

RETAIL FOOD INSPECTION REPORT

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|---------------------------------|--------------------------------------|
| Activity Type <i>Initial</i> | Evaluation <i>Delayed Posting</i> |
|---------------------------------|--------------------------------------|

| | | | | | |
|---|--|--------------------------------------|---|---|-----------------------|
| Name of Owner(s), Partnership or Corporation <i>Gui Pan</i> | | Trade Name <i>Thai Village</i> | | Reinspection on or After: <i>10/10/14 - Satisfactory</i> | |
| Establishment Location (Street Address) <i>235 Nassau St</i> | | City <i>Princeton</i> | Zip Code <i>08542</i> | County <i>Mer</i> | Co/Mun Code |
| Establishment Mailing Address (if different) | | Telephone No. <i>609.683.3896</i> | E-mail Address | | |
| Name of Inspecting Official <i>K. Levine</i> | | REHS Lic. # <i>B2251</i> | Name of Health Officer <i>J. Grossen</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>10/01/14</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 checked="" type="checkbox"/> | | ---- | ---- | <input checked="" 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 checked="" type="checkbox"/> | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 11 | PHFs received at 41°F or below. <i>Except: milk, shell eggs and shellfish (45°F)</i> | <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 checked="" type="checkbox"/> | | ---- | <input type="checkbox"/> | <input type="checkbox"/> |
| 13 | Food protected from contamination | <input checked="" type="checkbox"/> | | ---- | ---- | <input type="checkbox"/> |
| 14 | Food contact surfaces properly cleaned and sanitized | <input checked="" 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) <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"/> | | <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 checked="" 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 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 checked="" type="checkbox"/> | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 23 | SPECIALIZED PROCESSING METHODS : Approval; written procedures; conducted properly. | <input checked="" type="checkbox"/> | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 24 | HIGHLY SUSCEPTIBLE POPULATIONS : Pasteurized foods used; prohibited foods not offered. | <input checked="" type="checkbox"/> | | ---- | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

* All violations corrected 10/10/14 (KL)

**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. | | <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. | | <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) |
|--------|-----------|---|
| | | * See Attached Report |

| | | |
|---|--|---|
| Name of Inspecting Official <i>Keth Levine</i> | Signature of Inspecting Official <i>Keth Levine</i> | Name and Title of Person Receiving Copy of Report <i>X [Signature]</i> |
|---|--|---|

CONTINUATION SHEET
(for Inspections, Surveys, Audits, etc.)

| | |
|--|--|
| NAME (Individual, Facility, Establishment, etc.) <p align="center" style="font-size: 1.2em;">Thai Village</p> | DATE <p align="center" style="font-size: 1.2em;">10/01/14</p> |
| MUNICIPALITY <p align="center" style="font-size: 1.2em;">Princeton</p> | TEL. CODE & ID NO. |

| ITEM NO. | General Condition: Fair | REMARKS |
|----------|-------------------------|---------|
|----------|-------------------------|---------|

- Kitchen Area -

3.5 Turbo-air reach-in refrigerator unit running warm - 50°. (* Food must be kept at 41° to prevent bacterial growth)

3.5 Arctic-air reach-in refrigerator unit running warm - 48° (Chicken & cut vegetables are stored in this unit - must maintain 41°)

3.5 Bain marie unit running warm - above 41°. (Various meats, fish & veggies are stored in this unit)

- Basement/Food Prep Area -

3.5 Soups/sauces being cooled improperly. ~~At~~ Very important - Soups, sauces etc must be cooled quickly after cooking. Place the cooked product in large shallow pans and store them in the walk-in refrigerator, or place the soup container in an ice bath and stir it frequently until it is at 41°, then cover and store in walk-in box.

6.7 Handwash sink does not have papertowels available for hand drying. (Corrected on-site) ✓ Please make sure all handwash sinks have hot water, soap & paper towels always available.

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|---|--|
| SIGNATURE OF INDIVIDUAL COMPLETING FORM <p style="font-size: 1.5em;">Keith Ferme</p> | SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED <p style="font-size: 1.5em;">X [Signature]</p> |
|---|--|

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

| | |
|--|----------------------|
| Name (Individual, Facility, Establishment, etc.) <i>Thai Village</i> | Date <i>10/01/14</i> |
| Municipality <i>Princeton</i> | Tel., Code or ID No. |

| Item No. | Remarks |
|----------|--|
| 4.6 | Large can opener has food residue build-up on it. (Clean all equipment and utensils frequently) |
| 4.5 | General cleaning required throughout facility to prevent the build-up of residue |
| 4.6 | Ice machine has residue build-up inside machine and on back-plate. (clean this unit regularly) |
| | - Refrigerator repair man called to fix broken units, will arrive in 2 hours. All foods put on ice or removed from unit. Will reinspect later today to ensure units are running properly. |
| | - Notes - |
| | * Employees and owner were shown proper way to cool foods rapidly to avoid the harmful growth of bacteria and spore-forming organisms. * Any future violations may end up in an immediate court summons due to the severity of the violation and repeat offense. It is important that food be cooked and cooled properly to prevent the spread of illness. |
| | All other refrigerator units functioning properly. |

| | |
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| Signature of Individual Completing Form <i>Leah Jerno</i> | Signature of Owner of Facility, Establishment, etc., if required <i>Prak</i> |
|--|---|

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

| | |
|--|----------------------|
| Name (Individual, Facility, Establishment, etc.) | Date |
| Municipality | Tel., Code or ID/No. |

Thai Village
Princeton

10/01/11

| Item No. | Remarks |
|----------|---|
| | - Notes Cont'd - |
| | Freezer temperatures proper |
| | * Sanitize buckets in use for storing cloth rags. Please make sure sanitize buckets are used at ALL food prep areas and cooking areas. 1/2 cupful of bleach per 1/2 gallon of hot water = 50 ppm proper to sanitize surfaces and utensils |
| | Food storage proper - All raw foods are separated from finished foods |
| | Employees use gloves and utensils when handling ready-to-eat foods |
| | Dishwasher is functioning properly |
| | Utensils and cookware is stored properly - clean, dry |
| | Hot holding temps proper - 135° and off of floor. |
| | Dry food storage areas well maintained |
| | No signs of pest activity |
| | Patron area and restrooms well maintained |
| | * Recycling policy must be put in place for metal, glass, plastic and cardboard. These items have to be separated in the store prior to being picked up by the garbage company. |
| | - Please correct all violations and call for reinspection. |

| | |
|---|--|
| Signature of Individual Completing Form | Signature of Owner of Facility, Establishment, etc., if required |
| Keith Jenne | D... [Signature] |