



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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RISK-BASED INSPECTION REPORT

Insp Date: 9/19/2018 **Business ID:** HM000075

Business: LIV & CHARLIE'S... REAL FOOD
5 NORTH UNION ST.

LAMBERTVILLE, NJ 08035

Inspection: HD000154

Risk Type: 3

Phone: 609-902-8282

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 3 Risk Type Observed 3

FMC Yes Name EILEEN CHAWK Type ServSafe Exp Date 02/04/19

Sewage System Public Water System Public Lab _____

Reference # f-17-1035/12 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(d) HANDWASH STATION STILL NOT SET UP IN REAR KITCHEN AREA.						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	p	..
<i>Fail Notes</i> 6.7(i) NO HANDSOAP FOR HANDWASHING IN REAR KITCHEN AREA.						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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
<i>Fail Notes</i> 4.6(a) COUNTER TOP CAN OPENER HAS BUILD UP OF FOOD AND IS STARTING TO RUST.						
4.7(a) IMPROPERLY SANITIZING FOOD PREP COUNTERS AND EQUIPMENT WITH PEROXIDE MULTI-SURFACE CLEANER. DISCUSSED TODAY.						

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	p
<i>Fail Notes</i> 3.5(f)2 MAIN DISPLAY CASE IS 46°F. TUNAFISH WAS 56°F (REMOVED FROM CASE AT THIS TIME AND PLACED IN FREEZER TO BRING TEMP DOWN). DISCUSSED REFRIGERATING TUNA CAN PRIOR TO PREPARING.						
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

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	
26. Food properly labeled; original container		p
<i>Fail Notes</i> 3.3(d) SQUEEZE TYPE BOTTLES ARE NOT PROPERLY LABELED AS TO THEIR CONTENTS.				
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
<i>Fail Notes</i> 6.2(k) FLIES OBSERVED IN ESTABLISHMENT. 6.2(n)1, 2 FRONT DOOR STILL NOT TIGHTFITTING.				
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p
<i>Fail Notes</i> 4.2(c)1 THERMOMETER NOT PROVIDED IN MAIN DISPLAY CASE.				
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
36. Frozen foods maintained completely frozen.	
37. Frozen foods properly thawed.	
38. Plant food for hot holding properly cooked to at least 135°F.	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		p
<i>Fail Notes</i> 4.1(a) SHELVING IN SIDE HALLWAY TO BASEMENT ARE STILL NO LONGER LIGHT IN COLOR, SMOOTH, NON ABSORBENT AND EASY TO CLEAN.				
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
47. Sewage and waste water properly disposed.	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		p
<i>Fail Notes</i> 6.6(d) REMEMBER, CUSTOMERS CAN NOT USE YOUR REST ROOM.				
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	6.1(a)	<i>HALLWAY AND FOOD STORAGE AREA TO BASEMENT IS NO LONGER LIGHT IN COLOR SMOOTH, NON-ABSORBENT AND EASY TO CLEAN.</i>		
	6.2(a)	<i>FLOOR IN KITCHEN HAS MISSING TILES AND IS DARK IN COLOR. FLOOR IN WALK IN BOX IS DISCOLORED/UNCLEAN AND IN DISREPAIR ALONG THE EDGE. CEILING IN WALK IN BOX IS UNFINISHED.</i>		
	6.5(a)	<i>ALL WQUIPMENT, FLOORS, WALLS AND CEILING SHALL BE REPAIRED WHERE NEEDED</i>		
50. Adequate ventilation; lighting; designated areas used.			p	..
<i>Fail Notes</i>	6.3(a)	<i>LIGHTING IS INSUFFICIENT IN KITCHEN AND IN SIDE HALLWAY TO BASEMENT.</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.		

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(d)	HANDWASH STATION STILL NOT SET UP IN REAR KITCHEN AREA.
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(i)	NO HANDSOAP FOR HANDWASHING IN REAR KITCHEN AREA.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	IMPROPERLY SANITIZING FOOD PREP COUNTERS AND EQUIPMENT WITH PEROXIDE MULTI-SURFACE CLEANER. DISCUSSED TODAY.
4.6(a)	COUNTER TOP CAN OPENER HAS BUILD UP OF FOOD AND IS STARTING TO RUST.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	MAIN DISPLAY CASE IS 46°F. TUNAFISH WAS 56°F (REMOVED FROM CASE AT THIS TIME AND PLACED IN FREEZER TO BRING TEMP DOWN). DISCUSSED REFRIGERATING TUNA CAN PRIOR TO PREPARING.
26. Food properly labeled; original container	
3.3(d)	SQUEEZE TYPE BOTTLES ARE NOT PROPERLY LABELED AS TO THEIR CONTENTS.
32. Presence of insects/rodents minimized; outer openings protected, animals as allowed.	
6.2(k)	FLIES OBSERVED IN ESTABLISHMENT.
6.2(n)1, 2	FRONT DOOR STILL NOT TIGHTFITTING.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	THERMOMETER NOT PROVIDED IN MAIN DISPLAY CASE.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	SHELVING IN SIDE HALLWAY TO BASEMENT ARE STILL NO LONGER LIGHT IN COLOR, SMOOTH, NON ABSORBENT AND EASY TO CLEAN.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(d)	REMEMBER, CUSTOMERS CAN NOT USE YOUR REST ROOM.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.5(a)	ALL WQUIPMENT, FLOORS, WALLS AND CEILING SHALL BE REPAIRED WHERE NEEDED
6.2(a)	FLOOR IN KITCHEN HAS MISSING TILES AND IS DARK IN COLOR. FLOOR IN WALK IN BOX IS DISCOLORED/UNCLEAN AND IN DISREPAIR ALONG THE EDGE. CEILING IN WALK IN BOX IS UNFINISHED.
6.1(a)	HALLWAY AND FOOD STORAGE AREA TO BASEMENT IS NO LONGER LIGHT IN COLOR SMOOTH, NON-ABSORBENT AND EASY TO CLEAN.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	LIGHTING IS INSUFFICIENT IN KITCHEN AND IN SIDE HALLWAY TO BASEMENT.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER TO WASH HANDS FREQUENTLY. WASH HANDS PRIOR TO PUTTING ON THE GLOVES.

RISK-BASED INSPECTION REPORT

Insp Date: 9/26/2018 **Business ID:** 108
Business: LAMBERTVILLE ELEMENTARY SCHOOL
 200 NORTH MAIN STREET

 LAMBERTVILLE, NJ 08530

Inspection: HD000161
Risk Type: 3
Phone: 609-397-1672
REHS: B-101494 Lisa Bruzzio
Reason: Routine
Results: Satisfactory Gold

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>LORI HUGHES</u>	Type <u>ServSafe</u>	Exp Date <u>08/25/23</u>	
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-17-1002/42</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance. p
Fail Notes | 4.1(a) ICE BUILD UP IN MILK CASE (NOTE: TEMPS WERE SATISFACTORY)
- 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

Fail Code	Fail Text
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.1(a)	ICE BUILD UP IN MILK CASE (NOTE: TEMPS WERE SATISFACTORY)

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

PIZZA DAY - FROM NICOLA'S IN LAMBERTVILLE.

RISK-BASED INSPECTION REPORT

Insp Date: 9/26/2018 **Business ID:** he000013
Business: LAMBERTVILLE CITY MARKET
 74 NORTH MAIN ST.

Inspection: HD000162
Risk Type: 3
Phone: (609)397-2929
REHS: B-101494 Lisa Bruzzio
Reason: Reinspection after CS
Results: Satisfactory

LAMBERTVILLE, NJ 08530

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>DONNA DILLON</u>	Type <u>ServSafe</u> Exp Date <u>04/03/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-17-1081/1</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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 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
<i>Fail Notes 6.7(e) BATHROOM SINK HOT WATER TEMPERARURE IS 130°F</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p

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

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

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) <i>Fail Notes</i> 3.5(f)2 WALK IN BOX TEMPERTURE IS STILL 44°F.	..	p	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
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. <i>Fail Notes</i> 6.2(k) GLUE BOARDS NOT OBSERVED TODAY. COCKROACHES NOT OBSERVED. 6.2(n)1, 2 FRONT DOOR AND REAR SCREEN DOOR ARE NOT TIGHT FITTING.	p
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
<i>Fail Notes</i>	4.2(c)3 WALK IN REFRIGERATOR TERMOMETER IS INACCURATE. READS 39°F AND ACTUAL TEMPERATURE IS 44°F.			
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
	36. Frozen foods maintained completely frozen.
	37. Frozen foods properly thawed.
	38. Plant food for hot holding properly cooked to at least 135°F.
	39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
<i>Fail Notes</i>	4.1(a) NEW BARRIER IN REAR KITCHEN - RAW WOOD OBSERVED. BATHROOM STORAGE ROOM DIVIDER IS A BLACK CURTAIN. REFRIGERATOR OPPOSITE OF GILL - SHELVING IS RUSTED, INTERIOR AND HANDLES ARE IN NEED OF CLEANIGN AND WATER IS LEAKING INTO CONTAINER INSIDE.			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).	p
<i>Fail Notes</i>	4.2(c)6 WALK IN REFRIGERATOR THERMOMETER IS INACCURATE.			
	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.	p
<i>Fail Notes</i>	4.6(b) REFRIGERATOR OPPOSITE GRILL HANDLES AND INTERIOR IN NEED OF CLEANING.			
	4.6(c)			
	4.6(j)			
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p	..	p
<i>Fail Notes</i>	6.6(f) SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.			
	6.6(h) FLOOR IN BATHROOM - FLOOR PAINT WORN AND CEMENT FLOOR IS CRACKED IN AREAS.			
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p	..	p
<i>Fail Notes</i>	6.1(a) FLOOR AND FLOOR TILES THROUGHOUT IN DISREPAIR, WOOD PARTICLE BOARD BEHIND COUNTER IS SEVERELY WORN. MANY HARD REACH AREAS IN NEED OF CLEANING . WALL IN AREA OF GREASE TRAP STILL NEEDS CLEANING.			
	50. Adequate ventilation; lighting; designated areas used.	p
<i>Fail Notes</i>	6.2(i) PROTECTIVE SHIELDS MISSING ON SOME LIGHTS IN KITCHEN AND IN FREEZER IN CUSTOMER AREA.			
	6.3(a) SOME OVERHEAD LIGHTS OUT IN KITCHEN AREA.			
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(e)	BATHROOM SINK HOT WATER TEMPERARURE IS 130°F
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	WALK IN BOX TEMPERTURE IS STILL 44°F.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	GLUE BOARDS NOT OBSERVED TODAY. COCKROACHES NOT OBSERVED.
6.2(n)1, 2	FRONT DOOR AND REAR SCREEN DOOR ARE NOT TIGHT FITTING.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)3	WALK IN REFRIGERATOR TERMOMETER IS INACCURATE. READS 39°F AND ACTUAL TEMPERATURE IS 44°F.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	NEW BARRIER IN REAR KITCHEN - RAW WOOD OBSERVED. BATHROOM STORAGE ROOM DIVIDER IS A BLACK CURTAIN. REFRIGERATOR OPPOSITE OF GILL - SHELVING IS RUSTED, INTERIOR AND HANDLES ARE IN NEED OF CLEANIGN AND WATER IS LEAKING INTO CONTAINER INSIDE.
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)6	WALK IN REFRIGERATOR THERMOMETER IS INACCURATE.
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(j)	
4.6(b)	REFRIGERATOR OPPOSITE GRILL HANDLES AND INTERIOR IN NEED OF CLEANING.
4.6(c)	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	FLOOR IN BATHROOM - FLOOR PAINT WORN AND CEMENT FLOOR IS CRACKED IN AREAS.
6.6(f)	SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	FLOOR AND FLOOR TILES THROUGHOUT IN DISREPAIR, WOOD PARTICLE BOARD BEHIND COUNTER IS SEVERELY WORN. MANY HARD REACH AREAS IN NEED OF CLEANING . WALL IN AREA OF GREASE TRAP STILL NEEDS CLEANING.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	SOME OVERHEAD LIGHTS OUT IN KITCHEN AREA.
6.2(i)	PROTECTIVE SHIELDS MISSING ON SOME LIGHTS IN KITCHEN AND IN FREEZER IN CUSTOMER AREA.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

EXTERMINATOR ERLICH (SCOTT) 908-246-4912. VERIFIED ON 9/18/18 THAT THEY ARE ACTIVELY TREATING FOR COCKROACHES. ONCE A MONTH SERVICE HAS BEEN CHANGED TO 2X PER MONTH.

Footnote 2

Notes:

NOTE: HAIR TIES OR HATS/HAIRNETS RECOMMENDED FOR WOMEN EMPLOYEES WITH SHOULDER LENGTH HAIR.

RISK-BASED INSPECTION REPORT

Insp Date: 9/26/2018
Business: THAI TIDA
 236 North Union St.
 Lambertville, NJ 08530

Business ID: 482

Inspection: HD000163
Risk Type: 3
Phone: 609-397-6701
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Lambertville Risk Type on File 3 Risk Type Observed 3
 FMC Yes Name NATTA JARUSET Type ServSafe Exp Date 06/27/22
 Sewage System Public Water System Public Lab _____
 Sewer
 Reference # F-17-1006/39 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

IN	OUT	N.O.	N/A	COS	REPEAT
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RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	Ⓟ
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	Ⓟ
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) <i>Fail Notes 3.5(f)2 BAIN MARIE BY 3 COMP SINK IS 44°F</i>	..	Ⓟ	Ⓟ
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	Ⓟ
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 <i>Fail Notes 3.3(d) VARIOUS CONTAINERS ARE UNLABELED AS TO THEIR CONTENTS.</i>	Ⓟ	..	Ⓟ
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
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).

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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. <i>Fail Notes 6.1(a) FLOOR TILES CHIPPED IN AREAS. CEILING TILES DISCOLORED.</i>	þ	..	þ
50. Adequate ventilation; lighting; designated areas used. <i>Fail Notes 6.3(a) ONE LIGHT FIXTURE OUT ABOVE BAIN MARIE.</i>	þ	..	þ
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	BAIN MARIE BY 3 COMP SINK IS 44°F
26. Food properly labeled; original container	
3.3(d)	VARIOUS CONTAINERS ARE UNLABELED AS TO THEIR CONTENTS.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	FLOOR TILES CHIPPED IN AREAS. CEILING TILES DISCOLORED.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	ONE LIGHT FIXTURE OUT ABOVE BAIN MARIE.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

SPRAY BOTTLE OF STERIMINE SANITIZER WAS > THAN 400PPM (MFGR RECOMMENDATION IS 200PPM)

3 COMPARTMENT SINK WAS ONLY 10PPM OF CHLORINE.

DISCUSSED AND RE-MEASURED BOTH TODAY. 2 SMALL TIPPING CONTAINERS IN 3 COMP SINK YIELDED 100PPM. AND 1 TABLET OF STEREMINE IN SPRAY BOTTLE WILL BE SUFFICIENT.

Footnote 2

Notes:

CALIBRATED NEEDLE NOSE TYPE THERMOMETER TODAY - THERMOMETER WAS ACCURATE (+-2°F)

RISK-BASED INSPECTION REPORT

Insp Date: 9/26/2018 **Business ID:** 663
Business: JESS'S JUICE BAR
 23 CHURCH ST.

LAMBERTVILLE, NJ 08530

Inspection: HD000164
Risk Type: 2
Phone: 609 733 0128
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 _____	Total Coliform _____
Reference # <u>F-17-1038/24</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.

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 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
<i>Fail Notes</i> 6.7(j) BOTH HANDWASH STATIONS ARE NOT PROVIDED WITH PAPER TOWELS. REMEMBER CLOTH TOWELS ARE NOT AN ACCEPTABLE METHOD OF DRYING HANDS (UNLESS IT IS A CLEAN UNUSED ONE EACH TIME).						
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	..	p
<i>Fail Notes</i> 3.3(c)1iii	<i>PROPER SANITIZING IS NOT BEING PERFORMED AT 3 COMPARTMENT SINK OR COUNTERTOPS.</i>					

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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25. Hot and cold water 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
<i>Fail Notes</i> 6.2(k)	<i>RODENT BURROW OBSERVED BY TRASH AREA.</i>		
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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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.	p
<i>Fail Notes</i> 4.11(e) BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR IN BAR AREA AND IN KITCHEN.			
44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i> 4.8(k) NO TEST STRIPS AVAILABLE FOR SANITIZER.			
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p
<i>Fail Notes</i> 6.6(k) NO COVER PROVIDED FOR TRASH CAN IN BATHROOM.			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.
50. Adequate ventilation; lighting; designated areas used.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p
<i>Fail Notes</i> 5.5(b) GARBAGE AREA OUTSIDE IS A GRASSY AREA.			
5.5(o) VARIOUS BAGS, CARDBOARD AND OTHER ITEMS HAPHAZARDLY STORED AROUND GARBAGE AREA. WEEDS ARE ALSO OVERGROWN IN THIS AREA. (NOTE: RODENT BURROW OBSERVED TODAY).			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	BOTH HANDWASH STATIONS ARE NOT PROVIDED WITH PAPER TOWELS. REMEMBER CLOTH TOWELS ARE NOT AN ACCEPTIBLE METHOD OF DRYING HANDS (UNLESS IT IS A CLEAN UNUSED ONE EACH TIME).
14. Food contact surfaces properly cleaned and sanitized	
3.3(c)1iii	PROPER SANITIZING IS NOT BEING PERFORMED AT 3 COMPARTMENT SINK OR COUNTERTOPS.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	RODENT BURROW OBSERVED BY TRASH AREA.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	BOXES OF SINGLE SERVICE ITEMS STORED DIRECTLY ON THE FLOOR IN BAR AREA AND IN KITCHEN.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO TEST STRIPS AVAILABLE FOR SANITIZER.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	NO COVER PROVIDED FOR TRASH CAN IN BATHROOM.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	VARIOUS BAGS, CARDBOARD AND OTHER ITEMS HAPHAZARDLY STORED AROUND GARBAGE AREA. WEEDS ARE ALSO OVERGROWN IN THIS AREA. (NOTE: RODENT BURROW OBSERVED TODAY).
5.5(b)	GARBAGE AREA OUTSIDE IS A GRASSY AREA.