



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: 2/5/2018 **Business ID:** 133

Business: WOODGLEN SCHOOL
BUNVALE ROAD
7 BUNVALE ROAD
CALIFON, NJ 07830

Inspection: HD000105

Risk Type: 3

Phone: 908-638-4111

REHS: B-101494 Lisa Bruzzio

Reason: Initial Non Billable

Results: Satisfactory

Establishment Information

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

FMC Yes Name DEBRA J OAKES Type ServSafe Exp Date 07/23/19

Sewage System On Site Water System Non Transient PNCW Lab EUROFINS-HORSHAM

Reference # F-19-24/6 Total Coliform 12/12/17

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
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- | | | | | | | |
|---|----|----|----|----|----|----|
| 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 | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [FINAL HOT RINSE TEMPERATURE ONLY REACHED 147°F TODAY. MUST REACH 180° OR ABOVE.]*

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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
30. Wiping cloths properly used and stored.	
31. Toxic substances properly identified, stored and used.	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
33. Personal cleanliness (fingernails, 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.	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		p
<i>Fail Notes</i>	<p>8.13(a) <i>The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.</i></p> <p><i>[SATISFACTORY PLACARD NOT POSTYED IN PUBLIC VIEW.]</i></p>			

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
14.	Food contact surfaces properly cleaned and sanitized
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[FINAL HOT RINSE TEMPERATURE ONLY REACHED 147°F TODAY. MUST REACH 180* OR ABOVE.]</i>	
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
8.13(a)	The most recent inspection report shall be maintained by the operator of each retail food establishment on the premises for review by the public, upon request. Inspection reports shall be maintained on the premises for review for a minimum of two years.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTYED IN PUBLIC VIEW.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

USING 64 DISINFECTANT. - MEASURED 400PPM TODAY. COULD NOT FIND RECOMMENDED CONCENTRATION ON LABEL.
WILL CHECK.

RISK-BASED INSPECTION REPORT

Insp Date: 2/5/2018 **Business ID:** 130
Business: VALLEY VIEW SCHOOL
 400 RT 513
 CALIFON, NJ 07830

Inspection: HD000106
Risk Type: 2
Phone: 908 832 2175
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>2</u>	Risk Type Observed _____	
FMC <u>No</u> Name <u>DAWN SMITH</u>	Type <u>ServSafe</u>	Exp Date <u>01/26/18</u>	
Sewage System <u>On Site</u>	Water System <u>Non Transient PNCW</u>	Lab <u>EUROFINS-HORSHAM</u>	
Reference # <u>F-19-21/8</u>	Total Coliform <u>01/25/18</u>		

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	p
<i>Fail Notes</i> 2.1(b) <i>Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection. [FOOD MANAGER CERTIFICATION FOR DAWN M SMITH EXPIRED 1/26/18]</i>						
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
<i>Fail Notes</i> 6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO HANDSOAP PROVIDED AT OFFICIAL HANDWASH STATION.]</i>						

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

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

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

[NO METHOD FOR DRYING HANDS PROVIDED AT OFFICIAL HANDWASH STATION.]

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

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 " "

RISK-BASED INSPECTION REPORT

GOOD RETAIL PRACTICES

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.
26. Food properly labeled; original container
27. Food protected from potential contamination during preparation, storage, display.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
29. Raw fruits and vegetables washed prior to serving.
30. Wiping cloths properly used and stored.
31. Toxic substances properly identified, stored and used.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
36. Frozen foods maintained completely frozen.
37. Frozen foods properly thawed.
38. Plant food for hot holding properly cooked to at least 135°F.
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.
41. Equipment temperature measuring devices provided (refrigeration units, etc).
42. In-use utensils properly stored.
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	<p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a clean, dry location;</i></p> <p style="margin-left: 40px;">ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 40px;">iii. <i>At least 6 inches above the floor.</i></p> <p style="margin-left: 20px;">2. <i>Clean equipment and utensils shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a self-draining position that allows air drying; and</i></p> <p style="margin-left: 40px;">ii. <i>Covered or inverted.</i></p> <p style="margin-left: 20px;">3. <i>Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</i></p> <p style="margin-left: 20px;">4. <i>Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</i> <i>[BOX OF CLEAR PLASTIC TRAYS STORED DIRECTLY ON THE FLOOR IN STORAGE ROOM.]</i></p>
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44. Food and non-food contact surfaces properly constructed, cleanable, used.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

PHYSICAL FACILITIES

OUT COS REPEAT

46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
47. Sewage and waste water properly disposed.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	p

<i>Fail Notes</i>	<p>6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i> <i>[NO COVER PROVIDED ON TRASH CAN IN BATHROOM.]</i></p>
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49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p
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<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;">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 style="margin-left: 40px;">i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;">ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;">iii. <i>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 style="margin-left: 20px;">2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;">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 style="margin-left: 40px;">ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <i>[RAW WOOD OBSERVED IN AREA OF DISHWASHER.]</i></p>
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50. Adequate ventilation; lighting; designated areas used.
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RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT	COS	REPEAT
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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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Fail Notes

8.12	<p><i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.</i></p> <p><i>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i></p>
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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)	Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection.
Addl Notes: <i>[FOOD MANAGER CERTIFICATION FOR DAWN M SMITH EXPIRED 1/26/18]</i>	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> 1. Individual, disposable towels; 2. A continuous towel system that supplies the user with a clean towel; or 3. A heated-air hand-drying device.
Addl Notes: <i>[NO METHOD FOR DRYING HANDS PROVIDED AT OFFICIAL HANDWASH STATION.]</i>	
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes: <i>[NO HANDSOAP PROVIDED AT OFFICIAL HANDWASH STATION.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following: <ol style="list-style-type: none"> 1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> i. In a clean, dry location; ii. Where they are not exposed to splash, dust, or other contamination; and iii. At least 6 inches above the floor. 2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> i. In a self-draining position that allows air drying; and ii. Covered or inverted. 3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. 4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).
Addl Notes: <i>[BOX OF CLEAR PLASTIC TRAYS STORED DIRECTLY ON THE FLOOR IN STORAGE ROOM.]</i>	
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(k)	Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Addl Notes: <i>[NO COVER PROVIDED ON TRASH CAN IN BATHROOM.]</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.
Addl Notes: <i>[RAW WOOD OBSERVED IN AREA OF DISHWASHER.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW.]</i>	

RISK-BASED INSPECTION REPORT

Insp Date: 2/6/2018 **Business ID:** 131
Business: VOORHEES HIGH SCHOOL CAFETERIA
 RT 513
 256 COUNTY ROUTE 513
 GLEN GARDNER, NJ 08826

Inspection: HD000107
Risk Type: 3
Phone: 908 638 2154
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u> </u>
FMC <u> </u> Name <u> </u> Type <u> </u> Exp Date <u> </u>	
Sewage System <u>On Site</u> Water System <u>Transient PNCW</u> Lab <u>EUROFINSA-HORSHAM</u>	
Reference # <u>F-19-12/44</u>	Total Coliform <u>01/23/18</u>

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	p
<i>Fail Notes</i> 6.7(a) <i>Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.</i> <i>[HANDWASH STATION BY OFFICE OBSTRUCTED BY TABLE AND TRAYS.]</i>						
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

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes | 3.3(c)1i *Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
[MEATS STORED ABOVE READY TO EAT LETTUCE IN WALK IN REFRIGERATOR.]*

- | | | | | | | |
|--|----|----|----|----|----|----|
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized | .. | p | .. | .. | .. | .. |

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

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

PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

- | | | | | | | |
|--|----|----|----|----|----|----|
| 15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. | .. | .. | p | .. | .. | .. |
| 16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. | .. | .. | .. | p | .. | .. |
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
[(TEMPERATURES TAKEN PRE- LUNCH PERIOD - 10:25AM)
CHICKEN SALAD IN SALAD BAR IS 49°F. MOZZARELLA IN SALAD BAR IS 50°F. CHICKEN WRAP AND GUACAOLE IN SANDWICH CASE WERE 51°F.]</i> | | | | | | |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. | .. | .. | 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.		p
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.		..	p
<i>Fail Notes</i>	<p>3.5(f)1 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.</i></p> <p><i>[DOMINICKS PIZZA DELIVERED AT TIME OF INSPECTION. NOT HOT HOLDING SLEEVE WAS OBSERVED BEING USED BY DOMINICKS. SOME PIZZA TEMPERATURES WERE: 118°F, 127°F, 129°F @ DELIVERY. VARIOUS HOT FOODS BEING HELD WERE ALSO OUT OF TEMPERATURE: HAMPBURGER TEMP. WAS 117°F.]</i></p>						
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.		p
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.		p
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.		p

GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	
26. Food properly labeled; original container	
27. Food protected from potential contamination during preparation, storage, display.		p	..	p
<i>Fail Notes</i>	<p>3.3(u) <i>Condiments shall be protected from contamination by being kept in the following:</i></p> <ol style="list-style-type: none"> 1. <i>Dispensers that are designed to provide protection;</i> 2. <i>Protected food displays provided with the proper utensils;</i> 3. <i>Original containers designed for dispensing; or</i> 4. <i>Individual packages or portions.</i> <p><i>[TOPPINGS FOR ICE CREAM (SPRINKLES, ETC) ARE NOT PROTECTED FROM CONTAMINATION. REPEAT VIOLATION.]</i></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.		p	..	p

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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<i>Fail Notes</i>	6.2(k)	<p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> 1. <i>Routinely inspecting incoming shipments of food and supplies;</i> 2. <i>Routinely inspecting the premises for evidence of pests;</i> 3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i> 4. <i>Eliminating harborage conditions.</i> <p>[VERY SMALL AMOUNT OF RODENT DROPPING STILL OBSERVED ALONG FLOOR TO WALL JUNCTURE IN STORAGE ROOM.]</p>	
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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

<i>Fail Notes</i>	4.2(c)1	<p><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></p> <p>[SOME TERMOMETERS MISSING IN REFRIGERATED UNITS.]</p>	
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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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40. Materials, construction, repair, design, capacity, location, installation, maintenance.

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

<i>Fail Notes</i>	4.2(c)8	<p><i>In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.</i></p> <p>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS.]</p>	
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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
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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. p

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.2(i) Requirements for protective shielding to light bulbs shall include the following:

1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.
2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:
 - i. The integrity of the packages cannot be affected by broken glass falling onto them; and
 - ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

[2 BULBS ARE UNSHIELDED IN WALK IN REFRIGERATOR..]

6.3(a) Lighting intensity shall be:

1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
2. At least 220 lux (20 foot candles):
 - i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
 - ii. Inside equipment such as reach-in and under-counter refrigerators; and
 - iii. At a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and
3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

[ONE LIGHT OUT IN WALK IN REFRIGERATOR.]

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

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

Fail Notes

8.12 The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION IN PUBLIC VIEW.]

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[HANDWASH STATION BY OFFICE OBSTRUCTED BY TABLE AND TRAYS.]</i>	
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[MEATS STORED ABOVE READY TO EAT LETTUCE IN WALK IN REFRIGERATOR.]</i>	
14. Food contact surfaces properly cleaned and sanitized	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <ol style="list-style-type: none"> 1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g); 2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or 3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing: <ol style="list-style-type: none"> i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1; ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F; iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.
Addl Notes: <i>[HOT WATER IS BEING USED IN SANITIZING COMPARTMENT.]</i>	
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[(TEMPERATURES TAKEN PRE- LUNCH PERIOD - 10:25AM) CHICKEN SALAD IN SALAD BAR IS 49°F. MOZZARELLA IN SALAD BAR IS 50°F. CHICKEN WRAP AND GUACAOLE IN SANDWICH CASE WERE 51°F.]</i>	
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 3.5(g), potentially hazardous food shall be maintained at 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F.
Addl Notes: <i>[DOMINICKS PIZZA DELIVERED AT TIME OF INSPECTION. NOT HOT HOLDING SLEEVE WAS OBSERVED BEING USED BY DOMINICKS. SOME PIZZA TEMPERATURES WERE: 118°F, 127°F, 129°F @ DELIVERY. VARIOUS HOT FOODS BEING HELD WERE ALSO OUT OF TEMPERATURE: HAMPBURGER TEMP. WAS 117°F.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
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Addl Notes: <i>[TOPPINGS FOR ICE CREAM (SPRINKLES, ETC) ARE NOT PROTECTED FROM CONTAMINATION. REPEAT VIOLATION.]</i>	
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	

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Addl Notes: <i>[SOME TERMOMETERS MISSING IN REFRIGERATED UNITS.]</i>	
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)8	In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
Addl Notes: <i>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS.]</i>	
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <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>[ONE LIGHT OUT IN WALK IN REFRIGERATOR.]</i>	
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below. 2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if: <ol style="list-style-type: none"> i. The integrity of the packages cannot be affected by broken glass falling onto them; and ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened. 3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes: <i>[2 BULBS ARE UNSHIELDED IN WALK IN REFRIGERATOR..]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[SATISFACTORY PLACARD NOT POSTED IN CONSPICUOUS LOCATION IN PUBLIC VIEW.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER: WASH HANDS PRIOR TO PUTTING ON GLOVES.

Footnote 2

Notes:

THIN PROBE THERMOMETER CALIBRATED TODAY AND WAS ACCURATE.