



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



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

*Karen DeMarco, Health Officer*

Physical Address: 312 Route 12 County Complex, Building # 1, 2nd Floor  
Mailing Address: PO Box 2900, Flemington, NJ 08822-2900  
Telephone: 908-788-1351 Fax: 908-782-7510  
E-Mail: health@co.hunterdon.nj.us  
www.co.hunterdon.nj.us

## TEMPORARY FOOD EVENT INSPECTION REPORT

<b>Insp Date:</b> 10/5/2018	<b>Business ID:</b> hb000272	<b>Inspection:</b> HG000579
<b>Business:</b> VHS PTSO		<b>Risk Type:</b> 2
VOORHEES HIGH SCHOOL		<b>Phone:</b> 908 500 8660
, NJ		<b>REHS:</b> B-101494 Lisa Bruzzio
		<b>Reason:</b> Initial Non Billable
		<b>Results:</b> Satisfactory

**Reference:** F-18-026

### FACILITY INFORMATION

Est Trading Name: VHS PTSO Date: \_\_\_\_\_ Time: \_\_\_\_\_

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

Event/Location: VHS PTSO FOOD TRUCK FUNDRAISER/ VOORHEES HS Food Permitt #: 1148

### SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

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

REHS

Acknowledged Receipt : KATHLEEN WALTON

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
---

IN    OUT    COS    NA

- |   |    |    |    |    |
|---|----|----|----|----|
| 13. Thermometers available to monitor temperatures of hot and cold foods.   | p  | .. | .. | .. |
| 14. SAFE COOKING - (internal temperatures for 15 seconds)<br>[145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]                   | p  | .. | .. | .. |
| 15. All potentially hazardous foods kept under 41°F or over 135°F.  | p  | .. | .. | .. |
| 16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.   | p  | .. | .. | .. |
| 17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.  | .. | .. | .. | p  |
| 18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event. | .. | .. | .. | p  |



REHS



Acknowledged Receipt : KATHLEEN WALTON

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : KATHLEEN WALTON

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/9/2018      **Business ID:** HG000020

**Business:** Lebanon Twp Station #3  
528 West Hill Rd

Glen Garnder, NJ 08826

**Inspection:** HB000131

**Risk Type:** 2

**Phone:** 973-650-9046

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Non Billable

**Results:** Satisfactory

### Establishment Information

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

FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date 12/31/99

Sewage System On-site      Water System Transient PNCW      Lab Garden State Labs

Reference # F-19-29/32.05      Total Coliform 09/24/18

### 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

1. PIC demonstrates knowledge of food safety principles pertaining to this operation.
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.
3. Ill or injured foodworkers restricted or excluded as required.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..
..	..	..	p	..	..
p	..	..	..	..	..

#### PREVENTING CONTAMINATION FROM HANDS

4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

IN	OUT	N.O.	N/A	COS	REPEAT
..	..	p	..	..	..
..	..	p	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..
p	..	..	..	..	..

#### FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..
..	..	..	p	..	..
..	..	p	..	..	..

#### FOOD PROTECTION FROM CONTAMINATION

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided
13. Food protected from contamination

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..
p	..	..	..	..	..



REHS



Acknowledged Receipt : Sue Schlesinger

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..
--	---	----	----	----	----	----

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
--------------------------------	----	-----	------	-----	-----	--------

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	p	..	..	..
--	----	----	---	----	----	----

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
--	----	----	----	---	----	----

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
--	---	----	----	----	----	----

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
---	----	----	----	---	----	----

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	p	..	..
--	----	----	----	---	----	----

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
---	----	----	---	----	----	----

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	p	..	..	..
--	----	----	---	----	----	----

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

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
---	----	----	----	---	----	----

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
---	----	----	----	---	----	----

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.	..	..	..
--	----	----	----

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

  
REHS

  
Acknowledged Receipt : Sue Schlesinger

## RISK-BASED INSPECTION REPORT


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.	p	..	..

*Fail Notes* | 4.9(h) | *A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications. [Dish Machine not operating in accordance with data plate.]*

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.	..	..	..


  
REHS

  
Acknowledged Receipt : Sue Schlesinger

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

<b>Fail Code</b>	<b>Fail Text</b>
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.9(h)	A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.
Addl Notes:	<i>[Dish Machine not operating in accordance with data plate.]</i>

  
REHS

  
Acknowledged Receipt : Sue Schlesinger

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/12/2018     **Business ID:** 133  
**Business:** WOODGLEN SCHOOL  
 BUNVALE ROAD  
 7 BUNVALE ROAD  
 CALIFON, NJ 07830

**Inspection:** HD000165  
**Risk Type:** 3  
**Phone:** 908-638-4111  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Routine  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>      </u>
FMC <u>Yes</u> Name <u>DEBRA OAKES</u>	Type <u>                  </u> Exp Date <u>07/23/19</u>
Sewage System <u>On Site</u> Water System <u>Non Transient PNCW</u>	Lab <u>EUROFINS</u>
Reference # <u>F-19-24/6</u>	Total Coliform <u>09/20/18</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.	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	..	..	..	..	..






## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..
--	---	----	----	----	----	----

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
--------------------------------	----	-----	------	-----	-----	--------

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p	..	..	..	..	..
--	---	----	----	----	----	----

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
--	----	----	----	---	----	----

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
--	---	----	----	----	----	----

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	p	..	..	..
---	----	----	---	----	----	----

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	p	..	..	..
--	----	----	---	----	----	----

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
---	----	----	---	----	----	----

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p	..	..	..	..	..
--	---	----	----	----	----	----

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

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
---	----	----	----	---	----	----

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
---	----	----	----	---	----	----

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.	..	..	..
--	----	----	----

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




## RISK-BASED INSPECTION REPORT

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	p	..
<i>Fail Notes</i> 4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i>  <i>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> <i>i. In a clean, dry location;</i> <i>ii. Where they are not exposed to splash, dust, or other contamination; and</i> <i>iii. At least 6 inches above the floor.</i>  <i>2. Clean equipment and utensils shall be stored:</i> <i>i. In a self-draining position that allows air drying; and</i> <i>ii. Covered or inverted.</i>  <i>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.</i>  <i>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).</i> <b>[BOXES OF SINGLE SERVICE CONTAINERS STORED DIRECTLY ON FLOOR IN STORAGE ROOM. COS]</b>			
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

OUT COS REPEAT

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.

.. .. ..



REHS



Acknowledged Receipt : DEBRA Oakes

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

<b>Fail Code</b>	<b>Fail Text</b>
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
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>[BOXES OF SINGLE SERVICE CONTAINERS STORED DIRECTLY ON FLOOR IN STORAGE ROOM. COS]</i>



REHS



Acknowledged Receipt : DEBRA Oakes

Page 12 of 32

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/12/2018     **Business ID:** 130  
**Business:** VALLEY VIEW SCHOOL  
 400 RT 513  
 CALIFON, NJ 07830

**Inspection:** HD000166  
**Risk Type:** 2  
**Phone:** 908 832 2175  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Routine  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>2</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>SHERRY TOSCANO</u>	Type <u>ServSafe</u> Exp Date <u>04/15/22</u>
Sewage System <u>On Site</u> Water System <u>Non Transient PNCW</u>	Lab <u>EUROFINS</u>
Reference # <u>F-19-21/8</u>	Total Coliform <u>09/20/18</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.	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	..	..	..	..	..	..
13. Food protected from contamination	p	..	..	..	..	..




## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

14. Food contact surfaces properly cleaned and sanitized <i>Fail Notes</i>   4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NO SANITIZER PROVIDED AT 3 COMPARTMENT SINK]</i>	..	p	..	..	..	..
--	----	---	----	----	----	----

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
--------------------------------	----	-----	------	-----	-----	--------

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	p	..	..	..	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	p	..	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	p	..	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p	..	..	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p	..	..	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..


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.	p	..	..

  
REHS

  
Acknowledged Receipt : SHERRY TOSCANO

## 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;"><i>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;</i></p> <p style="margin-left: 20px;"><i>2. 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;"><i>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</i></p> <p style="margin-left: 20px;"><i>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.</i></p> <p style="margin-left: 20px;"><i>[BOXES OF CHIPS STOOD DIRECTLY ON FLOOR IN STORAGE ROOM]</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

- |   |  |    |    |
|---|--|----|----|
| 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>   | <p>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></p> <p style="margin-left: 20px;"><i>[PLASTIC SILVERWARE TO BE STORED IN "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.	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>[TEST STRIPS TO BE PROVIDED FOR SANITIZER @ 3 COMPARTMENT SINK.]</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.	p	..	p
<i>Fail Notes</i>   6.6(k) <i>Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.</i> <i>[COVER FOR TRASH CAN IN BATHROOM MISSING]</i>			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	p	..	p
<i>Fail Notes</i>   6.1(a) <i>Indoor surface characteristics shall include the following:</i>  <i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i> <i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i> <i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i> <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>  <i>2. In a temporary retail food establishment:</i> <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> <i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i> <i>[RAW WOOD STILL OBSERVED IN AREA OF DISHWASHER]</i>			
50. Adequate ventilation; lighting; designated areas used.	..	..	..
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	..	..	..
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	p	..	..
<i>Fail Notes</i>   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> <i>[SATISFACTORY PLACARD COULD NOT BE FOUND.]</i>			






# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<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 PROVIDED AT 3 COMPARTMENT SINK]</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>[BOXES OF CHIPS STOD DIRECTLY ON FLOOR IN STORAGE ROOM]</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 SILVERWARE TO BE STORED IN "HANDLE UP" 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>[TEST STRIPS TO BE PROVIDED FOR SANITIZER @ 3 COMPARTMENT SINK.]</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 FOR TRASH CAN IN BATHROOM MISSING]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	Indoor surface characteristics shall include the following:
	<ul 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: <ul 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> </ul> </li> <li>2. In a temporary retail food establishment: <ul 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> </ul> </li> </ul>
Addl Notes: <i>[RAW WOOD STILL OBSERVED IN AREA OF DISHWASHER]</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 COULD NOT BE FOUND.]</i>	




## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/15/2018      **Business ID:** 131  
**Business:** VOORHEES HIGH SCHOOL CAFETERIA  
 RT 513  
 256 COUNTY ROUTE 513  
 GLEN GARDNER, NJ 08826

**Inspection:** HG000580  
**Risk Type:** 3  
**Phone:** 908 638 2154  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Routine  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Lebanon Twp</u>	Risk Type on File <u>3</u> Risk Type Observed _____
FMC <u>Yes</u> Name <u>RACHEL SAXTON</u>	Type <u>ServSafe</u> Exp Date <u>09/26/18</u>
Sewage System <u>On Site</u> Water System <u>Transient PNCW</u>	Lab <u>AGRA ENVIRONMENTAL SERVICES</u>
Reference # <u>F-19-12/44</u>	Total Coliform <u>09/26/18</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	..	..	..	..	..
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	..	..	..	..

*Bruzzio*

*L. Hardy*  
 Acknowledged Receipt : lykisha hardy

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

*Fail Notes*    3.3(c)1i    *Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.  
[EGGS AND LUNCH MEATS STORED DIRECTLY ABOVE READY TO EAT FOODS SUCH AS PEPPERS, APPLES AND TOMATOES.]*

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 13. Food protected from contamination                    | .. | .. | .. | .. | .. | .. |
| 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   ..   ..   ..   ..

*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.  
[CHICKEN AT SALAD BAR IS 97°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   ..   ..   ..   ..

*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.  
[HAMBURGER 130°F, CHICKEN TENDERS 127-129°F, WARMING CART CHICKEN 123°F]*

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		..	..	..
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 FOR PASTA STORED ON COUNTER UNPROTECTED FROM STUDENT HANDLING, SNEEZES, ETC.]</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. [SMALL WOOD TABLE WITH CAN OPENER IN REAR STORAGE ROOM IS CHIPPED ALONG EDGES.]</i>				
41. Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42. In-use utensils properly stored.		p	..	..

*Buzzio*

*L. Hardy*

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT   COS   REPEAT

<i>Fail Notes</i>	3.3(w)	<i>Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination. [COOKIE TONGS ARE NOT SECURE AND ARE NOT STORED IN SUCH A WAY AS TO PROTECT FROM EXCESSIVE HANDLING, SNEEZES, ETC.]</i>			
-------------------	--------	---	--	--	--

- |  |    |    |    |
|--|----|----|----|
| 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>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>[EGGS AND LUNCH MEATS STORED DIRECTLY ABOVE READY TO EAT FOODS SUCH AS PEPPERS, APPLES AND TOMATOES.]</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>[CHICKEN AT SALAD BAR IS 97°F]</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>[HAMBURGER 130°F, CHICKEN TENDERS 127-129°F, WARMING CART CHICKEN 123°F]</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>[BREAD FOR PASTA STORED ON COUNTER UNPROTECTED FROM STUDENT HANDLING, SNEEZES, ETC.]</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>[SMALL WOOD TABLE WITH CAN OPENER IN REAR STORAGE ROOM IS CHIPPED ALONG EDGES.]</i>
<b>42. In-use utensils properly stored.</b>	
3.3(w)	Consumer self-service operations for ready-to-eat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination.
Addl Notes:	<i>[COOKIE TONGS ARE NOT SECURE AND ARE NOT STORED IN SUCH A WAY AS TO PROTECT FROM EXCESSIVE HANDLING, SNEEZES, ETC.]</i>

*Buzzio*

*S. Hardy*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/31/2018    **Business ID:** hc000066  
**Business:** DOMINO'S  
 2002 STATE ROUTE 31  
 CLINTON, NJ 08809

**Inspection:** HI000867  
**Risk Type:** 2  
**Phone:** 908 638 8400  
**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>Transient PNCW</u>	Lab _____
Reference # <u>F-19-1/1</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	..	..	..	..	..

*Lisa Bruzzio*

*Rebecca Demarzio*

## RISK-BASED INSPECTION REPORT

### FOOD PROTECTION FROM CONTAMINATION

IN   OUT   N.O.   N/A   COS   REPEAT

14. Food contact surfaces properly cleaned and sanitized

p   "   "   "   "   "

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

"   "   p   "   "   "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

"   "   "   p   "   "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

p   "   "   "   "   "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

"   "   "   p   "   "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"   "   "   p   "   "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

p   "   "   "   "   "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

"   "   "   p   "   "

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

"   "   "   p   "   "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

"   "   "   p   "   "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

"   "   "   p   "   "

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT   COS   REPEAT

25. Hot and cold water available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

27. Food protected from potential contamination during preparation, storage, display.

"   "   "

28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "

31. Toxic substances properly identified, stored and used.

"   "   "

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

p   "   "

*Lisa Buzzo*

*Rebecca Demarzio*



## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- |                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> <li>1. <i>Routinely inspecting incoming shipments of food and supplies;</i></li> <li>2. <i>Routinely inspecting the premises for evidence of pests;</i></li> <li>3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></li> <li>4. <i>Eliminating harborage conditions.</i><br/> <i>[MANY RODENT/RAT BURROWS OBSERVED AROUND PERIMETER OF THE FRONT OF THE BUILDING AND ESPECIALLY AROUND THE DUMPSTER ENCLOSURE.]</i></li> </ol> <p>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.</i><br/> <i>[DEAD RAT OBSERVED BEHIND DUMPSTER. REMOVED BY EMPLOYEE @ THIS TIME.]</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).      ..    ..    ..
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(j) <i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.</i><br/> <i>[WALK IN FLOOR SHOWS SIGNS OF RUSTING.]</i></p> |
|-------------------|---|
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.      p    ..    ..
- |                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>5.2(a) <i>A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.</i><br/> <i>[HAND WASH SINK IN FRONT IS SLOW TO DRAIN. 3 COMPARTMENT SINK FAUCET IS LEAKING.]</i></p> |
|-------------------|---|

*Lisa Buzzo*

*Rebecca Demarzio*

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
---------------------

OUT	COS	REPEAT
-----	-----	--------

47. Sewage and waste water properly disposed.      ..    ..    ..

48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.      p    ..    ..

<i>Fail Notes</i>	<p>6.6(f)    <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i>  <i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i></p>
-------------------	---

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    ..    ..

<i>Fail Notes</i>	<p>5.5(m)    <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;">1. <i>Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 40px;">i. <i>Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 40px;">ii. <i>After they are filled; and</i></p> <p style="margin-left: 20px;">2. <i>With tight-fitting lids or doors if kept outside the retail food establishment.</i>  <i>[DUMPSTER UNCOVERED. COS.]</i></p> <p>5.5(n)    <i>Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.</i>  <i>[DRAIN PLUGS MISSING ON DUMPSTERS.]</i></p>
-------------------	--

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




# 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(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: <ol style="list-style-type: none"> <li>1. Routinely inspecting incoming shipments of food and supplies;</li> <li>2. Routinely inspecting the premises for evidence of pests;</li> <li>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</li> <li>4. Eliminating harborage conditions.</li> </ol>
Addl Notes:	<i>[MANY RODENT/RAT BURROWS OBSERVED AROUND PERIMETER OF THE FRONT OF THE BUILDING AND ESPECIALLY AROUND THE DUMPSTER ENCLOSURE.]</i>
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>[DEAD RAT OBSERVED BEHIND DUMPSTER. REMOVED BY EMPLOYEE @ THIS TIME.]</i>
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(j)	Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.
Addl Notes:	<i>[WALK IN FLOOR SHOWS SIGNS OF RUSTING.]</i>
<b>46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.</b>	
5.2(a)	A plumbing system shall be repaired in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code, and maintained in good repair.
Addl Notes:	<i>[HAND WASH SINK IN FRONT IS SLOW TO DRAIN. 3 COMPARTMENT SINK FAUCET IS LEAKING.]</i>
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</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(n)	Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
Addl Notes:	<i>[DRAIN PLUGS MISSING ON DUMPSTERS.]</i>
5.5(m)	Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances: <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>[DUMPSTER UNCOVERED. COS.]</i>

*Lisa Buzzo*

*Rebecca Demarzio*

# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

RETAIL FOOD LICENSE NOT AVAILABLE TODAY.

*Lisa Buzzo*

REHS

*Rebecca Demarzio*

Acknowledged Receipt : Rebecca Demarzio

Page 28 of 32

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/31/2018     **Business ID:** hc000127  
**Business:** GRAYROCK PHARMACY  
 2004 Route 31, Unit 4  
 Clinton, NJ 08809

**Inspection:** HI000868  
**Risk Type:** 1  
**Phone:** 908 638 4000  
**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>On-site</u> Water System <u>Transient PNCW</u>	Lab _____
Reference # <u>F-19-1/1.01</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	..	..	..	..	..

*Bruzzio*  
 REHS

*D Patel*  
 Acknowledged Receipt : DINESH PATEL

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

14. Food contact surfaces properly cleaned and sanitized

" " " p " "

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
--------------------------------	----	-----	------	-----	-----	--------

15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.

" " " p " "

16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

" " " p " "

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

" " " p " "

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

" " " p " "

19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

" " " p " "

20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

" " " p " "

21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

" " " p " "

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

" " " p " "

23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

" " " p " "

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

" " " p " "

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.

" " "

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

" " "




REHS

Acknowledged Receipt : DINESH PATEL

## RISK-BASED INSPECTION REPORT

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.	p	..	..
<i>Fail Notes</i>   6.6(f) <i>A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.</i> <i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>			
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.	..	..	..



REHS



Acknowledged Receipt : DINESH PATEL

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(f)	A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.
Addl Notes:	<i>[SELF CLOSING DEVICE MISSING ON BATHROOM DOOR.]</i>



REHS



Acknowledged Receipt : DINESH PATEL

Page 32 of 32