



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



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

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/2/2018      **Business ID:** hc000187

**Inspection:** HI000870

**Business:** NEW JERSEY BAGEL, INC.

**Risk Type:** 2

dba BAGEL KING

**Phone:** 908 975 2105

427 RT 513

**REHS:** B-101494 Lisa Bruzzio

CALIFON, NJ 07830

**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 GARDEN STATE LABS

Reference # F-      Total Coliform 08/20/18

### 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	..	..	..	..	..
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  | .. | .. | .. | .. |

*Fail Notes* | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [QAC SANITIZER @ 3 COMPARTMENT SINK IS ONLY 100PPM. MANUFACTURERS RECOMMENDATION IS 20-400PPM.]*

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  | .. | .. | .. | .. |

*Fail Notes* | 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. [REFRIGERATOR TO LEFT OF PAPER ROLL (ON WALL) IS 46°F.]*

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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
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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              | .. | .. | .. |

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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	..	..
<i>Fail Notes</i>	<p>6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p><i>ii. Closed, tight-fitting windows; and</i></p> <p><i>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.</i></p> <p><i>[FRONT/ MAIN DOOR PROPPED OPEN UPON ARRIVAL TODAY.]</i></p>			
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.		..	..	..

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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.

.. .. ..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

<b>Fail Code</b>	<b>Fail Text</b>
<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>[QAC SANITIZER @ 3 COMPARTMENT SINK IS ONLY 100PPM. MANUFACTURERS RECOMMENDATION IS 20-400PPM.]</i>	
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
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>[REFRIGERATOR TO LEFT OF PAPER ROLL (ON WALL) IS 46°F.]</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: <ul 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> </ul>
Addl Notes: <i>[FRONT/ MAIN DOOR PROPPED OPEN UPON ARRIVAL TODAY.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/2/2018      **Business ID:** 128  
**Business:** NICOLA'S PIZZA & RESTAURANT  
 NEIGHBOR'S PLAZA  
 427 RT 513  
 CALIFON, NJ 07830

**Inspection:** HI000871  
**Risk Type:** 2  
**Phone:** 908 832 0024  
**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>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>On Site</u>	Water System <u>Well</u>	Lab <u>GARDEN STATE LABS</u>	
Reference # <u>F-19-38/26B</u>	Total Coliform <u>08/20/18</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.	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.	..	..	..	..	..	..
<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. [HAND WASHING 'STATION' IS NOT CONSPICUOUS AND/OR PROPERLY STOCKED AT SINK.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	..	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. [HAND SOAP NOT PROVIDED AT HAND WASHING STATION.]</i>						



## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes	<p>4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p style="margin-left: 20px;">1. <i>Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i></p> <p style="margin-left: 20px;">2. <i>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</i></p> <p style="margin-left: 20px;">3. <i>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></p> <p style="margin-left: 40px;">i. <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;</i></p> <p style="margin-left: 40px;">ii. <i>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;</i></p> <p style="margin-left: 40px;">iii. <i>An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="margin-left: 40px;">iv. <i>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.</i></p> <p style="margin-left: 20px;"><b>[TOO MUCH SANITIZER (&gt;200PPM) BEING USED IN BOTH SANITIZINGBUCKETS AND @ 3 COMPARTMENT SINK.]</b></p>
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### PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

<p>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>	..	..	p	..	..	..
<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>	..	..	..	p	..	..
<p>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</p>	p	..	..	..	..	..
<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>	..	..	p	..	..	..
<p>19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours</p>	..	..	p	..	..	..
<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>	..	..	p	..	..	..
<p>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</p>	p	..	..	..	..	..
<p>22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.</p>	..	..	..	p	..	..
<p>23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.</p>	..	..	..	p	..	..
<p>24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.</p>	..	..	..	p	..	..



# RISK-BASED INSPECTION REPORT

## 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>   3.3(t) <i>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption. [ GARLIC KNOTS AND OTHER FOOD ITEMS DISPLAYED ON TOP OF DISPLAY CASE UNPROTECTED FROM CUSTOMER HANDLING AND SNEEZES.]</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.		..	..	..
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) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. [CARDBOARD BOXES BEING USED THROUGHOUT AS SHELVING LINERS.]</i>				
41. Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42. In-use utensils properly stored.		p	..	..

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	<p>3.3(k) <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <li>1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></li> <li>2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></li> <li>3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></li> <li>4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></li> <li>5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></li> <li>6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [KNIVES STORED BETWEEN EQUIPMENT. LARGE POTS AND PANS ARE NOT STORED INVERTED IN KITCHEN.]</i></li> </ol>	p	..	..
<i>Fail Notes</i>	<p>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</p> <p>4.10(c) <i>Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles. [DIRTY LINENS STORED OUTSIDE ALONG SIDE OF BUILDING.]</i></p> <p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <ol style="list-style-type: none"> <li>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> <ol style="list-style-type: none"> <li>i. <i>In a clean, dry location;</i></li> <li>ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i></li> <li>iii. <i>At least 6 inches above the floor.</i></li> </ol> </li> <li>2. <i>Clean equipment and utensils shall be stored:</i> <ol style="list-style-type: none"> <li>i. <i>In a self-draining position that allows air drying; and</i></li> <li>ii. <i>Covered or inverted.</i></li> </ol> </li> <li>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></li> <li>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). [METAL UTENSILS ARE NOT STORED IN THE "HANDLE UP" POSITION.]</i></li> </ol>	p	..	..
	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.	..	..	..

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT    COS    REPEAT

- 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    ..    ..

*Fail Notes*

- 5.5(j) *Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.  
[GREASE BARRELS ARE UNCOVERED - LIDS ARE NOT TIGHT FITTING.]*
- 5.5(m) *Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:*
  - 1. *Inside the retail food establishment if the receptacles and units:*
    - i. *Contain food residue and are not in continuous use; or*
    - ii. *After they are filled; and*
  - 2. *With tight-fitting lids or doors if kept outside the retail food establishment.  
[DUMPSTERS AND GREASE BARRELS UNCOVERED ]*
- 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.  
[LITTER OBSERVED ON GROUND SURROUNDING 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>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
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>[HAND WASHING 'STATION' IS NOT CONSPICUOUS AND/OR PROPERLY STOCKED AT SINK.]</i>	
<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>[PAPER TOWELS NOT PROVIDED AT HAND WASHING 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>[HAND SOAP NOT PROVIDED AT HAND WASHING STATION.]</i>	
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1ii	Food shall be protected from cross contamination by separating types of raw animal foods such as beef, fish, lamb, pork, and poultry from each other during storage, preparation, holding, and display, except when combined as ingredients. This separation of raw animal foods shall be accomplished by using separate equipment for each type of food, arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas.
Addl Notes: <i>[RAW POULTRY AND GROUND BEEF IS STORED ABOVE READY TO EAT FOODS SUCH AS LETTUCE, VEGGIES, ETC.]</i>	
<b>13. Food protected from contamination</b>	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
Addl Notes: <i>[FOOD ITEMS IN WALK IN REFRIGERATOR ARE DISORGANIZED LEADING TO POSSIBLE CROSS CONTAMINATION.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
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"> <li>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);</li> <li>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</li> <li>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"> <li>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;</li> <li>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;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>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.</li> </ol> </li> </ol>
Addl Notes: <i>[TOO MUCH SANITIZER (&gt;200PPM) BEING USED IN BOTH SANITIZING BUCKETS AND @ 3 COMPARTMENT SINK.]</i>	
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(t)	Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.
Addl Notes: <i>[GARLIC KNOTS AND OTHER FOOD ITEMS DISPLAYED ON TOP OF DISPLAY CASE UNPROTECTED FROM CUSTOMER HANDLING AND SNEEZES.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[CARDBOARD BOXES BEING USED THROUGHOUT AS SHELVING LINERS.]</i>	
<b>42. In-use utensils properly stored.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ol>
Addl Notes: <i>[KNIVES STORED BETWEEN EQUIPMENT. LARGE POTS AND PANS ARE NOT STORED INVERTED IN KITCHEN.]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.10(c)	Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.
Addl Notes: <i>[DIRTY LINENS STORED OUTSIDE ALONG SIDE OF BUILDING.]</i>	
4.11(e)	<p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> <li>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"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>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.</li> <li>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).</li> </ol>
Addl Notes: <i>[METAL UTENSILS ARE NOT STORED IN THE "HANDLE UP" POSITION.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
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>[LITTER OBSERVED ON GROUND SURROUNDING DUMPSTERS.]</i>	
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> <li>1. Inside the retail food establishment if the receptacles and units: <ol style="list-style-type: none"> <li>i. Contain food residue and are not in continuous use; or</li> <li>ii. After they are filled; and</li> </ol> </li> <li>2. With tight-fitting lids or doors if kept outside the retail food establishment.</li> </ol>
Addl Notes: <i>[DUMPSTERS AND GREASE BARRELS UNCOVERED ]</i>	
5.5(j)	Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.
Addl Notes: <i>[GREASE BARRELS ARE UNCOVERED - LIDS ARE NOT TIGHT FITTING.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/15/2018     **Business ID:** 132  
**Business:** WOODGLEN GENERAL STORE  
 CORNER OF HILL & WOODGLEN ROADS  
 549 EAST HILL ROAD  
 CALIFON, NJ 07830

**Inspection:** HG000599  
**Risk Type:** 2  
**Phone:** 908-638-4082  
**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>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>On Site</u>	Water System <u>Well</u>	Lab <u>EUROFINS-HORSHAM</u>	
Reference # <u>F-19-37/1</u>	Total Coliform <u>08/07/18</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.	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.	..	..	..	..	..	..
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	p	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3.3(d)</td> <td style="vertical-align: top;"><i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES UNLABELED.]</i></td> </tr> </table>	<i>Fail Notes</i>	3.3(d)	<i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES UNLABELED.]</i>			
<i>Fail Notes</i>	3.3(d)	<i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES UNLABELED.]</i>				
27. Food protected from potential contamination during preparation, storage, display.	p	..	..			

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- |                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>3.3(i) <i>Requirements for storage or display of food in contact with water or ice shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</i></p> <p style="margin-left: 20px;">2. <i>Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</i></p> <p style="margin-left: 20px;">3. <i>Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</i></p> <p style="margin-left: 20px;">4. <i>Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</i><br/> <i>[DANISHES STORED UNCOVERED ON MAIN COUNTER. CORRECTED ON SITE.]</i></p> <p>3.3(q) <i>Food storage requirements include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i></p> <p style="margin-left: 40px;">i. <i>In a clean, dry location;</i></p> <p style="margin-left: 40px;">ii. <i>Where it is not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 40px;">iii. <i>At least six inches above the floor.</i></p> <p style="margin-left: 20px;">2. <i>Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</i></p> <p style="margin-left: 20px;">3. <i>Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</i><br/> <i>[VARIOUS FOOD ITEMS STORED IN WICKER BASKETS - WHICH CAN NOT BE PROPERLY WASHED, RINSED AND SANITIZED IN THE 3 COMPARTMENT SINK. ]</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.                          | .. | .. | .. |
| 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



## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT    COS    REPEAT

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

p    "    "

*Fail Notes*

4.2(b) *Multiuse food-contact surfaces shall be:*

1. *Smooth;*
2. *Free of breaks, open seams, cracks, chips, pits, and similar imperfections;*
3. *Free of sharp internal angles, corners, and crevices;*
4. *Finished to have smooth welds and joints; and*
5. *Accessible for cleaning and inspection by one of the following methods:*
  - i. Without being disassembled;*
  - ii. By disassembling without the use of tools; or*
  - iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.*

*[WICKER BASKETS USED TO STORE SOME 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.

p    p    "

*Fail Notes*

4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.*  
*[NO TEST STRIPS AVAILABLE TODAY.]*

4.8(l) *Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.*  
*[TOO MUCH SANITIZER BEING USED AT BOTH 3 COMPARTMENT SINK AND WHITE SANITIZING BUCKET. REVIEWED IN DETAIL TODAY.]*

### 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    "    "

# RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p>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><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p><i>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.</i></p> <p>2. <i>In a temporary retail food establishment:</i></p> <p><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><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><b>[HEAVY BUILD UP OF GREASE ON WALL BEHIND OVEN. WALLS AND FLOORS IN NEED OF CLEANING IN HARD TO REACH AREAS.]</b></p>			
	50. Adequate ventilation; lighting; designated areas used.	p	..	..
Fail Notes	<p>6.2(i) <i>Requirements for protective shielding to light bulbs shall include the following:</i></p> <p>1. <i>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.</i></p> <p>2. <i>Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:</i></p> <p><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p><i>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</i></p> <p>3. <i>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.</i></p> <p><b>[PROTECTIVE SHIELDING MISSING ON MANY LIGHTS.]</b></p> <p>6.3(a) <i>Lighting intensity shall be:</i></p> <p>1. <i>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;</i></p> <p>2. <i>At least 220 lux (20 foot candles):</i></p> <p><i>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;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>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</i></p> <p>3. <i>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.</i></p> <p><b>[SOME LIGHT BULBS OUT IN REAR KITCHEN.]</b></p>			
	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.	..	..	..

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>26. Food properly labeled; original container</b>	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[SQUEEZE TYPE BOTTLES UNLABELED.]</i>	
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(i)	Requirements for storage or display of food in contact with water or ice shall include the following: <ul style="list-style-type: none"> <li>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</li> <li>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</li> <li>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</li> <li>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</li> </ul>
Addl Notes: <i>[DANISHES STORED UNCOVERED ON MAIN COUNTER. CORRECTED ON SITE.]</i>	
3.3(q)	Food storage requirements include the following: <ul style="list-style-type: none"> <li>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: <ul style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where it is not exposed to splash, dust, or other contamination; and</li> <li>iii. At least six inches above the floor.</li> </ul> </li> <li>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</li> <li>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</li> </ul>
Addl Notes: <i>[VARIOUS FOOD ITEMS STORED IN WICKER BASKETS - WHICH CAN NOT BE PROPERLY WASHED, RINSED AND SANITIZED IN THE 3 COMPARTMENT SINK. ]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.2(b)	Multiuse food-contact surfaces shall be: <ul style="list-style-type: none"> <li>1. Smooth;</li> <li>2. Free of breaks, open seams, cracks, chips, pits, and similar imperfections;</li> <li>3. Free of sharp internal angles, corners, and crevices;</li> <li>4. Finished to have smooth welds and joints; and</li> <li>5. Accessible for cleaning and inspection by one of the following methods: <ul style="list-style-type: none"> <li>i. Without being disassembled;</li> <li>ii. By disassembling without the use of tools; or</li> <li>iii. By easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. This does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.</li> </ul> </li> </ul>
Addl Notes: <i>[WICKER BASKETS USED TO STORE SOME FOOD ITEMS.]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
4.8(l)	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Addl Notes: <i>[TOO MUCH SANITIZER BEING USED AT BOTH 3 COMPARTMENT SINK AND WHITE SANITIZING BUCKET. REVIEWED IN DETAIL TODAY.]</i>	
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 AVAILABLE TODAY.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <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>[HEAVY BUILD UP OF GREASE ON WALL BEHIND OVEN. WALLS AND FLOORS IN NEED OF CLEANING IN HARD TO REACH AREAS.]</i>	
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>[SOME LIGHT BULBS OUT IN REAR KITCHEN.]</i>	
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> <li>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.</li> <li>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"> <li>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</li> <li>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</li> </ol> </li> <li>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.</li> </ol>
Addl Notes: <i>[PROTECTIVE SHIELDING MISSING ON MANY LIGHTS.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

OWNER STATED THAT EUROFINS WAS HERE YESTERDAY TO TEST THE WELL WATER.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/16/2018     **Business ID:** 129  
**Business:** TONY'S BISTRO  
 419 RT 513S  
 CALIFON, NJ 07830

**Inspection:** HE000472  
**Risk Type:** 3  
**Phone:** 908-832-5272  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>REBECCA KUCEVIC</u>	Type <u>NRFSP</u> Exp Date <u>10/31/17</u>
Sewage System <u>On Site</u> Water System <u>Well</u>	Lab <u>RADATA INC.</u>
Reference # <u>F-19-38/22</u>	Total Coliform <u>10/26/18</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.	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 HANDWASH SOAP AT BAR FOR BARTENDER]</i>						
6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i>						
1. <i>Individual, disposable towels;</i>						
2. <i>A continuous towel system that supplies the user with a clean towel; or</i>						
3. <i>A heated-air hand-drying device. [NO PAPERTOWELS PROVIDED AT HANDWASH SINK AT BAR FOR BARTENDER,]</i>						
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  | .. | .. | .. | .. |

<i>Fail Notes</i>	4.7(a)	<i>Equipment food-contact surfaces and utensils shall be sanitized. [TOO MUCH BLEACH SANITIZER BEING USED IN WHITE BUCKETS IN KITCHEN. DISCUSSED IN DETAIL. CORRECTED ON SITE.]</i>
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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. [SALAD BAIN MARIE TEMPERATURE IS 46°F/ RANCH DRESSING WAS 44.6°F]</i>
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- |   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 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  | p | .. | .. | .. |

<i>Fail Notes</i>	3.4(g)4	<i>Reheating for hot holding shall be done rapidly and the time the food is between refrigeration temperatures and 165°F may not exceed two hours. Steam tables, bain maries, warmers, and similar hot holding facilities are prohibited for the rapid reheating of potentially hazardous foods. [RED SAUCE IN STEAM TABLE WAS 117°F. RE-HEATED TO 165°F ON STOVE AND RETURNED TO STEAM TABLE.]</i>
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- |  |    |   |   |    |    |    |
|--|----|---|---|----|----|----|
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. | .. | p | p | .. | .. | .. |
|--|----|---|---|----|----|----|
- |                   |         |  |
|-------------------|---------|--|
| <i>Fail Notes</i> | 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. [RED SAUCE WAS 117°F. COS]</i> |
|-------------------|---------|--|

- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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 water available; adequate pressure.	..	..	..
26. Food properly labeled; original container <i>Fail Notes</i>   3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [MANY SQUEEZE TYPE BOTTLES ARE UNLABELED.]</i>	Ⓟ	..	..
27. Food protected from potential contamination during preparation, storage, display. <i>Fail Notes</i>   3.3(h) <i>Ice shall not be used as food after use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment. [ICE BEHIND BAR - NO BARRIER BETWEEN THE ICE AND THE SODA LINES.]</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. <i>Fail Notes</i>   6.2(n)1, 2 <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i>  <i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i>  <i>ii. Closed, tight-fitting windows; and</i>  <i>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. [REAR EXIT DOOR ON BASEMENT LANDING NOT TIGHT FITTING (CAN SEE LIGHT)]</i>	Ⓟ	..	..
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>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. [SOME REFRIGERATED UNITS WITHOUT THERMOMETERS.]</i>	Ⓟ	..	..



## 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.	p	..	..
<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i>  <b>[CARDBOARD BOXES ARE BEING RE-USED TO STORE SINGLE SERVICE ITEMS.]</b></p>			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).	..	..	..
	42. In-use utensils properly stored.	p	..	p
<i>Fail Notes</i>	<p>3.3(k) <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <p>1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></p> <p>2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></p> <p>3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></p> <p>4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></p> <p>5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></p> <p>6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</i>  <b>[ICE CREAM SCOOPERS STORED IN STANDING ROOM TEMPERATURE WATER.]</b></p>			
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.	p	..	p

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

*Fail Notes* | 4.11(e) *Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:*

1. *Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:*
  - 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:*
  - 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).*  
*[SOME UTENSILS (SPOONS) NOT STORED IN THE "HANDLE UP" POSITION IN KITCHEN.]*

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      ..      ..

*Fail Notes* | 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.*  
*[COVER MISSING ON TRASH CAN IN LADIES ROOM]*

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.      ..      ..      ..

50. Adequate ventilation; lighting; designated areas used.      p      ..      ..

*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.*  
*[MANY LIGHTS TROUGHOUT ARE NOT PROVIDED WITH PROTECTIVE SHIELDS.]*

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

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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

0 0 0

*Fail Notes* | 6.6(j) *Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [NO HANDWASH SIGNS IN BATHROOMS. CORRECTED ON SITE.]*

## 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 PAPERTOWELS PROVIDED AT HANDWASH SINK AT BAR FOR BARTENDER,]</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 HANDWASH SOAP AT BAR FOR BARTENDER]</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>[TOO MUCH BLEACH SANITIZER BEING USED IN WHITE BUCKETS IN KITCHEN. DISCUSSED IN DETAIL. CORRECTED ON SITE.]</i>
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
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>[SALAD BAIN MARIE TEMPERATURE IS 46°F/ RANCH DRESSING WAS 44.6°F]</i>
<b>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.</b>	
3.4(g)4	Reheating for hot holding shall be done rapidly and the time the food is between refrigeration temperatures and 165°F may not exceed two hours. Steam tables, bain maries, warmers, and similar hot holding facilities are prohibited for the rapid reheating of potentially hazardous foods.
Addl Notes:	<i>[RED SAUCE IN STEAM TABLE WAS 117°F. RE-HEATED TO 165°F ON STOVE AND RETURNED TO STEAM TABLE.]</i>
<b>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</b>	
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. 8:24-3.5(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>[RED SAUCE WAS 117°F. COS]</i>
<b>26. Food properly labeled; original container</b>	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes:	<i>[MANY SQUEEZE TYPE BOTTLES ARE UNLABELED.]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(h)	Ice shall not be used as food after use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment.
Addl Notes:	<i>[ICE BEHIND BAR - NO BARRIER BETWEEN THE ICE AND THE SODA LINES.]</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>[REAR EXIT DOOR ON BASEMENT LANDING NOT TIGHT FITTING (CAN SEE LIGHT)]</i>
<b>34. Food temperature measuring devices provided and calibrated.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.2(c)1	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.
	Addl Notes: <i>[SOME REFRIGERATED UNITS WITHOUT THERMOMETERS.]</i>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
	Addl Notes: <i>[CARDBOARD BOXES ARE BEING RE-USED TO STORE SINGLE SERVICE ITEMS.]</i>
<b>42. In-use utensils properly stored.</b>	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ol>
	Addl Notes: <i>[ICE CREAM SCOOPERS STORED IN STANDING ROOM TEMPERATURE WATER.]</i>
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
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"> <li>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"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored:               <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>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.</li> <li>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).</li> </ol>
	Addl Notes: <i>[SOME UTENSILS (SPOONS) NOT STORED IN THE "HANDLE UP" POSITION IN KITCHEN.]</i>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
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 CAN IN LADIES ROOM]</i>
<b>50. Adequate ventilation; lighting; designated areas used.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(i)	<p>Requirements for protective shielding to light bulbs shall include the following:</p> <ol style="list-style-type: none"> <li>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.</li> <li>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"> <li>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</li> <li>ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</li> </ol> </li> <li>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.</li> </ol>
Addl Notes: <i>[MANY LIGHTS TROUGHOUT ARE NOT PROVIDED WITH PROTECTIVE SHIELDS.]</i>	
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
6.6(j)	<p>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</p>
Addl Notes: <i>[NO HANDWASH SIGNS IN BATHROOMS. CORRECTED ON SITE.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2018     **Business ID:** 575  
**Business:** BUNNVALE SUNOCO  
 291 RT 513  
 CALIFON, NJ 07830

**Inspection:** HG000600  
**Risk Type:** 2  
**Phone:** 908 617 9120  
**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>N/A</u> Name _____	Type _____     Exp Date _____
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-19-25/11</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	..	..	..	..
<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 @ HANDWASH SINK IN REAR. CORRECTED ON SITE.]</i>	..	..	..	..	..	..
6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i>	..	..	..	..	..	..
1. <i>Individual, disposable towels;</i>	..	..	..	..	..	..
2. <i>A continuous towel system that supplies the user with a clean towel; or</i>	..	..	..	..	..	..
3. <i>A heated-air hand-drying device. [NO PAPER TOWELS @ HANDWASH SINK IN REAR. CORRECTED ON SITE.]</i>	..	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	..	..	..	..	..

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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## RISK-BASED INSPECTION REPORT

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  | .. |

*Fail Notes* | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [NOT PROPERLY SANITIZING @ 3 COMPARTMENT SINK IN REAR. REVIEWED IN DETAIL. CORRECTED N SITE.]*

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  | .. | .. | .. | .. |

*Fail Notes* | 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. [HAM & EGG SANDWICH IS 130F]*

- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 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
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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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## RISK-BASED INSPECTION REPORT

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, 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.	p	..	..
<i>Fail Notes</i>   4.11(f)   <i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i> <i>[PLASTIC KNIVES NOT STORED IN "HANDLE UP" N POSITION]</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.	p	..	..
<i>Fail Notes</i>   4.8(k)   <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i> <i>[NO TEST STRIPS PROVIDED FOR BLEACH SANITIZER]</i>			

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.	..	..	..

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT	COS	REPEAT
-----	-----	--------

- |   |    |    |
|---|----|----|
| 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  | p  |

<i>Fail Notes</i>	8.12	<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> <b>[SATISFACTORY PLACARD NOT POSTED IN PUBLIC VIEW. CORRECTED ON SITE.]</b>
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## 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 @ HANDWASH SINK IN REAR. CORRECTED ON SITE.]</i>	
<b>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.</b>	
Addl Notes: <i>[NO HANDSOAP @ HANDWASH SINK IN REAR. CORRECTED ON SITE.]</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>[NOT PROPERLY SANITIZING @ 3 COMPARTMENT SINK IN REAR. REVIEWED IN DETAIL. CORRECTED N SITE.]</i>	
<b>21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.</b>	
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>[HAM &amp; EGG SANDWICH IS 130F]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
Addl Notes: <i>[PLASTIC KNIVES NOT STORED IN "HANDLE UP" N POSITION]</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 BLEACH SANITIZER]</i>	
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
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. CORRECTED ON SITE.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2018     **Business ID:** he000002  
**Business:** Max's Market & Eatery  
 425 County Route 513  
 Califon, NJ 07830

**Inspection:** HG000601  
**Risk Type:** 3  
**Phone:** 908-832-0264  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>DRITON KABASHI</u>	Type <u>ServSafe</u> Exp Date <u>10/15/20</u>
Sewage System <u>On-site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-19-38/25A</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	..	..	..	..
<i>Fail Notes</i>   6.7(q) <i>All components of the handwashing facilities shall be kept clean and in good repair.</i> <i>[HAND WASH STATION @ FRONT COUNTER SLOW TO DRAIN. HANDWASH SINK @ COUNTER AREA HAS A LARGE GAP BETWEEN SINK AND WALL.]</i>						
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	..	..
<i>Fail Notes</i>   6.7(e) <i>A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.</i> <i>[NO HOT WATER @ HANDWASHING STATION @ FRONT COUNTER]</i>						

## RISK-BASED INSPECTION REPORT

<b>PREVENTING CONTAMINATION FROM HANDS</b>	IN	OUT	N.O.	N/A	COS	REPEAT
--	----	-----	------	-----	-----	--------

<i>Fail Notes</i>	6.7(j)	<p><i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i></p> <p><i>1. Individual, disposable towels;</i></p> <p><i>2. A continuous towel system that supplies the user with a clean towel; or</i></p> <p><i>3. A heated-air hand-drying device.</i></p> <p><b>[NO PAPER TOWEL FOR HANDWASHING LOCATED AT COUNTER OR KITCHEN.]</b></p>
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
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<b>FOOD SOURCE</b>	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	..	..	..	..	..
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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	p	..	..	..	..	..
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	p	..	..	..
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<b>FOOD PROTECTION FROM CONTAMINATION</b>	IN	OUT	N.O.	N/A	COS	REPEAT
---	----	-----	------	-----	-----	--------

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	..	p	..	..	..	..
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<i>Fail Notes</i>	3.3(c)1i	<p><i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.</i></p> <p><b>[RAW MEAT PRODUCTS STORED ON SHELVING IN WALK IN BOX -DIRECTLY OVER READY TO EAT FOODS (IE. GROUND BEEF OVER TOMATOES).. REVIEWED TODAY AND POSTER GIVEN.]</b></p>
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13. Food protected from contamination	..	p	..	..	..	..
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<i>Fail Notes</i>	3.3(j)	<p><i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.</i></p> <p><b>[STORING CONTAINERS OF BREADING/FLOUR DIRECTLY ON TOP OF EACH OTHER BELOW PREP TABLE IN KITCHEN]</b></p>
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14. Food contact surfaces properly cleaned and sanitized	..	p	..	..	..	..
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<i>Fail Notes</i>	4.7(a)	<p><i>Equipment food-contact surfaces and utensils shall be sanitized.</i></p> <p><b>[NO SANITIZER DETECTED IN DISHWASHER. TOO MUCH BLEACH SANITIZER IN RED SANITIZING BUCKETS REVIEWED IN DETAIL.]</b></p>
	4.7(b)	<p><i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i></p> <p><b>[NO SANITIZER DETECTED IN DISHWASHER.]</b></p>

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN OUT N.O. N/A COS REPEAT
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Fail Notes	<p>4.7(c) <i>After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:</i></p> <p>1. <i>Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</i></p> <p>2. <i>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</i></p> <p>3. <i>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></p> <p style="margin-left: 20px;"><i>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;</i></p> <p style="margin-left: 20px;"><i>ii. 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;</i></p> <p style="margin-left: 20px;"><i>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</i></p> <p style="margin-left: 20px;"><i>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. [TOO MUCH BLEACH BEING USED IN RED SANITIZING BUCKET. NO SANITIZER MEASURED IN DISHWASHER. REVIEWED IN DETAIL.]</i></p>
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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.	.. .. .
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

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	..	..
<i>Fail Notes</i>	<p>3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES UNLABELED.]</i></p> <p>3.6(a) <i>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations. [CUSTOMER GRAB AND GO - REFRIGERATOR HAS CRANBERRY SAUCE WHICH IS NOT PROPERLY LABELED. FREEZER HAS FOOD ITEMS WHICH ARE ALSO NOT PROPERLY LABELED. REVIEWED TODAY AND HANDOUT GIVEN.]</i></p>			
	27. Food protected from potential contamination during preparation, storage, display.	p	..	..
<i>Fail Notes</i>	3.3(t) <i>Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption. [BREAD BAGS FOR BAGUETES NOT LONG ENOUGH TO COVER BREAD IN CUSTOMER 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.	p	..	..
<i>Fail Notes</i>	<p>3.3(m)2 <i>Cloths used for wiping food spills shall be:</i></p> <p style="padding-left: 40px;"><i>i. Dry and used for wiping food spills from tableware and carry-out containers; or</i></p> <p style="padding-left: 40px;"><i>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment. [CLOTHS FOR RED SANITIZING BUCKETS NOT STORED DIRECTLY IN SANITIZING SOLUTION.]</i></p>			
	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(l) <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [MANY DEAD FLIES OBSERVED ON FLY STRIPS (2) IN KITCHEN. MANY DEAD COCKROACHES OBSERVED ON FLOOR AROUND PRIMETER AND IN STORAGE ROOM.]</i>			

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2    <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>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.</i></p> <p style="margin-left: 20px;"><b>[REAR SCREEN DOOR IS UNCLEAN AND IN DISREPAIR.]</b></p>
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

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### 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.

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### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	<p>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</p> <p>4.1(a)    <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p style="margin-left: 20px;"><b>[KICK PLATE MISSING ON DISPLAY CASE @ COUNTER (BUILD UP OF DUST ON MOTOR)]</b></p>
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p .. ..

- 41. Equipment temperature measuring devices provided (refrigeration units, etc).
- 42. In-use utensils properly stored.

.. .. ..  
p .. ..



## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

Fail Notes	3.3(k)			
	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <li><i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></li> <li><i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></li> <li><i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></li> <li><i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></li> <li><i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></li> <li><i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [BOWLS W/O HANDLES USED AS SCOOPING DEVICES IN KITCHEN. HAPHAZARD STORAGE OF EMPLOYEE CLOTHING IN EQUIPMENT STORAGE ROOM.]</i></li> </ol>			
	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.	p	..	..

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

*Fail Notes*    4.8(a)    *Manual warewashing, sink compartment requirements shall include the following:*

1. *A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below.*
2. *Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used.*
3. *Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following:*
  - i. High-pressure detergent sprayers;*
  - ii. Low- or line-pressure spray detergent foamers;*
  - iii. Other task-specific cleaning equipment;*
  - iv. Brushes or other implements;*
  - v. Two-compartment sinks as specified under (a)4 and 5 below; or*
  - vi. Receptacles that substitute for the compartments of a multi-compartment sink.*
4. *The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements:*
  - i. The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift;*
  - ii. The number of items to be cleaned shall be limited;*
  - iii. The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and*
  - iv. A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used.*
5. *A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.*  
*[3 COMPARTMENT SINK - WASHING AND SANITIZING NOT SET UP;  
EMPLOYEE SAYS THAT THEY ARE GETTING SANITIZER FROM RESTAURANT  
DEPOT. DISCUSSED USING BLEACH SANITIZER IN THE INTERM.]*

### 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	..	..

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

Fail Notes

6.1(a) *Indoor surface characteristics shall include the following:*

*1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:*

- 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:*

- 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.*

*[FLOOR PAINT WORN IN WALK IN BOX,]*

- |   |    |    |    |
|---|----|----|----|
| 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.  | .. | .. | .. |

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.</b>	
6.7(q)	All components of the handwashing facilities shall be kept clean and in good repair.
Addl Notes:	<i>[HAND WASH STATION @ FRONT COUNTER SLOW TO DRAIN. HANDWASH SINK @ COUNTER AREA HAS A LARGE GAP BETWEEN SINK AND WALL.]</i>
<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 TOWEL FOR HANDWASHING LOCATED AT COUNTER OR KITCHEN.]</i>
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes:	<i>[NO HOT WATER @ HANDWASHING STATION @ FRONT COUNTER]</i>
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
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>[RAW MEAT PRODUCTS STORED ON SHELVING IN WALK IN BOX -DIRECTLY OVER READY TO EAT FOODS (IE. GROUND BEEF OVER TOMATOES).. REVIEWED TODAY AND POSTER GIVEN,]</i>
<b>13. Food protected from contamination</b>	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes:	<i>[STORING CONTAINERS OF BREADING/FLOUR DIRECTLY ON TOP OF EACH OTHER BELOW PREP TABLE IN 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>[NO SANITIZER DETECTED IN DISHWASHER. TOO MUCH BLEACH SANITIZER IN RED SANITIZING BUCKETS REVIEWED IN DETAIL.]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes:	<i>[NO SANITIZER DETECTED IN DISHWASHER.]</i>
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"> <li>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);</li> <li>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</li> <li>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"> <li>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;</li> <li>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;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>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.</li> </ol> </li> </ol>
Addl Notes:	<i>[TOO MUCH BLEACH BEING USED IN RED SANITIZING BUCKET. NO SANITIZER MEASURED IN DISHWASHER. REVIEWED IN DETAIL.]</i>
<b>26. Food properly labeled; original container</b>	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes:	<i>[SQUEEZE TYPE BOTTLES UNLABELED. ]</i>
3.6(a)	Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations.
Addl Notes:	<i>[CUSTOMER GRAB AND GO - REFRIGERATOR HAS CRANBERRY SAUCE WHICH IS NOT PROPERLY LABELED. FREEZER HAS FOOD ITEMS WHICH ARE ALSO NOT PROPERLY LABELED. REVIEWED TODAY AND HANDOUT GIVEN,]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(t)	Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means, except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption.
	Addl Notes: <i>[BREAD BAGS FOR BAGUETES NOT LONG ENOUGH TO COVER BREAD IN CUSTOMER AREA.]</i>
<b>30. Wiping cloths properly used and stored.</b>	
3.3(m)2	Cloths used for wiping food spills shall be: <ul style="list-style-type: none"> <li>i. Dry and used for wiping food spills from tableware and carry-out containers; or</li> <li>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</li> </ul>
	Addl Notes: <i>[CLOTHS FOR RED SANITIZING BUCKETS NOT STORED DIRECTLY IN SANITIZING SOLUTION.]</i>
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
6.2(l)	Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
	Addl Notes: <i>[MANY DEAD FLIES OBSERVED ON FLY STRIPS (2) IN KITCHEN. MANY DEAD COCKROACHES OBSERVED ON FLOOR AROUND PRIMETER AND IN STORAGE ROOM.]</i>
6.2(n)1, 2	Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by: <ul 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> </ul>
	Addl Notes: <i>[REAR SCREEN DOOR IS UNCLEAN AND IN DISREPAIR.]</i>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
	Addl Notes: <i>[KICK PLATE MISSING ON DISPLAY CASE @ COUNTER (BUILD UP OF DUST ON MOTOR)]</i>
<b>42. In-use utensils properly stored.</b>	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ol>
	Addl Notes: <i>[BOWLS W/O HANDLES USED AS SCOOPING DEVICES IN KITCHEN. HAPHAZARD STORAGE OF EMPLOYEE CLOTHING IN EQUIPMENT STORAGE ROOM.]</i>
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.8(a)	<p>Manual warewashing, sink compartment requirements shall include the following:</p> <ol style="list-style-type: none"> <li>1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below.</li> <li>2. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in (a)3 below shall be used.</li> <li>3. Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints, such as described in (a)2 above. Alternative manual warewashing equipment may include the following:               <ol style="list-style-type: none"> <li>i. High-pressure detergent sprayers;</li> <li>ii. Low- or line-pressure spray detergent foamers;</li> <li>iii. Other task-specific cleaning equipment;</li> <li>iv. Brushes or other implements;</li> <li>v. Two-compartment sinks as specified under (a)4 and 5 below; or</li> <li>vi. Receptacles that substitute for the compartments of a multi-compartment sink.</li> </ol> </li> <li>4. The Department or health authority with jurisdiction shall approve the operator's use of a two-compartment sink when the operator meets the following requirements:               <ol style="list-style-type: none"> <li>i. The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift;</li> <li>ii. The number of items to be cleaned shall be limited;</li> <li>iii. The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and</li> <li>iv. A detergent-sanitizer shall be used to sanitize and shall be applied as specified under (m) below or a hot water sanitization immersion step may be used.</li> </ol> </li> <li>5. A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.</li> </ol> <p>Addl Notes: <i>[3 COMPARTMENT SINK - WASHING AND SANITIZING NOT SET UP; EMPLOYEE SAYS THAT THEY ARE GETTING SANITIZER FROM RESTAURANT DEPOT. DISCUSSED USING BLEACH SANITIZER IN THE INTERM.]</i></p>
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <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> <p>Addl Notes: <i>[FLOOR PAINT WORN IN WALK IN BOX,]</i></p>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

REMEMBER TO WASH HANDS PRIOR TO PUTTING ON GLOVES.

### **Footnote 2**

**Notes:**

NEW HAND WASH SIGNS GIVEN TODAY FOR BOTH EMPLOYEE HANDWASH STATIONS.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2018     **Business ID:** 516  
**Business:** Bourbon St. Liquors  
 425 Rt 513  
 Califon, NJ 07830

**Inspection:** HG000602  
**Risk Type:** 1  
**Phone:** 908 832 6117  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Lebanon Twp</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> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-19-38/25B</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.	p	..	..

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2    <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>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.</i></p> <p><i>[WEATHER STRIPPING NEEDED ALONG BOTTOM EDGE OF exit door in rear.]</i></p>
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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>	<p>4.2(c)1    <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><i>[NO VISIBLE THERMOMETER IN JUICE REFRIGERATOR BY CASH REGISTER.]</i></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

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.

.. .. ..

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
6.2(n)1, 2	<p>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <ul 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> </ul>
Addl Notes: <i>[WEATHER STRIPPING NEEDED ALONG BOTTOM EDGE OF exit door in rear.]</i>	
<b>34. Food temperature measuring devices provided and calibrated.</b>	
4.2(c)1	<p>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.</p>
Addl Notes: <i>[NO VISIBLE THERMOMETER IN JUICE REFRIGERATOR BY CASH REGISTER.]</i>	

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/28/2018     **Business ID:** 515  
**Business:** FRANK'S PIZZA/CALIFON  
 425 Rt 513  
 Califon, NJ 07830

**Inspection:** HM000224  
**Risk Type:** 3  
**Phone:** 908-832-0199  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>ERICK MEJIA</u>	Type <u>ServSafe</u> Exp Date <u>08/26/20</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-19-38/28A</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	..	..	..	..

- |                   |  |
|-------------------|--|
| <i>Fail Notes</i> | <p>6.7(e) <i>A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.<br/>         [HANDWASHING SINK IN KITCHEN AREA INOPERABLE @ TIME OF INSPECTION.]</i></p> <p>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.<br/>         [HANDWASH STATION IN KITCHEN AREA NOT PROVIDED WITH HAND SOAP]</i></p> |
|-------------------|--|



## 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		p	..
<i>Fail Notes</i>   3.3(d) <i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUIRT/SQUEEZE TYPE PLASTIC BOTTLES UNLABELED.]</i>			
27. Food protected from potential contamination during preparation, storage, display.		p	..
<i>Fail Notes</i>   2.4(a)2 <i>A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. [EMPLOYEES WERE OBSERVED DRINKING FROM OPEN CONTAINER @ FOOD PREP STATION.]</i>			
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		p	..

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	3.3(a)2	<p><i>Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4.</i>  <i>[WAITRESS OBSERVED CUTTING LEMONS FOR BEVERAGES WITH BARE HANDS.]</i></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.	p	..	..
<i>Fail Notes</i>	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p><i>ii. Closed, tight-fitting windows; and</i></p> <p><i>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.</i>  <i>[REAR EXIT DOOR IS NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</i></p>			
		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).	p	..	..
<i>Fail Notes</i>	4.2(c)2	<p><i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.</i>  <i>[STEM TYPE THERMOMETER IS NOT AVAILABLE TO ASSURE PROPER INTERNAL FOOD TEMPERATURES. NOTE: DISCUSSED PROPER FOOD TEMPERATUERS AND GAVE HANDOUT TODAY.]</i></p>			
		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	..	..
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## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	4.1(a)	<p><i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p><i>[CARDBOARD BOXES ARE BEING RE-USED THROUGHOUT FOR STORING FOOD, FOOD CONTACT ITEMS AND TO LINE SHELVES. MILK CRATES ARE ALSO BEING RE-USED AND ARE VISIBLY UNCLEAN.]</i></p>			
	41. Equipment temperature measuring devices provided (refrigeration units, etc).		p	..	..
<i>Fail Notes</i>	4.2(c)5	<p><i>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</i></p> <p><i>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS.]</i></p>			
	4.2(c)9	<p><i>Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 2°F in the intended range of use.</i></p> <p><i>[DISHWASHER THERMOMETER GLASS IS BROKEN.]</i></p>			
	42. In-use utensils properly stored.		p	..	..
<i>Fail Notes</i>	3.3(k)	<p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <li><i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></li> <li><i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></li> <li><i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></li> <li><i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></li> <li><i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></li> <li><i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</i></li> </ol> <p><i>[COOKING UTENSILS IN STOVE AREA ARE STORED IN DIRTY STANDING WATER. PLASTIC BOWLS ARE BEING USED AS SCOOPERS IN LARGE GREY SUGAR AND FLOUR BINS. ICE SCOOPER WAS BURRIED UNDER ICE IN ICE MACHINE. SOME KNIVES WERE BEING STORED IN CREVICE BETWEEN THE REFRIGERATED BAIN MARIES.]</i></p>			
	43. Utensils, single service items, equipment, linens properly stored, dried and handled.		p	..	..
<i>Fail Notes</i>	4.11(a)	<p><i>After cleaning and sanitizing, equipment and utensils:</i></p> <ol style="list-style-type: none"> <li><i>1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and</i></li> <li><i>2. Shall not be cloth dried.</i></li> </ol> <p><i>[METAL SILVERWARE IN WAITRESS AREA IS NOT BEING STORED IN THE "HANDLE-UP" POSITION.]</i></p>			
	44. Food and non-food contact surfaces properly constructed, cleanable, used.			..	..



## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
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.		p	..	..
<i>Fail Notes</i>	<p>6.3(a) <i>Lighting intensity shall be:</i></p> <p><i>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;</i></p> <p><i>2. At least 220 lux (20 foot candles):</i></p> <p><i>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;</i></p> <p><i>ii. Inside equipment such as reach-in and under-counter refrigerators; and</i></p> <p><i>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</i></p> <p><i>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.</i></p> <p><b>[OVERHEAD LIGHTING IN STORAGE AREA OF KITCHEN INOPERABLE. ONE LIGHT OUT INSIDE WALK-IN REFRIGERATOR.]</b></p>			
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.		..	..	..

## 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>[HANDWASH STATION IN KITCHEN AREA NOT PROVIDED WITH PAPERTOWELS]</i>
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes:	<i>[HANDWASHING SINK IN KITCHEN AREA INOPERABLE @ TIME OF INSPECTION.]</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>[HANDWASH STATION IN KITCHEN AREA NOT PROVIDED WITH HAND SOAP]</i>
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
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"> <li>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);</li> <li>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</li> <li>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"> <li>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;</li> <li>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;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>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.</li> </ol> </li> </ol>
Addl Notes:	<i>[TOO MUCH BLEACH SANITIZER BEING USED AT THE 3 COMPARTMENT SINK AND IN WHITE SANITIZING BUCKETS. REVIEWED IN DETAIL TODAY (SEE INSPECTOR NOTES).]</i>
<b>26. Food properly labeled; original container</b>	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes:	<i>[SQUIRT/SQUEEZE TYPE PLASTIC BOTTLES UNLABELED.]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
2.4(a)2	A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.
Addl Notes:	<i>[EMPLOYEES WERE OBSERVED DRINKING FROM OPEN CONTAINER @ FOOD PREP STATION.]</i>
<b>28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.</b>	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C. 8:24-2.3(b) through (e), and in N.J.A.C. 8:24-3.3(a)4.
Addl Notes:	<i>[WAITRESS OBSERVED CUTTING LEMONS FOR BEVERAGES WITH BARE HANDS.]</i>
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
6.2(n)1, 2	<p>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</p> <ul 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> </ul> <p>Addl Notes: <i>[REAR EXIT DOOR IS NOT TIGHT FITTING ALONG BOTTOM EDGE (CAN SEE LIGHT).]</i></p>
<b>35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).</b>	
4.2(c)2	<p>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.</p> <p>Addl Notes: <i>[STEM TYPE THERMOMETER IS NOT AVAILABLE TO ASSURE PROPER INTERNAL FOOD TEMPERATURES. NOTE: DISCUSSED PROPER FOOD TEMPERATUERS AND GAVE HANDOUT TODAY.]</i></p>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	<p>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</p> <p>Addl Notes: <i>[CARDBOARD BOXES ARE BEING RE-USED THROUGHOUT FOR STORING FOOD, FOOD CONTACT ITEMS AND TO LINE SHELVES. MILK CRATES ARE ALSO BEING RE-USED AND ARE VISIBLY UNCLEAN. ]</i></p>
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)9	<p>Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 2°F in the intended range of use.</p> <p>Addl Notes: <i>[DISHWASHER THERMOMETER GLASS IS BROKEN.]</i></p>
4.2(c)5	<p>Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.</p> <p>Addl Notes: <i>[SOME THERMOMETERS MISSING IN REFRIGERATED UNITS.]</i></p>
<b>42. In-use utensils properly stored.</b>	
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ul style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ul> <p>Addl Notes: <i>[COOKING UTENSILS IN STOVE AREA ARE STORED IN DIRTY STANDING WATER. PLASTIC BOWLS ARE BEING USED AS SCOOPERS IN LARGE GREY SUGAR AND FLOUR BINS. ICE SCOOPER WAS BURRIED UNDER ICE IN ICE MACHINE. SOME KNIVES WERE BEING STORED IN CREVICE BETWEEN THE REFRIGERATED BAIN MARIES.]</i></p>
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
4.11(a)	<p>After cleaning and sanitizing, equipment and utensils:</p> <ol style="list-style-type: none"> <li>1. Shall be air-dried or used after adequate draining as specified in Sanitizing Solutions 21 CFR §178.1010(A), incorporated herein by reference, as amended and supplemented, before contact with food; and</li> <li>2. Shall not be cloth dried.</li> </ol> <p>Addl Notes: <i>[METAL SILVERWARE IN WAITRESS AREA IS NOT BEING STORED IN THE "HANDLE-UP" POSITION.]</i></p>
<b>50. Adequate ventilation; lighting; designated areas used.</b>	
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> <p>Addl Notes: <i>[OVERHEAD LIGHTING IN STORAGE AREA OF KITCHEN INOPERABLE. ONE LIGHT OUT INSIDE WALK-IN REFRIGERATOR.]</i></p>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

3 COMPARTMENT SINK:

**6 CAP FULL'S OF BLEACH** IN 1/2 COMPARTMENT OF LUKE WARM WATER YIELDED 100PPM CHLORINE TODAY.

WHITE SANITIZING BUCKET:

**1/4 CAP FULL OF BLEACH** YIELDED 100PPM CHLORINE TODAY.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/29/2018     **Business ID:** 485  
**Business:** TUSCANY GRILL  
 2014 RT 31 N  
 GLEN GARDNER, NJ 08826

**Inspection:** HG000604  
**Risk Type:** 2  
**Phone:** 908 638 0012  
**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>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>On Site</u>	Water System <u>Well</u>	Lab <u>GARDEN STATE LABORATORIES</u>	
Reference # <u>F-19-3/4</u>	Total Coliform <u>11/07/18</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.	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	..	..	p	..
<i>Fail Notes</i>   6.7(o) <i>A handwashing facility may not be used for purposes other than handwashing. [WHITE SANITIZING BUCKET STORED IN HANDWASH SINK. CORRECTED ON SITE.]</i>						
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 @ HANDWASH STATION IN BAR AREA.]</i>						
6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i>						
1. <i>Individual, disposable towels;</i>						
2. <i>A continuous towel system that supplies the user with a clean towel; or</i>						
3. <i>A heated-air hand-drying device. [NO PAPER TOWELS @ HANDWASH STATION IN BAR AREA.]</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

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	..	..	..	..
<i>Fail Notes</i>	3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [RAW BEEF STORED DIRECTLY ABOVE ONIONS AND CARROTS IN WALK IN IN BASEMENT.]</i>						
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	..	..	..	..
<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. [SCALLOP TEMPERATURE IN REFRIGERATED DRAWER IN KITCHEN IS 47°F. EGGPLANT TEMPERATURE IS 48°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	..	..	..
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

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION
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OUT	COS	REPEAT
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25. Hot and cold water available; adequate pressure. .. .. ..

26. Food properly labeled; original container p .. ..

<i>Fail Notes</i>	3.3(d)	<i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [SQUEEZE TYPE BOTTLES THROUGHOUT KITCHEN ARE UNLABELED.]</i>
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27. Food protected from potential contamination during preparation, storage, display. p .. ..

<i>Fail Notes</i>	3.3(i)	<i>Requirements for storage or display of food in contact with water or ice shall include the following:  1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;  2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;  3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and  4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale. [BAGS OF FLOUR STORED OPEN DIRECTLY ON FLOOR IN BASEMENT.]</i>
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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 .. ..

<i>Fail Notes</i>	6.2(n)1, 2	<i>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. [REAR EXIT DOOR IN KITCHEN IS IN DISREPAIR AND IS NO LONGER TIGHT FITTING.]</i>
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33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). .. .. ..

FOOD TEMPERATURE CONTROL
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OUT	COS	REPEAT
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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. .. .. ..

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

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

*Fail Notes*    4.1(a)    *Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*  
*[CARDBOARD OBSERVED BEING RE-USED TO LINE SHELVING THROUGHOUT KITCHEN AND IN BASEMENT ]*

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

- 42. In-use utensils properly stored. p .. ..

*Fail Notes*    3.3(k)    *During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:*

- 1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;*
- 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;*
- 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;*
- 4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;*
- 5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or*
- 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.*  
*[KNIVES STORED BETWEEN PREP TABLE AND WALL.]*

- 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. .. .. ..

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT    COS    REPEAT

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

p    "    "

*Fail Notes*

- 5.5(c) *If used, an outdoor enclosure for refuse recyclables, and returnables shall be constructed of durable and cleanable materials.*
- 5.5(e) *Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.  
[GREASE BARREL LID OPEN. GREASE BARREL IS FULL AND GREASE IS OBSERVED ON EXTERIOR AND ON GROUND.]*
- 5.5(f) *Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.  
[LITTLE AND CARDBOARD OBSERVED ON GROUND INSIDE DUMPSTER ENCLOSURE.]*

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

"    "    "

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.</b>	
6.7(o)	A handwashing facility may not be used for purposes other than handwashing.
Addl Notes: <i>[WHITE SANITIZING BUCKET STORED IN HANDWASH SINK. CORRECTED ON SITE.]</i>	
<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 @ HANDWASH STATION IN BAR AREA.]</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 @ HANDWASH STATION IN BAR AREA.]</i>	
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
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>[RAW BEEF STORED DIRECTLY ABOVE ONIONS AND CARROTS IN WALK IN IN BASEMENT.]</i>	
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
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>[SCALLOP TEMPERATURE IN REFRIGERATED DRAWER IN KITCHEN IS 47°F. EGGPLANT TEMPERATURE IS 48°F]</i>	
<b>26. Food properly labeled; original container</b>	
3.3(d)	Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
Addl Notes: <i>[SQUEEZE TYPE BOTTLES THROUGHOUT KITCHEN ARE UNLABELED.]</i>	
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(i)	Requirements for storage or display of food in contact with water or ice shall include the following: <ol style="list-style-type: none"> <li>1. Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water;</li> <li>2. Unpackaged food may not be stored in direct contact with undrained ice, except as specified in (i)3 and 4 below;</li> <li>3. Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water; and</li> <li>4. Raw chicken and raw fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.</li> </ol>
Addl Notes: <i>[BAGS OF FLOUR STORED OPEN DIRECTLY ON FLOOR IN BASEMENT.]</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>[REAR EXIT DOOR IN KITCHEN IS IN DISREPAIR AND IS NO LONGER TIGHT FITTING.]</i>	

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Addl Notes: <i>[CARDBOARD OBSERVED BEING RE-USED TO LINE SHELVING THROUGHOUT KITCHEN AND IN BASEMENT ]</i>	
<b>42. In-use utensils properly stored.</b>	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ol>
Addl Notes: <i>[KNIVES STORED BETWEEN PREP TABLE AND WALL.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
5.5(e)	Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.
Addl Notes: <i>[GREASE BARREL LID OPEN. GREASE BARREL IS FULL AND GREASE IS OBSERVED ON EXTERIOR AND ON GROUND.]</i>	
5.5(f)	Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.
Addl Notes: <i>[LITTLE AND CARDBOARD OBSERVED ON GROUND INSIDE DUMPSTER ENCLOSURE.]</i>	
5.5(c)	If used, an outdoor enclosure for refuse recyclables, and returnables shall be constructed of durable and cleanable materials.

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

REMEMBER: HANDS MUST BE WASHED PRIOR TO PUTTING ON GLOVES.

### **Footnote 2**

**Notes:**

STEM TYPE THERMOMETER CALIBRATED AND WAS ACCURATE TODAY.