

Princeton Health Department

One Monument Drive

Princeton, N.J. 08540

609-497-7608 - ofc 609-924-7627 - fax

RETAIL FOOD INSPECTION REPORT

Activity Type <i>Post-operational</i>		Evaluation <i>Satisfactory</i>	
Name of Owner(s), Partnership or Corporation <i>Tom Pappas</i>		Trade Name <i>NINA's Waffles + Ice Cream</i>	
Reinspection on or After:			
Establishment Location (Street Address) <i>257 Nassau Street</i>		City <i>Princeton</i>	Zip Code <i>08540</i>
County <i>MERCER</i>		Co/Mun Code	
Establishment Mailing Address (if different)		Telephone No. <i>609-688-6896</i>	E-mail Address <i>NINA's Waffles of Princeton@gmail.com</i>
Name of Inspecting Official <i>Randy F. Carter</i>		REHS Lic. # <i>B1805</i>	Name of Health Officer <i>Jeffrey C Grosser</i>
Risk Type <i>3</i>		License No.	

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>5/10/2010</i>											

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. <i>Except: milk, shell eggs and shellfish (45°F)</i>					<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) <i>Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.</i> 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 type="checkbox"/>			<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 type="checkbox"/>		<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"/>			<input checked="" type="checkbox"/>	
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.					<input type="checkbox"/>			<input checked="" type="checkbox"/>	
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.					<input type="checkbox"/>			<input checked="" type="checkbox"/>	

Post these in view of Public

- 1) Satisfactory Rating
- 2) Food Handlers License
- 3) Pesticide Application Report

Back area

- 1) Hand Wash Signs
- 2) Choke Posters
- 3) Grease Trap Monthly Log

