



# 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:** 6/22/2020

**Business ID:** HB000368

**Inspection:** HB000623

**Business:** CLINTON BAGEL CO.

**Risk Type:** 2

38 RTE 173

**Phone:** 908 735 9800

CLINTON, NJ 08809

**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 \_\_\_\_\_

Reference # F-05-22/16B 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
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	..	..	..	p	..	..
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	..	..	p	..	..	..

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	p	..	..	..	..	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	p	..	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p	..	..	..	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	..	..	p	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	..	..	p	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

<b>GOOD RETAIL PRACTICES</b>
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
31. Toxic substances properly identified, stored and used.		..	..	..
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.		..	..	..
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.		..	..	..
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36. Frozen foods maintained completely frozen.		..	..	..
37. Frozen foods properly thawed.		..	..	..
38. Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		..	..	..
41. Equipment temperature measuring devices provided (refrigeration units, etc).		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. [No thermometer in walk-in refrigerator, milk refrigerator by coffee area.]</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.		..	..	..
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.		p	..	..
<i>Fail Notes</i>	5.5(m) <i>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</i>  <i>1. Inside the retail food establishment if the receptacles and units:</i> <i>i. Contain food residue and are not in continuous use; or</i> <i>ii. After they are filled; and</i>  <i>2. With tight-fitting lids or doors if kept outside the retail food establishment.</i> <i>[Waste receptacle was not covered. This is shared with Basil Bandwagon.]</i>			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		..	..	..

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

<b>Fail Code</b>	<b>Fail Text</b>
41.	Equipment temperature measuring devices provided (refrigeration units, etc).
4.2(c)6	Ambient air and water temperature measuring devices shall be designed to be easily readable and accurate to 3°F in the intended range of use.
Addl Notes: <i>[ No thermometer in walk-in refrigerator, milk refrigerator by coffee area.]</i>	
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(m)	<p>Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered under the following circumstances:</p> <ol style="list-style-type: none"> <li>1. Inside the retail food establishment if the receptacles and units:               <ol style="list-style-type: none"> <li>i. Contain food residue and are not in continuous use; or</li> <li>ii. After they are filled; and</li> </ol> </li> <li>2. With tight-fitting lids or doors if kept outside the retail food establishment.</li> </ol>
Addl Notes: <i>[Waste receptacle was not covered. Thsi is shared with Basil Bandwagon.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

It is important to make sure to have all salad ingredients chilled prior to mixing them.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/22/2020      **Business ID:** 289  
**Business:** SUBWAY #16670  
 32 OLD HWY 22

CLINTON, NJ 08809

**Inspection:** HB000624  
**Risk Type:** 2  
**Phone:** 908-735-2280  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

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

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	..	..	..	..	..
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	..	..	..	p	..	..
3. Ill or injured foodworkers restricted or excluded as required.	p	..	..	..	..	..

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p	..	..	..	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p	..	..	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	..	..	..	..	..
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	p	..	..	..	..	..

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

FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	..	..	..	p	..	..
13. Food protected from contamination	p	..	..	..	..	..
14. Food contact surfaces properly cleaned and sanitized	p	..	..	..	..	..

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

## RISK-BASED INSPECTION REPORT

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	..	..	..	p	..	..
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	..	..	..	p	..	..
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	..	..	..	..	..
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	..	..	..	p	..	..
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	p	..	..	..	..	..
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	p	..	..	..	..	..
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p	..	..	..	..	..
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	..	..	..	p	..	..
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	..	..	..	p	..	..
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

### GOOD RETAIL PRACTICES

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

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

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water water available; adequate pressure.	..	..	..
26. Food properly labeled; original container	..	..	..
27. Food protected from potential contamination during preparation, storage, display.	..	..	..
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	..	..	..
29. Raw fruits and vegetables washed prior to serving.	..	..	..
30. Wiping cloths properly used and stored.	..	..	..
31. Toxic substances properly identified, stored and used.	p	p	..
<i>Fail Notes</i>   7.2(q) <i>First aid supplies that are in a retail food establishment for the employees' use shall be labeled as specified under N.J.A.C. 8:24- 7.1(a), and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. [Many personal care items are not contained and are placed on the shelf above the hand sink.]</i>			
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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## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT    COS    REPEAT

- 34. Food temperature measuring devices provided and calibrated. ..    ..    ..
- 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). ..    ..    ..
- 36. Frozen foods maintained completely frozen. ..    ..    ..
- 37. Frozen foods properly thawed. ..    ..    ..
- 38. Plant food for hot holding properly cooked to at least 135°F. ..    ..    ..
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. ..    ..    ..

### EQUIPMENT, UTENSILS AND LINENS

OUT    COS    REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance. ..    ..    ..
- 41. Equipment temperature measuring devices provided (refrigeration units, etc). ..    ..    ..
- 42. In-use utensils properly stored. ..    ..    ..
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled. ..    ..    ..
- 44. Food and non-food contact surfaces properly constructed, cleanable, used. ..    ..    ..
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. ..    ..    ..

### PHYSICAL FACILITIES

OUT    COS    REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. ..    ..    ..
- 47. Sewage and waste water properly disposed. ..    ..    ..
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. ..    ..    ..
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings. ..    ..    ..
- 50. Adequate ventilation; lighting; designated areas used. ..    ..    ..
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. ..    ..    ..
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. ..    ..    ..



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

<b>Fail Code</b>	<b>Fail Text</b>
31.	Toxic substances properly identified, stored and used.
7.2(q)	First aid supplies that are in a retail food establishment for the employees' use shall be labeled as specified under N.J.A.C. 8:24- 7.1(a), and stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.
Addl Notes:	<i>[Many personal care items are not contained and are placed on the shelf above the hand sink.]</i>

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Meds were removed.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/23/2020  
**Business:** ELITE MEAT  
 23 OLD ROUTE 22  
 CLINTON, NJ 08809

**Business ID:** 621

**Inspection:** HB000625  
**Risk Type:** 2  
**Phone:** 9082007350  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u> Risk Type Observed <u>2</u>
FMC <u>N/A</u> Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-05-12/5</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.

*[Paper Towel dispenser was empty at hand sink in prep area.]*

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
- 13. Food protected from contamination
- 14. Food contact surfaces properly cleaned and sanitized

### PHFs TIME/TEMPERATURE CONTROLS

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

- 15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.
- 16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)
- 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.
- 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours
- 20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.
- 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.
- 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.
- 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.
- 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

### GOOD RETAIL PRACTICES

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

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

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT	COS	REPEAT
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..
..	..	..

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

### FOOD TEMPERATURE CONTROL

OUT	COS	REPEAT
..	..	..

## RISK-BASED INSPECTION REPORT

### FOOD TEMPERATURE CONTROL

OUT COS REPEAT

- 34. Food temperature measuring devices provided and calibrated.      ..    ..    ..
- 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).      ..    ..    ..
- 36. Frozen foods maintained completely frozen.      ..    ..    ..
- 37. Frozen foods properly thawed.      ..    ..    ..
- 38. Plant food for hot holding properly cooked to at least 135°F.      ..    ..    ..
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.      ..    ..    ..

### EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 40. Materials, construction, repair, design, capacity, location, installation, maintenance.      ..    ..    ..
- 41. Equipment temperature measuring devices provided (refrigeration units, etc).      ..    ..    ..
- 42. In-use utensils properly stored.      ..    ..    ..
- 43. Utensils, single service items, equipment, linens properly stored, dried and handled.      ..    ..    ..
- 44. Food and non-food contact surfaces properly constructed, cleanable, used.      ..    ..    ..
- 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.      ..    ..    ..

### PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.      ..    ..    ..
- 47. Sewage and waste water properly disposed.      ..    ..    ..
- 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.      ..    ..    ..
- 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.      ..    ..    ..
- 50. Adequate ventilation; lighting; designated areas used.      ..    ..    ..
- 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.      ..    ..    ..
- 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.      ..    ..    ..

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

<b>Fail Code</b>	<b>Fail Text</b>
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
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.
Addl Notes: <i>[Paper Towel dispenser was empty at hand sink in prep area.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

The walk-in refrigerator should have a back-up thermometer inside.

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/23/2020      **Business ID:** HI000001  
**Business:** LENNY'S HOUSE OF PIZZA  
 27 Old Highway 22  
 Clinton, NJ 08809

**Inspection:** HB000626  
**Risk Type:** 3  
**Phone:** 908 238 1010  
**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>2</u>
FMC <u>N/A</u> Name _____	Type <u>ServSafe</u> Exp Date _____
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Reference # <u>F-05-12/7A</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.		..	..	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	..	..	p	..
<i>Fail Notes</i>	3.5(f)2 <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures. [Chicken tenders were 53 degrees.]</i>						
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.		..	..	p	..	..	..
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, jewelry, outer clothing, hair restraint).	..	..	..

FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	..	..	..

## RISK-BASED INSPECTION REPORT

FOOD TEMPERATURE CONTROL		OUT	COS	REPEAT
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.		p	..	..
<i>Fail Notes</i>	<p>3.5(c) <i>Frozen food shall be thawed:</i></p> <p>1. <i>Under refrigeration that maintains the food at refrigeration temperatures;</i></p> <p>2. <i>Completely submerged under running water:</i></p> <p style="margin-left: 20px;"><i>i. At a water temperature of 70°F or below;</i></p> <p style="margin-left: 20px;"><i>ii. With sufficient water velocity to agitate and float off loose particles in an overflow;</i></p> <p style="margin-left: 20px;"><i>and</i></p> <p style="margin-left: 20px;"><i>iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including:</i></p> <p style="margin-left: 40px;"><i>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</i></p> <p style="margin-left: 40px;"><i>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</i></p> <p>3. <i>As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</i></p> <p>4. <i>Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</i>  <i>[Three boxes of bulk sausage are being thawed at room temperature]</i></p>			
38. Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS		OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		..	..	..
41. Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42. In-use utensils properly stored.		..	..	..
43. Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44. Food and non-food contact surfaces properly constructed, cleanable, used.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		..	..	..
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47. Sewage and waste water properly disposed.		..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		..	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		..	..	..
50. Adequate ventilation; lighting; designated areas used.		..	..	..
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		..	..	..
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		..	..	..

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

<b>Fail Code</b>	<b>Fail Text</b>
<b>17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)</b>	
3.5(f)2	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under N.J.A.C. 8:24-3.5(g) potentially hazardous food shall be maintained at refrigeration temperatures.
Addl Notes: <i>[Chicken tenders were 53 degrees.]</i>	
<b>37. Frozen foods properly thawed.</b>	
3.5(c)	<p>Frozen food shall be thawed:</p> <ol style="list-style-type: none"> <li>1. Under refrigeration that maintains the food at refrigeration temperatures;</li> <li>2. Completely submerged under running water: <ol style="list-style-type: none"> <li>i. At a water temperature of 70°F or below;</li> <li>ii. With sufficient water velocity to agitate and float off loose particles in an overflow; and</li> <li>iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including: <ol style="list-style-type: none"> <li>(1) The time the food is exposed to the running water and the time needed for preparation for cooking; or</li> <li>(2) The time it takes under refrigeration to lower the food temperature to refrigeration temperatures;</li> </ol> </li> </ol> </li> <li>3. As part of a cooking process if the food that is frozen is cooked to safe cooking temperatures or thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or</li> <li>4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.</li> </ol>
Addl Notes: <i>[Three boxes of bulk sausage are being thawed at room temperature]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

During peak production try to keep products at the proper temperatures. Chicken tenders were tempted at 53 degrees F.

Chicken Tenders were placed in the walk-in to return them to 41 degrees F.