

RETAIL FOOD INSPECTION REPORT

Activity/Type <i>Initial</i>	Evaluation <i>Satisfactory</i>
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Name of Owner(s), Partnership or Corporation <i>Tony - Chef on duty, Head chef Nick</i>	Trade Name <i>Trump Brewery</i>	Reinspection on or After:	
Establishment Location (Street Address) <i>138 Nassau St.</i>	City <i>Princeton</i>	Zip Code <i>08540</i>	County <i>Mer</i>
Establishment Mailing Address (if different)	Telephone No. <i>609.924.3603</i>	E-mail Address	
Name of Inspecting Official <i>K. Levine</i>	REHS Lic. # <i>B2257</i>	Name of Health Officer <i>J. 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>2/27/15</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 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 checked="" type="checkbox"/>				
23 SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	<input checked="" type="checkbox"/>				
24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input checked="" 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.		<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)
		<i>* See Attached Report</i>

Name of Inspecting Official <i>K. Levin</i>	Signature of Inspecting Official <i>K. Levin</i>	Name and Title of Person Receiving Copy of Report <i>X. [Signature]</i>
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)		Date
Triumph Brewery Princeton		2/27/15
Municipality		Tel., Code or ID No.

Item No.	Remarks
	General Condition: Very Good

- Violations -

3.3M Wet and/or soiled cloth rags on counter tops/cooking areas. (Please keep wet and soiled cloth rags in a sanitize solution to prevent the spread of bacteria and virus. Clean, dry rags may be used for handling hot pans or wiping up spills, after they are used they should be put in a sanitize bucket.)

3.3 Wet cloth rags are in contact with ready-to-eat foods. (Avoid using cloth rags to cover foods that are ready-to-eat. Bacterial growth can transfer from rag to food.)

4.5.6 Large can opener cutting part is dull. (Please have spade sharpened (as needed).)

- Notes -

All refrigeration temps at 41° or below
Cold holding temps at 41° or below → Please make sure foods on cook-line are kept at 41° when held in ice bath. Make sure steel

Signature of Individual Completing Form

Keith Jernine

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

[Signature]

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <u>Triumph Brewery</u>		Date <u>2/27/15</u>
Municipality <u>Princeton</u>		Tel., Code or ID No.

Item No.	Remarks
	- Notes cont'd -
	Containers are fully submerged in ice to keep the food inside at 41°
	Food storage proper, raw and finished food are properly separated. Raw foods are kept on lower shelves & finished foods are kept above.
	Handwash sinks are properly set up w/ hot water, soap and paper towels.
	Bar area contact w/ ready to eat foods is avoided
	Hot foods are kept at 135° after proper cooking
	Sanitize buckets are used at all prep & cook stations
	Bar area & patron areas properly maintained
	Soda gun nozzle clean & sanitized, sani-tabs used at bar
	Dry food storage areas properly maintained

Signature of Individual Completing Form

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

Keith J. Irvine

[Signature]