



# 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:** 10/20/2020      **Business ID:** 39

**Business:** DOMINICK'S PIZZA  
44 OLD HWY 22

CLINTON, NJ 08809

**Inspection:** HB000698

**Risk Type:** 3

**Phone:** 908-735-4412

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Initial Billable

**Results:** Satisfactory

### Establishment Information

Municipality Town of Clinton      Risk Type on File 3      Risk Type Observed 2

FMC N/A      Name \_\_\_\_\_      Type \_\_\_\_\_      Exp Date \_\_\_\_\_

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

Reference # F-05-22/18.02      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	..	..	..	..
<i>Fail Notes</i>   6.7(n) <i>A handwashing facility shall be maintained so that it is accessible at all times for employee use. [No hand sink in the prep-area.]</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	..	..	..	..

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	3.3(a)2	<p><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).</i></p> <p><i>[Romane lettuce was portioned into a to go container without the use of proper barrier. A meatball sub was removed from the oven and plated and wrapped without the use of proper barriers.]</i></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.
- 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction
- 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

p " " " " "

" " " p " "

" " 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
  - 13. Food protected from contamination
- |                   |        |  |
|-------------------|--------|--|
| <i>Fail Notes</i> | 3.3(z) | <p><i>Food shall be protected from contamination that may result from a factor or source not specified elsewhere in N.J.A.C. 8:24-3.3.</i></p> <p><i>[Terry cloth towels were used to cover sliced meats and lettuce.]</i></p> |
|-------------------|--------|--|
- 14. Food contact surfaces properly cleaned and sanitized

p " " " " "

p " " " " "

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.
- 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.

" " p " " "

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### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	..	..	..
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	..	..	..
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	..	..	..
36. Frozen foods maintained completely frozen.	..	..	..
37. Frozen foods properly thawed.	..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.	..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	..	..	..
EQUIPMENT, UTENSILS AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	..	..	..
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. [Not all refrigerators had internal thermometers to monitor the ambient temperature that were easily readable.]</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. [Chlorine test strips could not be located.]</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.	..	..	..

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

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 .. ..

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

There is no hand washing in the prep area, just the toilet room.

### **Footnote 2**

**Notes:**

8:24-3:31 - Linens and napkins may not be used in contact with food unless it is for serving food a single time.

### **Footnote 3**

**Notes:**

The establishment was very clean and organized. All food was stored properly with no opportunity for cross contamination.

### **Footnote 4**

**Notes:**

The Retail Food License, issued by the Town of Clinton was not displayed, as required.

The Inspection Placard issued by the Hunterdon County Department of Health from the last inspection was not displayed in a conspicuous location, as required.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 10/20/2020     **Business ID:** 33  
**Business:** BO BO KITCHEN

**Inspection:** HB000699  
**Risk Type:** 3  
**Phone:** 908-735-5010  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**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>06/24/23</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. .. .. ..

### 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

**Insp Date:** 10/27/2020      **Business ID:** HB000348  
**Business:** TOWNE PLACE SUITES CLINTON  
 1638 Hwy 31N  
 Clinton, NJ 08801

**Inspection:** HB000703  
**Risk Type:** 2  
**Phone:** 908 323 2621  
**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>Yes</u> Name <u>Jordan Monroy</u>	Type <u>ServSafe</u> Exp Date <u>03/06/25</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-05-17.01/2.03</u>	Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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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	..	..	..
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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
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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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
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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. .. .. ..
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- 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:**

Due to the COVID-19 Pandemic, the breakfast buffet is not being operated at this time. Food service is limited to a coffee bar, juice bar, prepackaed commercially prepared foods and fruit. Occasionally baked goods such as muffins are offered.

### **Footnote 2**

**Notes:**

No hot menu items at this time.