



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor

Mailing Address: PO Box 2900, Flemington, NJ 08822-2900

Telephone: 908-788-1351 Fax: 908-782-7510

E-Mail: [health@co.hunterdon.nj.us](mailto:health@co.hunterdon.nj.us)

[www.co.hunterdon.nj.us](http://www.co.hunterdon.nj.us)

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/12/2018      **Business ID:** hb000026

**Inspection:** HE000417

**Business:** CELESTINE'S CATERING CO.  
22 ALVIN SLOAN AVE.

**Risk Type:** 3

**Phone:** 347 992 3114

**REHS:** B-101494 Lisa Bruzzio

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

WASHINGTON, NJ 07882

**Reference:** HB000026

### FACILITY INFORMATION

Est Trading Name: CELESTINE'S CATERING COMPANY      Date: \_\_\_\_\_      Time: \_\_\_\_\_

Owner: \_\_\_\_\_      Township: Lebanon Twp      Phone #: \_\_\_\_\_

Event/Location: BLACK POTATO FESTIVAL - CLINTON      Food Permitt #: 16216

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN    OUT    COS    NA

(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..
2. Ice that will be consumed obtained from an approved source in closed protected containers	..	..	..	p
3. All foods purchased from an approved commercial source.	p	..	..	..
4. Proper hand washing facilities provided at the booth.	p	..	..	..
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p	..	..	..
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	..	..	..
7. Hair coverings with hair restraints used. Clothing kept clean.	p	..	..	..
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	..	..	..	p
9. The area around the concession free of litter, refuse and garbage at all times.	p	..	..	..
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	..	..	..
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p	..	..	..
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p	..	..	..
13. Thermometers available to monitor temperatures of hot and cold foods.	p	..	..	..

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
---

IN    OUT    COS    NA

- |   |    |    |    |    |
|---|----|----|----|----|
| <p>14. SAFE COOKING - (internal temperatures for 15 seconds)<br/>         [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish &amp; injected meats; pooled eggs.]</p>  | p  | .. | .. | .. |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p> <p><i>Fail Notes</i>    8:24-3.5(f-2)    <i>Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)<br/>         [REFRIGERATOR TEMPERATURE IS 51°F]</i></p> | .. | p  | .. | .. |
| <p>16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.</p>  | p  | .. | .. | .. |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p>   | .. | .. | .. | p  |
| <p>18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.</p>  | .. | .. | .. | p  |

## TEMPORARY FOOD EVENT INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
15.	All potentially hazardous foods kept under 41°F or over 135°F.
8:24-3.5(f-2)	Except during preparation, cooking or cooling or when time is used as a public health control, potentially hazardous foods shall be maintained at refrigeration temperatures. (41°F or below)
Addl Notes: <i>[REFRIGERATOR TEMPERATURE IS 51°F]</i>	