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

RETAIL FOOD INSPECTION REPORT

Activity Type	Evaluation
Initial	Satisfactory

Name of Owner(s), Partnership or Corporation	Trade Name	Reinspection on or After:
Gourmet Dining LLC	Monmouth University Magill Dining Hall	

Establishment Location (Street Address)	City	Zip Code	County	Co/Mun Code
400 Cedar Avenue	West Long Branch	07764	Monmouth	

Establishment Mailing Address (if different)	Telephone No.	E-mail Address
	(732) 263-5608	aorndorff@gourmetdiningllc.com

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type	License No.
Lisa Muscillo	B-101713	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
11/10/2026											

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)*
27	3.3t	Vegan brownies displayed at Cookies/Pastry station unprotected.
44	4.6c	Kitchen shelving/work table catering area by hood contains accumulation of grease and residue.
44	4.1j, 4.2	Shelving covered with cardboard which is soiled with grease and residue.
51	4.6c,6.5b	Floor by shelving an under hood contains some grease and residue.
	Note	CFPM: Steve Roland, Chef, ServSafe expires 9/15/2028
	Note	CFPM: Travis Litch, ServSafe expires 3/20/2030
	Note	Toilet rooms satisfactory
	Note	Exterior dumpster/garbage/trash satisfactory
	Note	No evidence of insects/rodents observed.
	Note	Horizon Termite & Pest Control utilized for pest control.
	Note	*****See Remarks Continued page for continuation of report

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Lisa Muscillo		

Item #	NJAC 8:24	REMARKS CONTINUED
	Note	Temperatures obtained using inspector's thermometer: Sushi area: Beverage Air ref: 39F; Freezer: -4F; Worktable ref: 40F; Sushi prep ref: 37F; White rice: 189F,158F,195F. pH meter present, logs maintained, ensure pH meter kept calibrated. No raw fish; product (chicken, etc.) cooked and maintained hot; Handsink, soap, paper towels present. Allergen kitchen: Refrigerator: 41F; hot hold: 166F; steam table: 179F; hand sink, soap, paper towels present; 3 bay sink, quat sanitizer, test strips present; quat sanitizer concentration 200ppm. Kitchen: Entry side: 2 door ref: 34F; Catering area: 3 door ref: 38F; small ref: 36F; reach in ice cream freezer: -16F; Freezer by ice machine: 3F; 3 bay sink, quat sanitizer, test strips present; Traulsen ref: 33F; 2 door ref: 36F; Delfield ref: 39F; Traulson ref: 40F; Hot hold: 159F; Heated banquet cabinet: 155F Fryer ref drawers: 38F; Traulsen ref w/ french fries: 29F; Traulson 2 door ref: 42F; Hot hold >135F; Produce walk in ref: 35F; Production walk in ref: 37F; Tomato sauce in walk in: 38F; Large walk in ref/freezer: 36F/0F; Dry good room: Small freezer: -41F; Grocery storage room: Ice cream freezer: -22F; freezer: -11F; Service Areas: Pizza: Traulson ref: 32F; Prep ref: 41F; Deli: Cold hold: 34F; Crispy chicken: 147F;scrambled eggs: 174F; steam table water: 201F; Grill: Cold hold: pickles: 38F; cheeseburger on hot hold: >135F; chicken on hot hold: 149F; chicken in fryer: 200F; counter freezer: -12F; bain marie: 38F; Self serve: Allergen ref: 33F; small freezer: 0F; Yogurt cold hold: 40F; Display (2): 40F; hard ice cream freezer: 3F; soft serve ice cream hopper: 41F; oat milk ice cream freezer: -1F; Create your own: ref: 37F; cold hold: 36F; white sauce: 166F; rice: 41F; Bowl Bar: hot hold: 160F; cold hold: 34F; beef (steamer): 150F; rice: 146F; ref: 33F; Quesadilla area: ref drawers: 40F; small ref: 38F; cold hold well: 1F; Cookies/pastry area: ref: 40F; counter ref: 34F; Salad bar: 33F; tuna: 35F; onions: 41F; chicken noodle soup: 177F.
	Note	Dishwasher: Final rinse temperature at plate: 164.2F; Hot water sanitize.
	Note	Food, cooking & equipment temperature logs maintained. Thermometers present.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Lisa Muscillo	Muscillo, Lisa Digitally signed by Muscillo, Lisa Date: 2026.11.10 16:12:21 -05'00'	Reviewed & signed in field. Copy in paper file.

MONMOUTH COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES
50 East Main Street
Freehold, NJ 07728
732-431-7456

RETAIL FOOD INSPECTION REPORT

Activity Type	Evaluation
INITIAL	SATISFACTORY

Name of Owner(s), Partnership or Corporation	Trade Name	Reinspection on or After:
GOURMET DINING LLC	MONMOUTH UNIVERSITY MAGILL DINING HALL	

Establishment Location (Street Address)	City	Zip Code	County	Co/Mun Code
400 CEDAR AVENUE	WEST LONG BRANCH	07764	MONMOUTH	

Establishment Mailing Address (if different)	Telephone No.	Email Address
	(732) 263-5668	sroland@gourmetdiningllc.com agorndorff@gourmetdiningllc.com

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type	Est. Code
LISA MUSCALLO	B-101713	Christopher P. Merkel, M.P.H.	3, 4	

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

Date 11-10-26	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
NOTE	SUSHI AREA BEV AIR REF: 39°F FREEZER: -4°F WORKTABLE REF 40°F										
	SUSHI PREP REF: 37°F; WHITE RICE: 159°F, 158°F, 195°F; HANDSINK;										
	PH METER PRESENT, LOGS MAINTAINED. ENSURE PH METER KEPT CALIBRATED										
	NO RAW FISH - PRODUCT (CHICKEN, ETC) COOKED & MAINTAINED HOT										
NOTE	ALLERGEN KITCHEN REF: 41°F; HOT HELD 166°F, STEAM TABLE: 179°F										
	HAND SINK, SOAP, PAPER TOWELS PRESENT; 3 BAY SINK, QUAT SAN, TEST STRIPS 200 PPM										
NOTE	KITCHEN										
	ENTRY SIDE 2 DOOR REF 34°F										
	CATERING 3 DOOR REF: 38°F; SHELL REF: 36°F										
4.6C* 6.5 hr	SOME GREASE, RESIDUE ON FLOOR & SHELVING AND UNDER HOOD										
4.2.4.6*	SHELVING ON WORK TABLE - COVERED WITH CARDBOARD - SOILED										
NOTE	REACH IN ICE CREAM FREEZER: -16°F; FREEZER BY ICE MACHINE: 3°F										
	3 BAY SINK, QUAT SANITIZER, TEST STRIPS PRESENT										
	TRAULSEN REF: 33°F, 2 DOOR: 36°F; DELFIELD: 39°F; TRAULSEN: 40°F										
	HOT HELD 159°F; HEATED BANQUET CABINET: 155°F; FRYER REF DRAWERS: 38°F										
	TRAULSEN W/ FRESH FRIES: 29°F; TRAULSEN 2 DOOR: 42°F; HOT HELD >135°F										
	PRODUCE WALK-IN REF: 35°F										
	PRODUCE WALK-IN REF: 37°F TOMATO SLICE: 38°F										
	LARGE WALK IN REF / FREEZER: 36°F / 0°F										
	DRY GOODS ROOM SHELL FREEZER: -41°F										
	GROCERY STORAGE - ICE CREAM FREEZER: -22°F FREEZER -11°F										
NOTE	TRAVIS LITCH SERV SAFE MGR EXP 3/20/2030; STEVE RAMOS EXP 9/13/28										

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc. if required
Lisa Muscallo	

MONMOUTH COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES
50 East Main Street
Freehold, NJ 07728
732-431-7456

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Establishment Mailing Address (if different)	Telephone No.	Email Address
	(732) 263-5608	srolond@garmeldiningllc.com acrndorff@garmeldiningllc.com

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type	Est. Code
LISA MUSCILLO	B-101713	Christopher P. Merkel, M.P.H.	3, 4	

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

Date 11-10-26	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
NOTE	SERVICE AREAS										
	PIZZA TRAULSEN REF: 32°F; PREP REF: 41°F										
	DELI COLD HOLD: 34°F CRISPY CHICKEN: 147°F SCRAMBLED EGGS: 174°F										
	STEAM TABLE WATER: 201°F										
	GRILL COLD HOLD PICKLES: 38°F; CHEESEBURGER ON HOT HOLD >135°F;										
	HOT HOLD CHICKEN: 149°F; CHICKEN IN FRYER: 200°F										
	COUNTER FREEZER: -12°F; BAIN MARIE: 38°F										
NOTE	SELF-SERVE ALLERGEN REF: 33°F; SMALL FREEZER: 0°F;										
	YOGURT COLD HOLD: 40°F; DISPLAY (2) 40°F; HARD ICE CREAM FREEZER: 3°F										
	SOFT SERVE ICE CREAM HOPPER: 41°F OAT MILK ICE CREAM FREEZER: -1°F										
	CREATE YOUR OWN: REF 37°F, COLD HOLD 36°F; WHITE SAUCE: 166°F; RICE 41°F										
	BOWL BAR: HOT HOLD: 160°F, COLD HOLD: 34°F; BEEF: 150°F (STEAMER)										
	RICE: 146°F; REF: 33°F										
	QUESADILLA AREA: REF DRAWERS: 40°F; SMALL REF: 38°F; COLD HOLD WELL: 1°F										
3.3+ *	COOKIES/PASTRY: REF: 40°F; COUNTER REF: 34°F VEGAN BROWNIES UNPROTECTED										
NOTE	SALAD BAR: 33°F TUNA 35°F ONIONS 41°F; CHICKEN NOODLE SOUP 177°F										
NOTE	DISHWASHER FINAL RINSE TEMP AT PLATE: 164.2°F HOT WATER SANI										
NOTE	ALL TEMPERATURES OBTAINED USING INSPECTORS THERMOMETER										
NOTE	TOILET ROOMS SATISFACTORY										
NOTE	EXTERIOR DUMPSTER/GARBAGE/TRASH - SATISFACTORY										
NOTE	HORIZON TERMITE & PEST CONTROL; NO EVIDENCE OF INSECTS/RODENTS OBSERVED										
NOTE	FOOD, COOKING & EQUIPMENT TEMPERATURE LOGS MAINTAINED; THERMOMETERS PRESENT										

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc. if required
Lisa Muscillo	[signature]