



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



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

*Karen DeMarco, Health Officer*

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/18/2019      **Business ID:** 33

**Business:** BO BO KITCHEN

42 OLD HIGHWAY 22  
CLINTON, NJ 08809

**Inspection:** HB000515

**Risk Type:** 3

**Phone:** 908-735-5010

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Conditionally Satisfactory

### Establishment Information

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

FMC Yes    Name Guan Lin Li      Type ServSafe      Exp Date 06/24/23

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

Sewer

Reference # F-05-22/17A      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	..	..	..	..

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

*Fail Notes* | 6.7(j) *Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands:*

1. *Individual, disposable towels;*
2. *A continuous towel system that supplies the user with a clean towel; or*
3. *A heated-air hand-drying device.*

*[No individual towels at hand sink in kitchen]*

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    ..    ..    ..    ..

*Fail Notes* | 3.3(c)1i *Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.*  
*[Raw meat and poultry were stored over ready to eat foods in walk-in.]*

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    ..    ..    ..    ..

*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.*  
*[Garlic in oil, whole shell eggs and other ingredients for fried rice and lo mein were stored at room temperature]*

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    ..    ..    ..    ..    ..

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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.	p	..	..
<i>Fail Notes</i>   3.3(c)1.viii   <i>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except:</i>  <i>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</i>  <i>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</i>  <i>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</i>  <i>(4) Food being cooled; or</i>  <i>(5) Shellstock.</i> <i>[Several bags of flour and rice were opened and not covered in back store room.]</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.	..	..	..
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.	..	..	..

## RISK-BASED INSPECTION REPORT

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	..	..
<i>Fail Notes</i>	4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [Thermometers were not observed in white refrigerator near fry station or in walk-in.]</i>			
42. In-use utensils properly stored.		..	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.		p	..	..
<i>Fail Notes</i>	4.6(c) <i>Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. [White refrigerator near fry station had accumulated food residue inside on selves and door.]</i>			
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. [No chlorine test papers.]</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.		..	..	..

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <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 individual towels at hand sink in kitchen]</i>	
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[Raw meat and poultry were stored over ready to eat foods in walk-in.]</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>[Garlic in oil, whole shell eggs and other ingredients for fried rice and lo mein were stored at room temperature]</i>	
<b>27. Food protected from potential contamination during preparation, storage, display.</b>	
3.3(c)1.viii	Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except: <ol style="list-style-type: none"> <li>(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;</li> <li>(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;</li> <li>(3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;</li> <li>(4) Food being cooled; or</li> <li>(5) Shellstock.</li> </ol>
Addl Notes: <i>[Several bags of flour and rice were opened and not covered in back store room.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[Thermometers were not observed in white refrigerator near fry station or in walk-in.]</i>	
<b>44. Food and non-food contact surfaces properly constructed, cleanable, used.</b>	
4.6(c)	Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Addl Notes: <i>[White refrigerator near fry station had accumulated food residue inside on selves and door.]</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>[No chlorine test papers.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

Raw chicken wings were located over cut broccoli in walk-in. A plate of pork filling was over cut broccoli in walk-in. A bucket of cleaned whole onions was located near marinating raw chicken.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2019     **Business ID:** 39  
**Business:** DOMINICK'S PIZZA  
 44 OLD HWY 22  
 CLINTON, NJ 08809

**Inspection:** HB000516  
**Risk Type:** 3  
**Phone:** 908-735-4412  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>3</u>	
FMC <u>Yes</u>	Name <u>Selvin Cardoza</u>	Type <u>ServSafe</u>	Exp Date _____
Sewage System <u>Public</u> Sewer	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	..	..	..	..
<i>Fail Notes</i>   6.7(a) <i>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. [There is no designated hand washing sink in the food prep areas]</i>						
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	..	..	..	..
<i>Fail Notes</i>   3.3(a)2 <i>Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g). [Romane lettuce used on pizzas is not cooked and was chopped without the use of proper barriers. ]</i>						

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	..	..

## RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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	..	..	..	..		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [A container of raw chicken and a dozen whole shell eggs was on the top shelf of the white frigidare refrigerator near the stove. These itmes were above ready to eat foods.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [A container of raw chicken and a dozen whole shell eggs was on the top shelf of the white frigidare refrigerator near the stove. These itmes were above ready to eat foods.]</i>						
<i>Fail Notes</i>	3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [A container of raw chicken and a dozen whole shell eggs was on the top shelf of the white frigidare refrigerator near the stove. These itmes were above ready to eat foods.]</i>							

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	..	..

<b>GOOD RETAIL PRACTICES</b>
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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
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.	..	..	..



## 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, 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).	p	..	..
<i>Fail Notes</i>	<p>4.2(c)6 <i>Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [Thermometers were not easily visible in the following refrigerators: Large True Three door refrigerator, Large True two door refrigerator, White Frigedare Refrigerator, Sandwich Bain Marie.]</i></p>			
	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.	p	..	..
<i>Fail Notes</i>	<p>8.12 <i>The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard. [Satisfactory placard issued by the Hunterdon County Department of Health was not displayed.]</i></p>			

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<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>[There is no designated hand washing sink in the food prep areas]</i>	
<b>8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.</b>	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).
Addl Notes: <i>[Romane lettuce used on pizzas is not cooked and was chopped without the use of proper barriers. ]</i>	
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[A container of raw chicken and a dozen whole shell eggs was on the top shelf of the white frigidare refrigerator near the stove. These itmes were above ready to eat foods.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[Thermometers were not easily visable in the following refrigerators: Large True Three door refrigerator, Large True two door refrigerator, White Frigidare Refrigerator, Sandwich Bain Marie.]</i>	
<b>52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.</b>	
8.12	The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.
Addl Notes: <i>[Satisfactory placard issued by the Hunterdon County Department of Health was not displayed.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

The ware washing sink is the only sink available for hand washing and was utilized by staff members. This is in violation of N.J.A.C. 8:24-4.7(b-1). "A warewashing sink may nit be used for handwashing."

### **Footnote 2**

**Notes:**

The 2019 Retail Food license issued by the Town of Clinton was not displayed.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2019     **Business ID:** 718  
**Business:** NEW NEO SUSHI  
 42 OLD HIGHWAY 22  
 CLINTON, NJ 08809

**Inspection:** HB000517  
**Risk Type:** 4  
**Phone:** 9087358889  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Conditionally Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>4</u>	Risk Type Observed <u>4</u>	
FMC <u>N/A</u> Name _____	Type _____	Exp Date _____	
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-22-17/B</u>	Total Coliform _____		

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).  
 INTERVENTIONS are control measures to prevent FBI.

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	..	p	..	..	..	..
<i>Fail Notes</i>   2.1(b) <i>The person in charge shall demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of N.J.A.C. 8:24. [Manager does not maintain proper logs or proper documents for handling fish intended to be eaten raw.]</i>						
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	..	..	p	..	..
<i>Fail Notes</i>   2.1(b) <i>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.</i>						
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	..	..	..	..
<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>						
<i>[Hand sink by dish washer - no paper towels or soap.]</i>						

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

### FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

IN	OUT	N.O.	N/A	COS	REPEAT
..	p	..	..	..	..

*Fail Notes*

3.4(d) *Parasite Destruction Requirements:*

1. Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be frozen throughout to a temperature of -4°F or below for 168 hours (seven days) in a freezer; or -31°F or below for 15 hours in a blast freezer, except

2. If the fish are tuna of the species *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), the fish may be served or sold in a raw, raw-marinated, or partially cooked ready-to-eat form without freezing.

[Freezer temperatures are not monitored nor is the time the fish is in the freezer.]

3.4(e) *Parasite Destruction Documentation:*

1. If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records at the retail food establishment for 90 calendar days beyond the time of service or sale of the fish, except as specified in N.J.A.C. 8:24-3.4(d)2 and N.J.A.C. 8:24-3.4(e)2.

2. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time specified under N.J.A.C. 8:24-3.4(d) may substitute for the required records.

[There is no letter from supplier RE:Parasite destruction.]

11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

IN	OUT	N.O.	N/A	COS	REPEAT
..	..	p	..	..	..

### FOOD PROTECTION FROM CONTAMINATION

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

13. Food protected from contamination

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

14. Food contact surfaces properly cleaned and sanitized

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

### PHFs TIME/TEMPERATURE CONTROLS

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.

IN	OUT	N.O.	N/A	COS	REPEAT
..	..	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.

IN	OUT	N.O.	N/A	COS	REPEAT
..	..	..	p	..	..

17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

IN	OUT	N.O.	N/A	COS	REPEAT
p	..	..	..	..	..

## 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	..	..	..	..
<p><i>Fail Notes</i></p> <p>3.5(h) <i>A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities:</i></p> <p style="margin-left: 20px;"><i>1. Smoking food as a method of food preservation rather than as a method of flavor enhancement;</i></p> <p style="margin-left: 20px;"><i>2. Curing food;</i></p> <p style="margin-left: 20px;"><i>3. Using food additives or adding components such as vinegar:</i> <i>i. As a method of food preservation rather than as a method of flavor enhancement; or</i> <i>ii. To render a food so that it is not potentially hazardous;</i></p> <p style="margin-left: 20px;"><i>4. Packaging food using a reduced oxygen packaging method except as specified under N.J.A.C. 8;24-3.5(i) where a barrier to Clostridium botulinum in addition to refrigeration exists;</i></p> <p style="margin-left: 20px;"><i>5. Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption;</i></p> <p style="margin-left: 20px;"><i>6. Custom processing animals that are for personal use as food and not for sale or service in a retail food establishment;</i></p> <p style="margin-left: 20px;"><i>7. Using time as a public health control; or</i></p> <p style="margin-left: 20px;"><i>8. Preparing food by another method that is determined by the health authority to require approval for specialized processing. [Acidified rice procedures are not being followed. A rice pH chart is not maintained on site.]</i></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.	..	..	..

## 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.		..	..	..
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.		p	..	..
<i>Fail Notes</i>	6.6(j) <i>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign. [No hand wash sign in bathroom or at sink in kitchen.]</i>			

## 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(b)	The person in charge shall demonstrate knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point principles, and the requirements of N.J.A.C. 8:24.
Addl Notes: <i>[Manager does not maintain proper logs or proper documents for handling fish intended to be eaten raw.]</i>	
<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.
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <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>[Hand sink by dish washer - no paper towels or soap.]</i>	
<b>10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction</b>	
3.4(e)	Parasite Destruction Documentation: <ol style="list-style-type: none"> <li>1. If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in ready-to-eat form, the person in charge shall record the freezing temperature and time to which the fish are subjected and shall retain the records at the retail food establishment for 90 calendar days beyond the time of service or sale of the fish, except as specified in N.J.A.C. 8:24-3.4(d)2 and N.J.A.C. 8:24-3.4(e)2.</li> <li>2. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and for a time specified under N.J.A.C. 8:24-3.4(d) may substitute for the required records.</li> </ol>
Addl Notes: <i>[There is no letter from supplier RE:Parasite destruction.]</i>	
3.4(d)	Parasite Destruction Requirements: <ol style="list-style-type: none"> <li>1. Before service or sale in ready-to-eat form, raw, raw-marinated, partially cooked, or marinated-partially cooked fish shall be frozen throughout to a temperature of -4°F or below for 168 hours (seven days) in a freezer; or -31°F or below for 15 hours in a blast freezer, except</li> <li>2. If the fish are tuna of the species Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyli (Bluefin tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern), the fish may be served or sold in a raw, raw-marinated, or partially cooked ready-to-eat form without freezing.</li> </ol>
Addl Notes: <i>[Freezer temperatures are not monitored nor is the time the fish is in the freezer.]</i>	
<b>23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.</b>	



## RISK-BASED INSPECTION REPORT

Fail Code	Fail Text
3.5(h)	<p>A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities:</p> <ol style="list-style-type: none"> <li>1. Smoking food as a method of food preservation rather than as a method of flavor enhancement;</li> <li>2. Curing food;</li> <li>3. Using food additives or adding components such as vinegar:                             <ol style="list-style-type: none"> <li>i. As a method of food preservation rather than as a method of flavor enhancement; or</li> <li>ii. To render a food so that it is not potentially hazardous;</li> </ol> </li> <li>4. Packaging food using a reduced oxygen packaging method except as specified under N.J.A.C. 8;24-3.5(i) where a barrier to Clostridium botulinum in addition to refrigeration exists;</li> <li>5. Operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption;</li> <li>6. Custom processing animals that are for personal use as food and not for sale or service in a retail food establishment;</li> <li>7. Using time as a public health control; or</li> <li>8. Preparing food by another method that is determined by the health authority to require approval for specialized processing.</li> </ol>
Addl Notes: <i>[Acidified rice procedures are not being followed. A rice pH chart is not maintained on site.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	<p>Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.</p>
Addl Notes: <i>[No hand wash sign in bathroom or at sink in kitchen.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Letters from the following supplies that supply seafood intended to be eaten raw must be provided:

Wismettac

NY Mutual Trading

New York Fish

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2019     **Business ID:** 33  
**Business:** BO BO KITCHEN

**Inspection:** HB000518  
**Risk Type:** 3  
**Phone:** 908-735-5010  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Reinspection after CS  
**Results:** Satisfactory

42 OLD HIGHWAY 22  
 CLINTON, NJ 08809

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>Guan Lin Li</u>	Type <u>ServSafe</u>	Exp Date <u>06/24/19</u>	
Sewage System <u>Public Sewer</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-22/17A</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	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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

## RISK-BASED INSPECTION REPORT

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).	..	..	..

  

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.		p	..	..
Fail Notes	<p>3.5(e) <i>Cooling methods shall include the following:</i></p> <p><i>1. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled:</i></p> <p><i>i. Placing the food in shallow pans;</i></p> <p><i>ii. Separating the food into smaller or thinner portions;</i></p> <p><i>iii. Using rapid cooling equipment;</i></p> <p><i>iv. Stirring the food in a container placed in an ice water bath;</i></p> <p><i>v. Using containers that facilitate heat transfer;</i></p> <p><i>vi. Adding ice as an ingredient; or</i></p> <p><i>vii. Other effective methods.</i></p> <p><i>2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:</i></p> <p><i>i. Arranged in the equipment to provide maximum heat transfer through the container walls; and</i></p> <p><i>ii. Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.</i></p> <p><i>[Sauce is cooled in a 5 gallon container and then placed in the walk-in.]</i></p>			

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

Fail Code	Fail Text
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
3.5(e)	Cooling methods shall include the following:  1. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: i. Placing the food in shallow pans; ii. Separating the food into smaller or thinner portions; iii. Using rapid cooling equipment; iv. Stirring the food in a container placed in an ice water bath; v. Using containers that facilitate heat transfer; vi. Adding ice as an ingredient; or vii. Other effective methods.  2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: i. Arranged in the equipment to provide maximum heat transfer through the container walls; and ii. Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.
Addl Notes:	<i>[Sauce is cooled in a 5 gallon container and then placed in the walk-in.]</i>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

Stainless steel bowls used to portion ingredients must be washed and sanitized every 4 hours, at a minimum.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/19/2019     **Business ID:** 289  
**Business:** SUBWAY #16670  
 32 OLD HWY 22

CLINTON, NJ 08809

**Inspection:** HB000519  
**Risk Type:** 2  
**Phone:** 908-735-2280  
**REHS:** B-2225 Daniel Wyckoff  
**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>N/A</u> Name _____	Type _____     Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-05-22/15</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	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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



## RISK-BASED INSPECTION REPORT

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).	..	..	..

  

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.

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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.

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### 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.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 11/25/2019     **Business ID:** HB000349  
**Business:** ROSEMARIE'S CUCINA  
 10 EAST MAIN ST  
 CLINTON, NJ 08809

**Inspection:** HB000523  
**Risk Type:** 2  
**Phone:** 908 323 2380  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Pre-Opening  
**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>N/A</u> Name _____	Type _____     Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>f-05-12/4</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	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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

## RISK-BASED INSPECTION REPORT

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).	..	..	..

  

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)6 *Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use. [No internal thermometers inside any refrigeration units.]*
- 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. [No test kit for QAC.]*

### 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. p .. ..  
*Fail Notes* | 6.7(m) *A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. [No hand washing sign at sink hand washing sink in kitchen.]*

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
41. Equipment temperature measuring devices provided (refrigeration units, etc).	
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[No internal thermometers inside any refrigeration units.]</i>	
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.
Addl Notes: <i>[No test kit for QAC.]</i>	
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.7(m)	A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
Addl Notes: <i>[No hand washing sign at sink hand washing sink in kitchen.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

With the approval of municipal officials and after having passed the fire inspection, this establishment may open and begin prepare and serve food to the public.