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

RETAIL FOOD INSPECTION REPORT

[redacted]	Activity Type: Initial	Evaluation: Satisfactory	
Mizu 36 Asian Restaurant LLC	Trade Name: Mizu 36	Reinspection on or After:	
Establishment Location (Street Address)	City	Zip Code	County / Co/Mun Code
[redacted]	(732) 963-9898	sally.li61@yahoo.com	

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type / License No.
Lisa Muscillo	B-101713	Enrico Cabredo	4

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
10/22/2026											

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)*
7	6.7	Toilet room - no paper towels present at sink; hand sink by dishwasher - no soap, no paper towels; hand sink small wait station - no paper towels. All corrected.
40	4.5	Faucet at hand sink in toilet room is in disrepair (not braced into sink). Faucet does work but must be corrected so
4	6.7q	does not move when turned on/off.
42	3.3k	Knives stored in between side of sink and side of bain marie cook line. Corrrected.
44	4.6a,c	Wire shelving inside walk in refrigerator contains foreign residue; Can opener blade contains foreign residue; Flour bins - exterior tops contain caked on food residue; Knives stored between sink/bain marie contain grease residue.
45	4.8k	Bleach as sanitizer. Sanitizer concentration test not present.
27	3.3	Various food items in walk in refrigerator and walk in freezer are not covered.
37	3.5	Fish (raw) on counter in container of water. Surface temp 34F. Moved back into freezer by owner.
	NOTE	*****See continuation sheet for Remarks

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:
		Rear Kitchen: Walk in freezer: 5F; Walk in refrigerator: 38F
		Prep Area: Display ref: 36F; Bain marie right: 44F; Bain marie left: 40F; small freezer: -12F
		Steam table: Soup: 154F, 140F; Brown rice: 151F; White rice: 150F; Large cooker white rice: 164F
		Dishwasher final rinse temp at plate: 163.3F
		Onions top right bain marie: 45F; Food top left bain marie: 42F
		Sushi Area: Freezer: -48F; Counter refrigerators (2) 39F both; Top displays (2): 39F both.
		End line: Reach in freezer: -5F; Small bain marie: 33F
	Note	Acidification logs maintained. Using pH paper. Rice tested at time inspection: pH 4.0
	Note	Fish supplier certification paperwork provided dated 1/1/26 - New York Fish
	Note	Toilet rooms in conformance
	Note	Exterior dumpster areas shared.
	Note	No evidence of insects/rodents observed.
	Note	Manager: Jay Chen
	Note	CFPM: Heng Lun Chen, ServSafe Manager Expires 11/1/29

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: 2026.10.22 13:11:32 -04'00'	