**Monmouth County Office of Public Health**
**3000 Kozloski Rd.**
**Freehold, NJ 07728**
**(732) 431-7456**

# RETAIL FOOD INSPECTION REPORT

| Activity Type | Evaluation |
|---|---|
| Initial | Satisfactory |

| [redacted] | Trade Name | Reinspection on or After: |
|---|---|---|
| | Asbury Ale House | |

| Establishment Location (Street Address) | City | Zip Code | County | Co/Mun Code |
|---|---|---|---|---|
| 400 Cookman Ave | Asbury Park | 07712 | Monmouth | 1303 |

[redacted]

| Name of Inspecting Official | REHS Lic. # | Name of Health Officer | Risk Type | License No. |
|---|---|---|---|---|
| Rebecca Berzins | B-182595 | Enrico Cabredo | 3 | |

**TIME/ACTIVITY REPORT** *(Codes: 1-Travel, 2-Inspection, 3-Administration)*

| Date | Code | Began | Ended | Date | Code | Began | Ended | Date | Code | Began | Ended |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 11/17/2026 | | | | | | | | | | | |

## 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 in OUT Box=Repeat Violation.*

| | MANAGEMENT AND PERSONNEL | IN | OUT | N.O. | N/A | COS |
|---|---|---|---|---|---|---|
| 1 | PIC demonstrates knowledge of food safety principles pertaining to this operation. | ☑ | ☐ | ----- | ----- | ----- |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.* | ☑ | ☐ | ----- | ☐ | ----- |
| 3 | Ill or injured foodworkers restricted or excluded as required. | ☐ | ☐ | ☑ | ----- | ☐ |
| | **PREVENTING CONTAMINATION FROM HANDS** | **IN** | **OUT** | **N.O.** | **N/A** | **COS** |
| 4 | Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | ☐ | ☐ | ☑ | ☐ | ☐ |
| 5 | Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | ☐ | ☐ | ☑ | ----- | ☐ |
| 6 | Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. | ☑ | ☐ | ----- | ----- | ☐ |
| 7 | Handwashing facilities provided with warm water; soap and acceptable hand-drying method. | ☐ | ☒ | ----- | ----- | ☐ |
| 8 | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | ☑ | ☐ | ☐ | ☐ | ☐ |
| | **FOOD SOURCE** | **IN** | **OUT** | **N.O.** | **N/A** | **COS** |
| 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)* | ☐ | ☐ | ☑ | ☐ | ☐ |
| | **FOOD PROTECTED FROM CONTAMINATION** | **IN** | **OUT** | **N.O.** | **N/A** | **COS** |
| 12 | Proper separation of raw meats and raw eggs from ready-to-eat foods provided | ☑ | ☐ | ----- | ☐ | ☐ |
| 13 | Food protected from contamination | ☑ | ☐ | ----- | ----- | ☐ |
| 14 | Food contact surfaces properly cleaned and sanitized | ☑ | ☐ | ☐ | ☐ | ☐ |
| | **PHFs TIME/TEMPERATURE CONTROLS** | **IN** | **OUT** | **N.O.** | **N/A** | **COS** |
| 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. | ☐ | ☐ | ----- | ☑ | ☐ |

## RETAIL FOOD INSPECTION REPORT (CONTINUED)

### GOOD RETAIL PRACTICES

**Good Retail Practices** are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
*OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box*

| | SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION | OUT | COS |
|---|---|---|---|
| 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, jewelry, outer clothing, hair restraint). | ☐ | ☐ |
| | **FOOD TEMPERATURE CONTROL** | **OUT** | **COS** |
| 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 filets). | ☐ | ☐ |
| 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** |
| 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** |
| 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. | ☐ | ☐ |

| Item # | NJAC 8:24 | REMARKS *("R" = Repeat violation from previous inspection)* |
|---|---|---|
| 7 | 6.7(i,j) | Soap and/or paper towels not provided at multiple hand sinks. |
| 17 | 3.5(f)2 | PHFs not maintained at refrigeration temperatures of 41F or below:<br>- Bain marie in kitchen holding sauces ambient air 50F, ranch 47F; all PHFs (ranch, mayo, egg or milk based sauces) moved to unit maintaining temperature 40F<br>- Walk in ambient air 44F, guacamole 43F |
| 20 | 3.4(g) | PHFs not properly reheated prior to hot holding:<br>- Ground beef on steam table 68F<br>- Discussed proper reheating with PIC<br>- COS - Ground beef removed and reheated to at least 165F (172F) then returned to steam table |
| 27 | 3.3(z) | Accumulation of gray biofilm inside ice machine. |
| 40 | 4.5(c-d) | Cutting boards scratched, no longer smooth and easily cleanable. |
| 45 | 4.8(k) | Test kits not provided; QAC test kit needed at 3 comp sinks & dishwashers behind bar, lactic acid test kit needed at 3 comp sink in kitchen. |
| | | See page 3 for notes. |

| Name of Inspecting Official | Signature of Inspecting Official | Name and Title of Person Receiving Copy of Report |
|---|---|---|
| Rebecca Berzins | | |

| Item # | NJAC 8:24 | REMARKS CONTINUED |
|---|---|---|
| | NOTES: | CFPM Morgan Dickerson, ServSafe exp 2/26/2029<br>All other refrigerators maintain proper temperatures:<br>- Cooler behind top bar ambient air 39F<br>- Bain maries on cook line (3) ambient air 34F, 36F, 38F<br>- Cooler drawers under grill ambient air 41F<br>- Basement walk in holding meat ambient air 36F<br>Food properly reheated held at 135F or above: vodka sauce 186F.<br>High temperature dishwasher in kitchen plate temp 160.2F.<br>Chemical sanitizing dishwasher behind main bar plate temp 146.8F, 200 ppm QAC.<br>Lactic acid sanitizer provided at 3 compartment sink in kitchen; QAC sanitizer provided at 3 comp sinks behind bars.<br>Restrooms clean and properly supplied.<br>No pest activity observed at time of inspection. |
| | NOTE: | Top bar not currently used to serve customers.<br>Dishwasher at top bar not operational.<br>Ensure dishwasher is operating properly prior to use; must provide 200-400ppm QAC or 50-100ppm chlorine. |

| Name of Inspecting Official | Signature of Inspecting Official | Name and Title of Person Receiving Copy of Report |
|---|---|---|
| Rebecca Berzins | Berzins, Rebecca Digitally signed by Berzins, Rebecca Date: 2026.11.17 13:38:49 -05'00' | |