



Date of Inspection

Date 02/25/2011
Begin 02:25 PM
End 02:30 PM
Type Inspection Routine

Retail Food Establishment Inspection Report

Facility Name

Sussex County Department of Environmental and Public Health Services
One Spring Street, Newton, NJ 07860
Phone: 973-579-0370 Fax: 973-579-0370
http://www.sussex.nj.us/health

Establishment
Typical Food Establishment
1 Spring ST
NEWTON, NJ 07860

Owner
Establishment Risk Level III
Phone
Email health@sussex.nj.us

Municipality/Block/Lot
NEWTON TOWN (1915) / 716 / 2

Inspection Result

Satisfactory

Person in Charge: John Q. Owner

FOOD BORNE ILLNESS RISK FACTORS & 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; For "repeat" violation: Mark "R" in OUT box.

MANAGEMENT AND PERSONNEL

		IN	OUT	NO	N.A.	COS
1	PIC demo	✓				
2	PIC in Ris	✓				
3	Ill or injure	✓				
	"In" means an Item was "In Compliance"					
	"Out" means "Out of Compliance"					
	"NO" means "Not Observed" - not typically cause for concern					
	"N.A." means "Not Applicable"					
4	Handwash smoking, e	✓				
5	Handwash	✓				
6	Handwash	✓				
7	handwashing facilities provided with warm water; soap & acceptable hand-drying method	✓				
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided	✓				

FOOD SOURCE

	IN	OUT	NO	N.A.	COS
9	All foods, including ice & water, from approved sources; with proper records	✓			
10	Shellfish/Seafood recorded keeping procedures; storage; proper handling; parasite destruction			✓	
11	PHFs received at 41F or below. Except: milk, shell eggs & shellfish (45F)	✓			

FOOD PROTECTED FROM CONTAMINATION

	IN	OUT	NO	N.A.	COS
12	Proper separation of raw meats & raw eggs from ready-to-eat foods provided	✓			
13	Food protected from contamination	✓			
14	Food contact surfaces properly cleaned & sanitized	✓			

PHFS TIME/TEMPERATURE CONTROLS

	IN	OUT	NO	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 & for immediate service. 130fFfor 112 minutes: Roasts or as per cooking chart found	✓			
16	PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods such as Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	✓			
17	COLD HOLDING: PHFs maintained at "refrigeration temperatures"	✓			
18	COOLING: PHFs rapidly cooled From 135F to 41F within 6 hours; From 135F to 70F to 41F within the next 4 hours	✓			
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours	✓			
20	REHEATING: PHFs rapidly reheated (within 2 hours) proper facilities to at least 165F; or Commercially processed PHFs heated to at least 135F prior to hot holding	✓			
21	PHFs Hot Held at 135F or above in appropriate equipment	✓			
22	TIME AS A PUBLIC HEALTH CONTROL: Prior Health Dept approval; Written procedures available; Time marked; & Product discarded after 4 hours	✓			
23	SPECIALIZED PROCESSING METHODS: Approval;Written Procedures; Conducted Properly	✓			
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; Prohibited foods not offered	✓			

GOOD RETAIL FOOD PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods
OUT= Not In Compliance; COS= Corrected on Site; For "repeat" violation: Mark "R" in OUT box.

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

	OUT	COS
25	Hot & Cold water available; adequate pressure	
26	Food properly labeled, original container	
27	Food protected from contamination during preparation, storage, display	
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact	
29	Raw fruits & vegetables washed prior to serving	
30	Wiping cloths properly used & stored	
31	Toxic substances properly identified, stored & used	
32	Presence of insects/rodents minimized: outer opening protected, animals as allowed	
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint)	

FOOD TEMPERATURE CONTROL

	OUT	COS
34	Food temperature measuring devices provided & calibrated	
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e.. Meat patties & fish fillets)	
36	Frozen foods maintained completely frozen	
37	Frozen foods properly thawed	
38	Plant food for hot holding properly cooked to at least 135F	
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate	

EQUIPMENT, UTENSILS & LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance		
41	Equipment temperature measuring devices provided (refrigeration units, etc)		
42	In-use utensils properly stored		
43	Utensils, single service items, equipment, linens properly stored, dried & handled		
44	Food & non-food contact surfaces properly constructed, cleanable, used		
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used		
PHYSICAL FACILITIES		OUT	COS
46	Plumbing system properly installed; safe & in good repair; no potential backflow or backsiphonage conditions		
47	Sewage & waste water properly disposed		
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied & cleaned		
49	Design, construction, installation & maintenance proper-floors/walls/ceilings		
50	Adequate ventilation; lighting; designated areas used		
51	Premises maintained free of litter, unnecessary articles, cleaning & maintenance equipment properly stored; garbage & refuse properly maintained		
52	All required signs (handwashing, inspection placard, etc) provided & conspicuously posted		

Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	

The inspector may log temperature observations here

OBSERVATIONS AND CORRECTIVE ACTIONS			
Code	Item #	Items in violation to be corrected by the dates indicated or immediately	Correct By
Comments			

The inspector may place general inspection comments here. If you have any questions on these reports please contact us at health@sussex.nj.us

Person in Charge: John Q. Owner	Date: 02/25/2011
Sanitarian: Test Inspector	Date: 02/25/2011

Sample