



Township of Parsippany-Troy Hills
Department of Health
1130 Knoll Road
Lake Hiawatha, NJ 07034

RETAIL FOOD INSPECTION REPORT

Establishment Code GOURMET CAFE		Activity Type		Evaluation Satisfactory			
Name of Owner(s), Partnership or Corporation MATTHEW PIERONE		Trade Name		Reinspection on or After:			
Establishment Location (Street Address) 136 Baldwin Road		Establishment City PARSIPPANY		Zip Code 07054	County Co/Mun Code		
Establishment Mailing Address (if different)		Telephone No. (973) 765-3553		Email GOURMETCAFE@COMCAST.NET			
Name of Inspecting Official Christopher Frey	Inspection Date: 08/08/2024	REHS Lic. # B-167235	Name of Health Officer Carlo DiLizia	Risk Type 3	License No. RFEL-24-0208		
FOODBORNE ILLNESS AND 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=Repeat Violation							
MANAGEMENT AND PERSONNEL		IN	OUT	N.O	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.		X					
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.		X					
3. Ill or injured food workers restricted or excluded as required.		X					
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.		X					
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.		X					
6. Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.		X					
7. Handwashing facilities provided with warm water; soap & acceptable hand drying method.		X					
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.		X					
FOOD SOURCE		IN	OUT	N.O	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources with proper records.		X					
10. Shellfish / Seafood record keeping procedures; storage; proper handling; parasite destruction.			X				
11. PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).				X			
FOOD PROTECTED FROM CONTAMINATION		IN	OUT	N.O	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided.		X					
13. Food protected from contamination.		X					
14. Food contact surfaces properly cleaned and sanitized.		X					
PHFS TIME / TEMPERATURE CONTROLS		IN	OUT	N.O	N/A	COS	REPEAT
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. 130F for 112 minutes: Roasts or as per cooking chart found under 3.4(a)2; 145F: Fish, Meat, Pork; 155F: Ground Meat / Fish; Injected Meats; or Pooled Shell Eggs; 165F: Poultry; Stuffed fish / meat / or pasta; Stuffing containing fish / meat				X			
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.					X		
17. COLD HOLDING: PHFs maintained at Refrigeration Temperatures (41F).		X					
18. COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.				X			
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.				X			
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.				X			
21. HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.				X			
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.					X		
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.					X		
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.					X		

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemical and physical objects into foods.
OUT=Not in Compliance; COS=Corrected On-site; R=Repeat Violation

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.			
26. Food properly labeled, original container.			
27. Food protected from potentially contamination during preparation, storage, display.			
28. Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.			
29. Raw fruits & vegetables washed prior to serving.			
30. Wiping cloths properly used and stored.			
31. Toxic substances properly identified, stored and used.			
32. Presence of insects / rodents minimized; outer openings protected, animals are allowed.			
33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).			
FOOD TEMPERATURE CONTROL	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.			
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).			
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 AND LINENS	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity; location, installation, maintenance.	X		
41. Equipment temperature measuring devices provided (refrigeration units, etc).			
42. In-use utensils properly stored.	X		X
43. Utensils, single service items, equipment, linens properly stored, dried and handled.			
44. Food and non-food contact surfaces properly constructed, cleanable, used.			
45. Proper ware washing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	X		
PHYSICAL FACILITIES	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.			
47. Sewage & waste water properly disposed.			
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.			
49. Design, construction, installation & maintenance proper.	X		
50. Adequate ventilation; lighting; designated areas used.			
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.			
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.			

REMARKS ("R" = Repeat violation from previous inspection)

All Corrections Must Be Emailed To cfrey@parsippany.net

No Pest Activity Noted.
Hot Water Onsite.
Restrooms Clean.

*Must Provide A ServSafe Manager Course To Another Kitchen Staff Member.
*Plug-In Deep Fryer Must Be Relocated To Under Hood System With Fire Suppression As Per Fire Dept.
*49- Ceiling Tiles Above Deep Fryer Must Be Cleaned Of Grease.
*40- Walk-in Fridge : Clean & Sanitize Fan Covers.
*45- Provide Test Strips for 3 Bay Sink Sanitizer & Auto Dish Washer Unit.
*10- MUST KEEP ALL SHELLFISH TAGS ONSITE FOR A MINIMUM OF 90 DAYS.
*R*42: COS: PROVIDE ICE SCOOP FOR ICE MAKER.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Christopher Frey	<i>Christopher Frey REH</i>	

E-123456789



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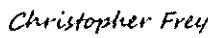
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Hood/Filter - Serviced By NHC : AUG 2024 NEXT FEB 2025.						
INSPECTION PAUSED. COMING BACK 08/07/2024.						
Name of Inspecting Official		Signature of Inspecting Official		Name and Title of Person Receiving Copy of Report		
Christopher Frey		 6" 2024-09-10 15:00				