

RETAIL FOOD INSPECTION REPORT

Activity Type Routine/Renewal		Evaluation Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan University Market Place	
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) 256-4780	E-mail Address airons@gourmetdiningllc.com	
Name of Inspecting Official Peder Nesse	REHS Lic. # B-2064	Name of Health Officer Annmarie Ruiz	Risk Type 3
License No. 1255			

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/05/2020	2	10:35 AM	01:25 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.

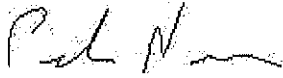
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SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure	☐	☐
26	Food properly labeled, original container	☐	☐
27	Food protected from potential contamination during preparation, storage, display	☐	☐
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
Chicken/Hot-Hold Unit	194.00 degrees	milk/Refrigerator	35.00 degrees	Chicken/Walk-In Cooler	35.00 degrees
Chicken/Walk-In Cooler	39.00 degrees	Cheese/Walk-In Cooler	38.00 degrees	Pork/Walk-In Cooler	40.00 degrees
Cheese/Refrigerator	38.00 degrees	Chicken/Hot-Hold Unit	170.00 degrees	Pork/Hot-Hold Unit	150.00 degrees
ambient air/Hot-Hold Unit	160.00 degrees	Pork/Hot-Hold Unit	195.00 degrees	brussel sprouts/Hot-Hold Unit	137.00 degrees
carrots/Hot-Hold Unit	179.00 degrees	pica/Cold-Hold Unit	34.00 degrees	salsa/Refrigerator	34.00 degrees
Chicken/Hot-Hold Unit	178.00 degrees	pica/Refrigerator	40.00 degrees	Rice/Hot-Hold Unit	167.00 degrees
red sauce/Hot-Hold Unit	171.00 degrees	Chicken/Hot-Hold Unit	162.00 degrees	corn/Refrigerator	38.00 degrees
ambient air/Hot-Hold Unit	150.00 degrees	ambient air/Hot-Hold Unit	150.00 degrees	Pork/Hot-Hold Unit	150.00 degrees
Pork/Hot-Hold Unit	150.00 degrees	peppers/Hot-Hold Unit	173.00 degrees	juice/Refrigerator	39.00 degrees
apples/Cold-Hold Unit	39.00 degrees	salsa/Refrigerator	35.00 degrees	Chicken/Hot-Hold Unit	170.00 degrees
Rice/Hot-Hold Unit	168.00 degrees	Eggs/Refrigerator	35.00 degrees	Pork/Hot-Hold Unit	178.00 degrees
Eggs/Hot-Hold Unit	163.00 degrees	mushrooms/Refrigerator	42.00 degrees	pepperoni/Refrigerator	40.00 degrees
ambient air/Refrigerator	36.00 degrees	oat meal/Hot-Hold Unit	164.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
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32	8:24-6.2(k)3	4-8 live flies observed in breakfast/crust area.
51	8:24-6.5(j)	Several non-utilized refrigeration units in facility due to curtailed operations.
COMMENTS		
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

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Name of Inspecting Official Peder Nesse		REHS Lic. # B-2064	Risk Type 3
		Name of Health Officer Annmarie Ruiz	License No. 1255

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	10:20 AM	12:15 PM								

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
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2	PIC In Risk Level 3 Retail Food Establishments is certified by January 2, 2010	☒	☐	☐	☐	☐
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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	☐	☐	☐	☒	☐
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FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
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PHF'S TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
15	Safe Cooking Temperatures	☒	☐	☐	☐	☐
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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.	☐	☐	☐	☒	☐

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(CONTINUED)**

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30	Wiping cloths properly used and stored	☐	☐
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32	Presence of insects/rodents minimized: outer openings protected, animals as allowed	☒	☐
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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	☐	☐
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
mustard/Walk-In Cooler	37.00 degrees	vegetable base/Walk-In Cooler	37.00 degrees	olives/Walk-In Cooler	37.00 degrees
Deli Meat/Walk-In Cooler	39.00 degrees	ambient air/Refrigerator	37.00 degrees	ambient air/Refrigerator	38.00 degrees
beans/Hot-Hold Unit	137.00 degrees	string beans/Hot-Hold Unit	139.00 degrees	ambient air/Refrigerator	35.00 degrees
ambient air/Refrigerator	38.00 degrees	ambient air/Refrigerator	37.00 degrees	ambient air/Refrigerator	26.00 degrees
ambient air/Refrigerator	36.00 degrees	milk/Refrigerator	36.00 degrees	mixer/Refrigerator	36.00 degrees
ambient air/Refrigerator	31.00 degrees	ambient air/Refrigerator	34.00 degrees	ambient air/Refrigerator	36.00 degrees
ambient air/Cold-Hold Unit	36.00 degrees	ambient air/Refrigerator	38.00 degrees	ambient air/Refrigerator	38.00 degrees
ambient air/Cold-Hold Unit	37.00 degrees				

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
51	8:24-6.5(j)	Note there at least 2 units are non-functional this date still inside facility awaiting to be removed from facility.
32	8:24-6.2(k)3	Fly stick hanging from ceiling by elevator doors.

COMMENTS

Note that facility is in process this date for a 3 week shut down, so many units were off line and off this date. Note that facility has 3 compartment sink unit within facility. Note that thin probed digital thermometers and quaternary & quaternary test strip kit available for use on site this date. Note that main dishwasher registered >160°F at plate level this date.

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

Peder Nesse

Chantee Leggett

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

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**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

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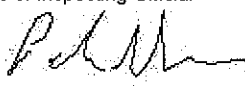
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lemon/Cold-Hold Unit	40.00 degrees	sauce/Hot-Hold Unit	155.00 degrees	Chicken/Refrigerator	37.00 degrees
sauce/Refrigerator	40.00 degrees	ambient air/Hot-Hold Unit	150.00 degrees	ambient air/Hot-Hold Unit	164.00 degrees
Chicken/Hot-Hold Unit	166.00 degrees	broccoli/Hot-Hold Unit	177.00 degrees	Rice/Hot-Hold Unit	157.00 degrees
Hamburgers/Refrigerator	40.00 degrees	Rice/Hot-Hold Unit	142.00 degrees	Cheese/Hot-Hold Unit	142.00 degrees
pickles/Cold-Hold Unit	37.00 degrees	lime juice/Refrigerator	39.00 degrees	mix/Refrigerator	40.00 degrees
salad dressing/Refrigerator	40.00 degrees	peaches/Cold-Hold Unit	37.00 degrees	Cheese/Cold-Hold Unit	40.00 degrees
Chicken/Hot-Hold Unit	176.00 degrees	Chicken/Hot-Hold Unit	153.00 degrees	ambient air/Hot-Hold Unit	140.00 degrees
pickles/Cold-Hold Unit	40.00 degrees	ambient air/Cold-Hold Unit	36.00 degrees	Cheese/Cold-Hold Unit	36.00 degrees
blueberries/Cold-Hold Unit	41.00 degrees	cupcake/Refrigerator	41.00 degrees	Potatos/Hot-Hold Unit	149.00 degrees
porkroll/Hot-Hold Unit	172.00 degrees	meatball/Hot-Hold Unit	161.00 degrees	Eggs/Cold-Hold Unit	41.00 degrees
Cheese/Cold-Hold Unit	41.00 degrees	Soup/Hot-Hold Unit	182.00 degrees	ambient air/Hot-Hold Unit	237.00 degrees
water/Refrigerator	40.00 degrees	lemon juice/Walk-In Cooler	38.00 degrees	Beef/Walk-In Cooler	38.00 degrees
Beef/Walk-In Cooler	38.00 degrees	Cheese/Walk-In Cooler	40.00 degrees	Potatos/Refrigerator	34.00 degrees
Cheese/Refrigerator	36.00 degrees	Deli Meat/Cold-Hold Unit	38.00 degrees	ambient air/Refrigerator	41.00 degrees

Chicken/Hot-Hold Unit	164.00 degrees	ambient air/Cold-Hold Unit	165.00 degrees	Chicken/Hot-Hold Unit	145.00 degrees
Soup/Hot-Hold Unit	189.00 degrees	Potatos/Hot-Hold Unit	161.00 degrees	sauce/Refrigerator	39.00 degrees
rice milk/Refrigerator	40.00 degrees	beans/Hot-Hold Unit	189.00 degrees	mushrooms/Hot-Hold Unit	188.00 degrees
Rice/Refrigerator	37.00 degrees				
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
42	8:24-3.3(k)5	Observed ice scoop being stored in hopper of drink ice in Freshens.			
COMMENTS					
Note that dishwasher registered >160F at plate level this date. Note that several thin probed digital thermometers available for use on site this date. Note that 3 compartment sinks utilize liquid quatarnary and have QT test strip kits available for use on site this date.					
Name of Inspecting Official Peder Nesse		Signature of Inspecting Official 		Name and Title of Person Receiving Copy of Report Chantee Leggett 