

RETAIL FOOD INSPECTION REPORT

Activity Type INITIAL		Evaluation SAFETY FACTORY	
Name of Owner(s), Partnership or Corporation Corinthian Sq. Pub		Trade Name	
Establishment Location (Street Address) McKeon Street		City Princeton	Zip Code 08540
Establishment Mailing Address (if different)		County Monroe	Co/Mun Code
Telephone No.		E-mail Address	

Name of Inspecting Official Randy F. Carter	REHS Lic. # B1805	Name of Health Officer JEFFREY C. GROSSER	Risk Type 2	License No. F0114-139
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TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
6/30/2014											
7/7/2014											

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.	<input checked="" type="checkbox"/>				
2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	<input checked="" type="checkbox"/>				
3 Ill or injured foodworkers restricted or excluded as required.	<input type="checkbox"/>				
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.	<input checked="" type="checkbox"/>				
5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	<input checked="" type="checkbox"/>				
6 Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	<input checked="" type="checkbox"/>				
7 Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	<input type="checkbox"/>	<input checked="" type="checkbox"/>			
8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input type="checkbox"/>				
FOOD SOURCE					
	IN	OUT	N.O.	N/A	COS
9 All foods, including ice and water, from approved sources; with proper records	<input checked="" type="checkbox"/>				
10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	<input checked="" type="checkbox"/>				
11 PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	<input checked="" type="checkbox"/>				
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	<input checked="" type="checkbox"/>				
13 Food protected from contamination	<input checked="" type="checkbox"/>				
14 Food contact surfaces properly cleaned and sanitized	<input checked="" type="checkbox"/>				
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.	<input checked="" type="checkbox"/>				
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.	<input checked="" type="checkbox"/>				
17 COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	<input checked="" type="checkbox"/>				
18 COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	<input checked="" type="checkbox"/>				
19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	<input checked="" type="checkbox"/>				
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.	<input checked="" type="checkbox"/>				
21 HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	<input checked="" type="checkbox"/>				
22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>				
23 SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	<input type="checkbox"/>				
24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input type="checkbox"/>				

Michael Dukovick - exp 10/18
 Senusabe -

7/7/2014 - all violations noted

**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.		<input type="checkbox"/>
26	Food properly labeled, original container.		<input type="checkbox"/>
27	Food protected from potential contamination during preparation, storage, display.	X	<input type="checkbox"/>
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		<input type="checkbox"/>
29	Raw fruits and vegetables washed prior to serving.		<input type="checkbox"/>
30	Wiping cloths properly used and stored.		<input type="checkbox"/>
31	Toxic substances properly identified, stored and used.		<input type="checkbox"/>
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed.		<input type="checkbox"/>
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		<input type="checkbox"/>
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated.	X	<input type="checkbox"/>
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).		<input type="checkbox"/>
36	Frozen foods maintained completely frozen.		<input type="checkbox"/>
37	Frozen foods properly thawed.	X	<input type="checkbox"/>
38	Plant food for hot holding properly cooked to at least 135°F.		<input type="checkbox"/>
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		<input type="checkbox"/>
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	X	<input type="checkbox"/>
41	Equipment temperature measuring devices provided (refrigeration units, etc).		<input type="checkbox"/>
42	In-use utensils properly stored.		<input type="checkbox"/>
43	Utensils, single service items, equipment, linens properly stored, dried and handled.		<input type="checkbox"/>
44	Food and non-food contact surfaces properly constructed, cleanable, used.		<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		<input type="checkbox"/>
PHYSICAL FACILITIES		OUT	COS
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		<input type="checkbox"/>
47	Sewage and waste water properly disposed.		<input type="checkbox"/>
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		<input type="checkbox"/>
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.		<input type="checkbox"/>
50	Adequate ventilation; lighting; designated areas used.	X	<input type="checkbox"/>
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	X	<input type="checkbox"/>
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		<input type="checkbox"/>

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
14	3.3m	Sanitizers not available for all 3 floors
40	4.6b	Lower level cleaning issues for non-contact food areas - piping, floor sinks, sides of tables, wall splash etc
37	3.5c	Do proper thawing of PHFs
27	3.3a	Onion boxes of single service articles stored on floor in storage room + walk-in freezer
51	6.4F	mops not stored to air dry - mid level
50	6.21	light bulb out at exhaust hood
Name of Inspecting Official		Signature of Inspecting Official
Randy F. Carter		Randy F. Carter
Name and Title of Person Receiving Copy of Report		GM

40/45a TOAM door gasket on small refrigerator
 7 6.7J paper towels not readily available @ mid level / kitchen + upstairs dining
 27/3.321 - Ice scoop laying in ice
 4.2c - General - Keep interior hanging thermometer visible in all refrigeration

CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

NAME (Individual, Facility, Establishment, etc.) <i>Despoma</i>	DATE <i>6/30/2014</i>
MUNICIPALITY <i>Prencator</i>	TEL. CODE or ID NO.

ITEM NO.	REMARKS
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1 = Prep Room

33ams Sanitizers not out at prep stations

4.6b Piping etc soiled under sink, also floor sinks

3.5c Show under cold running water (Explained to staff)

4.6b Cleaning issues observed on NON-contact food surfaces

NOTE: Hand Wash Sink - Good - In Compliance

NOTE: 3 Bay Sink - using Quat Sanitizer 200ppm

NOTE: Ice Machine - In Compliance - always keep ice scoop in a clean sanitary container

NOTE: Walk-In Box; under counter refrigerator @ 37-38°F

4.12c " - Thermometer (INTERIOR) MISSING OR NOT USABLE

** - All Thawing of frozen meat chicken etc to be done in Walk-In or under cold running water*

NOTE: Grease Trap - Clean once a month or PSOC for less than month

NOTE: Potentially Hazardous foods in Walk-In etc are in compliance - Large Containers of broth etc at 41°F or less - Cooling Procedures

33a Storage - Onions, single service plastic articles stored on floor

6.14 - Mops not hung to air dry

3.3ms Mid level - Sanitizer not available

4.15g Small under counter refrigerator - Torn door gasket

Food 6.12a Bain Marie - at 38°F (PHFs @ 38-40°F)

6.12i Exhaust Hood - one light is out ~~Chaperone~~ Fire Suppression System

SIGNATURE OF INDIVIDUAL COMPLETING FORM: *Rarely cuts*
SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED: *[Signature]*

3 compartment sink - sanitizer TEST strips

White Establishment Copy • Canary Local Health Department

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Dospara	Date	6/30/2014
Municipality	Prencator	Tel., Code or ID No.	

Item No.	Remarks
6.7	Paper towels not readily available @ Hand Sink
NOTE	Good Glove use observed by staff + utensil use
NOTE	Keep in mind To sanitize prep surfaces as used + change gloves as needed after leaving work stations
	= upper level =
*	Keep sanitizer station available
*	Paper towel Dispenser (NEEDED)
3.32	Keep ice scoop handle up in ice or in a clean sanitary container
	Keep Food Handler license visible, Rating Placard visible, Choke Poster in view of staff, Pesticide monthly report visible
	Reminders -
①	Keep a red bucket of sanitizer ^{at opening of day} on all 3 levels
②	Hand Wash Sinks - Paper towels shall always be easily accessible
③	Thaw only in Walk-In Box or under running cold water
④	Cleaning Cleaning - all exterior surfaces of equipment, piping walls floors etc
⑤	Store all food product, single service articles off of the floor in Walk-In + Storage Room
⑥	All refrigerators in good working order - keep track of Temp with interior hanging thermometer + a few missing on broken

Signature of Individual Completing Form

Randy F. Carter

Signature of Owner of Facility, Establishment, etc., if required

Jim H. GM