

RETAIL FOOD INSPECTION REPORT

Activity Type INITIAL	Evaluation
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Name of Owner(s), Partnership or Corporation Trustees of Princeton Univ.		Trade Name Whitman College		Reinspection on or After:	
Establishment Location (Street Address) UNIV CAMPUS		City Princeton	Zip Code 08540	County Mercer	Co/Mun Code
Establishment Mailing Address (if different)		Telephone No. 609-255-3480	E-mail Address		
Name of Inspecting Official Randy A. Cate		REHS Lic. # B1805	Name of Health Officer Jeffrey C. GROSSER		Risk Type 3
					License No. F3016

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/19/2014											

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"/>		----	<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 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 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) 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 type="checkbox"/>		<input type="checkbox"/>	<input checked="" 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 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 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.		
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.	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.	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.		<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.	X	<input checked="" 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)
18	3.5A	Breakfast Melon out of Temperature 48°F - (COS)
18	3.5C	Walk-In Box - Prep Room - Spinach + Wheat Bean Salad covered in containers at 50°-60°F - put on shallow trays to cool to 41°F (COS)
34	4.12C	General Violation - Missing thermometers in several Refrigeration units
46	4.34	General Violation - Refrigeration door gaskets on some units in disrepair (New ones on order)
50	6.13	2 light bulbs burnt out in receiving walk-in box (COS)
Name of Inspecting Official		Signature of Inspecting Official
Randy F. Carter		Randy F. Carter
Name and Title of Person Receiving Copy of Report		
		John J. Mgr.

40 4.12C Beverage Line - Milk Crust accumulation in lg milk dispenser
 40 7.32 Pooling water in lower section of Pickle Refrigerator

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

Name (Individual, Facility, Establishment, etc.) <i>Whitman College</i>	Date <i>11/19/2014</i>
Municipality <i>Pennicott</i>	Tel. Code or ID No. <i>255-3486</i>

Item No.	Remarks
3.5f	Breakfast - 11:45 am - Melon @ 48° - They will cool back to 41° in freezer
NOTE:	Oatmeal - 160°F, Egg Wraps + potatoes 138-140°F - holding
NOTE:	Omelets 168°F Plus on grill
	= Prep Room
3.5c	Walk-In Box - Protein Salads @ 50°-60°F - On fire cooling to 41° in walk-in freezer
4.2c	Walk-In Box - No visible thermometer (Has Temp tags)
4.2c	Small Walk-In " " " " " "
	= Pasta/Deli
4.5a	Under counter Refrigerator - door gaskets in disrepair (on order)
NOTE:	PITF's checked - Raw Shrimp 37°F - Produce - 38°F
NOTE:	Pizza Refrigerator - cooked off chicken 35°F, Hot Roast Beef/Chicken 73°
4.2c	(Pizza - Chicken 40°F) No visible thermometer
3.5f	Hot 46°F - pulled to cool down now
NOTE:	Composed Salad Bar - Hummus - Chicken - Spinach etc - 35-40°F
4.6j	Pickle Refrigerator - Condensation/water pooling in lower section
NOTE:	Salad Bar - Peas, Beans, Corn, Cheese Cottage, etc @ 37-40°F
	Steam Table Pork, Rice Beans at 160-180°F
	Grill - Not holding chicken - 144°, Green Beans 140°F
	Potatoes - 140°F Potatoes 152°F - (Chicken Cur over @ 175°F)
	Hot Box - Chicken - 150°F
	Dishwasher 162°F @ Final Rinse
4.8j	3 Compartment Sink - 150 ppm @ 400 (200 ppm is minimum)

Signature of Individual Completing Form <i>Kandy F. [unclear]</i>	Signature of Owner of Facility, Establishment, etc., if required <i>[unclear] Chef [unclear]</i>
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Date
Whitman College	11/19/2014
Municipality	Tel., Code or ID No.
Princeton	258-3780

Item No.	Remarks
NOTE	6.3a - Corniche on Site Receiving Well - In Box - 2 light Bulbs burnt out - Well organized, Maintained
()	Dry Storage - Well organized & maintained Fresh Walk-ins one - Prepared Foods, Produce & Freeze Major tearing takes place in Walk-In Box
()	Loading Dock - In compliance
()	Bathrooms - Men & Ladies - In compliance
	All Hand Wash Stations were well supplied & in compliance Posted - Satisfactory
6.5	Deep Freezers for Floor, Walls, roofing equipment in done during Break
*	Very few violations - Foods out of temperature were immediately addressed + reason why + to correct
3.3	Pooling Water at lower area of Pickle Refrigerator
*	Very Good Inspection - Good Food Handling Practices NO Bare Hand Contact observed - Good use of utensils
*	Staff has good knowledge & habits for monitoring Food Temperatures, Storage, Labeling as needed &
*	Personal Hygiene
*	Good Sanitizing Practices at prep stations & service line
*	Good Hand Washing Practices Observed

Signature of Individual Completing Form Randy F. Paul	Signature of Owner of Facility, Establishment, etc., if required [Signature] Chef Mox
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