



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

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E-Mail: health@co.hunterdon.nj.us

www.co.hunterdon.nj.us

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** 355
Business: READINGTON RIVER BUFFALO COMPANY
937 COUNTY ROAD 523

flemington, nj 08822

Inspection: HM000219
Risk Type: 1
Phone: 908-947 6392
REHS: B-101494 Lisa Bruzzio
Reason: Spot Check Inspection
Results: Satisfactory

Reference: F-22-020

FACILITY INFORMATION

Est Trading Name: READINGTON RIVER BUFFALO CO. Date: 10/13/18 Time: _____

Owner: _____ Township: Readington Twp Phone #: _____

Event/Location: READINGTON RIVER FARM Food Permitt #: 4538

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

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. <i>Fail Notes</i> 8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible.</i> <i>[NO THERMOMETERS PROVIDED TO MONITOR TEMPERATURES.]</i>	..	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]
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

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
13. Thermometers	available to monitor temperatures of hot and cold foods.
8:24-4.2(c-1)	Food temperature measuring devices shall be provided and readily accessible.
Addl Notes:	<i>[NO THERMOMETERS PROVIDED TO MONITOR TEMPERATURES.]</i>

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** HM000009
Business: Stella Jeanne's Festival Foods
 846 North Lawrence Street

Philadelphia, PA 19123

Inspection: HM000220
Risk Type: 2
Phone: 215-527-3466
REHS: B-101494 Lisa Bruzzio
Reason: Spot Check Inspection
Results: Satisfactory

Reference: F-22-020

FACILITY INFORMATION			
Est Trading Name: <u>STELLA JEANNE'S FESTIVAL FOODS</u>	Date: <u>10/13/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>READINGTON RIVER FARMS</u>	Food Permitt #: <u>4539</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
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(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	p	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> 8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY. COS]</i> </td> </tr> </table>	<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY. COS]</i>				
<i>Fail Notes</i>	8:24-4.6(f) <i>Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.</i> <i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY. COS]</i>					
13. Thermometers available to monitor temperatures of hot and cold foods.	p		
14. SAFE COOKING - (internal temperatures for 15 seconds) [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		

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN	OUT	COS	NA
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- | | | | | |
|---|----|----|----|----|
| 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 |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
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.
8:24-4.6(f)	Equipment food contact surfaces and utensils, when used with potentially hazardous food, shall be cleaned and sanitized at least once every four (4) hours.
Addl Notes: <i>[SANITIZING NOT BEING PERFORMED. REVIEWED IN DETAIL TODAY. COS]</i>	

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018
Business: KETTLE KORN
 113 MT. VIEW RD

Business ID: HB000183

Inspection: HM000222
Risk Type: 1
Phone: 908 359 3000
REHS: B-101494 Lisa Bruzzio
Reason: Temp Event 1-3 Day
Results: Satisfactory

HILLSBOROUGH, NJ 08844

Reference: F-22-020

FACILITY INFORMATION

Est Trading Name: <u>KETTLE KORN</u>	Date: <u>10/13/18</u>	Time: _____
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____
Event/Location: <u>READINGTON RIVER FARM</u>	Food Permitt #: <u>4541</u>	

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
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [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

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** 579
Business: EDGEWOOD FARM KITCHEN/cinderellie sweets
 125 COLE RD
 FLEMINGTON, NJ 08822

Inspection: HB000143
Risk Type: 2
Phone: 908 806 6377
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>Edgewood Farm Kitchen/ Popcorn Nation</u>	Date: <u>10/13/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Harvest Festival '18/ Edgewood Farm</u>	Food Permitt #: <u>OK</u>		

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
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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
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14. SAFE COOKING - (internal temperatures for 15 seconds) [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

Daniel Wyckoff
 REHS

On File
 Acknowledged Receipt : Tom Kowal

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

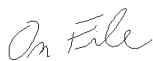
IN OUT COS NA

.. .. . p

18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a periord of 90 days after the end of the event.



REHS



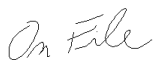
Acknowledged Receipt : Tom Kowal

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Tom Kowal

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TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Participating Food Vendors included under Kitchen License - Rits'a Italian Water Ice, Popcorn Nation, The Fudge Shoppe, Grilled Sweet Corn, Cinderelle Sweets and the Chuckwagon Grill.

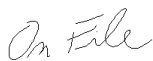
Footnote 2

Notes:

Dishwashing supported by the Edgewood Farm Kitchen.



REHS



Acknowledged Receipt : Tom Kowal

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 10/13/2018 **Business ID:** HB000278
Business: THE PIZZA CRUISER
 EDGEWOOD FARM
 125 COLE RD
 FLEMINGTON, NJ 08822

Inspection: HB000145
Risk Type: 2
Phone: 610 213 4185
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: <u>The Pizza Cruiser</u>	Date: <u>10/13/18</u>	Time: _____	
Owner: _____	Township: <u>Readington Twp</u>	Phone #: _____	
Event/Location: <u>Edgewood Farm/ Harvest Festival '18</u>	Food Permitt #: <u>4544</u>		

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
13. Thermometers available to monitor temperatures of hot and cold foods.	p
14. SAFE COOKING - (internal temperatures for 15 seconds) [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

Daniel Wyckoff
 REHS

Jerry Moore
 Acknowledged Receipt : Jerry Moore


TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

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

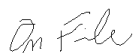

Acknowledged Receipt : Jerry Moore

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.



REHS



Acknowledged Receipt : Jerry Moore

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Washing is done at the commissary. Warewashing support from Edgewood Farm Kitchen while on site.

Sanitizing wipes are available on site to sanitize food contact surfaces.



REHS



Acknowledged Receipt : Jerry Moore

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RISK-BASED INSPECTION REPORT

Insp Date: 10/26/2018 **Business ID:** 180
Business: THREE BRIDGES SCHOOL
 480 Main St.

THREE BRIDGES, NJ 08889

Inspection: HB000168
Risk Type: 2
Phone: 908-782-2141
REHS: B-2225 Daniel Wyckoff
Reason: Routine
Results: Satisfactory Gold

Establishment Information	
Municipality <u>Readington Twp</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Suzanne Nadeau</u>	Type <u>ServSafe</u> Exp Date <u>11/08/21</u>
Sewage System <u>Public Sewer</u> Water System <u>Non Transient PNCW</u>	Lab <u>Agra Environmental</u>
Reference # <u>F-22-93/61</u>	Total Coliform <u>10/01/18</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

Daniel Wyckoff
 REHS

Suzanne Nadeau
 Acknowledged Receipt : Suzanne Nadeau

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 : Suzanne Nadeau

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. [Machine is not reaching proper temperatures.]*

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 : Suzanne Nadeau

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
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>[Machine is not reaching proper temperatures.]</i>



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Acknowledged Receipt : Suzanne Nadeau

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RISK-BASED INSPECTION REPORT

Footnote 1

Notes:

Have Dish Machine checked for proper temperatures. Wash was at 150 degrees Final rinse was at 165 degrees F. With 150 was temp final rinse should be 180 degrees F. With the temperature of 165 degrees F both the wash and rinse have to be 165 degrees F.



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RISK-BASED INSPECTION REPORT

Insp Date: 10/26/2018 **Business ID:** 183
Business: WHITEHOUSE ELEMENTARY SCHOOL
 50 Whitehouse Ave.

Inspection: HB000169
Risk Type: 3
Phone: 908-534-4411
REHS: B-2225 Daniel Wyckoff
Reason: Routine
Results: Satisfactory Gold

WHITEHOUSE STATION, NJ 08889

Establishment Information	
Municipality <u>Readington Twp</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Kimberly Weger</u>	Type <u>ServSafe</u> Exp Date <u>08/24/21</u>
Sewage System <u>On Site</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-22-35/14</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


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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).

" " "




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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.	p
<i>Fail Notes</i> 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. [Faucet at hand sink on the serving line is not operating properly.]</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.
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
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>[Faucet at hand sink on the serving line is not operating properly.]</i>	



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