Monmouth County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 5/27/2025 **Business ID:** MM000870 **Inspection:** MM000418
Business: Encanto Col **Store ID:** [redacted]
806 First Ave.

Asbury Park, NJ 07719

REHS: B-177782 Zarin Hussain
Reason: 01. Initial
Results: Satisfactory

Establishment Information

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

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	¨	¨
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	¨	¨	¨	¨	¨
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**

REHS Acknowledged Receipt : Cindy Osorio

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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	¨	¨	¨
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

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.	¨	¨	¨

REHS

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SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
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.	þ	..	..
Fail Notes | *3.3(m)4* *Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil. [Wiping cloths not stored in bleach sanitizer solution to prohibit contamination of non-food contact surfaces.]*			
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.	þ	..	..
Fail Notes | *4.8(k)* *A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided. [Bleach test strips not available to confirm concentration of chlorine between 50 ppm-100 ppm]*			

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.	..	..	..





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PHYSICAL FACILITIES	OUT	COS	REPEAT
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

Ambient temperature of bain marie/refrigeration on-site at 41 degrees/under--temperature of 1 bin of sliced strawberries at 32.7 degrees
Temperature of drinks' coolers acquired through use of infrared thermometer at 41 degrees
Temperature of freezer designated for ice cream at 2 degrees
Bleach utilized at 3-compartment sink
Concentration of chlorine solution in 3-bay sink at 100 ppm
Employees' hair restrained during food prep--gloves also utilized
Soap, paper towels and warm water at hand wash sink located in rear kitchen
Soap, warm water and hand dryer available in restroom

Note:

Bleach test strips not provided--not permitted for test strips to be missing due to increased risk of contamination of tableware, equipment and non-food contact surfaces

Bleach sanitizer buckets not assembled--according to public health code, not permitted for wiping cloths to be stored outside of fresh sanitizing solution