



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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www.co.hunterdon.nj.us

RISK-BASED INSPECTION REPORT

Insp Date: 11/1/2018 **Business ID:** HB000281
Business: THE HOMESTEAD BUTCHER SHOP LLC
 1360 US HWY 22
 LEBANON, NJ 08833

Inspection: HB000171
Risk Type: 2
Phone: 908 840 4289
REHS: B-2225 Daniel Wyckoff
Reason: Pre-Opening
Results: Satisfactory

Establishment Information

Municipality Lebanon Boro Risk Type on File 2 Risk Type Observed 2
 FMC Yes Name Roger Clarke Type ServSafe Exp Date 09/12/23
 Sewage System On-site Water System Transient PNCW Lab _____
 Reference # F-18-2/8 Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL

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

PREVENTING CONTAMINATION FROM HANDS

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

FOOD SOURCE

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

RISK-BASED INSPECTION REPORT

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

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

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

- | | | | | | | |
|--|----|----|----|----|----|----|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | .. | .. | p | .. | .. | .. |
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized | p | .. | .. | .. | .. | .. |

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

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
	36. Frozen foods maintained completely frozen.
	37. Frozen foods properly thawed.
	38. Plant food for hot holding properly cooked to at least 135°F.
	39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	40. Materials, construction, repair, design, capacity, location, installation, maintenance.
	41. Equipment temperature measuring devices provided (refrigeration units, etc).
	42. In-use utensils properly stored.
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.
	44. Food and non-food contact surfaces properly constructed, cleanable, used.
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
	46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
	47. Sewage and waste water properly disposed.
	48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
	49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[Walk-in cooler floor has chipping paint and is rusty.]</i></p>			
	50. Adequate ventilation; lighting; designated areas used.

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

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

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RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.1(a)	Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[Walk-in cooler floor has chipping paint and is rusty.]</i>

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Fire Inspection - 10/11/18

Electrical - Pending

With a passing Electrical Inspection and approval from all municipal officials, this establishment may open to the public.

RISK-BASED INSPECTION REPORT

Insp Date: 11/14/2018 **Business ID:** 521

Business: JANINA BISTRO
1220 RT 22 W

LEBANON, NJ 08833

Inspection: HH000681

Risk Type: 3

Phone: 908 840 4107

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory

Establishment Information

Municipality Lebanon Boro Risk Type on File 3 Risk Type Observed 3

FMC Yes Name ARLIND KUCI Type ServSafe Exp Date _____

Sewage System On Site Water System Well Lab GARDEN STATE LABS

Reference # F-18-4/11 Total Coliform 10/05/18

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.
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.	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
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.
26. Food properly labeled; original container	p
<i>Fail Notes</i> 3.2(j) <i>Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. [SQUEEZE TYPE BOTTLES ARE STILL UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p style="margin-left: 20px;"><i>[CAN "STILL SEE LIGHT" ALONG BOTTOM EDGE OF REAR EXIT DOOR.]</i></p>
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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.

p p ..

<i>Fail Notes</i>	<p>3.5(c) <i>Frozen food shall be thawed:</i></p>
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	<p style="margin-left: 20px;"><i>1. Under refrigeration that maintains the food at refrigeration temperatures;</i></p> <p style="margin-left: 20px;"><i>2. Completely submerged under running water:</i></p> <p style="margin-left: 40px;"><i>i. At a water temperature of 70°F or below;</i></p> <p style="margin-left: 40px;"><i>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</i></p> <p style="margin-left: 40px;"><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: 60px;"><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: 60px;"><i>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></p> <p style="margin-left: 20px;"><i>3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</i></p> <p style="margin-left: 20px;"><i>4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</i></p> <p style="margin-left: 20px;"><i>[GROUND BEEF AND OTHER FOOD ITEMS BEING THAWED ON COUNTER AT ROOM TEMPERATURE TODAY. DISCUSSED AND CORRECTED ON SITE TODAY.]</i></p>
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38. Plant food for hot holding properly cooked to at least 135°F.

..

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

..

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

..

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

..

42. In-use utensils properly stored.

..

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

..

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
47. Sewage and waste water properly disposed.	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
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>	<p>5.5(k) <i>Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.</i> <i>[DUMPSTER LIDS ARE IN DISREPAIR.]</i></p> <p>5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;"><i>1. Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 40px;"><i>i. Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 40px;"><i>ii. After they are filled; and</i></p> <p style="margin-left: 20px;"><i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i> <i>[DUMPSTER UNCOVERED.]</i></p>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
26. Food properly labeled; original container	
3.2(j)	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
Addl Notes: <i>[SQUEEZE TYPE BOTTLES ARE STILL UNLABELED.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul style="list-style-type: none"> i. Filling or closing holes and other gaps along floors, walls and ceilings; ii. Closed, tight-fitting windows; and iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.
Addl Notes: <i>[CAN "STILL SEE LIGHT" ALONG BOTTOM EDGE OF REAR EXIT DOOR.]</i>	
37. Frozen foods properly thawed.	
3.5(c)	Frozen food shall be thawed: <ul style="list-style-type: none"> 1. Under refrigeration that maintains the food at refrigeration temperatures; 2. Completely submerged under running water: <ul style="list-style-type: none"> i. At a water temperature of 70°F or below; ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and 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: <ul style="list-style-type: none"> (1) The time the food is exposed to the running water and the time needed for preparation for cooking; or (2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures; 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 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.
Addl Notes: <i>[GROUND BEEF AND OTHER FOOD ITEMS BEING THAWED ON COUNTER AT ROOM TEMPERATURE TODAY. DISCUSSED AND CORRECTED ON SITE TODAY.]</i>	
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: <ul style="list-style-type: none"> 1. Inside the retail food establishment if the receptacles and units: <ul style="list-style-type: none"> i. Contain food residue and are not in continuous use; or ii. After they are filled; and 2. With tight-fitting lids or doors if kept outside the retail food establishment.
Addl Notes: <i>[DUMPSTER UNCOVERED.]</i>	
5.5(k)	Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
Addl Notes: <i>[DUMPSTER LIDS ARE IN DISREPAIR.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ARLIND KUCI IS SERVSAFE CERTIFIED, BUT CERTIFICATE WITH EXPIRATION DATE WAS NOT AVAILABLE TODAY.

Footnote 2

Notes:

WILL CALL WITH EXPIRATION DATE

RISK-BASED INSPECTION REPORT

Insp Date: 11/16/2018 **Business ID:** 219
Business: Fox & Hound Tavern
 69 MAIN STREET
 P O Box 547
 LEBANON, NJ 08833

Inspection: HE000471
Risk Type: 3
Phone: 908-437-1300
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lebanon Boro</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>GEORGE DONZELLA</u>	Type <u>ServSafe</u> Exp Date <u>11/10/20</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-18-12/2</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				
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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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

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

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

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

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	31. Toxic substances properly identified, stored and used.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
	33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
	34. Food temperature measuring devices provided and calibrated.	p	p	..
<i>Fail Notes</i>	<p>4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.</i> <i>[SOME REFRIGERATED UNITS ARE NOT PROVIDED WITH THERMOMETERS. CORRECTED ON SITE.]</i></p> <p>4.2(c)3 <i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.</i> <i>[ONE STEM TYPE THERMOMETER NOT ACCURATE BY APPROX. 10°F. CORRECTED ON SITE.]</i></p>			
	35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
	36. Frozen foods maintained completely frozen.
	37. Frozen foods properly thawed.
	38. Plant food for hot holding properly cooked to at least 135°F.
	39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
	40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p
<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i> <i>[SEALING ON DOORS TO SALAD PREP REFRIGERATOR/BAIN MARIE IS IN DISREPAIR.]</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>[NO VISIBLE THERMOMETERS IN REFRIGERATED UNITS.]</i></p>			
	42. In-use utensils properly stored.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	3.3(k)	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> <i>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;</i> <i>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;</i> <i>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;</i> <i>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</i> <i>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. [BOWLS/CONTAINERS WITHOUT HANDLES USED FOR SCOOPING DEVICES. SOME UTENSILS STORED IN ROOM TEMPERATURE (DIRTY) WATER BY STOVE. REMEMBER, IF YOU ARE STORING UTENSILS IN WATER, IT MUST BE CLEAN RUNNING WATER.]</i> 			
		
		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)	<p><i>The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. [HEAVY BUILD UP OF GREASE ON COUNTER TO RIGHT OF FRYER.]</i></p>			
	4.6(c)	<p><i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</i></p>			
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(k)	<p><i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [NO TEST STRIPS AVAILABLE FOR QUAT SANITIZER @ 3 COMPARTMENT SINK.]</i></p>			

PHYSICAL FACILITIES

OUT COS REPEAT

		46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
<i>Fail Notes</i>	5.2(c)	<p><i>All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable. [HANDWASH SINK IN KITCHEN IS INOPERABLE.]</i></p>			
		47. Sewage and waste water properly disposed.	
		48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
		49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	6.1(a)	<p><i>Indoor surface characteristics shall include the following:</i></p> <p>1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p>[RAW WOOD WALL TO RIGHT OF DISHWASHER TO BE SEALED. FLOORS BENEATH EQUIPMENT AND HARD TO REACH AREAS ARE IN NEED OF CLEANING. STAIRSD TO BASEMENT HAS HEAVY BUILDUP OF BLACKENED DIRT/GREASE.]</p>			
			p		
		50. Adequate ventilation; lighting; designated areas used.			
Fail Notes	6.3(a)	<p><i>Lighting intensity shall be:</i></p> <p>1. <i>At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and</i></p> <p>3. <i>At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.</i></p> <p>[SOME LIGHT BULBS OUT IN KITCHEN.]</p>			
		51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.			
		52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
2.3(g)	Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.
Addl Notes:	<i>[HAND WASH SINK/STATION IS NOT OPERATING. EMPLOYEES ARE CURRENTLY USING THE 3 COMP. SINK. NO HANDWASHING PROVIDED FOR BARTENDERS @ BARS (2)]</i>
26. Food properly labeled; original container	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes:	<i>[MANY SQUEEZE TYPE BOTTLES UNLABELED TO THEIR CONTENTS.]</i>
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes:	<i>[SOME REFRIGERATED UNITS ARE NOT PROVIDED WITH THERMOMETERS. CORRECTED ON SITE.]</i>
4.2(c)3	Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
Addl Notes:	<i>[ONE STEM TYPE THERMOMETER NOT ACCURATE BY APPROX. 10°F. CORRECTED ON SITE.]</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>[SEALING ON DOORS TO SALAD PREP REFRIGERATOR/BAIN MARIE IS IN DISREPAIR.]</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>[NO VISIBLE THERMOMETERS IN REFRIGERATED UNITS.]</i>
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below; 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7; 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.
Addl Notes:	<i>[BOWLS/CONTAINERS WITHOUT HANDLES USED FOR SCOOPING DEVICES. SOME UTENSILS STORED IN ROOM TEMPERATURE (DIRTY) WATER BY STOVE. REMEMBER, IF YOU ARE STORING UTENSILS IN WATER, IT MUST BE CLEAN RUNNING WATER.]</i>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(b)	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
Addl Notes:	<i>[HEAVY BUILD UP OF GREASE ON COUNTER TO RIGHT OF FRYER.]</i>
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
Addl Notes: <i>[NO TEST STRIPS AVAILABLE FOR QUAT SANITIZER @ 3 COMPARTMENT SINK.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(c)	All plumbing systems shall be designed, constructed, installed and maintained in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code. A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.
Addl Notes: <i>[HANDWASH SINK IN KITCHEN IS INOPERABLE.]</i>	
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ol style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
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50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lighting intensity shall be: <ol style="list-style-type: none"> 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; 2. At least 220 lux (20 foot candles): <ol style="list-style-type: none"> i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; ii. Inside equipment such as reach-in and under-counter refrigerators; and iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Addl Notes: <i>[SOME LIGHT BULBS OUT IN KITCHEN.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

ALSO SERVESAFE CERTIFIED: KELLY LEDOUX EX. 11/10/20

Footnote 2

Notes:

PLEASE STRESS THE IMPORTANCE OF WASHING HANDS FREQUENTLY AND PROPERLY TO YOUR EMPLOYEES.

Footnote 3

Notes:

CALIBRATED STEM TYPE THERMOMETERS TODAY.