



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Risk: 2

Establishment Information

All Star Bagels
181 Route 37 West
Toms River NJ 08755
(732) 831-4807
Contact at time of Inspection: Joseph Carney, Owner

Inspection Times

Date	From	To	Total Minutes	Inspector
04/29/24	10:20 am	11:25 am	65	Gerdas, Dwight
			Total: 65	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

	IN	OUT	NO	NA	COS	MANAGEMENT AND PERSONNEL
1	☒	☐	☐		☐	PIC demonstrates knowledge of food safety principles pertaining to this operation.
2	☐	☐	☐	☒	☐	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010
3	☐	☐	☒		☐	Ill or injured foodworkers restricted or excluded as required.
	IN	OUT	NO	NA	COS	PREVENTING CONTAMINATION FROM HANDS
4	☐	☐	☒	☐	☐	Handwashing conducted in a timely manner, prior to work, after using restroom, etc.
5	☐	☐	☒		☐	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
6	☐	☒			☐	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
7	☒	☐			☐	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
8	☐	☒	☐	☐	☒	Direct bare hand contact with exposed, ready-to-eat foods is avoided
	IN	OUT	NO	NA	COS	FOOD SOURCE
9	☒	☐			☐	All foods, including ice and water, from approved sources; with proper records.
10	☐	☐	☒	☐	☐	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
11	☐	☐	☒	☐	☐	PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).
	IN	OUT	NO	NA	COS	FOOD PROTECTED FROM CONTAMINATION
12	☒	☐	☐	☐	☐	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
13	☒	☐	☐	☐	☐	Food protected from contamination.
14	☐	☐	☒	☐	☐	Food contact surfaces properly cleaned and sanitized.
	IN	OUT	NO	NA	COS	PHFs TIME/TEMPERATURE CONTROLS
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.
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.
17	☐	☒	☐	☐	☒	Cold Holding: PHFs maintained at "Refrigeration Temperatures" (41 F)

18	☒	☐	☒	☐	☐	Cooling: PHFs rapidly cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within 2 hours.
19	☐	☐	☒	☐	☐	Cooling: PHFs prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.
20	☐	☐	☒	☐	☐	Reheating: PHFs rapidly reheated in proper facilities to 165 F or above within two hours or commercially processed PHF's heated to 135 F or above prior to hot holding.
21	☐	☐	☒	☐	☐	Hot Holding: PHFs hot held at 135 F or above in appropriate equipment.
22	☐	☐	☐	☒	☐	Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.
23	☐	☐	☐	☒	☐	Specialized processing; approval; written procedures; conducted properly.
24	☐	☐		☒	☐	Highly Susceptible Populations
GOOD RETAIL PRACTICES						
	IN	OUT	NO	NA	COS	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION
25	☒	☐			☐	Hot and cold water available; adequate pressure.
26		☒			☒	Food properly labeled, original container.
27	☒	☐			☐	Food protected from contamination during preparation, storage, and display.
28	☒	☐			☐	Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact.
29	☒	☐			☐	Ready-to-eat raw fruits and vegetables washed prior to serving.
30	☒	☐			☐	Wiping cloths used and stored properly.
31	☒	☐			☐	Toxic substances, properly identified, stored and used.
32	☒	☐			☐	Presence of insects/rodents minimized: outer openings protected, animals as allowed.
33	☒	☐			☐	Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraint).
	IN	OUT	NO	NA	COS	FOOD TEMPERATURE CONTROL
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 fillets).
36	☒	☐			☐	Frozen foods maintenance 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.
	IN	OUT	NO	NA	COS	EQUIPMENT, UTENSILS AND LINENS
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 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.
	IN	OUT	NO	NA	COS	PHYSICAL FACILITIES
46	☒	☐			☐	Plumbing system properly installed; safe and in good repair, no potential backflow or back siphonage conditions.
47	☒	☐			☐	Sewage and waste water properly disposed.
48	☒	☐			☐	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
49	☒	☐			☐	Design, construction, installation and maintenance proper-floors/walls/ceilings.
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.

Additional Notes and Comments

Observed staff at register ringing up orders and taking money with gloved hands. The perception may be real - that the worker will simply use the same gloved hands to prepare the next food order. RECOMMEND that front end staff remove gloves when working the register. Use deli paper, tongs, etc. or wash hands and put on gloves to handle RTE foods. Provide OCHD with plans for changes in equipment, menu etc for proposed donut making operation. RE-INSPECTION IS REQUIRED IN 7 DAYS Tentative Date: Monday May 6, 2024

Citations

6. Admin Code	N.J.A.C. 8:24-6.7 (a) 8:24-6.7 Handwashing facilities (a) Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.
Remarks	Establishment is using rear storage area for food preparation but there is no hand wash sink in this area. In addition, the owner is interested in expanding food preparation operations in this area (adding donut making), making the need for a hand wash sink even more important in this room.
Location	Rear most area of the establishment
Correction	Install a hand wash sink station, fully stocked with at least 90 degrees F water
Risk Factor	Unable to wash hands in a food prep area
8. Admin Code	N.J.A.C. 8:24-3.3 (a)1 (a) Requirements for preventing contamination from hands include the following: 1. Food employees shall wash their hands as specified under N.J.A.C. 8:24- 2.3.
Remarks	Observed the owner preparing RTE food wearing one glove and handling and packaging this food with both hands. Not aware of the need for 2 gloves nor for washing hands prior to putting on gloves.
Location	Kitchen
Correction	Reviewed with owner " Proper hand washing before putting on gloves, putting on 2 gloves, duration of glove use, when gloves must be changed etc. Training for owner and staff are needed to prevent bare hand contact to RTE foods and frequent hand washing is also an important training subject for staff. Completed at this time. COS
Risk Factor	Improper glove use/ hand washing
17. Admin Code	N.J.A.C. 8:24-3.5 (f)2 (f) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under (g) below, potentially hazardous food shall be maintained: 2. At refrigeration temperatures.
Remarks	Butter found in large bucket for bagels found at 79 degrees F. Butter must be refrigerated
Location	Front of Kitchen
Correction	Owner discards butter bucket. Discuss proper place for butter to be stored properly, in refrigeration
Risk Factor	Time/ Temperature Abuse
26. Admin Code	N.J.A.C. 8:24-3.6 (b)1 (b) Food packaged in a retail food establishment shall be labeled in accordance with the following: 1. N.J.S.A. 24:5-17 "Food Misbranding";
Remarks	Packaged foods for Grab-N-Go sales are found unlabeled
Location	Customer Area
Correction	Issued owner by email a copy of NJDOH "Parts of a Food Label" compliance document for product labeling requirements. At this time, all unlabeled, pre-packaged food is removed from the customer area. As soon as it is properly labeled, it can be returned to the sales floor.
Risk Factor	Food Misbranding

40. Admin Code N.J.A.C. 8:24-4.5 (a) (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2. Remarks Coffin freezer top is damaged; handle also broken Location Rear of the establishment Correction Repair or replace Risk Factor Damaged equipment
Admin Code N.J.A.C. 8:24-4.5 (a) (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2. Remarks Broken/ missing handle on GE refrigerator door Location Front of Kitchen Correction Repair appliance properly Risk Factor Equipment in disrepair
42. Admin Code N.J.A.C. 8:24-3.3 (k)2 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon; Remarks Improper use of take out containers as scoops in bulk food Location Dry Storage Correction Remove take out 'single use containers' from bulk food and replace with proper scoops, with handles that are designed for direct contact with food Risk Factor Cross Contamination
44. Admin Code N.J.A.C. 8:24-4.6 (c) (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Remarks Aluminum colored ventilation hood filters have turned brown by soil Location Ventilation Hood in Kitchen Correction Clean filters properly/ maintain clean Risk Factor Soiled equipment
51. Admin Code N.J.A.C. 8:24-6.5 (b) (b) The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident. Remarks The walls behind coffin freezers are food soiled and soil build up is not from on day of establishment operations Location Rear of the establishment Correction All equipment and areas of the establishment must be cleaned if soiled before the end of that work day Risk Factor Improper cleaning of the establishment
Admin Code N.J.A.C. 8:24-6.5 (f) (f) After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Remarks Mop not hung up to dry after use Location Establishment Correction After every use, hang mop to dry properly Risk Factor Biological

Signatures

Dwight Gerdes, Senior Registered Environmental Health Specialist, B-101909



Inspection Official

Signature of Inspecting Official