



**Hunterdon County**  
**Department of Public Safety**  
**Division of Public Health Services**



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

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www.co.hunterdon.nj.us

**RISK-BASED INSPECTION REPORT**

**Insp Date:** 10/10/2018      **Business ID:** 460

**Business:** PRU THAI RESTAURANT  
6 EAST MAIN ST.

CLINTON, NJ 08809

**Inspection:** HB000133

**Risk Type:** 3

**Phone:** 908-735 -0703

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Satisfactory

**Establishment Information**

Municipality Town of Clinton      Risk Type on File 3      Risk Type Observed 3

FMC Yes    Name Korn Wongsarochana    Type ServSafe    Exp Date 08/16/22

Sewage System Public    Water System Public    Lab \_\_\_\_\_  
Sewer

Reference # F-05-12/4.02      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	"	"	"	"	"

*Daniel Wyckoff*

REHS

*Korn Wongsarochana*

Acknowledged Receipt : Korn Wongsarochana

## RISK-BASED INSPECTION REPORT

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	..	..	..	..	..
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.	..	..	..



REHS



Acknowledged Receipt : Korn Wongsarochana

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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, jewelry, 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).	..	..	..
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	..	..
<div style="display: flex; align-items: center;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;">Fail Notes</div> <div> <p>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. [Repair the hot water faucet at the hand sink.]</i></p> </div> </div>			
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 : Korn Wongsarochana

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

<b>Fail Code</b>	<b>Fail Text</b>
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>[Repair the hot water faucet at the hand sink.]</i>	

  
REHS

  
Acknowledged Receipt : Korn Wongsarochana

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

All employees have been healthy. No employees have called out.

### **Footnote 2**

**Notes:**

Keep the Bain Maries covers by the Wok station closed as much as possible during production. Bagged ice is used to help maintain temperatures.



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Acknowledged Receipt : Korn Wongsarochana

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## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 10/13/2018     **Business ID:** HC000192  
**Business:** THE GOOD DONUT SHOP  
 94 East Spring St.

**Inspection:** HB000144  
**Risk Type:** 2  
**Phone:** 908 581 0953  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

Sommerville, NJ 08876

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>The Good Donut Shop</u>	Date: <u>10/13/18</u>	Time: _____	
Owner: _____	Township: <u>Town of Clinton</u>	Phone #: _____	
Event/Location: <u>Popcorn Nation harvest Fesitrval '18</u>	Food Permint #: <u>4534</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 soure (public/private) - Quality tested/ Approved water supply hoses.	p	..	..	..
2. Ice that will be consuед 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 CONTANCT. 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 liscensed 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 temeratures 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 manufacorer heated to 135°F for 15 seconds prior to service to the public.	..	..	..	p

*Daniel Wyckoff*  
 REHS

*On File*  
 Acknowledged Receipt : Ryan Ozolin

# 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 entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.

*Paul Wyckoff*

REHS

*On File*

Acknowledged Receipt : Ryan Ozolin

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

*Paul Wyckoff*

REHS

*On File*

Acknowledged Receipt : Ryan Ozolin

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 261  
**Business:** CLINTON BAGEL CO.  
 38 RTE 173

CLINTON, NJ 08809

**Inspection:** HH000676  
**Risk Type:** 2  
**Phone:** 908-735-9800  
**REHS:** B-1655 John Lukens  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-05-22/16B</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.

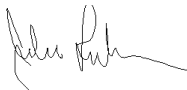
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.

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	..	..	..	..	..



REHS



Acknowledged Receipt : kevin jones

## 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.

p   "   "

*Fail Notes*   3.3(r)   *Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.  
[Coffe and paper products stored inside toilet facility.]*

28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.

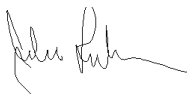
"   "   "

29. Raw fruits and vegetables washed prior to serving.

"   "   "

30. Wiping cloths properly used and stored.

"   "   "



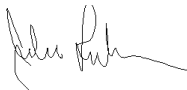
REHS



Acknowledged Receipt : kevin jones

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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).		..	..	..
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>	4.2(h) <i>Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. [Portion of the wall located at the service sink needs reapiir.]</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.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p	..	..
<i>Fail Notes</i>	4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [Chlorine test strips not avaiailable to monotor concetratation of bleach used as sanitizer.]</i>			
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.		..	..	..



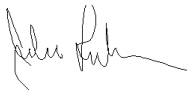
REHS



Acknowledged Receipt : kevin jones

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

Fail Code	Fail Text
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(r)	Food shall not be stored in locker rooms; toilet rooms; dressing rooms; garbage rooms; mechanical rooms; or under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.
Addl Notes: <i>[Coffe and paper products stored inside toilet facility.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.2(h)	Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
Addl Notes: <i>[Portion of the wall located at the service sink needs reapiir.]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
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>[Chlorine test strips not avaialable to monotor concetration of bleach used as sanitizer.]</i>	



REHS



Acknowledged Receipt : kevin jones

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018      **Business ID:** 647  
**Business:** BASIL BANDWAGON NATURAL MARKET  
 38 OLD HIGHWAY 22  
 CLINTON, NJ 08809

**Inspection:** HH000677  
**Risk Type:** 1  
**Phone:** 9087353822  
**REHS:** B-1655 John Lukens  
**Reason:** Initial Billable  
**Results:** Satisfactory Gold

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>1</u>	Risk Type Observed <u>2</u>	
FMC <u>Yes</u>	Name <u>Rebecca Ludewig</u>	Type <u>ServSafe</u>	Exp Date <u>03/31/23</u>
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-22/16A</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	..	..	..	..	..




## 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).

"   "   "




## 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* | 4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.*

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.	..	..	..




**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

<b>Fail Code</b>	<b>Fail Text</b>
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.



REHS



Acknowledged Receipt : Gethin Lynes

Page 16 of 106



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 289  
**Business:** SUBWAY #16670  
 32 OLD HWY 22

CLINTON, NJ 08809

**Inspection:** HH000678  
**Risk Type:** 2  
**Phone:** 908-735-2280  
**REHS:** B-1655 John Lukens  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u>	Risk Type Observed _____	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-22/15</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.

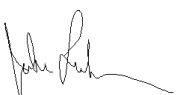
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.

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	..	..	..	..	..

REHS 

Acknowledged Receipt :  jose lopez

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..
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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
-----------------------

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.	..	..	..
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26. Food properly labeled; original container	..	..	..
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27. Food protected from potential contamination during preparation, storage, display.	..	..	..
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
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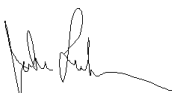
29. Raw fruits and vegetables washed prior to serving.	..	..	..
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30. Wiping cloths properly used and stored.	..	..	..
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31. Toxic substances properly identified, stored and used.	..	..	..
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32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..
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REHS 

Acknowledged Receipt :  jose lopez

## 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

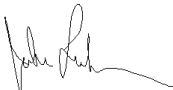
OUT    COS    REPEAT

- 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. ..    ..    ..
- 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. ..    ..    ..



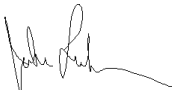
REHS



Acknowledged Receipt : jose lopez

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : jose lopez

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018      **Business ID:** 629  
**Business:** CHOCODIEM  
 12 Lower Center Street  
 CLINTON, NJ 08822

**Inspection:** HJ000104  
**Risk Type:** 2  
**Phone:** 908-200-7044  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-05-11/16C</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	..	..	..	..	..

*no hunt*  
 REHS

*Erica*  
 Acknowledged Receipt : Erica Konczyk

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
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14. Food contact surfaces properly cleaned and sanitized	..	..	p	..	..	..
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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	..	..
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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
-----------------------

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.	..	..	..
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26. Food properly labeled; original container	..	..	..
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27. Food protected from potential contamination during preparation, storage, display.	..	..	..
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28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
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29. Raw fruits and vegetables washed prior to serving.	..	..	..
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30. Wiping cloths properly used and stored.	..	..	..
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31. Toxic substances properly identified, stored and used.	..	..	..
--	----	----	----

32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
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33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..
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REHS



Acknowledged Receipt : Erica Konczyk

## 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.   | .. | .. | .. |
| 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 : Erica Konczyk

RISK-BASED INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Erica Konczyk



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 38  
**Business:** TOWNE RESTAURANT  
 31 MAIN STREET  
 31 MAIN STREET  
 CLINTON, NJ 08809

**Inspection:** HI000862  
**Risk Type:** 3  
**Phone:** 908-735-7559  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>3</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u>	Name <u>KONSTANTINOS RENTOULIS</u>	Type _____	Exp Date <u>10/09/22</u>
Sewage System <u>Public</u> Sewer	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-11/9</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	..	..	..	..

*L. Bruzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

Fail Notes	<p>2.3(f) Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> <li>1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;</li> <li>2. After touching bare human body parts other than clean hands and clean, exposed portions of arms;</li> <li>3. After using the toilet room;</li> <li>4. After caring for or handling service animals or aquatic animals;</li> <li>5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;</li> <li>6. After handling soiled equipment or utensils;</li> <li>7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</li> <li>8. When switching between working with raw food and working with ready-to-eat food;</li> <li>9. Before donning gloves for working with foods; and</li> <li>10. After engaging in other activities that contaminate the hands. [HANDS TO BE WASHED PRIOR TO PUTTING ON GLOVES.]</li> </ol>						
	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	..	..	..	..
Fail Notes	<p>6.7(a) Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees. [HANDSINK NOT BEING USED IN REAR FOOD PREP/STORAGE AREA.]</p>						
	7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	..	..
Fail Notes	<p>6.7(e) A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet. [SINKS IN BATHROOMS ONLY REACHED 59.7°F]</p> <p>6.7(i) Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO SOAP PROVIDED AT HANDSINK IN REAR FOOD PREP/STORAGE AREA HANDSINK.]</p>						

*JBuzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN   OUT   N.O.   N/A   COS   REPEAT

<i>Fail Notes</i>	6.7(j) <i>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</i>  1. <i>Individual, disposable towels;</i>  2. <i>A continuous towel system that supplies the user with a clean towel; or</i>  3. <i>A heated-air hand-drying device.</i> [NO PAPER TOWELS PROVIDED AT HANDSINK IN REAR FOOD PREP/STORAGE AREA HANDSINK.]
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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    "    "    "    "    "

14. Food contact surfaces properly cleaned and sanitized

"    p    "    "    "    "

<i>Fail Notes</i>	4.7(b) <i>Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.</i> [ TOO MUCH SANITIZER BEING USED IN RED SANITIZING BUCKETS (>200PPM). DISCUSSED (& MEASURED) IN DETAIL TODAY.]
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*J. Buzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes 4.8(j) *A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:*

1. *A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:*

Min. Concentration mg/L	Minimum Temperature	
	pH 10 or less	pH 8 or less
25	120°F	120°F
50	100°F	75°F
100	55°F	55°F

2. *An iodine solution shall have a:*

- i. Minimum temperature of 75°F;*
- ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and*
- iii. Concentration between 12.5 mg/L and 25 mg/L;*

3. *A quaternary ammonium compound solution shall:*

- i. Have a minimum temperature of 75°F;*
- ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and*
- iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;*

4. *If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or*

5. *If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.*  
*[CHLORINE SANITIZER DISHWASHER DOES NOT REACH THE MANUFACTURES RECOMMENDATION OF 100PPM CHLORINE. (REACHED <50PPM TODAY). ]*

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 " " " " "

*IBuzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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 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, jewelry, 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).	..	..	..
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.	..	..	..

*J. Buzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	<p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i>  <i>[SHELF OVER DISHWASHER IS RAW WOOD. TO BE SEALED TO PROVIDE A NON ABSORBENT AND EASY TO CLEAN SURFACE. CARDBOARD BEING RE-USED TO LINE SHELVES AND FLOOR IN VARIOUS AREAS THROUGHOUT. MILK CRATES (USED AS SHELVING) AND FLOOR BELOW UNCLEAN. ALUMINUM FOIL SHELF LINER TO RIGHT OF SOUPS TO BE REPLACED.]</i></p>
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- |  |    |    |    |
|--|----|----|----|
| 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. | .. | .. | .. |
| 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.                                | p  | .. | .. |

<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;"><i>2. In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p><i>[GRAY FLOOR PAINT WORN IN REAR.]</i></p>
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- |   |    |    |    |
|---|----|----|----|
| 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. | p  | .. | .. |

*J. Buzzio*

*Dino Rentoulis*

# RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

<i>Fail Notes</i>	5.5(d) <i>Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles. [GREASE BARREL LIDS ARE NOT TIGHT FITTING.]</i>
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.     ..     ..     ..



REHS



Acknowledged Receipt : Dino Rentoulis

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>4. Handwashing conducted in a timely manner: prior to work, after using restroom, etc.</b>	
2.3(f)	<p>Food employees shall clean their hands and exposed portions of their arms:</p> <ol style="list-style-type: none"> <li>1. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles;</li> <li>2. After touching bare human body parts other than clean hands and clean, exposed portions of arms;</li> <li>3. After using the toilet room;</li> <li>4. After caring for or handling service animals or aquatic animals;</li> <li>5. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking, except as specified in N.J.A.C. 8:24-2.4(a)2;</li> <li>6. After handling soiled equipment or utensils;</li> <li>7. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</li> <li>8. When switching between working with raw food and working with ready-to-eat food;</li> <li>9. Before donning gloves for working with foods; and</li> <li>10. After engaging in other activities that contaminate the hands.</li> </ol>
Addl Notes: <i>[HANDS TO BE WASHED PRIOR TO PUTTING ON GLOVES.]</i>	
<b>6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.</b>	
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes: <i>[HANDSINK NOT BEING USED IN REAR FOOD PREP/STORAGE AREA.]</i>	
<b>7. Handwashing facilities provided with warm water: soap and acceptable hand-drying method.</b>	
6.7(j)	<p>Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:</p> <ol style="list-style-type: none"> <li>1. Individual, disposable towels;</li> <li>2. A continuous towel system that supplies the user with a clean towel; or</li> <li>3. A heated-air hand-drying device.</li> </ol>
Addl Notes: <i>[NO PAPER TOWELS PROVIDED AT HANDSINK IN REAR FOOD PREP/STORAGE AREA HANDSINK.]</i>	
6.7(e)	A handwashing sink shall be equipped to provide water at a temperature range of between 90°F and 110°F through a mixing valve or combination faucet.
Addl Notes: <i>[SINKS IN BATHROOMS ONLY REACHED 59.7°F]</i>	
6.7(i)	Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Addl Notes: <i>[NO SOAP PROVIDED AT HANDSINK IN REAR FOOD PREP/STORAGE AREA HANDSINK.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes: <i>[ TOO MUCH SANITIZER BEING USED IN RED SANITIZING BUCKETS (&gt;200PPM). DISCUSSED (&amp; MEASURED) IN DETAIL TODAY.]</i>	

*JBuzzio*

*Dino Rentoulis*



## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text															
4.8(j)	<p>A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:</p> <p>1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:</p> <table style="margin-left: 40px; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Min. Concentration mg/L</th> <th colspan="2" style="text-align: left;">Minimum Temperature</th> </tr> <tr> <td></td> <th style="text-align: left;">pH 10 or less</th> <th style="text-align: left;">pH 8 or less</th> </tr> </thead> <tbody> <tr> <td>25</td> <td>120°F</td> <td>120°F</td> </tr> <tr> <td>50</td> <td>100°F</td> <td>75°F</td> </tr> <tr> <td>100</td> <td>55°F</td> <td>55°F</td> </tr> </tbody> </table> <p>2. An iodine solution shall have a:</p> <ul style="list-style-type: none"> <li>i. Minimum temperature of 75°F;</li> <li>ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and</li> <li>iii. Concentration between 12.5 mg/L and 25 mg/L;</li> </ul> <p>3. A quaternary ammonium compound solution shall:</p> <ul style="list-style-type: none"> <li>i. Have a minimum temperature of 75°F;</li> <li>ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and</li> <li>iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;</li> </ul> <p>4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or</p> <p>5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.</p>	Min. Concentration mg/L	Minimum Temperature			pH 10 or less	pH 8 or less	25	120°F	120°F	50	100°F	75°F	100	55°F	55°F
Min. Concentration mg/L	Minimum Temperature															
	pH 10 or less	pH 8 or less														
25	120°F	120°F														
50	100°F	75°F														
100	55°F	55°F														
Addl Notes:	<i>[CHLORINE SANITIZER DISHWASHER DOES NOT REACH THE MANUFACTURES RECOMMENDATION OF 100PPM CHLORINE. (REACHED &lt;50PPM TODAY). ]</i>															
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>																
4.1(a)	<p>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</p>															
Addl Notes:	<i>[SHELF OVER DISHWASHER IS RAW WOOD. TO BE SEALED TO PROVIDE A NON ABSORBENT AND EASY TO CLEAN SURFACE. CARDBOARD BEING RE-USED TO LINE SHELVES AND FLOOR IN VARIOUS AREAS THROUGHOUT. MILK CRATES (USED AS SHELVING) AND FLOOR BELOW UNCLEAN. ALUMINUM FOIL SHELF LINER TO RIGHT OF SOUPS TO BE REPLACED.]</i>															
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>																
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <p>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</p> <ul style="list-style-type: none"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</li> </ul> <p>2. In a temporary retail food establishment:</p> <ul style="list-style-type: none"> <li>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ul>															
Addl Notes:	<i>[GRAY FLOOR PAINT WORN IN REAR.]</i>															
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>																

*JBuzzio*

*Dino Rentoulis*

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
5.5(d)	Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.
Addl Notes:	<i>[GREASE BARREL LIDS ARE NOT TIGHT FITTING.]</i>

*IBuzzio*

REHS

*Dino Rentoulis*

Acknowledged Receipt : Dino Rentoulis

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# RISK-BASED INSPECTION REPORT

## **Footnote 1**

### **Notes:**

OWNERS FOOD MANAGER'S CERTIFICATION IS **ANSI** - EXP. 10/9/18



REHS



Acknowledged Receipt : Dino Rentoulis

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 513  
**Business:** Clinton Pharmacy  
 30 Main St.

Clinton, NJ 08809

**Inspection:** HJ000105  
**Risk Type:** 1  
**Phone:** 908 735 5316  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-05-10/6</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	..	..	..	..	..

*Debra Vaccarella*

*Nikki Hagemeyer*

## 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).	..	..	..




## 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. ..    ..    ..
- 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 : Nikki Hagemeyer

**RISK-BASED INSPECTION REPORT**

**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Nikki Hagemeyer

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 39  
**Business:** DOMINICK'S PIZZA  
 44 OLD HWY 22  
 CLINTON, NJ 08809

**Inspection:** HH000679  
**Risk Type:** 2  
**Phone:** 908-735-4412  
**REHS:** B-1655 John Lukens  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC _____	Name _____	Type _____	Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-22/18.02</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	..	..	..	..	..



## 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 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).

"   "   "

## 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* | 4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.*

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.	..	..	..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

<b>Fail Code</b>	<b>Fail Text</b>
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 633  
**Business:** Fourchette Cheese Shop  
 36 MAIN ST.

Clinton, NJ 08809

**Inspection:** HJ000106  
**Risk Type:** 1  
**Phone:** 908-442-8675  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-05-10/7</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	..	..	..	..	..
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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Sedouni

## 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 : Sedouni

Page 45 of 106

## 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. ..    ..    ..
- 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 : Sedouni

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Sedouni

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 588  
**Business:** RIVERSIDE COFFEE & TEA  
 51 MAIN STREET  
 CLINTON, NJ 08809

**Inspection:** HI000863  
**Risk Type:** 2  
**Phone:** 908 894 5808  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>RAYMOND STONE</u>	Type <u>ServSafe</u> Exp Date <u>06/30/22</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-05-11/16A</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.

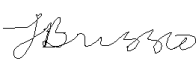
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
 COS=Corrected On-site; R=Repeat Violation.


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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Jennifer Venner



## 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	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH STERAMINE SANITIZER BEING USED @ 3 COMPARTMENT SINK. 4 TABLETS IN 1/2 FULL COMPARTMENT OF WARM WATER YIELDED &lt;200PPM QUAT. COS (6 TABLETSIN WARM WATER (NOT HOT) REACHED 200PPM)]</i></td> </tr> </table>	<i>Fail Notes</i>	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH STERAMINE SANITIZER BEING USED @ 3 COMPARTMENT SINK. 4 TABLETS IN 1/2 FULL COMPARTMENT OF WARM WATER YIELDED &lt;200PPM QUAT. COS (6 TABLETSIN WARM WATER (NOT HOT) REACHED 200PPM)]</i>						
<i>Fail Notes</i>	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH STERAMINE SANITIZER BEING USED @ 3 COMPARTMENT SINK. 4 TABLETS IN 1/2 FULL COMPARTMENT OF WARM WATER YIELDED &lt;200PPM QUAT. COS (6 TABLETSIN WARM WATER (NOT HOT) REACHED 200PPM)]</i>							

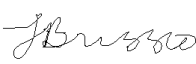
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking 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	..	..


<b>GOOD RETAIL PRACTICES</b>
------------------------------

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

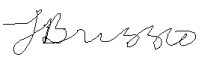
SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, 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.	..	..	..


  
REHS

  
Acknowledged Receipt : Jennifer Venner

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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	..	..
<i>Fail Notes</i>	4.2(c)1 <i>Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3. [THERMOMETER MISSING IN FRIGIDAIRE REFRIG. TO LEFT OF ICE MACHINE.]</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.		..	..	..
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.		..	..	..
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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Acknowledged Receipt : Jennifer Venner

# 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 ENOUGH STERAMINE SANITIZER BEING USED @ 3 COMPARTMENT SINK. 4 TABLETS IN 1/2 FULL COMPARTMENT OF WARM WATER YELDED &lt;200PPM QUAT. COS (6 TABLETSIN WARM WATER (NOT HOT) REACHED 200PPM)]</i>
34.	Food temperature measuring devices provided and calibrated.
4.2(c)1	Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.
Addl Notes:	<i>[THERMOMETER MISSING IN FRIGIDAIRE REFRIG. TO LEFT OF ICE MACHINE.]</i>



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# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

ALTHOUGH NOT REQUIRED, THIS ESTABLISHMENT HAS A FOOD MANAGER'S CERTIFICATION



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Acknowledged Receipt : Jennifer Venner

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** hc000174  
**Business:** GROUNDED FOR LIFE CAFE  
 20R LEIGH ST  
 CLINTON, NJ 08809

**Inspection:** HJ000107  
**Risk Type:** 2  
**Phone:** 908 894 5258  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-05-10/15</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	..	..	..	..	..

*Debra Vaccarella*  
 REHS

*L. Lobdell*  
 Acknowledged Receipt : Loran Lobdell

## 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   "

*Fail Notes*    3.5(f)2    *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.  
[Refrigerator case by coffee station is at 50 degrees F need to keep cooler at 41 degrees or lower. Pulled front cover down. Temp too high when reading "06"]*

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 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.

"   "   "



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Acknowledged Receipt : Loran Lobdell

## 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, 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).	..	..	..
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.	..	..	..
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 : Loran Lobdell

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes:	<i>[Refrigerator case by coffe station is at 50 degrees F need to keep cooler at 41 degrees or lower. Pulled front cover down. Temp too high when reading "06"]</i>



REHS



Acknowledged Receipt : Loran Lobdell

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# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

Chili held at 136 and Jackfruit at 142 degrees F



REHS



Acknowledged Receipt : Loran Lobdell

Page 57 of 106

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 43  
**Business:** YE OLDE SUB-BASE  
 29 MAIN ST.  
 CLINTON, NJ 08809

**Inspection:** HI000864  
**Risk Type:** 2  
**Phone:** 908-735-8870  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality	Town of Clinton	Risk Type on File	2
		Risk Type Observed	2
FMC	N/A	Name	Type
Sewage System	Public	Water System	Public
	Sewer	Lab	
Reference #	F-05-11/4	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)1 <i>The person in charge shall ensure that retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters. [SHELVES OF SINGLE SERVICE ITEMS (CONTAINERS, PAPER PRODUCTS, ETC) AND REFRIGERATORS AND FREEZER CASE STORED IN PRIVATE LIVING SPACE AND BEDROOM IN REAR.]</i>						
	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	..	..	..	..
<i>Fail Notes</i>	2.3(g) <i>Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.</i>						

*LBruzzio*  
 REHS

*Steven Farley*  
 Acknowledged Receipt : STEVEN FARLEY

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN   OUT   N.O.   N/A   COS   REPEAT

*Fail Notes*    6.7(a)    *Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.  
[NO HANDWASH STATION IN FOOD PREP AREAS.]*

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. | .. |
| 14. Food contact surfaces properly cleaned and sanitized                         | .. | p  | .. | .. | .. | .. |

*Fail Notes*    4.7(a)    *Equipment food-contact surfaces and utensils shall be sanitized.  
[COUNTERTOPS/FOOD PREP AREA SURFACES ARE NOT BEING SANITIZED. REVIEWED TODAY. COS - USING WHITE SALAD CONTAINER WITH SANITIZING SOLUTION FROM SINK AND A SMALL AMOUNT OF SOAP - & WIPING CLOTH KEPT INSIDE SOLUTION.]*

4.7(b)    *Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.  
[TOO MUCH BLEACH BEING USED AT 3 COMPARTMENT SINK (>200PPM CHLORINE BLEACH)]*




## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

Fail Notes 4.7(c) *After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:*

1. *Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);*
2. *Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or*
3. *Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:*
  - i. *An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;*
  - ii. *An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;*
  - iii. *An exposure time of at least 30 seconds for other chemical sanitizing solutions; or*
  - iv. *An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.*

*[IMPROPER USE OF 3 COMPARTMENT SINK. REVIEWED TODAY - REMEMBER 1. WASH 2. RINSE AND THEN 3. SANITIZE.]*

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	..	..




## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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 available; adequate pressure.

"   "   "

26. Food properly labeled; original container

"   "   "

27. Food protected from potential contamination during preparation, storage, display.

p   "   "

*Fail Notes*   3.3(q)   *Food storage requirements include the following:*

*1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:*

- i. In a clean, dry location;*
- ii. Where it is not exposed to splash, dust, or other contamination; and*
- iii. At least six inches above the floor.*

*2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.*

*3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.*

*[ROLLS STORED/DISPLAYED IN WICKER BASKET.]*

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.

p   "   "

*Fail Notes*   3.3(m)2   *Cloths used for wiping food spills shall be:*

*i. Dry and used for wiping food spills from tableware and carry-out containers; or*

*ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.*

*[WIPING CLOTHS TO BE STORED IN SANITIZING SOLUTION.]*

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.

"   "   "

35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).

"   "   "

36. Frozen foods maintained completely frozen.

"   "   "




## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 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). p .. ..

*Fail Notes*    4.2(c)7    *Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.*  
*[NO VISIBLE THERMOMETER IN REFRIGERATORS IN UPSTAIRS STORAGE AREA . NO VISIBLE THERMOMETER IN THE MILK CASE IN CUSTOMER AREA.]*

- 42. In-use utensils properly stored. .. .. ..
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled. p .. ..

*Fail Notes*    4.11(e)    *Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:*

*1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:*

- i. In a clean, dry location;*
- ii. Where they are not exposed to splash, dust, or other contamination; and*
- iii. At least 6 inches above the floor.*

*2. Clean equipment and utensils shall be stored:*

- i. In a self-draining position that allows air drying; and*
- ii. Covered or inverted.*

*3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.*

*4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).*  
*[BOXES OF SS ITEMS STORED DIRECTLY ON FLOOR IN UPSTAIRS STORAGE AREA]*

- 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. .. .. ..
- 47. Sewage and waste water properly disposed. .. .. ..




## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
---------------------

OUT   COS   REPEAT

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>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i></p>
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49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

p   "   "

<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;"><i>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;"><i>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;"><i>ii. Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;"><i>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;"><i>2. In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;"><i>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;"><i>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i>  <i>[HOLE IN WALL BEHIND BLACK CROCK POT WITH MEATBALLS. CARPET OBSERVED IN BATHROOM.]</i></p>
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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 : STEVEN FARLEY

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>1. PIC demonstrates knowledge of food safety principles pertaining to this operation.</b>	
2.1(c)1	The person in charge shall ensure that retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters.
Addl Notes:	<i>[SHELVES OF SINGLE SERVICE ITEMS (CONTAINERS, PAPER PRODUCTS, ETC) AND REFRIGERATORS AND FREEZER CASE STORED IN PRIVATE LIVING SPACE AND BEDROOM IN REAR.]</i>
<b>6. Handwashing facilities provided in toilet rooms and prep areas: convenient, accessible, unobstructed.</b>	
2.3(g)	Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.
6.7(a)	Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Addl Notes:	<i>[NO HANDWASH STATION IN FOOD PREP AREAS.]</i>
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes:	<i>[COUNTERTOPS/FOOD PREP AREA SURFACES ARE NOT BEING SANITIZED. REVIEWED TODAY. COS - USING WHITE SALAD CONTAINER WITH SANITIZING SOLUTION FROM SINK AND A SMALL AMOUNT OF SOAP - &amp; WIPING CLOTH KEPT INSIDE SOLUTION.]</i>
4.7(b)	Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
Addl Notes:	<i>[TOO MUCH BLEACH BEING USED AT 3 COMPARTMENT SINK (&gt;200PPM CHLORINE BLEACH)]</i>
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <ol style="list-style-type: none"> <li>1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</li> <li>2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</li> <li>3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:                             <ol style="list-style-type: none"> <li>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</li> <li>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</li> </ol> </li> </ol>
Addl Notes:	<i>[IMPROPER USE OF 3 COMPARTMENT SINK. REVIEWED TODAY - REMEMBER 1. WASH 2. RINSE AND THEN 3. SANITIZE.]</i>
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(q)	Food storage requirements include the following: <ol style="list-style-type: none"> <li>1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:                             <ol style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where it is not exposed to splash, dust, or other contamination; and</li> <li>iii. At least six inches above the floor.</li> </ol> </li> <li>2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.</li> <li>3. Pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.</li> </ol>
Addl Notes:	<i>[ROLLS STORED/DISPLAYED IN WICKER BASKET.]</i>
<b>30. Wiping cloths properly used and stored.</b>	

*SBruz 43*

*Stevy*



## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(m)2	<p>Cloths used for wiping food spills shall be:</p> <ul style="list-style-type: none"> <li>i. Dry and used for wiping food spills from tableware and carry-out containers; or</li> <li>ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.</li> </ul>
Addl Notes: <i>[WIPING CLOTHS TO BE STORED IN SANITIZING SOLUTION.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)7	<p>Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.</p>
Addl Notes: <i>[NO VISIBLE THERMOMETER IN REFRIGERATORS IN UPSTAIRS STORAGE AREA . NO VISIBLE THERMOMETER IN THE MILK CASE IN CUSTOMER AREA.]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(e)	<p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ul style="list-style-type: none"> <li>1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ul style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ul> </li> <li>2. Clean equipment and utensils shall be stored: <ul style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ul> </li> <li>3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</li> <li>4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</li> </ul>
Addl Notes: <i>[BOXES OF SS ITEMS STORED DIRECTLY ON FLOOR IN UPSTAIRS STORAGE AREA]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(f)	<p>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.</p>
Addl Notes: <i>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ul style="list-style-type: none"> <li>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ul style="list-style-type: none"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</li> </ul> </li> <li>2. In a temporary retail food establishment: <ul style="list-style-type: none"> <li>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ul> </li> </ul>
Addl Notes: <i>[HOLE IN WALL BEHIND BLACK CROCK POT WITH MEATBALLS. CARPET OBSERVED IN BATHROOM.]</i>	




## RISK-BASED INSPECTION REPORT

### Footnote 1

**Notes:**

NO HANDWASH STATION/ SINK PROVIDED IIN KITCHEN OR FRONT COUNTER. EMPLOYEES ARE USING HAND SANITIZER PRIOR TO PUTTING ON DISPOSABLE GLOVES.



REHS



Acknowledged Receipt : STEVEN FARLEY\

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018  
**Business:** EL QUETZAL  
 23 LEIGH ST.

**Business ID:** 674

CLINTON, NJ 08809

**Inspection:** HJ000108  
**Risk Type:** 1  
**Phone:** 908-343-6745  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Sewer	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-05-13/21</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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Acknowledged Receipt : Delila Lopez

## 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
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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 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).

.. .. ..




## 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. .. .. ..
- 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. .. .. ..




**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**  
*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Delila Lopez

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** 613  
**Business:** Christie's Artisan Bread & Pastry Shop  
 27 LEIGH STREET  
 Clinton, NJ 08809

**Inspection:** HJ000109  
**Risk Type:** 2  
**Phone:** 908 735 0402  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab <u>na</u>
Sewer _____	Reference # <u>F-05-13/20</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	..	..	..	p

  
 REHS

  
 Acknowledged Receipt : Catalina Christie

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION
------------------------------------

IN   OUT   N.O.   N/A   COS   REPEAT

<i>Fail Notes</i>	<p>3.3(c)1ii   <i>Food shall be protected from cross contamination by separating types of raw animal foods such as beef, fish, lamb, pork, and poultry from each other during storage, preparation, holding, and display, except when combined as ingredients. This separation of raw animal foods shall be accomplished by using separate equipment for each type of food, arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas.</i></p> <p><i>[Raw chicken/turkey in walk-in above foods. Need to be on the bottom so that cross contamination does not occur]</i></p>
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13. Food protected from contamination "   p   "   "   "   "

<i>Fail Notes</i>	<p>3.3(z)   <i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3. [storing raw poultry on top of food items is not a proper method of storing food product. Trays should fir properly into racks or lower shelves of walkin should be used instead of the racks.]</i></p>
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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   "   "   "   "

<i>Fail Notes</i>	<p>4.12(f)1   <i>When the automatic shutoff within a machine vending refrigerated potentially hazardous food is activated, the ambient temperature may not exceed refrigeration temperatures for more than 30 minutes immediately after the machine is filled, serviced, or restocked.</i></p> <p><i>[Temometer insalad case is broken and no thermometers are visible in prep frig/bain marie refrig. No thermomerter visible in walkin]</i></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   "   "   "

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   "   "



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## RISK-BASED INSPECTION REPORT

### PHFs TIME/TEMPERATURE CONTROLS

IN   OUT   N.O.   N/A   COS   REPEAT

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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### 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.

"   "   "

"   "   "

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### 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.

"   "   "



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## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

- 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
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1ii	Food shall be protected from cross contamination by separating types of raw animal foods such as beef, fish, lamb, pork, and poultry from each other during storage, preparation, holding, and display, except when combined as ingredients. This separation of raw animal foods shall be accomplished by using separate equipment for each type of food, arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas.
Addl Notes: <i>[Raw chicken/turkey in walk-in above foods. Need to be on the bottom so that cross contamination does not occur]</i>	
<b>13. Food protected from contamination</b>	
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.
Addl Notes: <i>[storing raw poultry on top of food items is not a proper method of storing food product. Trays should fir properly into racks or lower shelves of walkin should be used instead of the racks.]</i>	
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
4.12(f)1	When the automatic shutoff within a machine vending refrigerated potentially hazardous food is activated, the ambient temperature may not exceed refrigeration temperatures for more than 30 minutes immediately after the machine is filled, serviced, or restocked.
Addl Notes: <i>[Temometer insalad case is broken and no thermometers are visible in prep frig/bain marie refig. No thermomerter visible in walkin]</i>	



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# RISK-BASED INSPECTION REPORT

## Footnote 1

### **Notes:**

Chicken soap at 175 degrees F. NE clam chowder at 147 degrees F



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## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** hc000147  
**Business:** DESIGNER DAWGS  
 3 Main St

Clinton, NJ 08809

**Inspection:** HJ000110  
**Risk Type:** 2  
**Phone:** 908 200 7353  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-05-11/2</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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Holly Smith

## 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. ..    ..    ..
- 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**  
*No fail notes were selected on this questionnaire.*



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Acknowledged Receipt : Holly Smith





## RISK-BASED INSPECTION REPORT

### 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	..	..	..	..	..
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 AT 3 COMPARTMENT SINK. SANITIZER IS NOT DETECTED IN DISHWASHER.]*

4.7(c) *After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner:*

1. *Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);*
2. *Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or*
3. *Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:*
  - i. *An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;*
  - ii. *An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;*
  - iii. *An exposure time of at least 30 seconds for other chemical sanitizing solutions; or*
  - iv. *An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5. [CHLORINE SANITIZER UNDETECTED IN DISHWASHER.]*

### 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	..	..	..	..
<i>Fail Notes</i>						
3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [BAIN MARIE IN CENTER KITCHEN 50°F - NOTE: BUSY LUNCH HOUR... PLEASE CHECK TO MAKE SURE TEMPERATURE GOES BACK DOWN TO 41°F OR LESS]</i>						
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	..	..	..

*Eric Cruz*

*[Signature]*

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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 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).	..	..	..

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	p	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
<i>Fail Notes</i>   4.2(c)2   <i>A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.</i> [NO THIN PROBE THERMOMETER AVAILABLE TO CHECK INTERNAL FOOD TEMPERATURES.]			
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.	..	..	..

*Eric Cruz*

*[Signature]*

## RISK-BASED INSPECTION REPORT

EQUIPMENT, UTENSILS AND LINENS
--------------------------------

OUT   COS   REPEAT

40. Materials, construction, repair, design, capacity, location, installation, maintenance.

p   "   "

- |                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>4.1(a) <i>Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</i></p> <p>4.1(j) <i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.<br/>[MANY AREAS OF THE KITCHEN ARE NO LONGER SMOOTH, NON ABSORBENT AND EASY TO CLEAN.]</i></p> <p>4.2(h) <i>Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.<br/>[MANY AREAS THROUGHOUT KITCHEN ARE IN DISREPAIR AND CAN NO LONG TELL IF THEY ARE CLEAN OR DIRTY.]</i></p> |
|-------------------|---|

41. Equipment temperature measuring devices provided (refrigeration units, etc).

"   "   "

42. In-use utensils properly stored.

p   "   "

- |                   |  |
|-------------------|--|
| <i>Fail Notes</i> | <p>3.3(k) <i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <li>1. <i>In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i></li> <li>2. <i>In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i></li> <li>3. <i>On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i></li> <li>4. <i>In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i></li> <li>5. <i>In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i></li> <li>6. <i>In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.<br/>[KNIVES STORED INBETWEEN BOTH BAIN MARIES]</i></li> </ol> |
|-------------------|--|

43. Utensils, single service items, equipment, linens properly stored, dried and handled.

p   "   "

*Eric Cruz*

*[Signature]*

## RISK-BASED INSPECTION REPORT

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

<i>Fail Notes</i>	<p>4.11(e) <i>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a clean, dry location;</i></p> <p style="margin-left: 40px;">ii. <i>Where they are not exposed to splash, dust, or other contamination; and</i></p> <p style="margin-left: 40px;">iii. <i>At least 6 inches above the floor.</i></p> <p style="margin-left: 20px;">2. <i>Clean equipment and utensils shall be stored:</i></p> <p style="margin-left: 40px;">i. <i>In a self-draining position that allows air drying; and</i></p> <p style="margin-left: 40px;">ii. <i>Covered or inverted.</i></p> <p style="margin-left: 20px;">3. <i>Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</i></p> <p style="margin-left: 20px;">4. <i>Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</i></p> <p style="margin-left: 20px;"><i>[SINGLE SERVICE ITEMS SUCH AS TRAYS, CONTAINERS ETC. IN UPSTAIRS STORAGE ROOM ARE STORED DIRECTLY ON THE FLOOR.]</i></p>
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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.	..	..	..
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.	p	..	..

<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;">i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;">ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;">iii. <i>Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;">2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;">i. <i>If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;">ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p style="margin-left: 20px;"><i>[FLOORS, WALLS AND CEILINGS UNCLEAN IN GENERAL AND IN NEED OF REPAIR IN AREAS.]</i></p>
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*Eric Cruz*

*[Signature]*

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(a) <i>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</i>  <i>[FLOOR IN DISREPAIR, MANY TILES MISSING OR BROKEN. CARBOARD USED AS FLOOR COVERING IN KITCHEN AND IN WALK IN.]</i></p>
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- |   |    |    |    |
|---|----|----|----|
| 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.  | .. | .. | .. |

*Eric Cruz* 10

*[Signature]*

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.</b>	
2.1(b)	Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection.
Addl Notes: <i>[OWNER IS HAS SIGNED UP AND IS IN THE PROCESS OF BECOMING CERTIFIED.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[NOT PROPERLY SANITIZING AT 3 COMPARTMENT SINK. SANITIZER IS NOT DETECTED IN DISHWASHER.]</i>	
4.7(c)	After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in the following manner: <ol style="list-style-type: none"> <li>1. Hot water manual operations by immersion for at least 30 seconds and as specified under N.J.A.C. 8:24-4.8(g);</li> <li>2. Hot water mechanical operations by being cycled through equipment that is set up as specified under N.J.A.C. 8:24-4.9(h), (j), and (l) and achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator; or</li> <li>3. Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under N.J.A.C. 8:24-4.8(j) by providing:                             <ol style="list-style-type: none"> <li>i. An exposure time of at least 10 seconds for a chlorine solution specified under N.J.A.C. 8:24-4.8(j)1;</li> <li>ii. An exposure time of at least seven seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100°F or a pH of 8 or less and a temperature of at least 75°F;</li> <li>iii. An exposure time of at least 30 seconds for other chemical sanitizing solutions; or</li> <li>iv. An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in N.J.A.C. 8:24-1.5.</li> </ol> </li> </ol>
Addl Notes: <i>[CHLORINE SANITIZER UNDETECTED IN DISHWASHER.]</i>	
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[BAIN MARIE IN CENTER KITCHEN 50°F - NOTE: BUSY LUNCH HOUR... PLEASE CHECK TO MAKE SURE TEMPERATURE GOES BACK DOWN TO 41°F OR LESS]</i>	
<b>35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).</b>	
4.2(c)2	A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Addl Notes: <i>[NO THIN PROBE THERMOMETER AVAILABLE TO CHECK INTERNAL FOOD TEMPERATURES.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(a)	Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
4.2(h)	Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
Addl Notes: <i>[MANY AREAS THROUGHOUT KITCHEN ARE IN DISREPAIR AND CAN NO LONG TELL IF THEY ARE CLEAN OR DIRTY.]</i>	
4.1(j)	Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.
Addl Notes: <i>[MANY AREAS OF THE KITCHEN ARE NO LONGER SMOOTH, NON ABSORBENT AND EASY TO CLEAN.]</i>	
<b>42. In-use utensils properly stored.</b>	

*Eric Cruz 10*

*[Signature]*

## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.3(k)	<p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</p> <ol style="list-style-type: none"> <li>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</li> <li>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</li> <li>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</li> <li>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</li> <li>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</li> <li>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.</li> </ol> <p>Addl Notes: <i>[KNIVES STORED INBETWEEN BOTH BAIN MARIES]</i></p>
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(e)	<p>Equipment, utensils, linens, and single-service and single-use articles protection requirements shall include the following:</p> <ol style="list-style-type: none"> <li>1. Except as specified in (e)4 below, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: <ol style="list-style-type: none"> <li>i. In a clean, dry location;</li> <li>ii. Where they are not exposed to splash, dust, or other contamination; and</li> <li>iii. At least 6 inches above the floor.</li> </ol> </li> <li>2. Clean equipment and utensils shall be stored: <ol style="list-style-type: none"> <li>i. In a self-draining position that allows air drying; and</li> <li>ii. Covered or inverted.</li> </ol> </li> <li>3. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.</li> <li>4. Items that are kept in closed packages may be stored less than six inches above the floor on dollies, pallets, racks, and skids that are designed as specified under N.J.A.C. 8:24-4.2(s).</li> </ol> <p>Addl Notes: <i>[SINGLE SERVICE ITEMS SUCH AS TRAYS, CONTAINERS ETC. IN UPSTAIRS STORAGE ROOM ARE STORED DIRECTLY ON THE FLOOR.]</i></p>
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.2(a)	<p>The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.</p> <p>Addl Notes: <i>[FLOOR IN DISREPAIR, MANY TILES MISSING OR BROKEN. CARBOARD USED AS FLOOR COVERING IN KITCHEN AND IN WALK IN.]</i></p>
6.1(a)	<p>Indoor surface characteristics shall include the following:</p> <ol style="list-style-type: none"> <li>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: <ol style="list-style-type: none"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</li> </ol> </li> <li>2. In a temporary retail food establishment: <ol style="list-style-type: none"> <li>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol> <p>Addl Notes: <i>[FLOORS, WALLS AND CEILINGS UNCLEAN IN GENERAL AND IN NEED OF REPAIR IN AREAS.]</i></p>

*Eric Cruz*

*[Signature]*



## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/18/2018     **Business ID:** hc000141  
**Business:** MAIN STREET CANDY  
 2 East Main St  
 Clinton, NJ 08809

**Inspection:** HJ000111  
**Risk Type:** 1  
**Phone:** 908-323-2900  
**REHS:** B-1561 Debra Vaccarella  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>1</u> Risk Type Observed <u>1</u>
FMC _____ Name <u>na</u>	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab <u>na</u>
Reference # <u>F-05-10/1</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	..	..	..	..	..

  
 REHS

  
 Acknowledged Receipt : Chrisitne Rogers

## 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 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).

"    "    "




## 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.	..	..	..
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 : Chrisitne Rogers

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**  
*No fail notes were selected on this questionnaire.*



REHS



Acknowledged Receipt : Chrisitne Rogers



## 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	..	..	..	..	..		
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;">4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH QUAT SANITIZER &lt;100PPM @ 3-COMP SINK. (STERAMINE CONTAINER RECOMMENDS 200-400PPM). MAIN COUNTER MUST ALSO BE SANITIZED.]</i></td> </tr> </table>	<i>Fail Notes</i>	4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [NOT ENOUGH QUAT SANITIZER &lt;100PPM @ 3-COMP SINK. (STERAMINE CONTAINER RECOMMENDS 200-400PPM). MAIN COUNTER MUST ALSO BE SANITIZED.]</i>						
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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 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.	p	..	..		
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;">4.3(d) <i>A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar. [CUSTOMERS USE BARE HANDS TO GET CONES AND WAFFLE BOWLS. STRONGLY RECOMMEND GETTING WAX PAPER FOR BOTH AREAS FOR CUSTOMERS TO USE TO DISPENSE THESE ITEMS.]</i></td> </tr> </table>	<i>Fail Notes</i>	4.3(d) <i>A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar. [CUSTOMERS USE BARE HANDS TO GET CONES AND WAFFLE BOWLS. STRONGLY RECOMMEND GETTING WAX PAPER FOR BOTH AREAS FOR CUSTOMERS TO USE TO DISPENSE THESE ITEMS.]</i>			
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## 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).	..	..	..
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.	..	..	..
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) <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>[NO SELF CLOSING DEVICE ON BATHROOM DOOR,]</i>			
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 ENOUGH QUAT SANITIZER &lt;100PPM @ 3-COMP SINK. (STERAMINE CONTAINER RECOMMENDS 200-400PPM). MAIN COUNTER MUST ALSO BE SANITIZED.]</i>
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	
4.3(d)	A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.
Addl Notes:	<i>[CUSTOMERS USE BARE HANDS TO GET CONES AND WAFFLE BOWLS. STRONGLY RECOMMEND GETTING WAX PAPER FOR BOTH AREAS FOR CUSTOMERS TO USE TO DISPENSE THESE ITEMS.]</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>[NO SELF CLOSING DEVICE ON BATHROOM DOOR.]</i>



## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

OWNER STATES THAT THEY MAY BE SWITCHING TO CHLORINE BLEACH SANITIZING.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/23/2018      **Business ID:** hc000055  
**Business:** CLINTON FUDGE COMPANY  
 25 MAIN ST

CLINTON, NJ 08809

**Inspection:** HM000223  
**Risk Type:** 2  
**Phone:** 908 505 5810  
**REHS:** B-101494 Lisa Bruzzio  
**Reason:** Routine  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed _____
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-05-11/8</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.	..	..	..	..	..	..
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	..	..	..	..	..
3. Ill or injured foodworkers restricted or excluded as required.	..	..	..	..	..	..

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.	..	..	..	..	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	..	..	..	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	..	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	..	..	..	..	..	..

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	..	..	..	..	..	..
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	..	..	..
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	..	..	..	..

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	..	..	..	..	..	..
13. Food protected from contamination	..	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
14. Food contact surfaces properly cleaned and sanitized	..	..	..	..	..	..
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.	..	..	..	..	..	..
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.	..	..	..	..	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	..	..	..	..	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	..	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	..	..	..	..	..	..
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.	..	..	..	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	..	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	..	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	..	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..

### 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).	..	..	..

## 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.	..	..	..
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.	..	..	..

**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**  
*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/24/2018     **Business ID:** 37  
**Business:** CLINTON PUBLIC SCHOOL  
 10 SCHOOL STREET  
 CLINTON, NJ 08809

**Inspection:** HB000160  
**Risk Type:** 3  
**Phone:** 908 735 8512  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Routine  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>3</u> Risk Type Observed <u>2</u>
FMC <u>Yes</u> Name <u>Catherine Smigelsky</u>	Type <u>ServSafe</u> Exp Date <u>04/25/20</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-05-22/13</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	..	..	..	..	..



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Acknowledged Receipt : Catherine Smigelsky

## 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	..	..	p	..
<i>Fail Notes</i>   4.7(a) <i>Equipment food-contact surfaces and utensils shall be sanitized. [Dsih machine is not sanitizing properly.]</i>						

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	..	..

<b>GOOD RETAIL PRACTICES</b>
------------------------------

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.	p	p	..
<i>Fail Notes</i>   3.3(z) <i>Food shall be protected from contamination that may result from a factor or source not specified above. [A non food employee walked behind the line while lunch was being served to get a cup of coffee.]</i>			
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.	..	..	..



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Acknowledged Receipt : Catherine Smigelsky

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT    COS    REPEAT

- 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. ..    ..    ..
- 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. [Warewashing is not being done according to specifications.]*

### 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. ..    ..    ..



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Acknowledged Receipt : Catherine Smigelsky



# 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>[Dsih machine is not sanitizing properly.]</i>
27.	Food protected from potential contamination during preparation, storage, display.
3.3(z)	Food shall be protected from contamination that may result from a factor or source not specified above.
Addl Notes:	<i>[A non food employee walked behind the line while lunch was being served to get a cup of coffee.]</i>
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>[Warewashing is not being done according to specifications.]</i>



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Acknowledged Receipt : Catherine Smigelsky

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## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Equipment is being sanitized in the sanitizing sink of the three compartment sink and being allowed to air dry.

### **Footnote 2**

**Notes:**

8:24-2.1(c2) - teh persons unnnecessary to the retail food establishment operation are not allowed in the food prep, food storage, ware washing areas.

Coffee Station will be off limits during lunch. Food servers will serve the faculty and staff during lunch.



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