

RETAIL FOOD INSPECTION REPORT

Activity Type INITIAL	Evaluation SATISFACTORY
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Name of Owner(s), Partnership or Corporation TRUSTEES of Princeton Univ.	Trade Name FORBES College	Reinspection on or After		
Establishment Location (Street Address) Alexander Road	City Princeton	Zip Code 08541	County Mercer	Co/Mun Code
Establishment Mailing Address (if different)	Telephone No. 609-258-6088	E-mail Address		

Name of Inspecting Official Randy F. Carter	REHS Lic. # B1805	Name of Health Officer Jeffrey C. Grosser	Risk Type 3	License No. F2014-043
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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
11/12/2014											

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 checked="" 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 checked="" type="checkbox"/>				
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.					<input checked="" 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"/>	<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 checked="" type="checkbox"/>				
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.					<input checked="" type="checkbox"/>				
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.					<input checked="" type="checkbox"/>				

**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.		<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.		<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.		<input type="checkbox"/>
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		<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)
34	4.2c	Thermometer missing in small dairy refrigerator @ Beverage line Also in lg refrigerator in prep
	3.1	Pizza/Pasta - out dated milk was voluntarily discarded (COS)
27	3.3a	Walk-In Box - Stocking of open containers of mushrooms
	*	Very Good Inspection - No Temperature Violation Good Food Handling Practices - No Bare Hand Contact Observed
Name of Inspecting Official		Signature of Inspecting Official
Randy K. Carter		Randy K. Carter
Name and Title of Person Receiving Copy of Report		Julie S. Badessa Unit Manager

Posted Satisfactory

#13 Corrected on site
Final Note - Deep cleaning during break period - Under The Soft
Drink/Beverage needs attention at this time

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Forbes College	Date	11/12/2014
Municipality	Pennsion	Tel. Code or ID No.	609-258-6088

Item No.	Remarks
NOTE	Breakfast
	Hot Foods - In Compliance
	Cold Meter 40°F - all other cold foods are discarded
	Beverages: Soda Nozzles Near & Downs - Good
42c	Small Self serve dairy refrigerator - No thermometer
	Salad Bar - In Compliance @ 36-39° -
	Deli - Meats, cheeses, Tuna etc all at 37° or less
	Pizza/Pasta
311	Small refrigerator - out door milk - Discarded
	Steam Table
	Rice 167° Potatoes - 155°F Chicken 170°
NOTE	Grill -
	Refrigerator - 37°F w/ thermometer
	PTFs' CK'd - Raw chicken 37°F - Hamburger ^{raw} - 37°F
	All Hand wash sinks in Grill/Pizza are in Compliance
	Sanitizers out @ prep
	Walk-in Box
31	2 Tray of open mushrooms had a tray stacked on open part -
	Dishwash room -
	Small container of sanitized utensils was uncovered - 0.05
	3 Compartment Sink - 200ppm per Test Strip
	Dishwasher 175°F @ Final RINSE

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Randy Carter	Julie E. Bradshaw