



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: 9/24/2018

Business ID: hc000049

Inspection: HJ000082

Business: HUNTERDON MEDICAL CENTER FOUNDATION
2100 WESCOTT DR

Risk Type: 2

Phone: 908 619 6433

REHS: B-1561 Debra Vaccarella

Reason: Temp Event 1-3 Day

Results: Satisfactory

FLEMINGTON, NJ 08822

Reference:

FACILITY INFORMATION

Est Trading Name: HMC Foundation Fundraiser Date: 09/22/18 Time: 05:00 PM

Owner: _____ Township: Union Twp Phone #: _____

Event/Location: The Grand Colonial Food Permitt #: 2018-3

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
13. Thermometers available to monitor temperatures of hot and cold foods.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

- | | | | | |
|--|---|----|----|----|
| <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> | p | .. | .. | .. |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p> | p | .. | .. | .. |
| <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> | p | .. | .. | .. |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p> | p | .. | .. | .. |
| <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> | p | .. | .. | .. |

TEMPORARY FOOD EVENT INSPECTION REPORT
Fail Notes Summary

No fail notes were selected on this questionnaire.

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Establishments Participating at this event:

15 Landsdown Catering
55 Main, Flemington
Black River Roasters
Bobolink Dairy & Bakehouse
Catering by Maddalina's
Chive and Thyme
Chef Ross Miller, HMC
Holiday Inn
Hunterdon Brewing
Matt's Red Rooster Grill
Metropolitan Seafood Company
Old Croton Bar & Grill
Oldwick Soup Company
Shoprite of Hunterdon
Stanton Ridge Country Club
Farmhouse at the Grand Colonial
The Mixing Bowl
the Ship Inn
Wonderful World of Wines

Footnote 2

Notes:

This event in entirely indoors

Footnote 3

Notes:

Establishments Cooking at this event:

15 Landsdown Catering
55 Main,
Bobolink Dairy & Bakehouse
Catering by Maddalina's
Chive and Thyme
Chef Ross Miller, HMC
Holiday Inn
Matt's Red Rooster Grill
Metropolitan Seafood Company
Old Croton Bar & Grill
Oldwick Soup Company
Shoprite of Hunterdon
Stanton Ridge Country Club
Farmhouse at the Grand Colonial
The Mixing Bowl
The Ship Inn

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 4

Notes:

Establishments Providing Raw shellfish at this event:

15 Landsdown Catering
55 Main, Flemington
A La Carte Premiere Servers
Black River Roasters
Bensi
Bobolink Dairy & Bakehouse
Catering by Maddalina's
Chive and Thyme
Chef Ross Miller, HMC
Cocoa Lowe Co
Fay's Fabulous Foods
Holiday Inn
Hunterdon Brewing
Love that Soup
Matt's Red Rooster Grill
Metropolitan Seafood Company
Old Croton Bar & Grill
Oldwick Soup Company
Shoprite of Hunterdon
Skunktown Distillery
Stanton Ridge Country Club
Farmhouse at the Grand Colonial
The Mixing Bowl
The Salad Basket
the Ship Inn
Wonderful World of Wines