Monmouth County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 6/2/2025 **Business ID:** MM000946
Business: Food Juquilita & Deli
1400 Asbury Ave.

Asbury Park, NJ 07712

Inspection: MM000425
Store ID: [redacted]
REHS: B-177782 Zarin Hussain
Reason: 01. Initial
Results: Satisfactory

Establishment Information

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

Food Cert _____ Name _____ Type _____ Exp Date _____

[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		¨	¨	¨
Fail Notes | *2.1(b)* *Risk Type 3 food establishments shall have at least one person in charge who is a certified food protection manager in accordance with a program recognized by the Conference for Food Protection. [Establishment not able to produce valid ServSafe.]*						
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 restroom, 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	¨	¨	¨	¨	¨

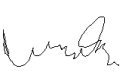
REHS Acknowledged Receipt :

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PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
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**
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	¨	¨	¨	¨
Fail Notes | *3.5(d)1* *Potentially hazardous foods which will be refrigerated after cooking must be cooled within 2 hours, from 135°F to 70°F; and within 4 hours, from 70°F to refrigeration temperatures. [Several PHFs in refrigeration stored in dense containers--internal temperature of tomatoe sauce at 38.4 degrees. Items not permitted to be cooled in large containers due to unequal cooling of product at core.]*						
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	¨	¨



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

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.	¨	þ	¨
Fail Notes | *3.3(z)* *Food shall be protected from contamination that may result from a factor or source not specified above. [Approximately 4 llb of raw beef stored uncovered and over ready to eat products including cheese--increased risk of exposure to adverse substances.]*			
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).	þ	¨	¨

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EQUIPMENT, UTENSILS AND LINENS			OUT	COS	REPEAT
Fail Notes	*4.2(c)7*	*Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except that this paragraph does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bain maries, steam tables, insulated food transport containers, and salad bars.* *[Thermometer not available for refrigeration unit located near entrance of kitchen]*			
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.	..	..	..
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

Discussion with Management

*Valid ServSafe unable to be provided by establishment--not permitted by code to ensure at least one employee knowlegdable in regard to food safety
-Refrigeration units located near entrance at 37.9 degrees and below--ambient temperature of 1 container of ham at 36.9 degrees
-Refrigeration units perpendicular to entrance possess ambient temperatures of 39.8 degrees and below--ambient temperature of 1 bin of sour cream at 38.6 degrees
*Refrigeration located directly near entrance missing thermometer to ensure products, particularly PHFs do not exceed 41 degrees--additioanlly, several items cooled in moderately dense containers--serves as potential for growth of pathogens in core due to heat accumulation incenter of products
-Refrigeration unit located across from cookline at 36.6 degrees and below--ambient temperature of 1 bin of sliced leafy greens at 35.8 degrees--*approximately 4 llb of beef stored on top rack over ready to eat items and missing covers
-Bleach sanitizer utilized at 3-compartment sink--concentration at 100 ppm--detergent/warm water available--*bleach test strips unavailable on-site
-Sanitizer buckets set up properly--concentration approximately ranges from 50 ppm-100 ppm
-Hot holding units exceed 135 degrees
-Canned products' packaging remain intact
-Employees' hair restrained--gloves worn during food prep
-Hand wash sinks on-site equipped with soap, paper towels and warm water