



# Hunterdon County Department of Public Safety Division of Public Health Services



**Public Health**  
Prevent. Promote. Protect.

*Karen DeMarco, Health Officer*

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## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 6/5/2021

**Business ID:** HB000421

**Inspection:** HB000793

**Business:** A TACO AFFAIR

**Risk Type:** 2

RED MILL MUSEUM

**Phone:** 973 812 8226

CLINTON, NJ

**REHS:** B-2225 Daniel Wyckoff

**Reason:** Temp Event 1-3 Day

**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION
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Est Trading Name: A TACO AFFAIR Date: 06/05/21 Time: \_\_\_\_\_

Owner: \_\_\_\_\_ Township: Town of Clinton Phone #: \_\_\_\_\_

Event/Location: BRITISH CAR DAY/ RED MILL MUSEUM Food Permitt #: 1777

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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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	..	..	..
13. Thermometers available to monitor temperatures of hot and cold foods.	p	..	..	..

## TEMPORARY FOOD EVENT INSPECTION REPORT

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS
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IN    OUT    COS    NA

- |  |    |    |    |    |
|--|----|----|----|----|
| <p>14. SAFE COOKING - (internal temperatures for 15 seconds)<br/>         [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish &amp; injected meats; pooled eggs.]</p>     | .. | .. | .. | p  |
| <p>15. All potentially hazardous foods kept under 41°F or over 135°F.</p>  | p  | .. | .. | .. |
| <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>   | p  | .. | .. | .. |
| <p>17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.</p>  | p  | .. | .. | .. |
| <p>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> | .. | .. | .. | p  |

TEMPORARY FOOD EVENT INSPECTION REPORT  
**Fail Notes Summary**

*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/17/2021      **Business ID:** HB000289  
**Business:** CLINTON BURGER COMPANY  
 10 LEIGH ST  
 CLINTON, NJ 08809

**Inspection:** HB000802  
**Risk Type:** 2  
**Phone:** 908 335 8238  
**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-05-10/12.01</u>	Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

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

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	p	..	..	..	..	..
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	p	..	..	..	..	..
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	..	..	..	..	..
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	..	p	..	..	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.  
*[The towel dispenser was empty.]*

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

- 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

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

### PHFs TIME/TEMPERATURE CONTROLS

- 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.

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

### 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

- 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.  

*Fail Notes* | 3.3(m)4 *Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil. [Wiping cloths were on the sandwich unit cutting board.]*
- 31. Toxic substances properly identified, stored and used.
- 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.

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

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
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)7	<i>Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars. [Neither of the sandwich refrigerators on the cooking line had thermometers to monitor temperatures.]</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.			p	..	..
<i>Fail Notes</i>	4.6(j)	<i>Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The top of the milk shake machine had dried food residue on it.]</i>			
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.			p	..	..
<i>Fail Notes</i>	6.5(a)	<i>The physical facilities shall be maintained in good repair. [The floor near the three compartment sink is buckled and tiles have popped off exposing wood sub floor.]</i>			
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>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
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>[The towel dispenser was empty.]</i>	
<b>30. Wiping cloths properly used and stored.</b>	
3.3(m)4	Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.
Addl Notes: <i>[Wipings cloths were on the sandwich unit cutting board.]</i>	
<b>41. Equipment temperature measuring devices provided (refrigeration units, etc).</b>	
4.2(c)7	Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.
Addl Notes: <i>[Neither of the sandwich refrigerators on the cooking line had thermometers to monitor temperatures.]</i>	
<b>44. Food and non-food contact surfaces properly constructed, cleanable, used.</b>	
4.6(j)	Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
Addl Notes: <i>[The top of the milk shake machine had dried food residue on it.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.5(a)	The physical facilities shall be maintained in good repair.
Addl Notes: <i>[The floor near the three compartment sink is buckled and tiles have popped off exposing wood sub floor.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

The hand sink was able to be used, but it was partially obstructed by by cases of cleaning compounds.

### **Footnote 2**

**Notes:**

A roll of towels was put in the dispenser



## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/17/2021      **Business ID:** 487  
**Business:** DORA RESTAURANT  
 17 Main St.  
 Clinton, NJ 08809

**Inspection:** HB000803  
**Risk Type:** 3  
**Phone:** 908-735-4171  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Rudolf Hisena</u>	Type <u>ServSafe</u> Exp Date <u>02/26/25</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer	
Reference # <u>F-05-11/6</u>	Total Coliform _____

### FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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 INTERVENTIONS are control measures to prevent FBI.

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

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

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

*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.

*[Hand sink in coffee station - no paper towels.]*

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

## RISK-BASED INSPECTION REPORT

FOOD PROTECTION FROM CONTAMINATION			IN	OUT	N.O.	N/A	COS	REPEAT
12.	Proper separation of raw meats and raw eggs from ready-to-eat foods provided		p	..	..	..	..	..
13.	Food protected from contamination		p	..	..	..	..	..
14.	Food contact surfaces properly cleaned and sanitized		..	p	..	..	p	..
<i>Fail Notes</i>	3.3(c)1iii	<i>Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.</i>						
	4.7(a)	<i>Equipment food-contact surfaces and utensils shall be sanitized. [Mechanical dish washer was not dispensing chemical sanitizer.]</i>						

PHFs TIME/TEMPERATURE CONTROLS			IN	OUT	N.O.	N/A	COS	REPEAT
15.	SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes; Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.		p	..	..	..	..	..
16.	PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.		..	..	..	p	..	..
17.	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)		..	p	..	..	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. [Refrigeration unit by grill and fryer was at 54 degrees F.]</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.		..	..	..

## 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.		p	..	..
<i>Fail Notes</i>	<p>6.2(k) <i>The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</i></p> <p style="margin-left: 20px;"><i>1. Routinely inspecting incoming shipments of food and supplies;</i></p> <p style="margin-left: 20px;"><i>2. Routinely inspecting the premises for evidence of pests;</i></p> <p style="margin-left: 20px;"><i>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</i></p> <p style="margin-left: 20px;"><i>4. Eliminating harborage conditions.</i>  <i>[The floor under the BIB system has syrup and attracts fruit flies.]</i></p>			
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>	<p>4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</i>  <i>[Chlorine test strips were not observed.]</i></p>			
PHYSICAL FACILITIES		OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47. Sewage and waste water properly disposed.		..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		..	..	..
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		p	..	..

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES	OUT COS REPEAT
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<i>Fail Notes</i>	<p>6.1(a) <i>Indoor surface characteristics shall include the following:</i></p> <p style="margin-left: 20px;">1. <i>Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</i></p> <p style="margin-left: 40px;">i. <i>Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</i></p> <p style="margin-left: 40px;">ii. <i>Closely woven and easily cleanable carpet for carpeted areas; and</i></p> <p style="margin-left: 40px;">iii. <i>Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</i></p> <p style="margin-left: 20px;">2. <i>In a temporary retail food establishment:</i></p> <p style="margin-left: 40px;">i. <i>If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</i></p> <p style="margin-left: 40px;">ii. <i>Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</i></p> <p style="margin-left: 40px;"><i>[Wall at top of stairs has tile missing and studs are visible.]</i></p> <p>6.5(a) <i>The physical facilities shall be maintained in good repair.</i></p> <p style="margin-left: 20px;"><i>[Refrigerator doors hinges were broken.]</i></p>	..	..	..
	50. Adequate ventilation; lighting; designated areas used.	..	..	..
	51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p	..	..
<i>Fail Notes</i>	<p>6.5(j) <i>The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.</i></p> <p style="margin-left: 20px;"><i>[There is unnecessary construction debris around the dumpsters behind the restaurant.]</i></p>			
	52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

Fail Code	Fail Text
<b>7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.</b>	
6.7(j)	Each handwashing sink or group of adjacent sinks shall be provided with one of the following for drying hands: <ol style="list-style-type: none"> <li>1. Individual, disposable towels;</li> <li>2. A continuous towel system that supplies the user with a clean towel; or</li> <li>3. A heated-air hand-drying device.</li> </ol>
Addl Notes: <i>[Hand sink in coffee station - no paper towels.]</i>	
<b>14. Food contact surfaces properly cleaned and sanitized</b>	
4.7(a)	Equipment food-contact surfaces and utensils shall be sanitized.
Addl Notes: <i>[Mechanical dish washer was not dispensing chemical sanitizer.]</i>	
3.3(c)1iii	Food shall be protected from cross contamination by cleaning and sanitizing equipment and utensils.
<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>[Refrigeration unit by grill and fryer was at 54 degrees F.]</i>	
<b>32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.</b>	
6.2(k)	The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: <ol style="list-style-type: none"> <li>1. Routinely inspecting incoming shipments of food and supplies;</li> <li>2. Routinely inspecting the premises for evidence of pests;</li> <li>3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and</li> <li>4. Eliminating harborage conditions.</li> </ol>
Addl Notes: <i>[The floor under the BIB system has syrup and attracts fruit flies.]</i>	
<b>45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.</b>	
4.8(k)	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
Addl Notes: <i>[Chlorine test strips were not observed.]</i>	
<b>49. Design, construction, installation and maintenance proper-floors/walls/ceilings.</b>	
6.5(a)	The physical facilities shall be maintained in good repair.
Addl Notes: <i>[Refrigerator doors hinges were broken.]</i>	
6.1(a)	Indoor surface characteristics shall include the following: <ol style="list-style-type: none"> <li>1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:                             <ol style="list-style-type: none"> <li>i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;</li> <li>ii. Closely woven and easily cleanable carpet for carpeted areas; and</li> <li>iii. Non-absorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile retail food establishment servicing areas, and areas subject to flushing or spray cleaning methods.</li> </ol> </li> <li>2. In a temporary retail food establishment:                             <ol style="list-style-type: none"> <li>i. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud; and</li> <li>ii. Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.</li> </ol> </li> </ol>
Addl Notes: <i>[Wall at top of stairs has tile missing and studs are visible.]</i>	
<b>51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.</b>	
6.5(j)	The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.
Addl Notes: <i>[There is unnecessary construction debris around the dumpsters behind the restaurant.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Towels were replaced.

### **Footnote 2**

**Notes:**

The air lock in the sanitizer hose was removed and sanitizer was then being dispensed at the proper concentration.

### **Footnote 3**

**Notes:**

All product was moved to refrigeration units operating at 41 degrees F or below. Working ingredients were put in ice baths during meal service.

### **Footnote 4**

**Notes:**

Door hinge parts have been ordered and will be repairs upon arrival

## RISK-BASED INSPECTION REPORT

**Insp Date:** 6/21/2021      **Business ID:** HB000433  
**Business:** CLINTON GENERAL STORE & EATERY  
 20 LEIGH STREET, REAR

CLINTON, NJ 08809

**Inspection:** HB000808  
**Risk Type:** 2  
**Phone:** 908 455 4891  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Pre-Opening  
**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-05-10/15</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	..	..	..	..	..
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.

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### 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.

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### 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.

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**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**  
*No fail notes were selected on this questionnaire.*

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

With the approval of municipal officials, and after having obtained a retail food handlers license, this establishment may open and begin to prepare and sell food to the public.

### **Footnote 2**

**Notes:**

A valid food handlers license issued by the Town of Clinton must be obtained and displayed, prior to opening.