECTIVE SHIELD COVERS.]</i>   |    |    |    |
| 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.  | .. | .. | .. |

*John Buzza*

*Amy L Pfeffer*



# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> <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> </ul>
Addl Notes: <i>[REAR SCREEN DOOR NOT TIGHT FITTING ]</i>	
<b>35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).</b>	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Addl Notes: <i>[NO STEM-TYPE THERMOMETER TO MEASURE INTERNAL FOOD TEMPERATURES.]</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>[FRONT COUNTER BY ICE MACHINE CHIPPED. WALK IN SHELVING UNCLEAN. MOLD-LIKE GROWTH ON WALL AND CEILING OF WALK IN BOX.]</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: <ul 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> </ul>
Addl Notes: <i>[ICE SCOOPER STORED ON UNCLEAN SURFACE/ ON TOP OF ICE MACHINE IN BASEMENT..]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	

*Joan Buzza*

*Amy L Pfeffer*

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.11(e)	<p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> <li>1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:                             <ol style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored:                             <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</li> <li>4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</li> </ol> <p>Addl Notes: <i>[BOXES OF PAPER PRODUCTS STORED DIRECTLY ON FLOOR IN BASEMENT.]</i></p>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
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> <p>Addl Notes: <i>[COVER MISSING ON TRASH RECEPTICLE IN LADIE'S ROOM.]</i></p>
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <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> <p>Addl Notes: <i>[FLOOR INSIDE WALK IN BOX IS IN DISREPAIR. WALLS IN KITCHEN YELLOWED.]</i></p>
<b>50. Adequate ventilation; lighting: designated areas used.</b>	
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> <p>Addl Notes: <i>[FLORESENT LIGHTING LACK PROTECTIVE SHIELD COVERS.]</i></p>

*Joan Brunzo*

*Amy L Pfeffer*

# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

RINSE TEMPERATURE IN DISHWASHER ONLY REACHED 178°F - PLEASE MONITOR. FINAL RINSE TEMP. SHOULD BE 180°F



REHS



Acknowledged Receipt : Amy L Pfeffer

Page 67 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 468  
**Business:** MARHABA  
 77 South Union St.  
 Lambertville, NJ 08530

**Inspection:** HB000164  
**Risk Type:** 2  
**Phone:** 609 397 7777  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____      Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1052/12</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	..	..	p	..

*Daniel Wyckoff*  
 REHS

*Tracey Branson*  
 Acknowledged Receipt : Tracey Branson

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

*Fail Notes*    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.  
[Some raw food was stored above ready to eat foods.]*

- 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. ..    ..    ..

  
REHS

  
Acknowledged Receipt : Tracey Branson

## 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).		p	..	..
<i>Fail Notes</i>	4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [Not all refrigerators thermometers were easily readable.]</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.		..	..	..
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47. Sewage and waste water properly disposed.		..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		..	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		p	..	..
<i>Fail Notes</i>	6.2(h) <i>Studs, joists, and rafters shall not be exposed in areas subject to moisture. This requirement does not apply to temporary retail food establishments. [Renovations are not completed and studs and rafters are exposed.]</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.		p	..	..
<i>Fail Notes</i>	6.5(b) <i>The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident. [Waste containers were not clean frequently.]</i>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		p	..	..



REHS




Acknowledged Receipt : Tracey Branson

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<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>[Some raw food was stored above ready to eat foods.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[Not all refrigerators thermometers were easily readable.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.2(h)	Studs, joists, and rafters shall not be exposed in areas subject to moisture. This requirement does not apply to temporary retail food establishments.
Addl Notes: <i>[Renovations are not completed and studs and rafters are exposed.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
6.5(b)	The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.
Addl Notes: <i>[Waste containers were not clean frequently.]</i>	

  
REHS

  
Acknowledged Receipt : Tracey Branson

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Refrigerator was reorganized. Raw food was moved to one side.

### **Footnote 2**

**Notes:**

A minor renovation is taking place due to possible water damage. The Ceiling above the refrigeration units, and the wall by the dish machine must be covered as soon as possible.

### **Footnote 3**

**Notes:**

The Retail Food license issued by the City of Lambertville must be displayed.



REHS



Acknowledged Receipt : Tracey Branson

Page 72 of 91



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018     **Business ID:** hc000051  
**Business:** LA CHOCOLATE BOX  
 39 N. UNON ST

**Inspection:** HJ000126  
**Risk Type:** 1  
**Phone:** 609-397-1920  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

LAMBERTVILLE, NJ 08530

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-17-1035/2</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	..	..	..	..	..



REHS



Acknowledged Receipt : Craig Rura

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

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.

"   "   "

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).

"   "   "



REHS



Acknowledged Receipt : Craig Rura

## RISK-BASED INSPECTION REPORT

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



REHS



Acknowledged Receipt : Craig Rura

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



REHS



Acknowledged Receipt : Craig Rura

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 121  
**Business:** VALPARAISO'S  
 1 RT. 165 @ 518

LAMBERTVILLE, NJ 08530

**Inspection:** HB000165  
**Risk Type:** 2  
**Phone:** 609-397-1116  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1046/10</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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Seung Kwon

## RISK-BASED INSPECTION REPORT

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

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.	..	..	..
---	----	----	----

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).	..	..	..
---	----	----	----

  
REHS

  
Acknowledged Receipt : Seung Kwon

## RISK-BASED INSPECTION REPORT


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

  
REHS

  
Acknowledged Receipt : Seung Kwon

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

  
REHS

  
Acknowledged Receipt : Seung Kwon



## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

Food License issued by the City of Lambertville has expired. Contact Cindy Ege at City Hall to renew.



REHS



Acknowledged Receipt : Seung Kwon

Page 81 of 91

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 115  
**Business:** EL TULE  
 49 N Main Lambertville  
 49 NO. MAIN ST.  
 LAMBERTVILLE, NJ 08530

**Inspection:** HB000166  
**Risk Type:** 4  
**Phone:** 609 773 0007  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lambertville</u>	Risk Type on File <u>4</u> Risk Type Observed <u>4</u>
FMC <u>Yes</u> Name <u>Sylvia Egoavil</u>	Type <u>ServSafe</u> Exp Date <u>02/10/19</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-17-1032/9</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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Ashley Gomez

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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

"   "   p   "   "   "

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

"   "   "   p   "   "

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

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   p   "   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   p   "   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

"   "   p   "   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

p   "   "   "   "   "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"   "   "   p   "   "

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

p   "   "   "   "   "

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

"   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

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

p   "   "

*Fail Notes* | 3.3(z) *Food shall be protected from contamination that may result from a factor or source not specified above.  
[Linen or coked rice in refrigerator.]*

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.

"   "   "




REHS



Acknowledged Receipt : Ashley Gomez

## 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.		..	..	..
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	..	..
Fail Notes	6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [No hand washing sign.]</i>			



REHS



Acknowledged Receipt : Ashley Gomez

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
27.	Food protected from potential contamination during preparation, storage, display.
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified above.
Addl Notes:	<i>[Linen or coked rice in refrigerator.]</i>
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
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.
Addl Notes:	<i>[No hand washing sign.]</i>



REHS



Acknowledged Receipt : Ashley Gomez

Page 85 of 91

## RISK-BASED INSPECTION REPORT

### Footnote 1

**Notes:**

All thermometers should be toward the front of the refrigerators so they are easily readable.



REHS



Acknowledged Receipt : Ashley Gomez

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/25/2018      **Business ID:** 98  
**Business:** AMERICAN LEGION POST #120  
 320 NORTH UNION STREET

LAMBERTVILLE, NJ 08530

**Inspection:** HB000167  
**Risk Type:** 2  
**Phone:** 609-397-2922  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Non Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lambertville</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>N/A</u>	Name _____	Type _____	Exp Date _____
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1003/14</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	..	..	..	..	..

*Daniel Wyckoff*  
 REHS

*Betty Thurman*  
 Acknowledged Receipt : Betty Thurman

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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

"   "   p   "   "   "

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

"   "   "   p   "   "

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

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   p   "   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   p   "   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

"   "   p   "   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

"   "   p   "   "   "

22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"   "   "   p   "   "

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

"   "   "   p   "   "

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

"   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

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

"   "   "

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

"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "

31. Toxic substances properly identified, stored and used.

"   "   "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

p   "   "



REHS



Acknowledged Receipt : Betty Thurman



## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> <li>1. <i>Routinely inspecting incoming shipments of food and supplies;</i></li> <li>2. <i>Routinely inspecting the premises for evidence of pests;</i></li> <li>3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></li> <li>4. <i>Eliminating harborage conditions.</i> <i>[There is rodent activity in both teh kitchen and liquor store room.]</i></li> </ol>
-------------------	--

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

<i>Fail Notes</i>	<p>4.2(c)5 <i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</i> <i>[Thermometer is not easily readable in refrig in kitchen.]</i></p>
-------------------	---

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

.. .. ..  
p .. ..  
.. .. ..  
.. .. ..  
.. .. ..  
.. .. ..

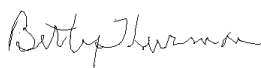
### PHYSICAL FACILITIES

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.

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

  
REHS

  
Acknowledged Receipt : Betty Thurman

# RISK-BASED INSPECTION REPORT

## PHYSICAL FACILITIES


OUT COS REPEAT

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

.. .. ..



REHS



Acknowledged Receipt : Betty Thurman

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.
6.2(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:  1. Routinely inspecting incoming shipments of food and supplies;  2. Routinely inspecting the premises for evidence of pests;  3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and  4. Eliminating harborage conditions.
Addl Notes:	<i>[There is rodent activity in both teh kitchen and liquor store room.]</i>
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
4.2(c)5	Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.
Addl Notes:	<i>[Thermometer is not easily readable in refrig in kitchen.]</i>



REHS



Acknowledged Receipt : Betty Thurman

Page 91 of 91