



# 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:** 9/11/2020      **Business ID:** 460

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

CLINTON, NJ 08809

**Inspection:** HB000670

**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	..	..	p	..
<i>Fail Notes</i>   6.7(i) <i>Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Unisex restroom soap dispenser was empty.]</i>						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

#### FOOD SOURCE

IN	OUT	N.O.	N/A	COS	REPEAT
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## 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	..	..	..	..
<i>Fail Notes</i>   3.5(d)1   <i>Potentially hazardous foods which will be refrigerated after cooking must be cooled within 2 hours, from 135°F to 70°F; and within 4 hours, from 70°F to refrigeration temperatures. [Sauces are not cooled properly, meeting time temperature thresholds.]</i>						
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	p	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
<i>Fail Notes</i>	3.3(d)	<i>Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified. [Many containers in the rear prep area were not labeled with ingredient names.]</i>			
		27. Food protected from potential contamination during preparation, storage, display.	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. [Shredded Cabbage was stored in a container wrapped with a dish towel.]</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, 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	..	..
<i>Fail Notes</i>	4.9(h)	<i>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. [Not operating per manufactures specs.]</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.	..	..	..

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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

### **Footnote 1**

**Notes:**

Soap dispenser was filled

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/15/2020      **Business ID:** HB000227  
**Business:** BAJA BURRITO COMPANY  
 5 OLD HWY 22

CLINTON, NJ 08809

**Inspection:** HB000672  
**Risk Type:** 3  
**Phone:** 908 335 8175  
**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>3</u>
FMC <u>Yes</u> Name <u>Stephanie Lapari</u>	Type <u>ServSafe</u> Exp Date <u>04/06/21</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-05-11/19</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).  
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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	..	..	p	..

*Fail Notes* | 4.7(a) *Equipment food-contact surfaces and utensils shall be sanitized. [Dish Machine Chemical Sanitizer is below 25ppm]*

## 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 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.	p	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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Fail Notes	6.2(k)	<p><i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <ol style="list-style-type: none"> <li><i>1. Routinely inspecting incoming shipments of food and supplies;</i></li> <li><i>2. Routinely inspecting the premises for evidence of pests;</i></li> <li><i>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></li> <li><i>4. Eliminating harborage conditions. [Many flies inside.]</i></li> </ol>	
	6.2(n)1, 2	<p><i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <ol style="list-style-type: none"> <li><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></li> <li><i>ii. Closed, tight-fitting windows; and</i></li> <li><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents. [All doors were open without proper screens.]</i></li> </ol>	

33. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	..	..	..
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FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
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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
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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
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46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	..	..	..
47. Sewage and waste water properly disposed.	..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	..	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	..	..	..



## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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

### **Footnote 1**

**Notes:**

Sanitizer was primed and brought up to the proper concentration.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/16/2020      **Business ID:** 487  
**Business:** DORA RESTAURANT  
 17 Main St.  
 Clinton, NJ 08809

**Inspection:** HB000673  
**Risk Type:** 3  
**Phone:** 908-735-4171  
**REHS:** B-2225 Daniel Wyckoff  
**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>Rudolfo Hisena</u>	Type <u>ServSafe</u> Exp Date <u>02/26/25</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Reference # <u>F-05-11/6</u> Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
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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	..	..	p	..

- Fail Notes*
- 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 at hand sink in kitchen.]*
  - 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 and in employees toilet in basement.]*

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	..	..	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	p	..	..	..	..
<i>Fail Notes</i>   3.2(r)1   <i>Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. [The record keeping system for clam and mussel tags is not adequate.]</i>						
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	..
<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 was 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	..	..	..
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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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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	..	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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.	..	..	..
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>	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 three low-boy refrigerators on the main cooking line.]</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.	..	..	..
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. [There were no chlorine test strips for the dish machine.]</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.	p	..	..
<i>Fail Notes</i>	6.2(f) <i>Wall and ceiling covering materials shall be attached so that they are easily cleanable, except that in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface. [The left side wall at the top of the stairs leading to the basement has a hole and is missing tiles, and wall board.]</i>			

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT	COS	REPEAT
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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      ..      ..

<i>Fail Notes</i>	<p>5.5(m)    <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i></p> <p style="margin-left: 20px;">1. <i>Inside the retail food establishment if the receptacles and units:</i></p> <p style="margin-left: 40px;">i. <i>Contain food residue and are not in continuous use; or</i></p> <p style="margin-left: 40px;">ii. <i>After they are filled; and</i></p> <p style="margin-left: 20px;">2. <i>With tight-fitting lids or doors if kept outside the retail food establishment.</i>  <i>[One dumpster was not covered with tight fitting cover.]</i></p> <p>6.5(j)    <i>The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.</i>  <i>[Stainless steel table, old vent filters, broken freezer and several chairs are not being utilized and are not necessary to the operation. They must be removed.]</i></p>
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.      ..      ..      ..

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Soap was located and placed at the sink.

Disposable paper towels were placed at both sinks.

### **Footnote 2**

**Notes:**

An index card file box should be purchased with monthly dividers so shellstock tags can be kept in order by month for 90 days.

Keeping tags for 90 days may not be haphazard.

### **Footnote 3**

**Notes:**

The container was moved to a bottom shelf.

### **Footnote 4**

**Notes:**

Proper cooling techniques were being followed.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/18/2020      **Business ID:** 37  
**Business:** CLINTON PUBLIC SCHOOL  
 10 SCHOOL STREET  
 CLINTON, NJ 08809

**Inspection:** HB000674  
**Risk Type:** 3  
**Phone:** 908 735 8512  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Non Billable  
**Results:** Satisfactory Gold

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

### **Footnote 1**

**Notes:**

Breakfasts and lunches are a combination of prepared salads, sandwiches and wraps, made in the cafeteria kitchen and commercially packaged menu items.

Bagged breakfasts and lunches are made up for each child and there are distributed in the classrooms as the child departs for home.

All meals require refrigerated holding temperatures until the meals are distributed to the students.

With the Hybrid Scheduling there are two cohorts that are in school for two days. on the second day the student is provided with the number of meals for each day they will be attending virtual classes at home. ( 8 meals each, 4 breakfasts and 4 lunches).

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 9/21/2020      **Business ID:** hc000145  
**Business:** BOB-B-Q SLIDERS & SIDES  
 143 MAIN ST

**Inspection:** HB000681  
**Risk Type:** 3  
**Phone:** 484 832 0687  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 1-3 Day  
**Results:** Satisfactory

BLOOMSBURY, NJ 08804

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>BOB-B-Q-SLIDERS AND SIDES</u>	Date: <u>09/19/20</u>	Time: _____	
Owner: _____	Township: <u>Clinton Twp</u>	Phone #: _____	
Event/Location: <u>CONCERT INTHE QUARRY/ RED MILL</u>		Food Permitt #: <u>VALID</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 source (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	..	..	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	..	..	..
18. Shellfish from approved sources. All identification tags remain with the shellfish until entriely consumed and held, by the coordinator for a period of 90 days after the end of the event.	..	..	..	p

## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

**Notes:**  
FOOD TRUCK

## RISK-BASED INSPECTION REPORT

**Insp Date:** 9/23/2020      **Business ID:** HB000289  
**Business:** CLINTON BURGER COMPANY  
 10 LEIGH ST  
 CLINTON, NJ 08809

**Inspection:** HB000683  
**Risk Type:** 2  
**Phone:** 908 335 8238  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Spot Check Inspection  
**Results:** Conditionally 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-05-10/12.01</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	..	..	..	..

*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 paper towels at hand sink in kitchen.]*

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..
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FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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	..	..	..

## 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	..	..	..	..
<i>Fail Notes</i>	3.3(c)1iii	<i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils. [Milk Shake machine mixers had food residue on them]</i>						
	4.6(a)	<i>Equipment food-contact surfaces and utensils shall be clean to sight and touch. [The slicer table and slicer were not clean sight or touch.]</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	..	..

### 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	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>3.3(q) <i>Food storage requirements include the following:</i></p> <p>1. <i>Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food:</i></p> <p><i>i. In a clean, dry location;</i></p> <p><i>ii. Where it is not exposed to splash, dust, or other contamination; and</i></p> <p><i>iii. At least six inches above the floor.</i></p> <p>2. <i>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.</i></p> <p>3. <i>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.</i></p> <p><i>[A bag of onions was stored on the floor with a milk carton of onions.]</i></p>			
	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	..	..
<i>Fail Notes</i>	<p>3.3(m)2 <i>Cloths used for wiping food spills shall be:</i></p> <p><i>i. Dry and used for wiping food spills from tableware and carry-out containers; or</i></p> <p><i>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.</i></p> <p><i>[Cloths for wiping spills were stored on counters, and cutting boards.]</i></p>			
	31. Toxic substances properly identified, stored and used.	p	..	..
<i>Fail Notes</i>	<p>7.2(p) <i>Medicines belonging to employees or to children in a day care center that require refrigeration and are stored in a food refrigerator shall be stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines, and located so they are inaccessible to children.</i></p> <p><i>[A bottle of hydrogen peroxide was on a shelf above a food prep area.]</i></p>			
	32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	p	..	..
<i>Fail Notes</i>	<p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <p>1. <i>Routinely inspecting incoming shipments of food and supplies;</i></p> <p>2. <i>Routinely inspecting the premises for evidence of pests;</i></p> <p>3. <i>Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></p> <p>4. <i>Eliminating harborage conditions.</i></p> <p><i>[Many flies were observed.]</i></p>			



## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

<i>Fail Notes</i>	<p>6.2(n)1, 2    <i>Outer openings of a retail food establishment shall be protected against the entry of insects and rodents by:</i></p> <p style="margin-left: 20px;"><i>i. Filling or closing holes and other gaps along floors, walls and ceilings;</i></p> <p style="margin-left: 20px;"><i>ii. Closed, tight-fitting windows; and</i></p> <p style="margin-left: 20px;"><i>iii. Solid self-closing, tight-fitting doors; except for larger structures, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</i></p> <p style="margin-left: 20px;"><i>[Back outside door near the refrigerators/ freezers in the kitchen was open with out a screen.]</i></p>
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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.

p .. ..

<i>Fail Notes</i>	<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.</i></p> <p style="margin-left: 20px;"><i>[The shelf under the slicer and the window sill behind hte slicer are not free of food residue or unnecessary build up.]</i></p>
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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.</i></p> <p style="margin-left: 20px;"><i>[Internal thermometers were not easily visable in the sandwich refrigerators ont he line, or in thetwo refrigerators that hold meats and cheeses.]</i></p>
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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>	<p>4.6(j)    <i>Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</i></p> <p style="margin-left: 20px;"><i>[The floors through-out the kitchen area have a greasy film everywhere and are slippery.]</i></p>
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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
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OUT    COS    REPEAT

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>6.2(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>[several floor tiles are missing near the three compartment sink.]</i></p>
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50. Adequate ventilation; lighting; designated areas used.    p    ..    ..

<i>Fail Notes</i>	<p>6.5(d)    <i>Intake and exhaust air ducts shall be cleaned and filters changed so that they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems shall not create a public health hazard or nuisance or unlawful discharge.</i>  <i>[There is residual grease dripping down the wall behind the range and fryers.]</i></p>
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51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.    p    ..    ..

<i>Fail Notes</i>	<p>5.5(p)    <i>Requirements for cleaning receptacles shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be thoroughly cleaned in a way that does not contaminate food, equipment, utensils, linens, or single-service and single-use articles, and waste water shall be disposed of as specified under N.J.A.C. 8:24-5.4(e).</i></p> <p style="margin-left: 20px;">2. <i>Soiled receptacles and waste handling units for refuse, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents.</i>  <i>[The grease recycling container has grease build-up and has overflowed in the parking lot.]</i></p>
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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.    ..    ..    ..

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Plumbing violation from hte last inseption were corected.

### **Footnote 2**

**Notes:**

The cleaning solution and spray wash liquid must be contained and it may not be be deposited in the storm sewer.

Cases of paper goods and other operating supplies are being stored in the kitchen on the floor. These inventory items may not be stored on the floor and must be shelved to facilitate better cleaning of the kitchen area.