

**RETAIL FOOD INSPECTION REPORT**

Activity Type DUTY 1A1	Evaluation
---------------------------	------------

Name of Owner(s), Partnership or Corporation Ed of Trustees	Trade Name Quadrangle Club	Reinspection on or After:		
Establishment Location (Street Address) 38 Prospect Street	City Princeton	Zip Code 08540	County Mercer	Co/Mun Code
Establishment Mailing Address (if different)	Telephone No. 609-258-0376	E-mail Address		
Name of Inspecting Official Randy F. Carter	REHS Lic. # B1805	Name of Health Officer T. Mery C. Grosson	Risk Type 4	License No. F2014-091

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/6/2014											

**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. <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 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"/>	

*Noville Sutherland Serv Safe Expires 3/26/2017*

**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	INTERIOR Hanging Thermmeter NOT available in a few units
27	3.3a	Boxes of food directly on FLOOR in walk-in Freezer
27	3.3+	Chips, desserts NOT protected from contamination - SNOW GARD
33	3.32	Ice Machine - slime mold observed on interior surfaces
45	4.6	Dishwasher - Final Plate @ 146°F (NEEDS To be 160°F)
43	4.11	Final Water Temp NEEDS to be 180°F
		Some pans etc stored & stacked while still wet
Name of Inspecting Official		Signature of Inspecting Official
Randy F. Carter		Randy F. Carter
		Name and Title of Person Receiving Copy of Report
		[Signature]

**CONTINUATION SHEET**

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Date
Quadrangle Pub	11/16/2014
Municipality	Tel. Code or ID No.
Princeton	609-255-0376

Item No.	Remarks
4.28	Routine Main Walk-In Box - 37°F - No interior hanging thermometers in this unit or not visible
4.29	2 Dr Refrigerators (Food labeled as needed) - No Thermometer PHTC OK'd were 41°F or less - In Compliance
NOTE:	All Refrigerated PHTC that were checked are at 41°F or less + in compliance + labeled as needed
3.36	Walk-In Freezer overloaded with boxes on floor
NOTE:	Cutting boards, Prep Surface are in Good Condition
NOTE:	Front Service
	Steam Table - Beef cubes - 167°F, Mushrooms 162°F
	Salsa Fine Medley - 186°F Stuffed Cabbage 172°F, Fava - 135°F ⊕
	Cheese Sauce - 190°F Veggie Burger - 141°F
	Salad Bar Cottage Cheese - 38°F Lunch Meat, Chops - 37°F
	Eggs (hard boiled) - 38°F - Melon - 40°F Beans 37°F
	Mushroom Bonbon - 190°F Chili/Bean - 190°F
	<b>NO TEMPERATURE VIOLATION</b> - All Cold + Hot Held are in Compliance - also Refrigerated PHTC
3.3	Food Protection Not Supplied @ Chips, Desserts such as Squeeze Guards
3.37	Ice Machine - Small accumulation of Slime mold observed at Front White Plate
<del>3.4</del>	Keep a container of Sanitizer available at prep/work sites at all times
NOTE:	No Bare Hand Contact observed - Glove use + utensil observed

Signature of Individual Completing Form Tracy J. Carr	Signature of Owner of Facility, Establishment, etc., if required
--	--

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Quandocangle Club	Date	11/6/2014
Municipality	Princeton	Tel., Code or ID No.	609-258-0376

Item No.	Remarks
	Storage Rooms
	= Lower Level - <del>Point</del> Reminder to wash &
	① Sanitize trays etc stored ② Grease Trap Interceptor
	③ Grease Trap - NO odors or messy condition
	= Upper Level w/ Refrigeration & Walk-in Freezer are
	in compliance
4.9	Dishwasher - 147°F Final Rinse
4.11	A few pans stored wet & NOT air dried
	Posted - Satisfactory
①	Sanitizer needs to be out in a container at prep/work areas at all times
②	Check Dishwasher for Final Rinse Temperature with service company

Signature of Individual Completing Form

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

*Robert A. [unclear]*