

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 Grill Nation/Jersey Mikes @ Rowan University Student Center	
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 2
License No. 90			

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	10:30 AM	11:15 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-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
mayo/Cold-Hold Unit	46.00 degrees	dressing/Cold-Hold Unit	44.00 degrees	peppers/Refrigerator	35.00 degrees
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
17	8:24-3.5(f)2	Lack of Grill Nation baine marie maintaining all foods within at 41°F or less. Repeat			
40	8:24-4.6(g)4	Slight amount of residue apparently behind chute of low ice machine. Repeat			
1	8:24-2.1 (b)	Critical food safety violation. Repeat			

COMMENTS

Note that upright refrigerator is maintaining all foods within at less than 41°F this date. Note that conditionally satisfactory evaluation to remain this date.

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

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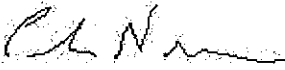
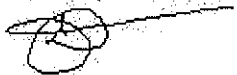
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SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure	☐	☐
26	Food properly labeled, original container	☐	☐
27	Food protected from potential contamination during preparation, storage, display	☐	☐
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	☐	☐
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36	Frozen foods maintained completely frozen	☐	☐
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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	☐	☐
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	☐	☐
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pickie/Cold-Hold Unit	35.00 degrees	mayo/Cold-Hold Unit	38.00 degrees		
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
40	8:24-4.6(g)4	Small amount of residue on/behind chute of stand alone ice machine. Note that ice machine chute of drink dispenser/ice machine substantially clean this date. Repeat			

COMMENTS

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Jacki Rodriguez Rojas 
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Name of Inspecting Official Peder Nesse		Telephone No. (856) 256-4777	E-mail Address airons@gourmetdiningllc.com
REHS Lic. # B-2064		Name of Health Officer Annmarie Ruiz	Risk Type 2
		License No. 90	

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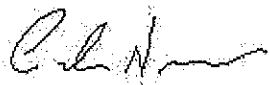
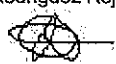
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese/Refrigerator	39.00 degrees	tuna salad/Refrigerator	34.00 degrees	pickles/Refrigerator	35.00 degrees
Hamburgers/Refrigerator	36.00 degrees	catsup/Refrigerator	39.00 degrees	tomatoes/Walk-In Cooler	35.00 degrees

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
51	8:24-6.5(j)	Note that 2 Baines maries are not being utilized and are labeled to not be used. No product is within either unit.
40	8:24-4.6(g)4	Excess residue inside/around ice chute of black self serve ice machine.
40	8:24-4.5(a)	Small amount of ice build up inside walkin freezer.

COMMENTS

Note that facility shall notify this department when 2 baine maries are to be repaired and utilized by the facility for old storage.

Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Jaclyn Rodriguez Rojas 
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04/28/2022	2	11:35 AM	01:20 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
cheese/Cold-Hold Unit	48.00 degrees	Cheese/Walk-in Cooler	37.00 degrees	Deli Meat/Cold-Hold Unit	38.00 degrees
catsup/Refrigerator	35.00 degrees	/	0.00 degrees	relish/Refrigerator	37.00 degrees
Hamburgers/Refrigerator	36.00 degrees				

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
17	8:24-3.5(f)2	Lack of (Jersey Mike's) bain marie maintaining all foods within at 41°F or less.
40	8:24-4.6(g)4	Small amount of residue inside chute of one ice maker closest to hallway to office area.
51	8:24-6.5(j)	Note that smallest bain marie next to grill has sign on it out of service. However a tray was inside said unit with small amount of sliced cheese in it, which was immediately discarded upon discovery.

COMMENTS

Note that thin probed digital thermometers are available for use on site. And quaternary liquid and QT test strip kit were available for use on site. Note that facility will be closed on May 6, 2022 till the next semester. Note that facility was not open to public at time of inspection and no food preparation was occurring during the inspection. Note this inspection was in conjunction with a potential foodborne illness complaint received by this department. Also note that all foods that were listed from listed in the foodborne illness report were apparently no longer onsite within facility.

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

Al Irons

AC

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 Grill Nation/Jersey Mikes @ Rowan University Student Center	
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 2
License No. 90			

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
05/06/2022	2	11:20 AM	12:00 PM								

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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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	☐	☐	☒	☐	☐
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FOOD PROTECTION FROM CONTAMINATION		IN	OUT	N.O.	N/A	COS
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(CONTINUED)**

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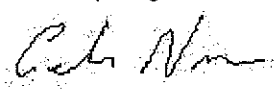
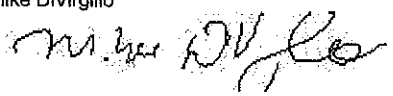
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient air/Cold-Hold Unit	36.00 degrees				
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
40	8:24-4.6(g)4	Small amount of residue on/in ice chute of ice machine by hallway to offices. Note that it is substantially improved since prior inspection.			
51	8:24-6.5(j)	Note that smallest bain marie next to grill has sign on it out of service. Note that unit had no foods within it this date.			

COMMENTS

Note that facility is in process of closing for end of semester.

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