Monmouth County Board of Health
50 East Main Street
Freehold, NJ 07728
732-431-7456

RETAIL FOOD INSPECTION REPORT

Activity Type	Evaluation
Routine	Satisfactory

[redacted]	Trade Name	Reinspection on or After:
	Tacos El Rey	

Establishment Location (Street Address)	City	Zip Code	County	Co/Mun Code
183 First Avenue Unit D	Atlantic Highlands		Mon	13

[redacted]	REHS Lic. #	Name of Health Officer	Risk Type	License No.
Name of Inspecting Official: Matthew R Roberts	B1511	Christopher P. Merkel	3	

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
10-2-12											

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)*
	Notes	Refrigerator units All <41°F All Hot holding units - over 135°F Gloves available and worn Three Compartment / Hand wash sinks set up properly Storage Area - satisfactory No problems w/ insects or rodents

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Christopher R Roberts	[signature]	Shaelyn Daz