

# Ocean County Health Department

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## RISK-BASED INSPECTION REPORT

**Insp Date:** 12/6/2021 **Business ID:** OU001213

**Business:** All Star Bagels Romano  
1900 Route 37 West

Manchester, NJ 08759

**Inspection:** OQ000505

**File Number:** 053997

**Phone:** 732-552-6306

**Inspector:** B-101909 Dwight Gerdes

**Reason:** 01. INITIAL INSPECTION

**Results:** Satisfactory

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 12/03/21 | 10:50 AM | 11:33 AM | 0:43 | 0:00   | 0:43  | 0       |       |
| Total:   |          |          | 0:43 | 0:00   | 0:43  | 0       |       |

### Establishment Information

Municipality 1518 Manchester Risk Type 2

FMC No Name \_\_\_\_\_ Type \_\_\_\_\_ Exp Date \_\_\_\_\_

Sewage System Public Water System Public Lab \_\_\_\_\_

PWSID # \_\_\_\_\_ Nitrate \_\_\_\_\_ Total Coliform \_\_\_\_\_

Business Owner \_\_\_\_\_ Business Type A - Food Establishment

### FOODBORNE ILLNESS 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

- PIC demonstrates knowledge of food safety principles pertaining to this operation.
- PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.
- Ill or injured foodworkers restricted or excluded as required.

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
| "  | "   | p    | "   | "   | "      |
| "  | "   | p    | "   | "   | "      |
| "  | "   | p    | "   | "   | "      |

### PREVENTING CONTAMINATION FROM HANDS

- Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
| "  | "   | p    | "   | "   | "      |
| "  | "   | p    | "   | "   | "      |

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## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
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7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

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### FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

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### FOOD PROTECTION FROM CONTAMINATION

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided

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13. Food protected from contamination

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14. Food contact surfaces properly cleaned and sanitized

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### 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. 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.

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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.

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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

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20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.

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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

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## RISK-BASED INSPECTION REPORT

### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

| 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 potential contamination during preparation, storage, display.                                  |  |  |  | "   | "   | "      |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.      |  |  |  | "   | "   | "      |
| 29. Raw fruits and 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 as allowed.                               |  |  |  | "   | "   | "      |
| 33. Personal cleanliness (fingernails, jewelery, 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 fillets). |  |  |  | "   | "   | "      |
| 36. Frozen foods maintained completely frozen.                                                                         |  |  |  | "   | "   | "      |
| 37. Frozen foods properly thawed.                                                                                      |  |  |  | "   | "   | "      |
| 38. Plant food for hot holding properly cooked to at least 135°F.                                                      |  |  |  | "   | "   | "      |
| 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.                            |  |  |  | p   | "   | "      |
| 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.                                          |  |  |  | p   | "   | "      |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.         |  |  |  | "   | "   | "      |
| PHYSICAL FACILITIES                                                                                                    |  |  |  | OUT | COS | REPEAT |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.    |  |  |  | "   | "   | "      |
| 47. Sewage and waste water properly disposed.                                                                          |  |  |  | "   | "   | "      |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.                   |  |  |  | "   | "   | "      |

  
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## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

p " "

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 Remarks



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**RISK-BASED INSPECTION REPORT**  
**Fail Notes Summary**

| <b>Code</b> | <b>Text</b>                                                                                                                                                                                                                                                                                                                        |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 12.         | Proper separation of raw meats and raw eggs from ready-to-eat foods provided                                                                                                                                                                                                                                                       |
| 3.3(c)1i    | Improper storage of raw shell eggs over baked goods and vegetables observed in walk-in. COS.                                                                                                                                                                                                                                       |
| 17.         | COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)                                                                                                                                                                                                                                                               |
| 3.5(f)2     | Large tubs of butter and cream cheese on tabletop with no temperature control at 55 degrees f and 61 degrees F respectively. COS both are removed to refrigeration. Recommend leaving in refrigeration and scooping out what is needed for an order rather than taking the entire container out and possibly leaving it out again. |
| 40.         | Materials, construction, repair, design, capacity, location, installation, maintenance.                                                                                                                                                                                                                                            |
| 4.5(c)      | Excessive cut marks at white cutting boards; cut marks are darkened brown. Clean and sanitize to make white board white again. If board cannot be properly cleaned and sanitized, flip board over and use unused side after trying to clean and sanitize the first side. You may also resurface the boards or replace boards.      |
| 44.         | Food and non-food contact surfaces properly constructed, cleanable, used.                                                                                                                                                                                                                                                          |
| 4.6(c)      | - Splash from fryer grease on white coffin style freezer has turned freezer yellow with food soil. Requires proper cleaning and cleaning each day after soiling occurs. - Rolling racks not only have food debris on them but soil is building up and this equipment must be cleaned each day if it becomes food soiled.           |
| 49.         | Design, construction, installation and maintenance proper-floors/walls/ceilings.                                                                                                                                                                                                                                                   |
| 6.2(a)      | Baseboard found damaged. Hole in wall near rear exterior door requires proper repair to make that area smooth, easily cleanable and non-absorbent.                                                                                                                                                                                 |



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