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

# RETAIL FOOD INSPECTION REPORT

| Activity Type | Evaluation |
|---|---|
| [redacted] | Trade Name | Reinspection on or After: |
| Establishment Location (Street Address) | City | Zip Code | County | Co/Mun Code |
| [redacted] | | | | |
| Name of Inspecting Official | REHS Lic. # | Name of Health Officer | Risk Type | License No. |
| | | Christopher P. Merkel | | |

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

| Date | Code | Began | Ended | Date | Code | Began | Ended | Date | Code | Began | Ended |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | | | |

## 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)* |
|---|---|---|
| | | Note: All Refrigerated Storage units must record temperatures<br>Automatic Dishwasher cycle as per manufacturer instructions<br>Trash Compactor - Set up Properly<br>Handwash Sink Stocked<br>Clean ceiling & walls<br>No pests at time of visit |

| Name of Inspecting Official | Signature of Inspecting Official | Name and Title of Person Receiving Copy of Report |
|---|---|---|
| Christine Tobin | | |