



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: 9/12/2018 **Business ID:** 279

Business: TIGER DEN LTD
1255 ROUTE 22 E.
LEBANON EXXON STATION
LEBANON, NJ 08822

Inspection: HE000449

Risk Type: 2

Phone: 908-236-9419

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory

Establishment Information

Municipality Lebanon Boro Risk Type on File 2 Risk Type Observed 2

FMC N/A Name _____ Type _____ Exp Date _____

Sewage System Public Water System Public Lab _____
Sewer

Reference # F-18-5/28A 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. | .. | .. | .. | .. | .. | .. |
| 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. | p | .. | .. |
| <i>Fail Notes</i> 3.3(q) EMPLOYEE LUNCHBOX STORED DIRECTLY ON TOP OF CASE OF WATER (GAL SIZE) IN WALK IN BOX. | | | |
| 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. | .. | .. | .. |

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.		p
<i>Fail Notes</i> 6.2(k) FRUIT FLIES/DRAIN FLIES (?) OBSERVED IN REAR AND BEHIND COUNTER AREA.				
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
36. Frozen foods maintained completely frozen.	
37. Frozen foods properly thawed.	
38. Plant food for hot holding properly cooked to at least 135°F.	
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
42. In-use utensils properly stored.	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
47. Sewage and waste water properly disposed.	
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> 5.5(m) RECYCLING DUMPSTERS UNCOVERED.				
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		p	..	p
<i>Fail Notes</i> 8.13(a) STISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION (BY BATHROOMS IN REAR).				

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
	27. Food protected from potential contamination during preparation, storage, display.
3.3(q)	EMPLOYEE LUNCHBOX STORED DIRECTLY ON TOP OF CASE OF WATER (GAL SIZE) IN WALK IN BOX.
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
6.2(k)	FRUIT FLIES/DRAIN FLIES (?) OBSERVED IN REAR AND BEHIND COUNTER AREA.
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(m)	RECYCLING DUMPSTERS UNCOVERED.
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
8.13(a)	STISFACTORY PLACARD NOT POSTED IN CONSPICUOUIS LOCATION (BY BATHROOMS IN REAR).

RISK-BASED INSPECTION REPORT

Insp Date: 9/12/2018 **Business ID:** 314
Business: DUNKIN DONUTS #330488
 1255 RT 22 EAST

LEBANON, NJ 08833

Inspection: HE000450
Risk Type: 2
Phone: 908 236 7720
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Lebanon Boro</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-18-5/28B</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes | 4.7(a) **TOO MUCH BLEACH BEING USED IN WHITE SANITIZING BUCKET. DISCUSSED IN DETAIL TODAY (1 CAPFUL OF BLEACH IN 3/4 FULL WHITE BUCKET YIELDED 100PPM 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 " " " " "

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 " "

Fail Notes | 3.3(d) **WATER SPRAY BOTTLE UNLABELED.**

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 " "

Fail Notes | 6.2(k) **FRUIT FLIES/DRAIN FLIES (?) OBSERVED IN REAR BY 3 COMPARTMENT SINK AND AT MAIN COUNTER.**

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
33. Personal cleanliness (fingernails, jewelery, 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 NO THERMOMETER INSIDE SMALL MILK REFRIG. NEXT TO HANDWASH STATION.			
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.		p	..	p
<i>Fail Notes</i>	5.5(m) RECYCLE DUMPSTER UNCOVERED.			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		p
<i>Fail Notes</i>	6.6(j) NO HANDWASH SIGNS IN BATHROOM. GIVEN TO TIGER DEN TODAY. 8.13(a) SATISFACTORY PLACARD TO BE POSTED.			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	TOO MUCH BLEACH BEING USED IN WHITE SANITIZING BUCKET. DISCUSSED IN DETAIL TODAY (1 CAPFUL OF BLEACH IN 3/4 FULL WHITE BUCKET YIELDED 100PPM TODAY)
26. Food properly labeled: original container	
3.3(d)	WATER SPRAY BOTTLE UNLABELED.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(k)	FRUIT FLIES/DRAIN FLIES (?) OBSERVED IN REAR BY 3 COMPARTMENT SINK AND AT MAIN COUNTER.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	NO THERMOMETER INSIDE SMALL MILK REFRIG. NEXT TO HANDWASH STATION.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(m)	RECYCLE DUMPSTER UNCOVERED.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.13(a)	SATISFACTORY PLACARD TO BE POSTED.
6.6(j)	NO HANDWASH SIGNS IN BATHROOM. GIVEN TO TIGER DEN TODAY.

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER: WASH HANDS FREQUENTLY. WASH HANDS BEFORE PUTTING ON GLOVES AND AFTER HANDLING MONEY.

RISK-BASED INSPECTION REPORT

Insp Date: 9/12/2018 **Business ID:** hc000056
Business: LEBANON BORO GENERAL STORE
 83 MAIN ST
 LEBANON, NJ 08833

Inspection: HE000451
Risk Type: 2
Phone: 973 508 4944
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lebanon Boro</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 _____
Reference # <u>F-18-12/7.01</u>	Total Coliform _____

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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 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

Fail Notes | 4.7(a) **NO CHLORINE DETECTED IN RED SANITIZING BUCKET FOR COUNTERTOPS.**

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	p
<i>Fail Notes</i> 3.5(g) COOKING, DISPLAY AND DISCARDING PROCEEDURES FOR QUICHE ARE TO BE PROVIDED IN WRITING TO HEALTH DEPT. FOR 4 HOUR RULE.						
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 <i>Fail Notes</i> 3.3(d) VARIOUS SQUEEZE TYPE PLASTIC BOTTLES UNLABELED.	p
27. Food protected from potential contamination during preparation, storage, display. <i>Fail Notes</i> 3.3(q) BOX OF CRACKERS STORED DIRECTLY ON FLOOR IN UPSTAIRS STORAGE AREA.	p
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. <i>Fail Notes</i> 3.3(a)2 SOME SCOOPERS MISSING AND SCOOPER MISSING HANDLE IN WHITE BINS W/BROWN LIDS BENEATH MAIN COUNTER.	p
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
33. Personal cleanliness (fingernails, jewelery, 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 2 REFRIGERATORS UPSTAIRS - THERMOMETERS BROKEN (TEMPS OK)				
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) WINDOW LEDGE EDGE BY GRILL IN DISREPAIR. CARDBOARD BOX LINER OBSERVED IN REFRIGERATOR. EXTERIOR OF REFRIG./FREEZER BY GRILL UNCLEAN. TABLETOP CAN OPENER SHOWS BUILDUP OF FOOD RESIDUE.				
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> 6.1(a) FLOOR UPSTAIRS IN NEED OF CLEANING - ESPECIALLY ALONG EDGES AND BENEATH SHELVING.				
6.2(a) SOME FLOOR TILES MISSING UPSTAIRS.				
50. Adequate ventilation; lighting; designated areas used.		p
<i>Fail Notes</i> 6.3(a) LIGHT OUT OVER 3 COMPARTMENT SINK.				
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(d) GREASE BARRELL LID UNSECURE. NOTE: TODAYS INSPECTION WAS INSIGATED BY A RACCOON FALLING INTO THE GREASE BARRELL ON 9/11/18.				
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	NO CHLORINE DETECTED IN RED SANITIZING BUCKET FOR COUNTERTOPS.
22. TIME as a PUBLIC HEALTH CONTROL: Approval: written procedures: time marked: discarded in 4 hours.	
3.5(g)	COOKING, DISPLAY AND DISCARDING PROCEDURES FOR QUICHE ARE TO BE PROVIDED IN WRITING TO HEALTH DEPT. FOR 4 HOUR RULE.
26. Food properly labeled; original container	
3.3(d)	VARIOUS SQUEEZE TYPE PLASTIC BOTTLES UNLABELED.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	BOX OF CRACKERS STORED DIRECTLY ON FLOOR IN UPSTAIRS STORAGE AREA.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
3.3(a)2	SOME SCOOPERS MISSING AND SCOOPER MISSING HANDLE IN WHITE BINS W/BROWN LIDS BENEATH MAIN COUNTER.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	2 REFRIGERATORS UPSTAIRS - THERMOMETERS BROKEN (TEMPS OK)
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	WINDOW LEDGE EDGE BY GRILL IN DISREPAIR. CARDBOARD BOX LINER OBSERVED IN REFRIGERATOR. EXTERIOR OF REFRIG./FREEZER BY GRILL UNCLEAN. TABLETOP CAN OPENER SHOWS BUILDUP OF FOOD RESIDUE.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	SOME FLOOR TILES MISSING UPSTAIRS.
6.1(a)	FLOOR UPSTAIRS IN NEED OF CLEANING - ESPECIALLY ALONG EDGES AND BENEATH SHELVING.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	LIGHT OUT OVER 3 COMPARTMENT SINK.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(d)	GREASE BARRELL LID UNSECURE. NOTE: TODAYS INSPECTION WAS INSIGATED BY A RACCOON FALLING INTO THE GREASE BARRELL ON 9/11/18.

RISK-BASED INSPECTION REPORT

Insp Date: 9/25/2018 **Business ID:** 278
Business: HEALTHY BALANCE HEALTH FOODS
 THE ANNEX @ LEBANON PLAZA
 1265 US HWY 22
 LEBANON, NJ 08833

Inspection: HI000841
Risk Type: 1
Phone: 908-236-0440
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory Gold

Establishment Information			
Municipality <u>Lebanon Boro</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 _____		
Reference # <u>F-18-5/26A</u>		Total Coliform _____	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

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

RISK-BASED INSPECTION REPORT

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

GOOD RETAIL PRACTICES

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

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

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

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

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL

OUT COS REPEAT

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

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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.

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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.

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

RISK-BASED INSPECTION REPORT

Insp Date: 9/25/2018 **Business ID:** 652
Business: BELLA'S PIZZA
 LEBANON PLAZA, 1271 ROUTE 22 EAST
 1271 ROUTE 22 EAST, SUITE B
 LEBANON, NJ 08833

Inspection: HI000842
Risk Type: 2
Phone: 908-236-9009
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Lebanon Boro</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-18-5/26D</u>	Total Coliform _____		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

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

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

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

Fail Notes | 4.7(a) **TOO MUCH SANITIZER BEING USED AT 3 COMPARTMENT SINK. MANUFACTURER RECOMMENDS 200-400PPM QUAT... CURRENTLY READS >400PPM (TOO MUCH).**

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	p
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	p
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.
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 <i>Fail Notes</i> 3.3(d) MANY SQUEEZE TYPE PLASTIC BOTTLES UNLABELED AS TO THEIR CONTENTS.	p
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.	p	..	p
	<i>Fail Notes</i> 4.1(a) CARDBOARD BOXES ARE BEING RE-USED THROUGHOUT TO LINE SHELVING AND TO STORE FOOD ITEMS.			
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
	<i>Fail Notes</i> 8.12 SATISFACTORY PLACARD POSTED BEHIND PAPERWORK AT FRONT COUNTER. NOT CLEARLY VISIBLE TO CUSTOMER.			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	TOO MUCH SANITIZER BEING USED AT 3 COMPARTMENT SINK. MANUFACTURER RECOMMENDS 200-400PPM QUAT... CURRENTLY READS >400PPM (TOO MUCH).
26. Food properly labeled: original container	
3.3(d)	MANY SQUEEZE TYPE PLASTIC BOTTLES UINLABELED AS TO THEIR CONTENTS.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	CARDBOARD BOXES ARE BEING RE-USED THROUGHOUT TO LINE SHELVING AND TO STORE FOOD ITEMS.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	SATISFACTORY PLACARD POSTED BEHIND PAPERWORK AT FRONT COUNTER. NOT CLEARLY VISIBLE TO CUSTOMER.