



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: 11/18/2020 **Business ID:** 613
Business: Christie's Artisan Bread & Pastry Shop
27 LEIGH STREET

Clinton, NJ 08809

Inspection: HB000710
Risk Type: 2
Phone: 908 735 0402
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

Establishment Information

Municipality Town of Clinton Risk Type on File 2 Risk Type Observed 2
FMC N/A Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
Sewer
Reference # F-05-13/20 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

RISK-BASED INSPECTION REPORT

FOOD SOURCE	IN	OUT	N.O.	N/A	COS	REPEAT
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- | | | | | | | |
|---|----|----|----|----|----|----|
| 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | .. | .. | .. | p | .. | .. |
| 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F) | .. | .. | p | .. | .. | .. |

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
------------------------------------	----	-----	------	-----	-----	--------

- | | | | | | | | | | |
|---|-------------------|---|---|----|----|----|--|--|--|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | .. | p | .. | .. | p | .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3.3(c)1i</td> <td><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.
[Case of raw chicken was in the walk-in on a shelf 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.
[Case of raw chicken was in the walk-in on a shelf 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.
[Case of raw chicken was in the walk-in on a shelf 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 | .. | .. |

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
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- | | | | | | | |
|---|-------------------|---|---|--|--|--|
| 25. Hot and cold water available; adequate pressure. | .. | .. | .. | | | |
| 26. Food properly labeled; original container | p | .. | .. | | | |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3.6(a)</td> <td><i>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations.
[Many packaged candies did not have ingredient labels on them or proper identification labels.]</i></td> </tr> </table> | <i>Fail Notes</i> | 3.6(a) | <i>Packaged food shall comply with standard of identity requirements and the general food standards in Federal regulations.
[Many packaged candies did not have ingredient labels on them or proper identification labels.]</i> | | | |
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[Many packaged candies did not have ingredient labels on them or proper identification labels.]</i> | | | | |

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).
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. [Test strips for sanitizer 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.
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:

The case was moved to the bottom shelf.

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.

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.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 11/21/2020 **Business ID:** hc000145
Business: BOB-B-Q SLIDERS & SIDES
 143 MAIN ST

Inspection: HO000094
Risk Type: 3
Phone: 484 832 0687
REHS: B-101362 Gary Moore
Reason: Temp Event 1-3 Day
Results: Satisfactory

BLOOMSBURY, NJ 08804

Reference:

FACILITY INFORMATION			
Est Trading Name: _____	Date: _____	Time: _____	
Owner: _____	Township: <u>Town of Clinton</u>	Phone #: _____	
Event/Location: _____	Food Permitt #: _____		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS		IN	OUT	COS	NA
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(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)

1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	p			
2. Ice that will be consumed obtained from an approved source in closed protected containers	p			
3. All foods purchased from an approved commercial source.	p			
4. Proper hand washing facilities provided at the booth.	..	p	p			
<table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;"><i>8:24-6.7a</i></td> <td style="width: 70%;"><i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [Operator adjusted handwash sink while inspector was present get it to operational. Note: Hand Hygiene for food prep and Covid-19 controls was reviewed.]</i></td> </tr> </table>	<i>Fail Notes</i>	<i>8:24-6.7a</i>	<i>Hand washing facilities shall be adequate in size and shall be located and maintained as to permit convenient and expeditious use by all employees. [Operator adjusted handwash sink while inspector was present get it to operational. Note: Hand Hygiene for food prep and Covid-19 controls was reviewed.]</i>					
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5. Employees preparing or serving food demonstrate proper hand washing procedures.	p			
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p			
7. Hair coverings with hair restraints used. Clothing kept clean.	p			
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p			
9. The area around the concession free of litter, refuse and garbage at all times.	p			
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p			
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p			
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p			
13. Thermometers available to monitor temperatures of hot and cold foods.	p			
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	p			
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 manufacturer heated to 135°F for 15 seconds prior to service to the public.	p			

TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS

IN OUT COS NA

18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.

.. .. . p

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Temperature checks of Hot Foods - all above 135 degrees F.

Cold temperature control food product (sliced cheese) was observed in a distressed condition and unrefrigerated. Operator stated he was just about to dispose of the product and disposed of the product in the inspectors presence.

Note: Operator demonstrated knowledge of food temperatures.

TEMPORARY FOOD EVENT INSPECTION REPORT

Insp Date: 11/27/2020 **Business ID:** HB000399
Business: MARKET SPACE VENDOR EVENTS
 RED MILL MUSEUM

CLINTON, NJ 08809

Inspection: HB000725
Risk Type: 2
Phone: 732-710-7094
REHS: B-2225 Daniel Wyckoff
Reason: Temp Event 1-3 Day
Results: Satisfactory

Reference:

FACILITY INFORMATION			
Est Trading Name: MARKET SPACE VENDOR EVENTS	Date: 11/27/20	Time: _____	
Owner: _____	Township: Town of Clinton	Phone #: _____	
Event/Location: WINTER VILLAGE AT RED MILL MUSEUM	Food Permitt #: 1736		

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 consumed obtained from an approved source in closed protected containers	p
3. All foods purchased from an approved commercial source.	p
4. Proper hand washing facilities provided at the booth.	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p
7. Hair coverings with hair restraints used. Clothing kept clean.	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p
9. The area around the concession free of litter, refuse and garbage at all times.	p
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	p
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18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	p

TEMPORARY FOOD EVENT INSPECTION REPORT

Footnote 1

Notes:

Multiple food vendors - all commercially prepared, unopened foods. Minimum food preparation.