



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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RISK-BASED INSPECTION REPORT

Insp Date: 2/9/2018 **Business ID:** 139
Business: MILFORD FIRE HOUSE
25 WATER STREET

MILFORD, NJ 08848

Inspection: HD000109
Risk Type: 2
Phone: 908-752-1665
REHS: B-101494 Lisa Bruzzio
Reason: Initial Non Billable
Results: Satisfactory

Establishment Information

Municipality Milford Risk Type on File 2 Risk Type Observed 2
FMC N/A Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
Sewer
Reference # F-20-4/28 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

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. [NO SANITIZING DONE ON FOOD CONTACT SURFACES (THOSE THINGS THAT CAN NOT FIT INTO DISHWASHER AND THE COUNTERTOP,ETC). REVIEWED IN DETAIL TODAY.]</i>						

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.	"	"	"

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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).		p
<i>Fail Notes</i>	<p>4.2(c)2 <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>[NO STEM TYPE THERMOMETER FOR TESTING FOOD TEMPERATURES. NOTE - DISCUSSED IN DETAIL AND TEMPERATURE HANDOUTS GIVEN.]</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
<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> <i>[CABINET VENEER IS MISSING AND LOOSE IN AREAS.]</i></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

<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"> <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> <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> <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> <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> <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> <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> <i>[ICE SCOOPER STORED ON UNCLEAR SURFACE ON TOP OF ICE MACHINE.]</i>
		
		43. Utensils, single service items, equipment, linens properly stored, dried and handled.
		44. Food and non-food contact surfaces properly constructed, cleanable, used.
<i>Fail Notes</i>	4.6(b)	<p><i>The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.</i> <i>[CAN OPENER AND SECURING BLOCK VISIBLY UNCLEAR.]</i></p>			
		45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	4.8(k)	<p><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 TO MEASURE CHLORINE SANITIZER.]</i></p>			

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 style="margin-left: 20px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 20px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 20px;"><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 style="margin-left: 20px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 20px;"><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><i>[FLOORS UNCLEAN AROUND PERIMETER OF KITCHEN.]</i></p>		
	<p>50. Adequate ventilation; lighting; designated areas used.</p>	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 style="margin-left: 20px;"><i>i. The integrity of the packages cannot be affected by broken glass falling onto them; and</i></p> <p style="margin-left: 20px;"><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><i>[END CAPS MISSING ON LIGHT SHIELDS OVER SINK AREA.]</i></p>		
	<p>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</p>
	<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
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[NO SANITIZING DONE ON FOOD CONTACT SURFACES (THOSE THINGS THAT CAN NOT FIT INTO DISHWASHER AND THE COUNTERTOP,ETC). REVIEWED IN DETAIL TODAY.]</i>
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	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.
Addl Notes:	<i>[NO STEM TYPE THERMOMETER FOR TESTING FOOD TEMPERATURES. NOTE - DISCUSSED IN DETAIL AND TEMPERATURE HANDOUTS GIVEN.]</i>
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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>[CABINET VENEER IS MISSING AND LOOSE IN AREAS.]</i>
42. In-use utensils properly stored.	
3.3(k)	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: <ul style="list-style-type: none"> 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.
Addl Notes:	<i>[ICE SCOOPER STORED ON UNCLEAN SURFACE ON TOP OF ICE MACHINE.]</i>
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(b)	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
Addl Notes:	<i>[CAN OPENER AND SECURING BLOCK VISIBLY UNCLEAN.]</i>
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
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 TO MEASURE CHLORINE SANITIZER.]</i>
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	Indoor surface characteristics shall include the following: <ul style="list-style-type: none"> 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; ii. Closely woven and easily cleanable carpet for carpeted areas; and iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods. 2. In a temporary retail food establishment: <ul style="list-style-type: none"> i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.
Addl Notes:	<i>[FLOORS UNCLEAN AROUND PERIMETER OF KITCHEN.]</i>
50. Adequate ventilation; lighting; designated areas used.	

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">1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:<ol style="list-style-type: none">i. The integrity of the packages cannot be affected by broken glass falling onto them; andii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
Addl Notes:	<i>[END CAPS MISSING ON LIGHT SHIELDS OVER SINK AREA.]</i>

RISK-BASED INSPECTION REPORT

Insp Date: 2/14/2018
Business: PANDA HOUSE
 32 BRIDGE ST.

Business ID: 589

MILFORD, NJ 08848

Inspection: HG000516
Risk Type: 3
Phone: 908 995 7380
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information			
Municipality <u>Milford</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u>	Name <u>Feng Li</u>	Type <u>ServSafe</u>	Exp Date <u>01/04/22</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-20-14/8</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	p	..

Fail Notes | 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). [Cooked broccoli was added to a dish using bare hands.]*

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p

RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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13. Food protected from contamination	..	p	p	..
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<i>Fail Notes</i>	3.3(j)	<i>Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. [Containers holding spices and seasoning at the wok line are not changed daily.]</i>
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14. Food contact surfaces properly cleaned and sanitized	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
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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
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p
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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
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p
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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
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	p
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	p
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	p
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GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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25. Hot and cold water available; adequate pressure.
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26. Food properly labeled; original container
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27. Food protected from potential contamination during preparation, storage, display.	p	p	..
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<i>Fail Notes</i>	3.3(r)	<i>Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination. [A bag of panko bread crumbs is in the toilet room.]</i>
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
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29. Raw fruits and vegetables washed prior to serving.
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RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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- | | | | |
|--|----|----|----|
| 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
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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. | .. | .. | .. |
| 37. Frozen foods properly thawed. | .. | .. | .. |
| 38. Plant food for hot holding properly cooked to at least 135°F. | .. | .. | .. |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | .. | .. | .. |

EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
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- | | | | | | | |
|--|-------------------|--|--|--|--|--|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance. | p | .. | .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">4.1(a)</td> <td style="padding-left: 10px;"><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.
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[Stainless steel shelves are lined with coorigated cardboard.]</i> | | | | |
| 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. | p | .. | .. | | | |
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[The glass door of the reach in refrigerator and the bain maries have accumulated food residue on exposed non-food contact surfaces.]</i> | | | | |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. | | | |

PHYSICAL FACILITIES	OUT	COS	REPEAT
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|---|-------------------|---|---|--|--|--|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | p | .. | .. | | | |
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[Hot water faucet at the front hand sink does not turn off completely.]</i> | | | | |
| 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. | .. | .. | .. | | | |

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

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

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
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).
Addl Notes: <i>[Cooked broccoli was added to a dish using bare hands.]</i>	
13. Food protected from contamination	
3.3(j)	Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.
Addl Notes: <i>[Containers holding spices and seasoning at the wok line are not changed daily.]</i>	
27. Food protected from potential contamination during preparation, storage, display.	
3.3(r)	Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.
Addl Notes: <i>[A bag of panko bread crumbs is in the toilet room.]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
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>[Stainless steel shelves are lined with corrugated cardboard.]</i>	
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Addl Notes: <i>[The glass door of the reach in refrigerator and the bain maries have accumulated food residue on exposed non-food contact surfaces.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
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>[Hot water faucet at the front hand sink does not turn off completely.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Methods to avoid bare hand contact were discussed.

Footnote 2

Notes:

Containers were replaced.

Footnote 3

Notes:

Bag of Panko Crumbs was moved to a different location, not in the toilet room.