Monmouth County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 3/12/2025 **Business ID:** MM002348 **Inspection:** MF000136
Business: Judy's **Store ID:** [redacted]
408 7th Ave.

Asbury Park, NJ 07712

REHS: B-102434 Matthew Wysokinski
Reason: 01. Initial
Results: Conditionally Satisfactory

Establishment Information

Municipality: Asbury Park Risk Type on File: 3 Risk Type Observed: 4

Food Cert: Manager Name: Alfonso Espinoza Type: ServSafe Exp Date: 10/16/28

[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.	¨	¨	¨		¨	¨
PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**	**REPEAT**
4. Handwashing conducted in a timely manner; prior to work, after using restoom, 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	¨	¨	¨	¨	¨
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	¨	¨	þ	¨	¨	¨
FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**	**REPEAT**

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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.	þ	¨	¨	¨	¨	¨
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	¨	þ	¨	¨	¨	¨
Fail Notes | *3.2(r)1* *Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. [Oyster tags not being stored with product in walk-in.]*						
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
Fail Notes | *3.3(j)* *Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized. [Product being chilled in ice machine bin used for drinking ice.]*						
14. Food contact surfaces properly cleaned and sanitized	¨	þ	¨	¨	¨	¨

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FOOD PROTECTION FROM CONTAMINATION	IN	OUT	N.O.	N/A	COS	REPEAT

Fail Notes | *4.8(j)*

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under N.J.A.C. 8:24 4.7(c) shall be listed in Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations, 40 CFR §180.940, incorporated herein by reference, as amended and supplemented, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:

1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

Min. Concentration	*Minimum Temperature*	
mg/L	*pH 10 or less*	*pH 8 or less*
25	*120°F*	*120°F*
50	*100°F*	*75°F*
100	*55°F*	*55°F*

2. An iodine solution shall have a:
i. Minimum temperature of 75°F;
ii. pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and
iii. Concentration between 12.5 mg/L and 25 mg/L;

3. A quaternary ammonium compound solution shall:
i. Have a minimum temperature of 75°F;
ii. Have a concentration as specified under N.J.A.C. 8:24-7.2(f) and as indicated by the manufacturer's use directions included in the labeling; and
iii. Be used only in water with 500 mg/L hardness or less or in water having a hardness no greater than specified by the manufacturer's label;

4. If another solution of a chemical specified under (j)1 through 3 above is used, the operator shall demonstrate to the health authority that the solution achieves sanitization and the use of the solution shall be approved; or

5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.
[Quat sanitizer concentration in 3 compartment sink 100ppm. Solution to be changed as often as necessary to ensure concentration remains 200-400ppm.]

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	¨	¨	¨	¨	¨

PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N/A	COS	REPEAT
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	¨	¨	¨	¨

PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS	REPEAT
Fail Notes	*3.5(i) The criteria for reduced oxygen packaging shall include the following:* *1. A retail food establishment that packages food using a reduced oxygen packaging method and Clostridium botulinum is identified as a microbiological hazard in the final packaged form shall ensure that there are at least 2 barriers in place to control the growth and toxin formation of Clostridium botulinum, except for a retail food establishment that obtains prior approval from the health authority as specified under N.J.A.C. 8:24-3.5(h).* *2. A retail food establishment that packages food using a reduced oxygen packaging method and Clostridium botulinum is identified as a microbiological hazard in the final packaged form shall have a HACCP plan that contains the information specified under N.J.A.C. 8:24-9.1(e) and that:* *i. Identifies the food to be packaged;* *ii. Limits the food packaged to a food that does not support the growth of Clostridium botulinum because it has an aw of 0.91 or less; has a pH of 4.6 or less; is a meat or poultry product cured at a food processing plant regulated by the U.S.D.A., using substances specified in Use of Food Ingredients and Sources of Radiation, 9 CFR 424.21, incorporated herein by reference, as amended and supplemented, and is* *received in an intact package; or is a food with a high level of competing organisms such as raw meat or raw poultry;* *iii. Specifies methods for maintaining food at 41°F or below;* *iv. Describes how the packages shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to maintain the food at 41°F or below, and to discard the food if within 14 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption;* *v. Limits the shelf life to no more than 14 calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first;* *vi. Includes operational procedures that prohibit contacting food with bare hands; identify a designated area and the method by which physical barriers or methods of separation of raw foods and ready-to-eat foods minimize cross contamination, and how access to the processing equipment is restricted to responsible trained personnel familiar with the potential hazards of the operation; and delineate cleaning and sanitization procedures for food-contact surfaces; and* *vii. Describes the training program that ensures that the individual responsible for the reduced oxygen packaging operation understands the concepts required for a safe operation; equipment and facilities; and the procedures specified under N.J.A.C. 8:24-9.1(e).* *3. A retail food establishment shall not package fish using a reduced oxygen packaging method, except for fish that is frozen before, during, and after packaging.* *[Establishment vacuum packing fish for a preparation process without MCHD approval. Product not frozen prior and during vacuum process.]*						

24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. .. ..





RISK-BASED INSPECTION REPORT

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.	..	..	..
47. Sewage and waste water properly disposed.	..	..	..
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	..	..	..





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PHYSICAL FACILITIES	OUT	COS	REPEAT
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	þ	..	..

Fail Notes | *6.2(m)* *Requirements for design and installation of insect control devices shall include the following:*

1. Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

2. Insect control devices shall be installed so that:
i. The devices are not located over a food preparation area; and
ii. Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
[Fly zapping device used in dining room bar sitting over hand wash sink at time of inspection.]

50. Adequate ventilation; lighting; designated areas used.	þ	..	..

Fail Notes | *6.2(i)* *Requirements for protective shielding to light bulbs shall include the following:*

1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles, except as specified in (i)2 below.

2. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:
i. The integrity of the packages cannot be affected by broken glass falling onto them; and
ii. The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

3. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.
[Documentation that new lighting above cookline/ chefs table is shatter proof to be sent to MCHD.]

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

Inspection conducted due to the rebranding of the restaurant with new menu concept.
Risk 4 processes being conducted at time of inspection without MCHD approval.
All refrigeration and freezer temperatures meet code requirements.
High temp dishwasher working properly. 162F plate temp.
Gloves available.
All food products properly labeled.
Minor fly activity observed in bar areas. Facility serviced by Cowley's.