Colts Neck Health Department

124 Cedar Drive Colts Neck, NJ 07722 Tel. 732-462-5470 Ext.109

RETAIL FOOD INSPECTION REPORT

Tel. 732-462-5470 Ext.109						Activity T	Activity Type E			Evaluation						
Name of Owner(s), Partnership or Corporation Trade Name							Reinspection on or After:									
Establishment Location (Street Address) City						Zip Code			County		Co	Co/Mun Code				
Establishment Mailing Address (if different) Telephone No. E-mail Addre							dress	ess								
	,															
Name of Inspecting Official REHS Lic					c. # Name of Health Officer						Risk	Type	Type Licens		se No.	
Tham of moposing o moral								Ì								
		117	ME/ACTIVI	TY REPOR	ST (Co	des:	1-Travel 2-	Inspection	3-Administ	ration	1		<u> </u>			
				- 1	Codes: 1-Travel, 2-Inspection, 3-Administ Code Began Ended Date			Date	7/			Fn	ded			
													J +			
		oroper practices ox: IN=In Comp	identified as the liance; OUT=N	he most comr	non fact nce; NO	ors res =Not C	Dbserved; NA=N	rne illness (Fi	31). INTERVE	NTIONS			Box=Rep			
1 PIC den	nonstrat	es knowledge	e of food sat	ety principl	es pert	ainin	g to this oper	ation.								
2 PIC in F	isk Lev	el 3 Retail Fo	od Establish	nments is c	ertified	by Ja	anuary 2, 201	10.								
3 III or inju	3 III or injured foodworkers restricted or excluded as required.															
		NO ARREST CONTRACTOR STREET, CON	EVENTING (Partie control control entire control size	est Mark statement	ek potrubbbheb du	ARREST CONTRACTOR STORY				IN.	OUT	N.O.	N/A	cos	
		onducted in a														
		roper; duratio							<u>~</u>		<u> </u>		Ш		Ш	
6 Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.								d.	<u>Ļ</u>							
 Handwashing facilities provided with warm water; soap and acceptable hand-drying method. Direct bare hand contact with exposed, ready-to-eat foods is avoided. 									<u> </u>				片			
8 Direct b	are nan	d contact with	ı exposea, r	eady-to-ea - FOOD SO	THE A SECTION ASSESSMENT OF THE	is av	olaea.			352.78248	<u> </u>	OUT		Ш		
9 All foods	e includ	ing ice and w	ater from a	CANADA CATAMANA TAN AMA	SPACETSHIPS HIS PARK	with	nroner record	łe			IN .	OUT	N.O.	N/A	cos	
									rtion		片				H	
10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction 11 PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)									旹		H	H	H			
1,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	FOOD PROTECTED FROM CONTAMINATION									IN	OUT	N.O.	N/A	cos		
12 Proper s									359-75-90-1-22		STATE OF THE STATE		П			
										H						
									Ħ		П	П	Ħ			
			PHFs TIME	TEMPERA	TURE	CONT	ROLS				IN	OUT	N.O.	N/A-	cos	
Except: 1 15 130°F fo 145°F: F	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.							e.								
	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.						foods, i.e.									
		G : PHFs mai				•										
	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours ar															
								ure cooled to 41°F within 4 hours.								
20 REHEA								cilities to at least 165°F; or			\Box				П	
		ommercially p							g.							
		: PHFs Hot F									<u></u>	ļ	Ц			
		LIC HEALTH								rs.	<u> </u>		Щ			
	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.													닏		
24 HIGHLY	SUSC	FLLIRTE 60	PULATION	S : Pasteuri	zed too	ods u	sed; prohibite	ed foods no	t offered.	-		1				

F-35 APR-08

Page 1 of _____ pages.

RETAIL FOOD INSPECTION REPORT (CONTINUED)

Colts Neck Health Department

	Good Re	tail Practices are p	reventative measures to con	RETAIL PRACT	pathogens, chemicals and physical objects into for	ods.					
OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION											
25	Hot and cold	<u> </u>	THE R. P. LEWIS CO., LANSING MICH. S. LEWIS CO., LANSING M	FECTION FROM	CONTAMINATION	OUT	cos				
-		water available; adequate pressure.									
		ood properly labeled, original container. ood protected from potential contamination during preparation, storage, display.									
\rightarrow											
-		atulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.									
\vdash		and vegetables washed prior to serving.									
\vdash		oths properly used and stored.									
	Toxic substances properly identified, stored and used.										
33											
	FOOD TEMPERATURE CONTROL										
\rightarrow											
$\overline{}$											
	Frozen foods maintained completely frozen.										
	Frozen foods properly thawed.										
38	Plant food for	hot holding proper	ly cooked to at least 135°I	- .							
39	Methods for r	apidly cooling PHF	s are properly conducted a	and equipment is	adequate.						
			EQUIPMENT, UTE	NSILS AND LINE	ENS:	OUT	cos				
40	Materials, cor	struction, repair, d	esign, capacity, location, i	nstallation, mainte	enance.						
41	Equipment te	mperature measuri	ng devices provided (refri	geration units, etc),						
42											
1			juipment, linens properly s	stored, dried and h	nandled.						
			ces properly constructed,				m				
	PHYSICAL FACILITIES										
46											
		waste water proper	 	ii, iio potoitiai ba	onion or basicipiionago contamono.		H				
_			perly constructed, properl	v maintained sur	nlied and cleaned						
-			and maintenance proper-		•		H				
-			esignated areas used.	noora/wana/cenni	, , , , , , , , , , , , , , , , , , , ,		H				
1	·			eaning and mainte	anance equipment properly stored; and garbage						
	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.										
-			inspection placard, etc) p	provided and cons	picuously posted						
Item #			REMARKS								
nem#	NUAC 6.24		NEIVIANNO	(R = Repeat VI	olation from previous inspection)						
		*			•		1				
					•		.				
		•									
							1				
							1				
Nam	Name of Inspecting Official Signature of Inspecting Official Name and Title of Person Receiving Copy of Report										

F-35 APR 08