



# 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

<b>Insp Date:</b> 7/14/2021	<b>Business ID:</b> HB000368	<b>Inspection:</b> HB000829
<b>Business:</b> CLINTON BAGEL CO. 38 RTE 173		<b>Risk Type:</b> 2
CLINTON, NJ 08809		<b>Phone:</b> 908 735 9800
		<b>REHS:</b> B-2225 Daniel Wyckoff
		<b>Reason:</b> Initial Billable
		<b>Results:</b> 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	..	..	p	..

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

<i>Fail Notes</i>	3.3(a)2 <i>Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g). [Cook touches ready to eat foods while assembling hot sandwiches.]</i>
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### FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

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

p .. .. .. ..  
 .. .. .. p .. ..  
 .. .. p .. ..

### FOOD PROTECTION FROM CONTAMINATION

IN OUT N.O. N/A COS REPEAT

- 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided
- 13. Food protected from contamination
- 14. Food contact surfaces properly cleaned and sanitized

p .. .. .. ..  
 p .. .. .. ..  
 p .. .. .. ..

### PHFs TIME/TEMPERATURE CONTROLS

IN OUT N.O. N/A COS REPEAT

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

p .. .. .. ..  
 .. .. .. p .. ..  
 p .. .. .. ..  
 .. .. .. p .. ..  
 .. .. .. p .. ..  
 .. .. .. p .. ..  
 .. .. .. p .. ..  
 .. .. .. p .. ..  
 .. .. .. 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.

.. .. ..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION			OUT	COS	REPEAT
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.		p	..	..
<i>Fail Notes</i>	3.3(m)4 <i>Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil. [Wiping clothes were placed on counter tops.]</i>				
31.	Toxic substances properly identified, stored and used.		..	..	..
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.		..	..	..
33.	Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).		..	..	..
FOOD TEMPERATURE CONTROL			OUT	COS	REPEAT
34.	Food temperature measuring devices provided and calibrated.		..	..	..
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).		..	..	..
36.	Frozen foods maintained completely frozen.		..	..	..
37.	Frozen foods properly thawed.		..	..	..
38.	Plant food for hot holding properly cooked to at least 135°F.		..	..	..
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		..	..	..
EQUIPMENT, UTENSILS AND LINENS			OUT	COS	REPEAT
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.		..	..	..
41.	Equipment temperature measuring devices provided (refrigeration units, etc).		..	..	..
42.	In-use utensils properly stored.		..	..	..
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.		..	..	..
44.	Food and non-food contact surfaces properly constructed, cleanable, used.		..	..	..
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p	..	..
<i>Fail Notes</i>	4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [Test Strips were on order, but not available.]</i>				
PHYSICAL FACILITIES			OUT	COS	REPEAT
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		..	..	..
47.	Sewage and waste water properly disposed.		..	..	..
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		p	..	..
<i>Fail Notes</i>	6.6(b) <i>All new establishments shall provide toilets for the public in accordance with the requirements of N.J.A.C. 5:23, New Jersey Uniform Construction Code. [Toilet access was restricted due to COVID. ]</i>				
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.		..	..	..
50.	Adequate ventilation; lighting; designated areas used.		..	..	..

## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.

.. .. ..

52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

.. .. ..

## RISK-BASED INSPECTION REPORT

### Fail Notes Summary

Fail Code	Fail Text
<b>8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.</b>	
3.3(a)2	Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g).
Addl Notes: <i>[Cook touches ready to eat foods while assembling hot sandwiches.]</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>[Wiping clothes were placed on counter tops.]</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>[Test Strips were on order, but not available.]</i>	
<b>48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.</b>	
6.6(b)	All new establishments shall provide toilets for the public in accordance with the requirements of N.J.A.C. 5:23, New Jersey Uniform Construction Code.
Addl Notes: <i>[Toilet access was restricted due to COVID.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

cook was made ware and began to use approved barriers.

### **Footnote 2**

**Notes:**

With dine in customers, access to the toilet room may not be restricted. Customers must have access to the toilet.

## TEMPORARY FOOD EVENT INSPECTION REPORT

**Insp Date:** 7/18/2021      **Business ID:** 661  
**Business:** CLINTON FARMER'S MARKET  
 CLINTON Community House  
 Halstead  
 CLINTON, NJ 08809

**Inspection:** HB000832  
**Risk Type:** 1  
**Phone:** 732-236-3477  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Temp Event 4+  
**Results:** Satisfactory

**Reference:**

FACILITY INFORMATION			
Est Trading Name: <u>Clinton Farmer's Market</u>	Date: <u>07/18/21</u>	Time: _____	
Owner: _____	Township: <u>Town of Clinton</u>	Phone #: _____	
Event/Location: <u>North Branch Parking LOt/ Town of Clinton</u>	Food Permitt #: <u>Valid</u>		

SANITATION REGULATIONS FOR TEMPORARY FOOD CONCESSIONS	IN	OUT	COS	NA
(IN = In Compliance; OUT = Not in Compliance; COS = Corrected on Site; NA = Not Applicable)				
1. Safe water source (public/private) - Quality tested/ Approved water supply hoses.	..	..	..	p
2. Ice that will be consumed obtained from an approved source in closed protected containers	..	..	..	p
3. All foods purchased from an approved commercial source.	p	..	..	..
4. Proper hand washing facilities provided at the booth.	..	..	..	p
5. Employees preparing or serving food demonstrate proper hand washing procedures.	..	..	..	p
6. NO BARE HAND CONTACT. Food employees may not contact exposed, ready-to-eat food with bare hands.	p	..	..	..
7. Hair coverings with hair restraints used. Clothing kept clean.	..	..	..	p
8. Dirt and gravel floors graded to allow runoff. The food preparation area must be covered to prevent dirt and dust from contaminating the prepared foods.	p	..	..	..
9. The area around the concession free of litter, refuse and garbage at all times.	p	..	..	..
10. All food prepared in a licensed and approved kitchen, no preparation shall be in a private home or business other than a food business.	p	..	..	..
11. All food protected from contamination while being stored, served or displayed. WET COLD STORAGE OF PACKAGED OR UNPACKAGED FOOD IS PROHIBITED.	p	..	..	..
12. Demonstrates ability to wash and sanitize equipment in place. Food contact surfaces must be cleaned and sanitized every four hours. A washing and sanitizing station must be set up or available for immediate use.	..	..	..	p
13. Thermometers available to monitor temperatures of hot and cold foods.	p	..	..	..
14. SAFE COOKING - (internal temperatures for 15 seconds) [145°F: for Fish, Meat, Pork, Eggs and Game animals, 155°F: for ground meat/fish & injected meats; pooled eggs.]	..	..	..	p
15. All potentially hazardous foods kept under 41°F or over 135°F.	p	..	..	..
16. Prepared, potentially hazardous food rapidly reheated (within 2 hours) to at least 165°F for 15 seconds prior to service to the public.	..	..	..	p
17. Prepared foods from a regulated food manufacturer heated to 135°F for 15 seconds prior to service to the public.	..	..	..	p
18. Shellfish from approved sources. All identification tags remain with the shellfish until entirely consumed and held, by the coordinator for a period of 90 days after the end of the event.	..	..	..	p

# TEMPORARY FOOD EVENT INSPECTION REPORT

## **Fail Notes Summary**

*No fail notes were selected on this questionnaire.*



## TEMPORARY FOOD EVENT INSPECTION REPORT

### **Footnote 1**

#### **Notes:**

The following Vendors participate at the Clinton Farmer's Market:

County Fresh Farm

Whole produce, Baked Goods, honey, Pickled Veggies, Fresh Mozerella

Two Barns Farm:

Whole Uncut Produce

Croto Farmer's Cooperative:

mountain meadows Farm

Blue Jingler Farm

Mt. Salem Lamb

Fresh Poultry, eggs, frozen beef, frozen pork, frozen lamb, packaged prepared foods

The Cookie lady

Packaged Assorted Cookies

WildSpawn Mushrooms

Assorted Cultivated Mushrooms

Not on Display:

Jakalama Farm

Whole Produce, Baked Goods

## RISK-BASED INSPECTION REPORT

**Insp Date:** 7/20/2021      **Business ID:** 33  
**Business:** LEE'S KITCHEN

**Inspection:** HB000835  
**Risk Type:** 3  
**Phone:** 908-735-5010  
**REHS:** B-2225 Daniel Wyckoff  
**Reason:** Initial Billable  
**Results:** Satisfactory

42 OLD HIGHWAY 22  
 CLINTON, NJ 08809

Establishment Information	
Municipality <u>Town of Clinton</u>	Risk Type on File <u>3</u> Risk Type Observed <u>3</u>
FMC <u>Yes</u> Name <u>Guan Lin Li</u>	Type <u>ServSafe</u> Exp Date <u>06/24/23</u>
Sewage System <u>Public</u> Water System <u>Public</u>	Lab _____
Sewer _____	Total Coliform _____
Reference # <u>F-05-22/17A</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	..	..	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.

*[No towels at hand sink in kitchen]*

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	..	..	..	..
<i>Fail Notes</i>	3.3(c)1i <i>Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display. [A container of Raw Beef was over ready to eat foods.]</i>						
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.		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 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.		..	..	..

## RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT	COS	REPEAT
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.	p	p	..
<i>Fail Notes</i>	<p>4.11(f) <i>Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.</i></p> <p><i>[Plastic spoons and forks are dispensed out of a box.]</i></p>			
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

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>[No towels at hand sink in kitchen]</i>	
<b>12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided</b>	
3.3(c)1i	Food shall be protected from cross contamination by separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display.
Addl Notes: <i>[A container of Raw Beef was over ready to eat foods.]</i>	
<b>43. Utensils, single service items, equipment, linens properly stored, dried and handled.</b>	
4.11(f)	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip contact surfaces is prevented. Knives, forks, and spoons that are not pre-wrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
Addl Notes: <i>[Plastic spoons and forks are dispensed out of a box.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Towels were provided.

### **Footnote 2**

**Notes:**

The container was moved to the proper location.

### **Footnote 3**

**Notes:**

During lunch service the bain marie on the wok line does not hold temperature.

### **Footnote 4**

**Notes:**

Plastic spoons and forks were put in containers w/ handles pointing up.