



# 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

www.co.hunterdon.nj.us

## RISK-BASED INSPECTION REPORT

**Insp Date:** 3/27/2018      **Business ID:** 320

**Business:** RITA'S ITALLIAN ICE  
2632 RT 31 S.

Clinton, NJ 08809

**Inspection:** HE000402

**Risk Type:** 2

**Phone:** 908 638 8230

**REHS:** B-101494 Lisa Bruzzio

**Reason:** Initial Billable

**Results:** Satisfactory

### Establishment Information

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

FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date \_\_\_\_\_

Sewage System On Site      Water System Transient PNCW      Lab QC EUROFINS

Reference # F-19-2/2.02      Total Coliform 02/12/18

### 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	"	"	"	"

## 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 PAPER TOWELS AT HANDSINK IN FRONT KITCHEN.]**

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*    4.6(a)    *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*  
**[HOT FUDGE AND CARAMEL DIPENSERS UNCLEAN TO SIGHT.]**

4.7(a)    *Equipment food-contact surfaces and utensils shall be sanitized.*  
**[RED BUCKET 1/4 FULL OF WATER AND 1 PACKET OF STERASHEEN CHLORINE SANITIZER YIELDED <50PPM CHLORINE.]**

### 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    ..    ..

## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

IN    OUT    N.O.    N/A    COS    REPEAT

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.

"    "    "

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(n)1, 2    *Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:*

*i. Filling or closing holes and other gaps along floors, walls and ceilings;*

*ii. Closed, tight-fitting windows; and*

*iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.*

*[FRONT KITCHEN DOOR TO OUTSIDE IS NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]*

33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

"    "    "

### FOOD TEMPERATURE CONTROL

OUT    COS    REPEAT

34. Food temperature measuring devices provided and calibrated.

"    "    "

35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

"    "    "

36. Frozen foods maintained completely frozen.

"    "    "

37. Frozen foods properly thawed.

"    "    "

38. Plant food for hot holding properly cooked to at least 135°F.

"    "    "

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

"    "    "

### EQUIPMENT, UTENSILS AND LINENS

OUT    COS    REPEAT

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

"    "    "

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

"    "    "

42. In-use utensils properly stored.

"    "    "

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

"    "    "

## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT		
44. Food and non-food contact surfaces properly constructed, cleanable, used.	..	..	..		
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p	..	..		
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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.	p	..	..		
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50. Adequate ventilation; lighting; designated areas used.	p	..	..		

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

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.*  
*[3 FLOURECENT LIGHT BULBS OUT IN OVERHEAD LIGHTING IN REAR KITCHEN. 2 FLORECENT LIGHT BULBS OUT IN OVERHEAD LIGHTING IN FRONT KITCHEN.]*

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

0 .. ..

Fail Notes

5.5(o) *A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.*  
*[RITA'S PAPER LITTER OBSERVED ON GROUND/HILL BEHIND THE DUMPSTERS.]*

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

.. ..

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
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"> <li>1. Individual, disposable towels;</li> <li>2. A continuous towel system that supplies the user with a clean towel; or</li> <li>3. A heated-air hand-drying device.</li> </ol>
Addl Notes: <i>[NO PAPER TOWELS AT HANDSINK IN FRONT KITCHEN.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[RED BUCKET 1/4 FULL OF WATER AND 1 PACKET OF STERA SHEEN CHLORINE SANITIZER YIELDED &lt;50PPM CHLORINE.]</i>	
4.6(a)	Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Addl Notes: <i>[HOT FUDGE AND CARAMEL DIPENSERS UNCLEAN TO SIGHT.]</i>	
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ol style="list-style-type: none"> <li>i. Filling or closing holes and other gaps along floors, walls and ceilings;</li> <li>ii. Closed, tight-fitting windows; and</li> <li>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</li> </ol>
Addl Notes: <i>[FRONT KITCHEN DOOR TO OUTSIDE IS NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO TEST STRIPS PROVIDED FOR BOTH STERS SHEEN (CHLORINE) FOR RED BUCKETS OR STERAMINE (QUAT) @ 3 COMPARTMENT SINK.]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(h)	Toilet facilities, including toilet rooms and fixtures, shall be kept clean and in good repair, and free of objectionable odors. If vestibules are provided, they shall be kept in a clean condition and in good repair.
Addl Notes: <i>[TOILET SEAT IS IN DISREPAIR - BLACK ELECTRICAL TAPE OBSERRVED ON SEAT. ONE BULB OUT IN OVERHEAD LIGHT FIXTURE.]</i>	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes: <i>[SELF CLOSING DEVICE BROKEN/MISSING ON THE BATHROOM DOOR.]</i>	
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>[COVER MISSING ON TRASH RECEPTICLE IN BATHROOM.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> <li>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"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>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.</li> </ol> </li> <li>2. In a temporary retail food establishment:                             <ol style="list-style-type: none"> <li>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</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes: <i>[FLOOR IS STICKY IN REAR KITCHEN BY ICE MACHINES.]</i>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	<p>Lighting intensity shall be:</p> <ol style="list-style-type: none"> <li>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;</li> <li>2. At least 220 lux (20 foot candles):               <ol style="list-style-type: none"> <li>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;</li> <li>ii. Inside equipment such as reach-in and under-counter refrigerators; and</li> <li>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</li> </ol> </li> <li>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.</li> </ol>
Addl Notes:	<i>[3 FLOURECENT LIGHT BULBS OUT IN OVERHEAD LIGHTING IN REAR KITCHEN. 2 FLORECENT LIGHT BULBS OUT IN OVERHEAD LIGHTING IN FRONT KITCHEN.]</i>
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(o)	A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under N.J.A.C. 8:24-6.5(j), and shall be clean.
Addl Notes:	<i>[RITA'S PAPER LITTER OBSERVED ON GROUND/HILL BEHIND THE DUMPSTERS.]</i>