



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: 4/3/2018 **Business ID:** hc000170

Business: AQUI MARKET CALIFON
431 RT513

CALIFON, NJ 07830

Inspection: HI000754

Risk Type: 3

Phone: 908 347 1210

REHS: B-101494 Lisa Bruzzio

Reason: Initial Billable

Results: Satisfactory

Establishment Information

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

FMC _____ Name _____ Type _____ Exp Date _____

Sewage System On-site Water System Public Lab _____

Reference # F-19-38/28B 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. <i>Fail Notes</i> 2.1(b) NO CURRENT FOOD MANAGER CERTIFICATION.	"	p	"	"	"	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. <i>Fail Notes</i> 2.3(f) OBSERVED EMPLOYEE(S) PUTTING ON GLOVES W/O WASHING HANDS BEFORE.	"	p	p	"	"	"
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. <i>Fail Notes</i> 2.3(b) OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITH JUST WATER (NO SOAP PROVIDED) IN BUTCHER AREA.	"	p	"	"	"	"
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. <i>Fail Notes</i> 6.7(n) HANDSINK IN PRODUCE PREP ROOM IS OBSTRUCTED BY MOBILE TRAY, EQUIPMENT AND PRODUCE. HANDSINK IN DELI AREA USED AS "TABLE" FOR BOX OF BREAD.	"	p	"	"	"	"

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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Fail Notes | 6.7(q) FRONT HANDWASH SINK IN DELI AREA DOES NOT DRAIN EFFICIENTLY.

7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method. .. p p

Fail Notes | 6.7(i) DELI AND BUTCHER AREA NOT PROVIDED WITH HANDSOAP AT HANDWASH STATION. NOTE: SANITIZER IS NOT AN APPROVED HAND SOAP @ THE SINK.

6.7(j) NO PAPER TOWELS PROVIDED AT HANDWASH SINK IN DELI KITCHEN. NOTE: TRASH RECEPTICLES NEED TO BE EASILY ACCESSIBLE TO DISPOSE OF USED PAPER TOWELS.

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

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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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
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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 | 3.3(c)1iii SANITIZING NOT BEING PERFORMED ON COUNTERTOPS AND OTHER FOOD CONTACT SURFACES IN THE PRODUCE AREA.

4.7(a) PRODUCE KITCHEN EMPLOYEE IS NOT FAMILIAR WITH PROPER SANITIZING. SANITIZING SPRAY BOTTLE IN BUTCHER SHOP IS IMPROPERLY LABELED (CONTAINS VINEGAR AND WATER & LABEL SAYS QUAT).

4.7(c) TOO MUCH SANITIZER IS BEING USED (>200PPM) IN DELI AND FISH DEPARTMENTS.

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

Fail Notes | 3.5(f)2 TOO MUCH MEAT BEING PREPARED IN BUTCHER SHOP. ROOM TEMPERATURE IS 48°F. AREA OUT FRONT BY CUSTOMER COUNTER IS 52°F. DISCUSSED IN DETAIL TODAY. NOTE: WORKING WITH SMALLER AMOUNTS, WRAPPING QUICKLY AND THEN PLACING INTO REFRIGERATED UNITS (41°F OR LESS) IS SATISFACTORY.

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

RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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 available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
<i>Fail Notes</i> 3.3(c)1.viii <i>SOME PACKAGES OF ITALIAN BREAD IN STORE/CUSTOMER AREA ARE STORED IN BAGS THAT ARE UNABLE TO BE PROPERLY SEALED.</i> 3.3(q) <i>SOME BOXES OF CHIPS, PRETZELS, ETC. ON DISPLAY IN STORE AREA BY DELI BOTTOM BOX NEEDS TO BE EMPTY OR STORED UP OFF THE FLOOR. LARGE WHITE ICE CONTAINER IN FISH STORAGE ROOM IS UNCOVERED. EMPLOYEE CLOTHING HAPAZARDLY STORED ON SHELIVING ABOVE ICE.</i> 3.3(r) <i>BOXES OF CANOLA OIL STORED IN MOP ROOM IN DELI AREA.</i>			
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
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.	Ⓟ
<i>Fail Notes</i> 4.2(c)1 <i>NO STEM TYPE THERMOMETER PROVIDED TO EMPLOYEES FOR MEASURING SAFE INTERNAL FOOD TEMPERATURES (HOT & COLD FOOD).</i>			
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
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RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
41.	Equipment temperature measuring devices provided (refrigeration units, etc).	p	..	p
<i>Fail Notes</i>	4.2(c)5 <i>AMBIENT AIR THERMOMETERS WERE NOT PROVIDED IN MANY OF THE REFRIGERATED UNITS AND DISPLAY CASED THROUGHOUT THE STORE.</i>			
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) <i>BOXES OF PLASTICE CONTAINERS AND CUPS STORED DIRECTLY ON FLOOR IN DELI STORAGE AREA AND IN FISH STORAGE ROOM. TONGS FOR BREAD AND COOKIES IN STORE AREA ARE NOT PROTECTED FROM HANDLING & SNEEZES BY CUSTOMER - BOTTOM TONGS REST ON FLOOR.</i>			
	4.11(f) <i>BUCKET OF LARGE SPOONS IN DELI AREA ARE NOT STORED IN "HANDLE UP" POSITION. SCOOPER IFOR ICE IN FISH STORAGE ROOM IS STORED DIRECTLY ON ICE INSIDE THE LARGE WHITE CONTAINER.</i>			
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
PHYSICAL FACILITIES		OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	p
<i>Fail Notes</i>	5.2(a) <i>HANDWASH SINK IN FRONT DELI AREA DOES NOT DRAIN SUFFICIENTLY.</i>			
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.	p
<i>Fail Notes</i>	6.2(i) <i>DISPLAY CASE LIGHTING IN STORE AREA OVER PRODUCE IS NOT PROPERLY SHIELDED.</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.	p
<i>Fail Notes</i>	6.7(m) <i>MANY SINKS ARE WITHOUT HANDWASH SIGNS - PROVIDED TODAY.</i>			

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
2.1(b)	NO CURRENT FOOD MANAGER CERTIFICATION.
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	
2.3(f)	OBSERVED EMPLOYEE(S) PUTTING ON GLOVES W/O WASHING HANDS BEFORE.
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	
2.3(b)	OBSERVED EMPLOYEE IMPROPERLY WASHING HANDS WITH JUST WATER (NO SOAP PROVIDED) IN BUTCHER AREA.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(n)	HANDSINK IN PRODUCE PREP ROOM IS OBSTRUCTED BY MOBILE TRAY, EQUIPMENT AND PRODUCE. HANDSINK IN DELI AREA USED AS "TABLE" FOR BOX OF BREAD.
6.7(q)	FRONT HANDWASH SINK IN DELI AREA DOES NOT DRAIN EFFICIENTLY.
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	NO PAPER TOWELS PROVIDED AT HANDWASH SINK IN DELI KITCHEN. NOTE: TRASH RECEPTICLES NEED TO BE EASILY ACCESSIBLE TO DISPOSE OF USED PAPER TOWELS.
6.7(i)	DELI AND BUTCHER AREA NOT PROVIDED WITH HANDSOAP AT HANDWASH STATION. NOTE: SANITIZER IS NOT AN APPROVED HAND SOAP @ THE SINK.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	PRODUCE KITCHEN EMPLOYEE IS NOT FAMILIAR WITH PROPER SANITIZING. SANITIZING SPRAY BOTTLE IN BUTCHER SHOP IS IMPROPERLY LABELED (CONTAINS VINEGAR AND WATER & LABEL SAYS QUAT).
4.7(c)	TOO MUCH SANITIZER IS BEING USED (>200PPM) IN DELI AND FISH DEPARTMENTS.
3.3(c)1iii	SANITIZING NOT BEING PERFORMED ON COUNTERTOPS AND OTHER FOOD CONTACT SURFACES IN THE PRODUCE AREA.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	TOO MUCH MEAT BEING PREPARED IN BUTCHER SHOP. ROOM TEMPERATURE IS 48°F. AREA OUT FRONT BY CUSTOMER COUNTER IS 52°F. DISCUSSED IN DETAIL TODAY. NOTE: WORKING WITH SMALLER AMOUNTS, WRAPPING QUICKLY AND THEN PLACING INTO REFRIGERATED UNITS (41°F OR LESS) IS SATISFACTORY.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(c)1.viii	SOME PACKAGES OF ITALIAN BREAD IN STORE/CUSTOMER AREA ARE STORED IN BAGS THAT ARE UNABLE TO BE PROPERLY SEALED.
3.3(r)	BOXES OF CANOLA OIL STORED IN MOP ROOM IN DELI AREA.
3.3(q)	SOME BOXES OF CHIPS, PRETZELS, ETC. ON DISPLAY IN STORE AREA BY DELI BOTTOM BOX NEEDS TO BE EMPTY OR STORED UP OFF THE FLOOR. LARGE WHITE ICE CONTAINER IN FISH STORAGE ROOM IS UNCOVERED. EMPLOYEE CLOTHING HAPAZARDLY STORED ON SHELIVING ABOVE ICE.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	NO STEM TYPE THERMOMETER PROVIDED TO EMPLOYEES FOR MEASURING SAFE INTERNAL FOOD TEMPERATURES (HOT & COLD FOOD).
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)5	AMBIENT AIR THERMOMETERS WERE NOT PROVIDED IN MANY OF THE REFRIGERATED UNITS AND DISPLAY CASED THROUGHOUT THE STORE.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(f)	BUCKET OF LARGE SPOONS IN DELI AREA ARE NOT STORED IN "HANDLE UP" POSITION. SCOOPER IFOR ICE IN FISH STORAGE ROOM IS STORED DIRECTLY ON ICE INSIDE THE LARGE WHITE CONTAINER.
4.11(e)	BOXES OF PLASTICE CONTAINERS AND CUPS STORED DIRECTLY ON FLOOR IN DELI STORAGE AREA AND IN FISH STORAGE ROOM. TONGS FOR BREAD AND COOKIES IN STORE AREA ARE NOT PROTECTED FROM HANDLING & SNEEZES BY CUSTOMER - BOTTOM TONGS REST ON FLOOR.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	HANDWASH SINK IN FRONT DELI AREA DOES NOT DRAIN SUFFICIENTLY.
50. Adequate ventilation; lighting; designated areas used.	
6.2(i)	DISPLAY CASE LIGHTING IN STORE AREA OVER PRODUCE IS NOT PROPERLY SHIELDED.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.7(m)	MANY SINKS ARE WITHOUT HANDWASH SIGNS - PROVIDED TODAY.

RISK-BASED INSPECTION REPORT

Insp Date: 4/3/2018
Business: DUNKIN DONUTS
 429 RT 513

Business ID: 394

Califon, NJ 07830

Inspection: HI000755
Risk Type: 2
Phone: 908-832-8904
REHS: B-101494 Lisa Bruzzio
Reason: Initial Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>DENIS GUZMAN</u>	Type <u>ServSafe</u> Exp Date <u>02/13/23</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-19-38/27</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 <i>Fail Notes</i> 3.3(d) LARGE SUGAR CONTAINER UNLABELED.	p
27. Food protected from potential contamination during preparation, storage, display. <i>Fail Notes</i> 2.4(a)1 OPEN DRINK CONTAINERS (EMPLOYEE) CONTAINERS STORED ON COUNTER NEXT TO BEVERAGE FLAVORINGS. 3.3(q) EMPLOYEE POCKETBOOK STORED ON SUGAR CONTANER.	p
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.

RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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. <i>Fail Notes</i> 6.6(h) BATHROOM TOILET AND SINK UNCLEAN.	p
49. Design, construction, installation and maintenance proper-floors/walls/ceilings. <i>Fail Notes</i> 6.1(a) FLOORS, IN GENERAL, IN NEED OF CLEANING - ESPECIALLY IN HARD TO REACH AREAS & FLOOR TO WALL JUNCTURES.	p
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. <i>Fail Notes</i> 8.12 SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.	p

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
26. Food properly labeled; original container	
3.3(d)	LARGE SUGAR CONTAINER UNLABELED.
27. Food protected from potential contamination during preparation, storage, display.	
2.4(a)1	OPEN DRINK CONTAINERS (EMPLOYEE) CONTAINERS STORED ON COUNTER NEXT TO BEVERAGE FLAVORINGS.
3.3(q)	EMPLOYEE POCKETBOOK STORED ON SUGAR CONTANER.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(h)	BATHROOM TOILET AND SINK UNCLEAN.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	FLOORS, IN GENERAL, IN NEED OF CLEANING - ESPECIALLY IN HARD TO REACH AREAS & FLOOR TO WALL JUNCTURES.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION NEAR PUBLIC ENTRANCE.