



Retail Food Establishment Sanitary Inspection Report

Type: Conference

Rating:

Risk: 2

Establishment Information

All Star Bagel
1900 Route 37 West
Manchester NJ 08759
Contact at time of Inspection:

Inspection Times

Date	From	To	Total Minutes	Inspector
10/11/24	2:30 pm	3:00 pm	30	Mccoy, George
			Total: 30	

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.

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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.

Signatures

George Mccoy, Senior Registered Environmental Health Specialist, B102062



Inspection Official

Signature of Inspecting Official