



Hunterdon County Department of Public Safety Division of Public Health Services



Public Health
Prevent. Promote. Protect.

Karen DeMarco, Health Officer

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www.co.hunterdon.nj.us

RISK-BASED INSPECTION REPORT

Insp Date: 1/29/2020 **Business ID:** 533

Business: CITISPOT TEA & COFFEE
44 MAIN ST.

CLINTON, NJ 08809

Inspection: HB000549

Risk Type: 2

Phone: 908-735-0307

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-05-10/9 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 | .. | .. |

| 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. | p | .. | .. | | |
| <table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding-left: 5px; vertical-align: top;"> 3.3(z) <i>Food shall be protected from contamination that may result from a factor or source not specified above. [The Muffin tins have too much accumulated/ baked on debris along the rims of the pans.]</i> </td> </tr> </table> | <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. [The Muffin tins have too much accumulated/ baked on debris along the rims of the pans.]</i> | | | |
| <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. [The Muffin tins have too much accumulated/ baked on debris along the rims of the pans.]</i> | | | | |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | .. | .. | .. | | |

RISK-BASED INSPECTION REPORT

| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION | OUT | COS | REPEAT |
|---|-----|-----|--------|
| 29. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 30. Wiping cloths properly used and stored. | .. | .. | .. |
| 31. Toxic substances properly identified, stored and used. | .. | .. | .. |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed. | .. | .. | .. |
| 33. Personal cleanliness (fingernails, 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. | .. | .. | .. |
| 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:

Milk, Half & Half and Skim Milk Thermos Containers for coffees are chilled and then filled and put out on the display for service. A timer is used and is set for three hours. The Thermos is removed at three hours and replaced with a clean and freshly filled Thermos.

RISK-BASED INSPECTION REPORT

Insp Date: 1/29/2020 **Business ID:** 633
Business: Fourchette Cheese Shop
 36 MAIN ST.

Clinton, NJ 08809

Inspection: HB000550
Risk Type: 1
Phone: 908-442-8675
REHS: B-2225 Daniel Wyckoff
Reason: Initial Billable
Results: Satisfactory

| Establishment Information | | | |
|---------------------------|-----------------|--------------------|--------|
| Municipality | Town of Clinton | Risk Type on File | 1 |
| | | Risk Type Observed | 1 |
| FMC | N/A | Name | |
| | | Type | |
| | | Exp Date | |
| Sewage System | Public | Water System | Public |
| | Sewer | Lab | |
| Reference # | F-05-10/7 | 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 | .. | .. | .. | .. | .. |
| 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. p

Fail Notes | 4.8(k) *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [No Chlorine test strips.]*

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: 1/30/2020 **Business ID:** HB000227
Business: BAJA BURRITO COMPANY
 5 OLD HWY 22

CLINTON, NJ 08809

Inspection: HB000553
Risk Type: 3
Phone: 908 335 8175
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>Kenneth Merced</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 _____ |

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 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 | .. | .. | .. | .. | .. |
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| 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

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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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| 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. | p | .. | .. |

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| <i>Fail Notes</i> | 3.3(k) | <p><i>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:</i></p> <ol style="list-style-type: none"> <i>1. In the food with their handles above the top of the food and the container, except as specified in (k)2 below;</i> <i>2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;</i> <i>3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;</i> <i>4. In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;</i> <i>5. In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or</i> <i>6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6. [Cooking Utensils were stored in water that was not 135 degrees F.]</i> |
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| 43. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |

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

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