**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: |
|---|---|---|
| | Zachary's | |

| Establishment Location (Street Address) | City | Zip Code | County | Co/Mun Code |
|---|---|---|---|---|
| 71 Oceanport Avenue | West Long Branch | 07764 | Monmouth | |

[redacted]

| 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 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 11/17/2026 | | | | | | | | | | | |

## 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)* |
|---|---|---|
| 4 | 2.3f | Food handler observed to handle raw food wearing gloves then directly handle bread after rinsing glove under water at hand sink. Manager instructed employee to remove gloves and employee was thenn observed to properly wash hands with soap and water,dry hands with paper towels, then donned new gloves. Bread disposed. |
| 7 | 6.7i,j | Hand sink on cook line - no soap, no paper towels. Corrected. |
| 17 | 3.5f | Work table refrigerator by pizza prep air temp: 56F. Meatballs inside unit 56F. All PHF removed and disposed. Foods removed: Pepperoni 5lbs, Cut onions 5lbs, Sliced olives 3lbs, Sweet peppers: 5lbs, Spinach mix 5lbs, Cooked meatballs 2lbs, Sliced mushrooms 5lbs, Mozzarella cheese 15lbs, Chopped garlic 3lbs, Sausage raw 10lbs, Cooked bacon 6lbs, Anchovies 1.5lbs, Beaded eggplant 4lbs, Ricotta 5lbs |
| 27 | 3.3q | Some foods in walk in refrigerator not covered. |
| | 3.3r | Some food/beverages and food service items stored on shelf directly below sewage line in basement. |
| 35 | 4.2c(2) | Thin probe thermometer not present. Corrected. |
| 44 | 4.6c | Ice machine interior flap contains some algal like material buildup. |
| 45 | 4.8k | Steramine sanitizer test strips not present. |
| 28 | 3.3a | Improper scoops (small cups) stored directly in some food products; Corrected. |
| | NOTE | *****See next page for REMARKS CONTINUED |

| 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:<br>Dishwasher final rinse temp at plate: 162.5F (Hot water sanitize)<br>Walk in ref: 35F; Tomato sauce in walk in: 38F;<br>Ice cream freezer: 1F; Refrigerators 2 door (2): 33F, 38F; Salads ref work table: 45F, dressing in unit: 44F - Defrost cycle, second temp 41F;<br>Grill line work table refrigerators (2): 36F, 36F; Steam table meat chili: 144F; Hot hold: 170F;<br>Reheated meatball: 175F<br>Pizza work table refrigerator: 36F; Sandwich station ref: 32F; Soup hot hold: Beef barley: 154F, Chowder: 145F.<br>Basement: Walk in freezer: -14F; Beer cooler: 39F;<br>Bar area: Counter ref: 33F; Reach in ref: 34F;<br>Patron area: Refrigerator: 35F |
| | Note | Exterior trash area - Satisfactory |
| | Note | Toilet rooms - Satisfactory |
| | Note | No evidence of insects/rodents observed. Ace Pest Control monthly treatment. |
| | Note | Ensure employees wash hands correctly with soap and water frequently, especially after handling raw potentially hazardous foods and when changing gloves. |
| | Note | Ensure all foods are cooked to proper internal temperatures and then either served or kept hot>135F at all times.<br>Food to be cooled and kept in refrigerator must be rapidly cooled.<br>Use stem thermometer to monitor temps. |

| 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: 2026.11.17 13:10:14 -05'00' | |