



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 4/14/2018

Business ID: HB000232

Inspection: HC001137

Business: INTERSTATE CATERERS

Risk Type: 2

2101 PARKER AVE

Phone: 908 482 3208

S.PLAINFIELD, NJ 07080

REHS: B-2225 Daniel Wyckoff

Reason: Temp Event 1-3 Day

Results: Satisfactory

Reference:

FACILITY INFORMATION

Est Trading Name: Interstate Catereers Date: 04/14/18 Time: _____

Owner: _____ Township: Tewksbury Twp Phone #: _____

Event/Location: CRAFT Antique Tool Auction Food Permint #: 2018-02

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	p	..

Fail Notes | 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.
[No sanitizing wipes.]*

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

<i>Fail Notes</i>	8:24-4.8(a-1) <i>A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils. [Sink is obstructed.]</i>	..	p	p	..
	13. Thermometers available to monitor temperatures of hot and cold foods.	..	p	p	..
<i>Fail Notes</i>	8:24-4.2(c-1) <i>Food temperature measuring devices shall be provided and readily accessible. [No thermometer]</i>				
	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
	18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

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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>[No sanitizing wipes.]</i>
8:24-4.8(a-1)	A sink with at least three compartments shall be provide for manually washing, rinsing and sanitizing equipment and utensils.
	Addl Notes: <i>[Sink is obstructed.]</i>
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 thermometer]</i>

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Footnote 1

Notes:

Utensils are cleaned at the commissary in S. Plainfield. Sanitizing wipes were provided.

Footnote 2

Notes:

A thermometer was located