Monmouth County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 11/6/2024 **Business ID:** MM002108 **Inspection:** MQ000133
Business: Reyla **Store ID:** [redacted]
603 Mattison Ave
Asbury Park, NJ 07712
REHS: B-178667 Maxime Andre
Reason: 01. Initial
Results: Satisfactory

Establishment Information

Municipality: Asbury Park Risk Type on File _____ Risk Type Observed _____
Food Cert _____ Name _____ Type _____ Exp Date _____

[redacted]

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.	þ	¨			¨	¨
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	þ	¨		¨	¨	¨
3. Ill or injured foodworkers restricted or excluded as required.	¨	¨	þ		¨	¨
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.	¨	¨	þ		¨	¨
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	¨	¨	þ		¨	¨
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	þ	¨	¨	¨	¨	¨
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	¨	þ	¨	¨	¨	¨

REHS Acknowledged Receipt : Anthony Bustamante

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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 paper towel]*						
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	þ	¨	¨	¨	¨	¨
FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**	**REPEAT**
9. All foods, including ice and water, from approved sources; with proper records.	þ	¨	¨	¨	¨	¨
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	¨	¨	¨	þ	¨	¨
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	¨	¨	¨	þ	¨	¨
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	þ	¨	¨	¨	¨	¨
13. Food protected from contamination	þ	¨	¨	¨	¨	¨
14. Food contact surfaces properly cleaned and sanitized	þ	¨	¨	¨	¨	¨
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.	¨	¨	þ	¨	¨	¨
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.	¨	¨	þ	¨	¨	¨
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	þ	¨	¨	¨	¨	¨
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	¨	¨	þ	¨	¨	¨
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	þ	¨	¨	¨	¨	¨
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.	¨	¨	þ	¨	¨	¨
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	¨	¨	þ	¨	¨	¨
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	þ	¨	¨	¨	¨	¨
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	þ	¨	¨	¨	¨	¨





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PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	þ	¨	¨	¨	¨	¨

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.	¨	¨	¨
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.	¨	¨	¨





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

Discussion with Management

water is warm, not hot (suspect that the heater has not been opened yet since the restaurant is closed)
bar is fine. has tablets for sanitizing purposes. be mindful of any adulterants before serving alcohol to customers
milk and eggs meet the temperature standards.
foods stored in the freezers meet temperature standards
low temp dishwasher meets ppm standards
no paper towels in the sink where the kitchen is



