



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: 1/22/2018 **Business ID:** 140
Business: MILFORD PRESBYTERIAN CHURCH
70 BRIDGE ST.

MILFORD, NJ 08848

Inspection: HM000141
Risk Type: 2
Phone: 995-2481
REHS: B-101494 Lisa Bruzzio
Reason: Initial 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-20-19/19 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
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- | | | | | | | |
|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | p | .. | .. | .. | .. | .. |
| 13. Food protected from contamination | p | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized | .. | p | .. | .. | .. | .. |

Fail Notes | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [NOT PROPERLY SANITIZING THOSE ITEMS TOO BIG TO FIT INTO DISWASHER - REVIEWED IN DETAIL TODAY.]*

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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|--|----|----|----|----|----|----|
| 15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. | .. | .. | p | .. | .. | .. |
| 16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. | .. | .. | .. | 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
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|---|----|----|----|
| 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. | .. | .. | .. |

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
	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.	p
Fail Notes	4.2(c)3 <i>Food temperature measuring devices shall be designed to be easily readable and accurate to ±2°F in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. [STEM TYPE THERMOMETER CALIBRATED TODAY - READ 45°F (MUST BE 32°F). OFF BY 13°F]</i>			
	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
Fail Notes	4.1(h) <i>Wood may be used as specified below:</i>			
	1. <i>Wood and wood wicker shall not be used as a food-contact surface, except as specified in (h)2, 3, and 4 below.</i>			
	2. <i>Hard maple or an equivalently hard, close-grained wood may be used for the following purposes:</i>			
	i. <i>Cutting boards; cutting blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and</i>			
	ii. <i>Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F or above.</i>			
	3. <i>Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.</i>			
	4. <i>If the nature of the food requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw food may be kept in:</i>			
	i. <i>Untreated wood containers; or</i>			
	ii. <i>Treated wood containers if the containers are treated with a preservative that meets the requirements specified in Preservatives for wood, 21 CFR §178.3800, incorporated herein by reference, as amended and supplemented.</i>			
	<i>[WICKER BASKETS USED TO STORE PLASTIC SILVERWARE AND OTHER SINGLE SERVICE ITEMS.]</i>			
Fail Notes	4.5(a) <i>Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2. [DISHWASHER LEAKING ONTO FLOOR TODAY.]</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.	p

RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
<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> <i>[PLASTIC SILVERWARE NOT STORED IN THE "HANDLE UP" POSITION]</i></p>			
	44. Food and non-food contact surfaces properly constructed, cleanable, used.
	45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	p
<i>Fail Notes</i>	<p>4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i> <i>[NO TEST STRIPS PROVIDED TO MEASURE CHLORINE AT SINK.]</i></p> <p>4.8(l) <i>Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.</i> <i>[NO TEST STRIPS PROVIDED]</i></p>			

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(d) <i>An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch.</i> <i>[NO AIR GAP AT SINK TO PREVENT BACK FLOW. NOTE THIS IS ONLY TO BE REPAIRED IF MAJOR RE MODEL OF KITCHEN OR IF REPLACING SINK.]</i></p>			
	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>[BATHROOM DOORS ARE NOT SELF-CLOSING.]</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.
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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>[NOT PROPERLY SANITIZING THOSE ITEMS TOO BIG TO FIT INTO DISWASHER - REVIEWED IN DETAIL TODAY.]</i>	
34. Food temperature measuring devices provided and calibrated.	
4.2(c)3	Food temperature measuring devices shall be designed to be easily readable and accurate to $\pm 2^{\circ}\text{F}$ in the intended range of use and shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
Addl Notes: <i>[STEM TYPE THERMOMETER CALIBRATED TODAY - READ 45°F (MUST BE 32°F). OFF BY 13°F]</i>	
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.
Addl Notes: <i>[DISHWASHER LEAKING ONTO FLOOR TODAY.]</i>	
4.1(h)	Wood may be used as specified below: <ol style="list-style-type: none"> 1. Wood and wood wicker shall not be used as a food-contact surface, except as specified in (h)2, 3, and 4 below. 2. Hard maple or an equivalently hard, close-grained wood may be used for the following purposes: <ol style="list-style-type: none"> i. Cutting boards; cutting blocks; bakers' tables; and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and ii. Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F or above. 3. Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used. 4. If the nature of the food requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw food may be kept in: <ol style="list-style-type: none"> i. Untreated wood containers; or ii. Treated wood containers if the containers are treated with a preservative that meets the requirements specified in Preservatives for wood, 21 CFR §178.3800, incorporated herein by reference, as amended and supplemented.
Addl Notes: <i>[WICKER BASKETS USED TO STORE PLASTIC SILVERWARE AND OTHER SINGLE SERVICE ITEMS.]</i>	
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
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 NOT STORED IN THE "HANDLE UP" POSITION]</i>	
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
Addl Notes: <i>[NO TEST STRIPS PROVIDED]</i>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[NO TEST STRIPS PROVIDED TO MEASURE CHLORINE AT SINK.]</i>	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(d)	An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or non-food equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch.
Addl Notes: <i>[NO AIR GAP AT SINK TO PREVENT BACK FLOW. NOTE THIS IS ONLY TO BE REPAIRED IF MAJOR RE MODEL OF KITCHEN OR IF REPLACING SINK.]</i>	
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>[BATHROOM DOORS ARE NOT SELF-CLOSING.]</i>	

RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

REMEMBER THAT CLOROX DISINFECTING WIPES REQUIRE A WATER RINSE AFTER USE ON FOOD CONTACT SURFACES.
WHEN USING COMMERCIAL "SANITIZERS" LOOK AT MANUFACTURERS RECOMMENDATION FOR FOOD CONTACT SURFACES.