

RETAIL FOOD INSPECTION REPORT

Activity Type <i>INITIAL</i>		Evaluation <i>Satisfaction</i>	
Name of Owner(s), Partnership or Corporation <i>Lisa Ruddy</i>		Trade Name <i>Princeton Soup & Sandwich</i>	
Establishment Location (Street Address) <i>30 Palmar Sq</i>		City <i>Princeton</i>	Zip Code <i>08540</i>
Establishment Mailing Address (if different)		Telephone No. <i>609-497-0008</i>	E-mail Address <i>yum@princetonSoupandSandwich.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. <i>F213</i>

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>2/5/2015</i>		<i>11:30</i>	<i>12:30</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 type="checkbox"/>				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.					<input type="checkbox"/>				
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.					<input type="checkbox"/>				
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.					<input 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 type="checkbox"/>				
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction					<input type="checkbox"/>				
11	PHFs received at 41°F or below. <i>Except: milk, shell eggs and shellfish (45°F)</i>					<input 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 type="checkbox"/>				
13	Food protected from contamination					<input type="checkbox"/>				
14	Food contact surfaces properly cleaned and sanitized					<input 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 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"/>				
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)					<input 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 type="checkbox"/>				
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.					<input 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 type="checkbox"/>				
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.					<input 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"/>				

Lisa Ruddy SeaSale Exp 2/6/2015

**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.	X	<input type="checkbox"/>
27	Food protected from potential contamination during preparation, storage, display.		<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.	X	<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	4.2 c	Missing of Thermometer not visible in refrigeration
24	3.3d	Not all food product labelled w/ name
47	4.5a	Elevated Floor sink cover 3 Bay sink is unclear
	NOTE	No Food, PHF or Time/Temperature violations No Bare hand contact observed Food Protection from Contamination is in compliance SATISFACTORY
Name of Inspecting Official		Signature of Inspecting Official
Randy E. Carter		Randy E. Carter
Name and Title of Person Receiving Copy of Report		
		Mary [Signature]

No Major Violations

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Princeton Soap & Sandwich	Date	2/5/2014
Municipality	Princeton	Tel., Code or ID No.	609-497-0008

Item No.	Remarks
	ROUTINE INSPECTION
NOTE	Sanitizer set up in 3 compartment sink - Keep your small bucket of sanitizer w/ clean rag in prep area
	Refrigeration -
4.2b	(all) containers not labeled w/ common name per ^{per} menu esp. 5 items for future use
4.2c	Thermometer missing or not visible in top 2 Dr. Mack's In Refrigerator (Check all units periodically for Thermometer) → Single Dr. Mack's
NOTE	All Refrigeration is at 41°F or less - all PHT's < 41°F Good Tuna, Chicken Salads, Beans & Lunch Meats Cheeses all > 41°F
4.5a	Drain under 3 compartment sink is unclogged
NOTE	Talked about drinking out of bottles & cans - Not in work area - Wash hands as needed
	No bare hand contact observed - Good use of gloves, Utensils
	Pest Control - Terminix Monthly
	Grease Trap Log - kept up-to-date
	Result Satisfactory

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Randy L. [Signature]	[Signature]