

RETAIL FOOD INSPECTION REPORT

Activity Type <i>INITIAL</i>	Evaluation <i>Satisfactory</i>
---------------------------------	-----------------------------------

Name of Owner(s), Partnership or Corporation <i>Princeton Univ. Bd of Trustees</i>	Trade Name <i>Rocky-Matheny Dining</i>	Reinspection on or After:			
Establishment Location (Street Address) <i>University Place</i>	City <i>Princeton</i>	Zip Code <i>08542</i>	County <i>Monroe</i>	Co/Mun Code	
Establishment Mailing Address (if different)	Telephone No. <i>609-258-2531</i>	E-mail Address			

Name of Inspecting Official <i>Randy F. Carter</i>	REHS Lic. # <i>B1805</i>	Name of Health Officer <i>Jeffrey P. Gausser</i>	Risk Type <i>3</i>	License No. <i>FJ014-035</i>
---	-----------------------------	---	-----------------------	---------------------------------

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>11/7/2014</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"/>		----	<input type="checkbox"/>	----
3 Ill or injured foodworkers restricted or excluded as required.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	----	<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"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	----	<input type="checkbox"/>
6 Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	<input checked="" type="checkbox"/>		----	----	<input type="checkbox"/>
7 Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	----	----	<input type="checkbox"/>
8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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"/>		----	----	<input type="checkbox"/>
10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
11 PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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"/>		----	<input type="checkbox"/>	<input type="checkbox"/>
13 Food protected from contamination	<input type="checkbox"/>	<input checked="" type="checkbox"/>	----	----	<input checked="" type="checkbox"/>
14 Food contact surfaces properly cleaned and sanitized	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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) 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"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<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 checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
23 SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input type="checkbox"/>		----	<input checked="" type="checkbox"/>	<input 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.		<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.	X	<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.		<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.	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.	X	<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.	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)
--------	-----------	---

46	5.2a	Beverage Station - 1 floor drain was soiled
18	3.5.5	Copernadu, Melon + lentil were out of Temperature @ 46-56°F all removed to cool (copernadu was COS)
40	4.1.6b	Cup opener bars was not clean, Bulk Flour containers were unclean
13	3.1.3.2	Pizza - knife stored between table + equipment - COS
51	6.1.6	General - Deep cleaning issues for floor + other splash (Break down is when this is)
40	4.1.5 + 4.1.6	Gaskets - Active - see Cont. pg - chain accumulation, Disrepair

Name of Inspecting Official Randy F. Carter	Signature of Inspecting Official Randy F. Carter	Name and Title of Person Receiving Copy of Report [Signature]
--	---	--

40	4.1.3.e	Exhaust Hood Filter - lg accumulation of dust buildup
31	7.1.2	Not all spray bottles labeled with name of cleaning agent
7 + 6.1.7		Dishwasher room - No Hand Soap available

F-35 APR 1998 *Removal Sign that There is no eating or drinking at work station

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Rocky-Mathey</i>	Date <i>11/7/2014</i>
Municipality <i>Princeton</i>	Tel., Code or ID No. <i>609-258-2831</i>

Item No.	Remarks
=	<i>Grill Cont'd</i>
NOTE:	<i>all PTFs cooled to Temperature - No Temp Violations</i>
NOTE:	<i>Deep cleaning needed - See bills below</i>
4.5a	<i>Door Gaskets on a WORK Order for replacement</i>
=	<i>Euro Grill</i>
NOTE:	<i>Re/insulation - Good - all PTFs @ 39°F w/loss</i>
NOTE:	<i>PTF All PTFs are labeled as V. Good</i>
NOTE:	<i>Steam Table - Egg Plant + Pasta - 146°F (Plus)</i>
4.3c	<i>Exhaust Hood - Accumulation of dust etc</i>
4.6a	<i>Gluten Food Drawer - empty But Stick hard to open</i>
7.2	<i>Spray bottles not properly labeled</i>
NOTE:	<i>Dishwasher - 160°F @ Final</i>
6.7a+i	<i>Hand Wash Sink soiled - No Soap</i>
2.4a	<i>Eating in dishwash room POS - Mgr. removed staff who were eating</i>
6.6b+d	<i>- Deep cleaning is on schedule during break periods per yearly scheduling SINCE This is a 24/7 operation</i>
NOTE:	<i>all cold walk-in Storage, dry goods etc in compliance</i>
	<i>V. Good Temperature / Time Control for all PTFs especially pre-advanced prepared protein Salad</i>
	<i>V. Good Food Handling practices</i>
	<i> knowledgeable Staff (knew how to correct violations)</i>
	<i>for a corrected on site to nullify violations</i>
	<i>Posted Satisfactory</i>

Signature of Individual Completing Form <i>Randy J. [Signature]</i>	Signature of Owner of Facility, Establishment, etc., if required <i>[Signature]</i>
--	--

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)		Date
Rockey - Marthey		11/7/2014
Municipality	Tel., Code or ID No.	
Prairieville	609-258-2831	

Item No.	Remarks
52a	2 Beverage Stations - one under (Floor) is unclean = Pantry
	Ice Machine -
3.5e	Walk-In Box - 1 Protean Salad Copanada @ 56°F (POS)
NOTE	all PHEs @ 39°F except Copanada
NOTE	Slicers, Equipment etc - Broken down + Sanitized - Clean to sight
NOTE	Fruits washed etc prior to prep per code
Kitchen NOTE	Cutting boards - V. Good Condition
4.6b	Can opener + blade - base is unclean blade getting dull
4.6b	Bulk flour sugar containers are soiled / splash = Main Service Station
3.32	Pizza - knives stored between tables = Deli - No violations - all lunch meats, cheese etc @ 39°F also = Salad Bar (Deli - No Temperature violation V. Good)
3.5a	Green Lentils + Melon @ 46-50°F - Taster out to cool
3.5b	Large container of melon @ 50°F - Removed to cool to 41°F
	Action Station - Jersey Lentil Salad - 49°F - made @ 9am Will voluntarily discard @ end of shift
NOTE	Squash Salad @ 40°F - Action - V. Good Temps Grill
4.5a	Baskets unclean on Freezer
4.6	Hot Plate - under area not clean
4.5a	Gaskets in disrepair - under counter refrigerator
NOTE	Grilled chicken burgers etc @ 170°F with paper - V. Good

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Romy G. Cook	[Signature]