Monmouth County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 5/28/2025 **Business ID:** MM002261
Business: Shoprite Of Shrewsbury
1151 Shrewsbury Ave

Shrewsbury, NJ 07702

Inspection: MG000200
Store ID: [redacted]
REHS: B-161490 Surekha Chikyal
Reason: 01. Initial
Results: Satisfactory

Establishment Information

Municipality: Shrewsbury Risk Type on File _____ Risk Type Observed 3

Food Cert Manager Name carol Manfredi Type StateFoodSafety Exp Date 03/18/27

[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 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	¨	¨	¨	¨	¨
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	¨	¨	¨	¨
Fail Notes — *4.12(f)2* — *When the automatic shutoff within a machine vending potentially hazardous food is activated in a hot holding vending machine, the ambient temperature may not be less than 135°F for more than 2 hours immediately after the machine is filled, serviced, or restocked.* *[Hot holding temperature of meat balls AND FRIED CHICKEN OBSERVED AT 110 DEGREES. Transferred to re heating.]*						
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	¨	¨	¨	¨	¨
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	þ	¨	¨	¨	¨	¨

GOOD RETAIL PRACTICES

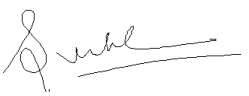
Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

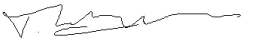
OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

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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.	..	..	..
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.	..	..	..





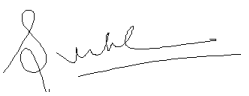
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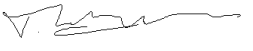
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PHYSICAL FACILITIES	OUT	COS	REPEAT
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

Discussion with Management

Notes:
Hand wash sink with soap and paper towel.
3 bay sink with quat at 200ppm.
Refrigeration temperature below 41 degrees.
Storage is ok.
Notes:
Observed hot holding temparature at the food service area. Meatballs @ 110 degrees.
Fried chicjen @109 degrees. Transferred to reheating till 165 degrees and hold thereafter at 135 degrees. COS





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