



Retail Food Establishment Sanitary Inspection Report

Type: Reinspection

Rating: Satisfactory

Risk: 2

Establishment Information

All Star Bagels
181 Route 37 West
Toms River NJ 08755
(732) 831-4807
Contact at time of inspection: Mike Barilla

Inspection Times

Date	From	To	Total Minutes	Inspector
05/06/24	11:46 am	1:58 pm	132	Gerdas, Dwight
			Total: 132	

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 not 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

Owner indicates not pursuing making donuts at this time. Rear of establishment is now for dry storage, no hand wash sink in this area. All food prep equipment is moved out or in the process of being moved out at this time. Owner continues to consider adding a hand wash sink to rear dry storage area to open area up to permit food preparation. This has not been completed. Contact OCHD if this becomes a serious interest; send establishment changes in writing including drawing of the establishment Glove use, both hands is observed by multiple staff members preparing food.

Citations

- 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** REPEAT VIOLATION Some foods packaged on site lack complete labeling
- Location** Counter
- Correction** Again reviewed the importance of proper labeling. Foods with deficient labeling are removed from sale. Add proper labeling and return to sales floor. COS
- Risk Factor** Food Misbranding
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- 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** REPEAT VIOLATION Coffin freezer top is damaged, handle broken
- Location** Rear Dry Storage Room
- Correction** Replacement is ordered from Lowes COS Invoice # 96381
- Risk Factor** Disrepair of equipment
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- 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** REPEAT VIOLATION Broken handle/ missing at GE Refrigerator door
- Location** Dry Storage
- Correction** Repair appliance properly
- Risk Factor** Equipment in disrepair
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- 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** REPEAT VIOLATION Aluminum colored ventilation hood filters are now brown in color from food/ oil soil
- Location** Kitchen
- Correction** Clean filters properly and maintain clean
- Risk Factor** Soiled equipment
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- 51. 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** REPEAT VIOLATION Mop not hung up
- Location** Dry Storage
- Correction** After each use, hang mop up to dry properly
- Risk Factor** Biological

Signatures

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



Inspection Official

Signature of Inspecting Official