

Gloucester County Department of
Health and Human Services
204 East Holly Avenue
Sewell New Jersey 08080
856-218-4170

RETAIL FOOD INSPECTION REPORT

Activity Type Follow-up		Evaluation Conditionally Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Food Court	
Reinspection on or After: Mar 12, 2020			
Establishment Location (Street Address) 201 Mullica Hill RD	City Glassboro	Zip Code 08028	County gloucester
Co/Mun Code Glassboro			
Establishment Mailing Address (if different)	Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 4
License No. 1057			

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
03/05/2020	2	11:45 AM	12:15 PM								

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-side. R in OUT Box=Repeat Violation

MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
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	PHF's received 41F or below. Except: Milk, shell eggs and shellfish 45F	☐	☐	☒	☐	☐
FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	☐	☐	☒	☐	☐
13	Food protection from contamination	☐	☐	☒	☐	☐
14	Food contact surfaces properly cleaned and sanitized	☐	☐	☒	☐	☐
PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☐	☐	☒	☐	☐
16	Pasteurized Eggs: Substituted for shell eggs in raw or undercooked egg-containing foods	☐	☐	☒	☐	☐
17	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41F)	☐	☒	☐	☐	☐
18	Cooling: PHF's rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours	☐	☐	☒	☐	☐
19	Cooling: PHF's prepared from ingredients at ambient temperatures cooled to 41F within 4 hours	☐	☐	☒	☐	☐
20	Reheating: PHF's rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHF's heated to at least 135F prior to hot holding	☐	☐	☒	☐	☐
21	Hot Holding: PHF's Hot Held at 135F or above in appropriate equipment	☐	☐	☒	☐	☐
22	Time as a Public Health Control: Approval; written procedures; time marked; discarded in 4 hours	☐	☐	☒	☐	☐
23	Specialized Processing Methods: Approval; written procedures; conducted properly	☐	☐	☒	☐	☐
24	Highly Susceptible Populations: Pasteurized foods used; prohibited foods not offered.	☐	☐	☒	☐	☐

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
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, jewelry, outer clothing, hair restraints)	☐	☐
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated	☐	☐
35	Thin-probed temperature measuring device provided for monitoring thin foods	☐	☐
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 PHF's are properly conducted and equipment is adequate	☐	☐
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	☐	☐
41	Equipment temperature measuring devices provided	☐	☐
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 warewashing facilities installed. Maintained, cleaned, used; sanitizer test strips available, used.	☐	☐
PHYSICAL FACILITIES		OUT	COS
46	Plumbing systems 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	☐	☐
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	☐	☐

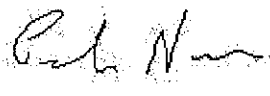
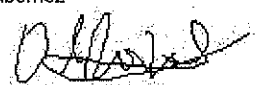
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient air/Cold-Hold Unit	43.00 degrees	ambient air/Cold-Hold Unit	41.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
17	8:24-3.5(f)2	Lack of sushi display cases maintaining all foods within at 41°F or less. Repeat
50	8:24-6.2(f)1	Lack of light cover for ceiling fixture in front of walkin refrigerator. Repeat

COMMENTS

Note that ice build up inside walkin freezer appears to have been resolved, no ice build up inside said unit this date. Note that no objectionable odor detected in ladies staff locker room this date. Note that floor drain traps could be drying out allowing sewer gasses to come into locker room, such as drain in old shower there which is apparently not being utilized anymore. Note that while wall paper towel dispensers in sushi area were empty this date rolls of paper towels were in immediate vicinity.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Nardy Alborno 
--	---	--

Gloucester County Department of
Health and Human Services
204 East Holly Avenue
Sewell New Jersey 08080
856-218-4170

RETAIL FOOD INSPECTION REPORT

Activity Type Follow-up		Evaluation Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Food Court	
Reinspection on or After: Not Applicable			
Establishment Location (Street Address) 201 Mullica Hill RD	City Glassboro	Zip Code 08028	County gloucester
Co/Mun Code Glassboro			
Establishment Mailing Address (if different)	Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 4
License No. 1057			

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
03/13/2020	2	11:30 AM	11:55 AM								

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 in OUT Box=Repeat Violation

MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
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	PHF's received 41F or below. Except: Milk, shell eggs and shellfish 45F	☐	☐	☒	☐	☐
FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	☐	☐	☒	☐	☐
13	Food protection from contamination	☐	☐	☒	☐	☐
14	Food contact surfaces properly cleaned and sanitized	☐	☐	☒	☐	☐
PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☐	☐	☒	☐	☐
16	Pasteurized Eggs: Substituted for shell eggs in raw or undercooked egg-containing foods	☐	☐	☒	☐	☐
17	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41F)	☒	☐	☐	☐	☐
18	Cooling: PHF's rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours	☐	☐	☒	☐	☐
19	Cooling: PHF's prepared from ingredients at ambient temperatures cooled to 41F within 4 hours	☐	☐	☒	☐	☐
20	Reheating: PHF's rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHF's heated to at least 135F prior to hot holding	☐	☐	☒	☐	☐
21	Hot Holding: PHF's Hot Held at 135F or above in appropriate equipment	☐	☐	☒	☐	☐
22	Time as a Public Health Control: Approval; written procedures; time marked; discarded in 4 hours	☒	☐	☐	☐	☐
23	Specialized Processing Methods: Approval; written procedures; conducted properly	☐	☐	☒	☐	☐
24	Highly Susceptible Populations: Pasteurized foods used; prohibited foods not offered.	☐	☐	☒	☐	☐

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

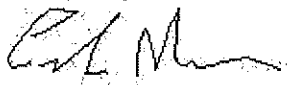
SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure	☐	☐
26	Food properly labeled, original container	☐	☐
27	Food protected from potential contamination during preparation, storage, display	☐	☐
28	Utensils, spatulas, tongs, forks, disposable gloves 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, jewelry, outer clothing, hair restraints)	☐	☐
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated	☐	☐
35	Thin-probed temperature measuring device provided for monitoring thin foods	☐	☐
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 PHF's are properly conducted and equipment is adequate	☐	☐
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	☐	☐
41	Equipment temperature measuring devices provided	☐	☐
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 warewashing facilities installed. Maintained, cleaned, used; sanitizer test strips available, used.	☐	☐
PHYSICAL FACILITIES		OUT	COS
46	Plumbing systems 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	☐	☐
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	☐	☐

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
water/Cold-Hold Unit	41.00 degrees	ambient air/Cold-Hold Unit	41.00 degrees		
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
50	8:24-6.2(l)1	Lack of cover for light fixture in front of walkin refrigerator. Repeat			

COMMENTS

Note that facility now has approved written policy concerning utilizing time vs. temperature holding of sushi. All sushi products shall be time stamped and if not sold discarded after 4 hours after being prepared.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Nardy Albornoz 
--	---	---

Gloucester County Department of
Health and Human Services
204 East Holly Avenue
Sewell New Jersey 08080
856-218-4170

RETAIL FOOD INSPECTION REPORT

Activity Type Routine/Renewal		Evaluation Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Food Court	
Reinspection on or After: Not Applicable			
Establishment Location (Street Address) 201 Mullica Hill RD	City Glassboro	Zip Code 08028	County gloucester
Co/Mun Code Glassboro			
Establishment Mailing Address (if different)	Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 4
License No. 1057			

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/10/2020	2	12:25 PM	01:40 PM								

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-side. R in OUT Box=Repeat Violation

MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS
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	☒	☐	☐	☐	☐
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
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	PHF's received 41F or below. Except: Milk, shell eggs and shellfish 45F	☐	☐	☒	☐	☐
FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	☒	☐	☐	☐	☐
13	Food protection from contamination	☒	☐	☐	☐	☐
14	Food contact surfaces properly cleaned and sanitized	☒	☐	☐	☐	☐
PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☐	☐	☐	☒	☐
16	Pasteurized Eggs: Substituted for shell eggs in raw or undercooked egg-containing foods	☐	☐	☐	☒	☐
17	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41F)	☒	☐	☐	☐	☐
18	Cooling: PHF's rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours	☐	☐	☒	☐	☐
19	Cooling: PHF's prepared from ingredients at ambient temperatures cooled to 41F within 4 hours	☐	☐	☒	☐	☐
20	Reheating: PHF's rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHF's heated to at least 135F prior to hot holding	☐	☐	☐	☒	☐
21	Hot Holding: PHF's Hot Held at 135F or above in appropriate equipment	☐	☐	☐	☒	☐
22	Time as a Public Health Control: Approval; written procedures; time marked; discarded in 4 hours	☒	☐	☐	☐	☐
23	Specialized Processing Methods: Approval; written procedures; conducted properly	☐	☐	☐	☒	☐
24	Highly Susceptible Populations: Pasteurized foods used; prohibited foods not offered.	☐	☐	☐	☒	☐

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
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, jewelry, outer clothing, hair restraints)	☐	☐
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated	☐	☐
35	Thin-probed temperature measuring device provided for monitoring thin foods	☐	☐
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 PHF's are properly conducted and equipment is adequate	☐	☐
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	☐	☐
41	Equipment temperature measuring devices provided	☐	☐
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 warewashing facilities installed. Maintained, cleaned, used; sanitizer test strips available, used.	☐	☐
PHYSICAL FACILITIES		OUT	COS
46	Plumbing systems 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	☐	☐
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	☐	☐

Food Temperatures / Unit Temperatures

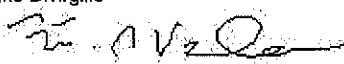
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
seasoned mayo/Walk-In Cooler	40.00 degrees	ambient air/Refrigerator	38.00 degrees	shrimp/Refrigerator	37.00 degrees
ginger/Refrigerator	38.00 degrees	cucumber/Refrigerator	41.00 degrees	hot sauce/Refrigerator	40.00 degrees
water/Refrigerator	43.00 degrees	ambient air/Refrigerator	44.00 degrees		

Item # NJAC 8:24

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

COMMENTS

Note that while sushi display cases are unable to hold all foods within at 41°F or less the facility has a written time/temperature plan and all product is time stamped for discarding after 4 hours.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Mike Divirgilio 
--	---	--

Gloucester County Department of
Health and Human Services
204 East Holly Avenue
Sewell New Jersey 08080
856-218-4170

RETAIL FOOD INSPECTION REPORT

Activity Type Routine/Renewal		Evaluation Conditionally Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Food Court	
Reinspection on or After: Not Applicable			
Establishment Location (Street Address) 201 Mullica Hill RD	City Glassboro	Zip Code 08028	County gloucester
Co/Mun Code Glassboro			
Establishment Mailing Address (if different)	Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 4
License No. 1057			

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
12/16/2021	2	01:00 PM	02:35 PM								

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-side. R in OUT Box=Repeat Violation

MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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	☒	☐	☐	☐	☐
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS
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	☒	☐	☐	☐	☐
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
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	PHF's received 41F or below. Except: Milk, shell eggs and shellfish 45F	☒	☐	☐	☐	☐
FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	☒	☐	☐	☐	☐
13	Food protection from contamination	☒	☐	☐	☐	☐
14	Food contact surfaces properly cleaned and sanitized	☒	☐	☐	☐	☐
PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☒	☐	☐	☐	☐
16	Pasteurized Eggs: Substituted for shell eggs in raw or undercooked egg-containing foods	☒	☐	☐	☐	☐
17	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41F)	☒	☐	☐	☐	☐
18	Cooling: PHF's rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours	☒	☐	☐	☐	☐
19	Cooling: PHF's prepared from ingredients at ambient temperatures cooled to 41F within 4 hours	☒	☐	☐	☐	☐
20	Reheating: PHF's rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHF's heated to at least 135F prior to hot holding	☒	☐	☐	☐	☐
21	Hot Holding: PHF's Hot Held at 135F or above in appropriate equipment	☒	☐	☐	☐	☐
22	Time as a Public Health Control: Approval; written procedures; time marked; discarded in 4 hours	☒	☐	☐	☐	☐
23	Specialized Processing Methods: Approval; written procedures; conducted properly	☒	☐	☐	☐	☐
24	Highly Susceptible Populations: Pasteurized foods used; prohibited foods not offered.	☒	☐	☐	☐	☐

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
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, jewelry, outer clothing, hair restraints)	☐	☐
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated	☐	☐
35	Thin-probed temperature measuring device provided for monitoring thin foods	☐	☐
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 PHF's are properly conducted and equipment is adequate	☐	☐
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	☐	☐
41	Equipment temperature measuring devices provided	☐	☐
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 warewashing facilities installed, Maintained, cleaned, used; sanitizer test strips available, used.	☐	☐
PHYSICAL FACILITIES		OUT	COS
46	Plumbing systems 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	☐	☐
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	☐	☐

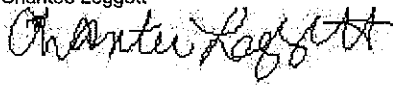
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient air/Refrigerator	34.00 degrees	lemonade/Refrigerator	39.00 degrees	Cheese/Walk-In Cooler	40.00 degrees
ambient air/Refrigerator	39.00 degrees	mayo/Refrigerator	39.00 degrees	mayo sauce/Refrigerator	40.00 degrees
ambient air/Cold-Hold Unit	41.00 degrees	ambient air/Refrigerator	38.00 degrees	water/Refrigerator	37.00 degrees

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
2	8:24-2.1 (b)	Lack of verification of anyone with current ServSafe certificate for Sushi Bar.
50	8:24-6.2(i)1	Lack of light cover for fixture directly in front of walkin refrigerator.

COMMENTS

Note that sushi vender closed till after school break. Unable to verify ServSafe renewal, ph meter calibration, sushi rice tests, nor any record keeping associated with sushi vending. Note that several refrigeration units not in use this date till after school break.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Chantee Leggett 
--	---	--

Gloucester County Department of
Health and Human Services
204 East Holly Avenue
Sewell New Jersey 08080
856-218-4170

RETAIL FOOD INSPECTION REPORT

Activity Type Routine/Renewal		Evaluation Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Food Court	
Reinspection on or After: Not Applicable			
Establishment Location (Street Address) 201 Mullica Hill RD	City Glassboro	Zip Code 08028	County gloucester
Co/Mun Code Glassboro			
Establishment Mailing Address (if different)	Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 4
License No. 1057			

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
12/12/2022	2	01:45 PM	03:05 PM								

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-side. R in OUT Box=Repeat Violation

MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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	☐	☐	☒	☐	☐
PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS
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	☒	☐	☐	☐	☐
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
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	PHF's received 41F or below. Except: Milk, shell eggs and shellfish 45F	☐	☐	☒	☐	☐
FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	☒	☐	☐	☐	☐
13	Food protection from contamination	☒	☐	☐	☐	☐
14	Food contact surfaces properly cleaned and sanitized	☐	☐	☒	☐	☐
PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☐	☐	☒	☐	☐
16	Pasteurized Eggs: Substituted for shell eggs in raw or undercooked egg-containing foods	☒	☐	☐	☐	☐
17	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41F)	☒	☐	☐	☐	☐
18	Cooling: PHF's rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours	☐	☐	☒	☐	☐
19	Cooling: PHF's prepared from ingredients at ambient temperatures cooled to 41F within 4 hours	☐	☐	☒	☐	☐
20	Reheating: PHF's rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHF's heated to at least 135F prior to hot holding	☐	☐	☒	☐	☐
21	Hot Holding: PHF's Hot Held at 135F or above in appropriate equipment	☐	☐	☒	☐	☐
22	Time as a Public Health Control: Approval; written procedures; time marked; discarded in 4 hours	☒	☐	☐	☐	☐
23	Specialized Processing Methods: Approval; written procedures; conducted properly	☐	☐	☐	☒	☐
24	Highly Susceptible Populations: Pasteurized foods used; prohibited foods not offered.	☐	☐	☐	☒	☐

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
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, jewelry, outer clothing, hair restraints)	☐	☐
FOOD TEMPERATURE CONTROL		OUT	COS
34	Food temperature measuring devices provided and calibrated	☐	☐
35	Thin-probed temperature measuring device provided for monitoring thin foods	☐	☐
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 PHF's are properly conducted and equipment is adequate	☐	☐
EQUIPMENT, UTENSILS AND LINENS		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	☒	☐
41	Equipment temperature measuring devices provided	☐	☐
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 warewashing facilities installed. Maintained, cleaned, used; sanitizer test strips available, used.	☐	☐
PHYSICAL FACILITIES		OUT	COS
46	Plumbing systems 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	☐	☐
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	☐	☐

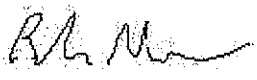
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient air/Refrigerator	37.00 degrees	lemonade/Refrigerator	40.00 degrees	milk/Walk-In Cooler	38.00 degrees
soda/Refrigerator	40.00 degrees	carrot/Refrigerator	41.00 degrees	avacado/Refrigerator	40.00 degrees
soy sauce/Refrigerator	40.00 degrees	Fish/Refrigerator	30.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
40	8:24-4.5(a)	Small amount of excess ice build up inside walkin freezer.

COMMENTS

Note that sushi fish refrigerator registered 42°F at start of inspection but service person was able to look at unit and it went down to fish registering 30°F within 1/2 hour. Note that sushi PIC had current sushi fish supplier written statement and demonstrated proper techniques for pH testing and calibration of meter this date and proper logs being recorded daily. Note that facility also has a time/temperature written plan for sushi should it be out of proper refrigeration temperature at any time. Note that several thin probe digital thermometers are available for use on site and liquid quaternary and appropriate test strip kits available for use on site this date. Note that a foul odor was detected within original prep kitchen area which could be caused by traps drying out in floor drains due to limited use of area.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Chantee Leggett 
--	---	--