



# 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> 1/19/2022	<b>Business ID:</b> HB000475	<b>Inspection:</b> HB000953
<b>Business:</b> MAINE ON MAIN 12 EAST MAIN ST  CLINTON, NJ 08809		<b>Risk Type:</b> 2 <b>Phone:</b> 908 500 2476 <b>REHS:</b> B-2225 Daniel Wyckoff <b>Reason:</b> Pre-Opening <b>Results:</b> Satisfactory

Establishment Information			
Municipality <u>Town of Clinton</u>	Risk Type on File <u>2</u>	Risk Type Observed <u>2</u>	
FMC <u>Yes</u> Name <u>Daniel Conlon</u>	Type <u>360 Degrees</u>	Exp Date <u>01/06/27</u>	
Sewage System <u>Public</u>	Water System <u>Public</u>	Lab _____	
Reference # <u>F-05-12/4.1</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	..

## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

IN OUT N.O. N/A COS REPEAT

*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 disposable towels at hand sinks.]*

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

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

## RISK-BASED INSPECTION REPORT

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.		..	..	..
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.		p	..	..
Fail Notes	4.1(j) <i>Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. [Blocklegs under the steamer have seams that can harbour bacteria.]</i>			
41. Equipment temperature measuring devices provided (refrigeration units, etc).		p	..	..
Fail Notes	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. [Beverage Air and Adventco Display Refrigerator do not have thermometers to monitor ambient 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.		..	..	..
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		p	..	..
Fail Notes	4.8(k) <i>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [No sanitizer test kit for sanitizer.]</i>			

## RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES
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OUT	COS	REPEAT
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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.  | .. | .. |

## 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 disposable towels at hand sinks.]</i>	
<b>40. Materials, construction, repair, design, capacity, location, installation, maintenance.</b>	
4.1(j)	Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.
Addl Notes: <i>[Blocklegs under the steamer have seams that can harbour bacteria.]</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>[Beverage Air and Adventco Display Refrigerator do not have thermometers to monitor ambient temperatures.]</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>[No sanitizer test kit for sanitizer.]</i>	

## RISK-BASED INSPECTION REPORT

### **Footnote 1**

**Notes:**

Daniel Conlon - 360 degree training - HASSA - Manager Food & Beverage: Take Out, Pick-up and delivery- Health and Sanitation Safety Awareness - Manager.

### **Footnote 2**

**Notes:**

Disposable towels are being added/ installed.

### **Footnote 3**

**Notes:**

Plumbing - final 1/6/2022

Fire - Pending

Electrical - Pending

Building - Pending

After passing all the inspections by municipal inspectors and after having been issued a CO, this establishment may open and begin to prepare and sell food to the public.