



# 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

<b>Insp Date:</b> 9/11/2018	<b>Business ID:</b> 375	<b>Inspection:</b> HE000448
<b>Business:</b> STOCKTON FOOD STORE 12 BRIDGE ST		<b>Risk Type:</b> 2
STOCKTON, NJ 08559		<b>Phone:</b> 609-397-0049
		<b>REHS:</b> B-101494 Lisa Bruzzio
		<b>Reason:</b> Initial Billable
		<b>Results:</b> Satisfactory

### Establishment Information

Municipality Stockton 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-23-11/41 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	..	..	p	..
<i>Fail Notes</i> 2.1(c)3iii <b>THERMOMETERS NOT AVAILABLE TO MONITOR FOOD TEMPS. OWNER NOT FAMILIAR WITH PROPER TEMPERATURES. HANDOUTS GIVEN.</b>						
2.1(c)3v <b>SANITIZING IS NOT BEING PERFORMED AT THE 3 COMPARTMENT SINK.</b>						
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	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..
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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	p	..	..
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	p	..	..	..
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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	..	..	..	..	..
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13. Food protected from contamination	p	..	..	..	..	..
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14. Food contact surfaces properly cleaned and sanitized	..	p	..	..	p	..
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<i>Fail Notes</i>	4.7(a)	PROPER SANITIZING IS NOT BEING DONE. REVIEWED IN DETAIL TODAY.
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	4.7(b)	PROPER SANITIZING IS NOT BEING DONE. REVIEWED IN DETAIL TODAY - SEE NOTES
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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
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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25. Hot and cold water available; adequate pressure.	..	..	..
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## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
26. Food properly labeled; original container		p	..	..
<i>Fail Notes</i>	3.3(d) <i>VARIOUS SQUEEZE BOTTLES BEHIND COUNTER WERE UNLABELED. SUGAR CONTAINERS @ COFFEE STATION UNLABELED.</i>			
27. Food protected from potential contamination during preparation, storage, display.		..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		..	..	..
29. Raw fruits and vegetables washed prior to serving.		..	..	..
30. Wiping cloths properly used and stored.		..	..	..
31. Toxic substances properly identified, stored and used.		..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		p	..	..
<i>Fail Notes</i>	6.2(k) <i>FLY STRIPS WERE OBSERVED ABOVE FOOD PREP AREAS BEHIND MAIN COUNTER.</i>			
	6.2(n)1, 2 <i>SCREEN DOOR PROPED OPEN UPON ARRIVAL TODAY. REAR SCREEN DOOR IS IN DISREPAIR. FLIES AND SOME BEES OBSERVED INSIDE THE ESTABLISHMENT.</i>			
33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		p	..	..
<i>Fail Notes</i>	4.2(c)1 <i>THERMEMETERS WERE MISSING IN SOME REFRIGERATED UNITS.</i>			
	4.2(c)3 <i>DELI CASE THERMETER IS INACCURATE. WALK IN REFRIGERATOR THERMOMETER IS ALSO INACCURATE/BROKEN.</i>			
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		p	..	..
<i>Fail Notes</i>	4.2(c)2 <i>NO PROB-TYPE THERMOMETER AVAILABLE FOR TAKING INTERNAL FOOD TEMPERATURES.</i>			
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>CARDBOARD BOXES ARE BEING USED THROUGHOUT FOR THE STORAGE OF FOOD ITEMS AND FOR LINING SHELVES.</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	..	..
<i>Fail Notes</i>	4.6(c) <i>RAW WOOD SHEVES INSIDE WALK IN BOX ARE VISIBLY UNCLEAN. SHELVING IN GENERAL INSIDE WALK IN BOX UNCLEAN. FAN IN WALK IN BOX SHOWS HEAVY BUILD UP OF DUST.</i>			
	4.6(h) <i>TABLE TOP CAN OPENER IN REAR IS ENCRUSTED WITH FOOD RESIDUE AND SHOWS SIGNS OF RUSTING.</i>			
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p	p	..

## RISK-BASED INSPECTION REPORT

<b>EQUIPMENT, UTENSILS AND LINENS</b>	OUT	COS	REPEAT
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- |                   |        |  |
|-------------------|--------|--|
| <i>Fail Notes</i> | 4.8(k) | NO TEST STRIPS PROVIDED FOR TESTING SANITIZER. (GAVE THEM SOME TODAY)                                      |
|                   | 4.8(l) | NO PROPERLY SANITIZING AT THE 3 COMPARTMENT SINK. BLEACH IN WHITE SANITIZNG BUCKET WAS 50PPM - NOT ENOUGH. |

<b>PHYSICAL FACILITIES</b>	OUT	COS	REPEAT
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- |                   |        |   |    |    |    |
|-------------------|--------|---|----|----|----|
|                   |        | 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) | NO SELF CLOSING DEVICE ON BATHROOM DOOR   |    |    |    |
|                   | 6.6(g) | DOOR TO BATHROOM WAS OPEN.  |    |    |    |
|                   | 6.6(k) | NO COVER PROVIDED ON TRASH CAN IN BATHROOM.   |    |    |    |
|                   |        | 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.  | p  | .. | .. |
| <i>Fail Notes</i> | 6.1(a) | REAR PREP/STORAGE AREA - WALLS ARE RAW SHEETROCK.   |    |    |    |
|                   |        | 50. Adequate ventilation; lighting; designated areas used.  | p  | .. | .. |
| <i>Fail Notes</i> | 6.2(i) | LIGHT SHIELDS MISSING INSIDE SILVER REFRIGERATORS. OVERHEAD LIGHT FIXTURE IN WALK IN IS UNSHIELDED.   |    |    |    |
|                   | 6.3(a) | LIGHTS OUT INSIDE HOOD. ONE LIGHT FIXTURE OUT IN REAR PREP/STORAGE AREA. SOME LIGHTS OUT INSIDE WALK IN REFRIGERATOR.   |    |    |    |
|                   |        | 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | p  | .. | .. |
|                   |        | 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.  | p  | .. | .. |
| <i>Fail Notes</i> | 8.12   | SATISFACTORY PLACARD IS NOT POSTED IN A CONSPICUOUS PLACE NEAR THE PUBLIC ENTRANCE.   |    |    |    |

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	
2.1(c)3v	SANITIZING IS NOT BEING PERFORMED AT THE 3 COMPARTMENT SINK.
2.1(c)3iii	THERMOMETERS NOT AVAILABLE TO MONITOR FOOD TEMPS. OWNER NOT FAMILIAR WITH PROPER TEMPERATURES. HANDOUTS GIVEN.
14. Food contact surfaces properly cleaned and sanitized	
4.7(a)	PROPER SANITIZING IS NOT BEING DONE. REVIEWED IN DETAIL TODAY.
4.7(b)	PROPER SANITIZING IS NOT BEING DONE. REVIEWED IN DETAIL TODAY - SEE NOTES
26. Food properly labeled; original container	
3.3(d)	VARIOUS SQUEEZE BOTTLES BEHIND COUNTER WERE UNLABELED. SUGAR CONTAINERS @ COFFEE STATION UNLABELED.
32. Presence of insects/rodents minimized; outer openings protected, animals as allowed.	
6.2(k)	FLY STRIPS WERE OBSERVED ABOVE FOOD PREP AREAS BEHIND MAIN COUNTER.
6.2(n)1, 2	SCREEN DOOR PROPED OPEN UPON ARRIVAL TODAY. REAR SCREEN DOOR IS IN DISREPAIR. FLIES AND SOME BEES OBSERVED INSIDE THE ESTABLISHMENT.
34. Food temperature measuring devices provided and calibrated.	
4.2(c)1	THERMEMETERS WERE MISSING IN SOME REFRIGERATED UNITS.
4.2(c)3	DELI CASE THERMETER IS INACCURATE. WALK IN REFRIGERATOR THERMOMETER IS ALSO INACCURATE/BROKEN.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	NO PROB-TYPE THERMOMETER AVAILABLE FOR TAKING INTERNAL FOOD TEMPERATURES.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.1(a)	CARDBOARD BOXES ARE BEING USED THROUGHOUT FOR THE STORAGE OF FOOD ITEMS AND FOR LINING SHELVES.
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(h)	TABLE TOP CAN OPENER IN REAR IS ENCRUSTED WITH FOOD RESIDUE AND SHOWS SIGNS OF RUSTING.
4.6(c)	RAW WOOD SHEVES INSIDE WALK IN BOX ARE VISIBLY UNCLEAN. SHELVING IN GENERAL INSIDE WALK IN BOX UNCLEAN. FAN IN WALK IN BOX SHOWS HEAVY BUILD UP OF DUST.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(l)	NO PROPERLY SANITIZING AT THE 3 COMPARTMENT SINK. BLEACH IN WHITE SANITIZNG BUCKET WAS 50PPM - NOT ENOUGH.
4.8(k)	NO TEST STRIPS PROVIDED FOR TESTING SANITIZER. (GAVE THEM SOME TODAY)
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(g)	DOOR TO BATHROOM WAS OPEN.
6.6(f)	NO SELF CLOSING DEVICE ON BATHROOM DOOR
6.6(k)	NO COVER PROVIDED ON TRASH CAN IN BATHROOM.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.1(a)	REAR PREP/STORAGE AREA - WALLS ARE RAW SHEETROCK.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	LIGHTS OUT INSIDE HOOD. ONE LIGHT FIXTURE OUT IN REAR PREP/STORAGE AREA. SOME LIGHTS OUT INSIDE WALK IN REFRIGERATOR.
6.2(i)	LIGHT SHIELDS MISSING INSIDE SILVER REFRIGERATORS. OVERHEAD LIGHT FIXTURE IN WALK IN IS UNSHIELDED.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
8.12	SATISFACTORY PLACARD IS NOT POSTED IN A CONSPICUOUS PLACE NEAR THE PUBLIC ENTRANCE.

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

HELPED MEASURE SANITIZER @ 3 COMP. SINK AND SANITIZING BUCKET TODAY:

\*1/2 FULL COMPARTMENT @ 3 COMPARTMENT SINK OF WARM WATER AND 3 CAPFULS OF BLEACH YIELDED 100PPM OF CHLORINE.

\*1/2 CAPFUL OF BLEACH IN WHITE SANITIZING BUCKET YIELDED 100PPM.

### **Footnote 2**

**Notes:**

BURROWING WAS OBSERVED OUTSIDE IN THE REAR AND IN THE FRONT OF THE BUILDING NEAR RODENT TRAPS.

NOTE: NO SIGNS OF RODENTS OBSERVED INSIDE ESTABLISHMENT.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/13/2018      **Business ID:** 300  
**Business:** CRAVINGS  
 10B RISLER ST.  
 P O BOX 334  
 STOCKTON, NJ 08559

**Inspection:** HE000453  
**Risk Type:** 2  
**Phone:** 609-397-2911  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Stockton</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>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-23-5/7</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	..	..	..	..
<i>Fail Notes</i>   2.1(c)3v <b>NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.</b>						
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	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION			IN	OUT	N.O.	N/A	COS	REPEAT
13.		Food protected from contamination	p	..	..	..	..	..
14.		Food contact surfaces properly cleaned and sanitized	..	p	..	..	p	..
<i>Fail Notes</i>	4.7(b)	NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.						
	4.7(c)	NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.						

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

### GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
25.		Hot and cold water water available; adequate pressure.	..	..	..
26.		Food properly labeled; original container		p	..
<i>Fail Notes</i>	3.3(d)	SOME SQUEEZE TYPE CONTAINERS OF FOOD (AND SOAP) UNLABELED.			
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.		p	..
<i>Fail Notes</i>	3.3(a)2	SOME SCOOPERS IN ICE CREAM TOPPINGS CONTAINERS ARE NOT PROVIDED WITH A HANDLE.			



## 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>   4.2(c)2 NO PROBE TYPE THERMOMETER PROVIDED TO MEASURE INTERNAL FOOD TEMPERATURES.			
36. Frozen foods maintained completely frozen.	..	..	..
37. Frozen foods properly thawed.	p	p	..
<i>Fail Notes</i>   3.5(c) CHICKEN BEING THAWED AT ROOM TEMPERATURE UNDER HEAT LAMPS. COS.			
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	..	..
<i>Fail Notes</i>   4.8(k) NO CHLORINE TEST STRIPS PROVIDED FOR TESTING BLEACH SANITIZER.			
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) BOLT MISSING ON GREASE MANHOLE COVER IN REAR.			
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) NO SELF CLOSING DEVICED ON BATHROOM DOOR. 6.6(k) NO COVER FOR TRASH CAN IN BATHROOM.			
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
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	
2.1(c)3v	NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.
14. Food contact surfaces properly cleaned and sanitized	
4.7(b)	NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.
4.7(c)	NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK OR ON FOOD CONTACT SURFACES. DISCUSSED IN DETAIL TODAY. MEASURED 100PPM WITH 4 CAPFULS OF CHLORINE BLEACH IN 1/3 COMPARTMENT OF WARM WATER @ 3 COMPARTMENT SINK.
26. Food properly labeled; original container	
3.3(d)	SOME SQUEEZE TYPE CONTAINERS OF FOOD (AND SOAP) UNLABELED.
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
3.3(a)2	SOME SCOOPERS IN ICE CREAM TOPPINGS CONTAINERS ARE NOT PROVIDED WITH A HANDLE.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	NO PROBE TYPE THERMOMETER PROVIDED TO MEASURE INTERNAL FOOD TEMPERATURES.
37. Frozen foods properly thawed.	
3.5(c)	CHICKEN BEING THAWED AT ROOM TEMPERATURE UNDER HEAT LAMPS. COS.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	NO CHLORINE TEST STRIPS PROVIDED FOR TESTING BLEACH SANITIZER.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	BOLT MISSING ON GREASE MANHOLE COVER IN REAR.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	NO SELF CLOSING DEVICED ON BATHROOM DOOR.
6.6(k)	NO COVER FOR TRASH CAN IN BATHROOM.