

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 Holly Pointe Dining Hall	
Establishment Location (Street Address) 13 Carpenter ST		City GLASSBORO	Zip Code 08028
Establishment Mailing Address (if different)		Telephone No. (856) 256-4619	E-mail Address airons@gourmetdiningllc.com
Name of Inspecting Official Peder Nesse		REHS Lic. # B-2064	Risk Type 3
		Name of Health Officer Annmarie Ruiz	License No. 1872

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
10/19/2020	2	10:45 AM	01:10 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)**

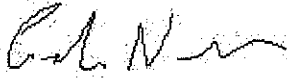
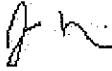
GOOD RETAIL PRACTICES

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
syrup/Refrigerator	46.00 degrees	Pork/Walk-In Cooler	38.00 degrees	milk/Refrigerator	34.00 degrees
Deli Meat/Refrigerator	39.00 degrees	parfait/Refrigerator	32.00 degrees	vegetable base/Refrigerator	37.00 degrees
shrimp/Hot-Hold Unit	154.00 degrees	Soup/Hot-Hold Unit	171.00 degrees	Chicken/Hot-Hold Unit	187.00 degrees
ambient air/Refrigerator	36.00 degrees	water/Refrigerator	41.00 degrees	red sauce/Refrigerator	41.00 degrees
red sauce/Hot-Hold Unit	139.00 degrees	Cheese/Refrigerator	39.00 degrees	Chicken/Refrigerator	36.00 degrees
Potatoes/Refrigerator	36.00 degrees	radishes/Refrigerator	36.00 degrees	Eggs/Refrigerator	33.00 degrees
beans/Hot-Hold Unit	184.00 degrees	tomatoes/Refrigerator	31.00 degrees	peppers/Refrigerator	38.00 degrees
Hamburgers/Refrigerator	40.00 degrees	sour cream/Refrigerator	40.00 degrees	1/2&1/2/Refrigerator	39.00 degrees
mixer/Refrigerator	38.00 degrees	sauce/Refrigerator	41.00 degrees	sandwich/Hot-Hold Unit	141.00 degrees
Potatoes/Refrigerator	38.00 degrees	ambient air/Refrigerator	36.00 degrees		
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
17	8:24-3.5(f)2	Lack of deli display unit maintaining all foods within at 41°F or less.			
1	8:24-2.1 (b)	Critical food safety violation.			
COMMENTS					

Note that due to internal protocols numerous food equipment not being utilized. Note that at present time dishwasher motor in apparent disrepair and all wash ware is being done manually in 3 compartment sink as all foods being served in disposable containers as are all utensils being given to students/customers.

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

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 Holly Pointe Dining Hall	
Establishment Location (Street Address) 13 Carpenter ST		City GLASSBORO	Zip Code 08028
Establishment Mailing Address (if different)		Telephone No. (856) 256-4619	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. 1872

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
10/26/2020	2	10:55 AM	11:25 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

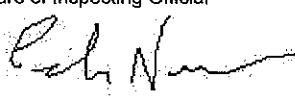
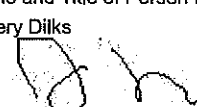
SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure	☐	☐
26	Food properly labeled, original container	☐	☐
27	Food protected from potential contamination during preparation, storage, display	☐	☐
28	Utensils, spatulas, tongs, forks, disposable gloves 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
syrup/Refrigerator	40.00 degrees				

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
--------	-----------	---

COMMENTS

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

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 Holly Pointe Dining Hall	
Establishment Location (Street Address) 13 Carpenter ST		City GLASSBORO	Zip Code 08028
Establishment Mailing Address (if different)		Telephone No. (856) 256-4619	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. 1872

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
10/25/2021	2	12:05 PM	02:45 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	95.00 degrees	Hamburgers/Hot-Hold Unit	133.00 degrees	Cheese/Refrigerator	44.00 degrees
oat milk/Cold-Hold Unit	43.00 degrees	ambient air/Hot-Hold Unit	175.00 degrees	ambient air/Hot-Hold Unit	168.00 degrees
Beef/Hot-Hold Unit	184.00 degrees	meat loaf/Hot-Hold Unit	178.00 degrees	Chicken/Cold-Hold Unit	41.00 degrees
Cheese/Refrigerator	41.00 degrees	Hamburgers/Cold-Hold Unit	39.00 degrees	Hamburgers/Refrigerator	35.00 degrees
relish/Cold-Hold Unit	40.00 degrees	Soup/Hot-Hold Unit	178.00 degrees	Deli Meat/Cold-Hold Unit	36.00 degrees
Eggs/Cold-Hold Unit	41.00 degrees	spinach/Refrigerator	40.00 degrees	Deli Meat/Cold-Hold Unit	38.00 degrees
Deli Meat/Cold-Hold Unit	38.00 degrees	onion/Cold-Hold Unit	38.00 degrees	Chicken/Hot-Hold Unit	172.00 degrees
lime juice/Refrigerator	36.00 degrees	ambient air/Cold-Hold Unit	34.00 degrees	ambient air/Refrigerator	34.00 degrees
cherries/Cold-Hold Unit	39.00 degrees	ambient air/Refrigerator	36.00 degrees	milk/Cold-Hold Unit	40.00 degrees
ambient air/Cold-Hold Unit	36.00 degrees	ambient air/Cold-Hold Unit	37.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
17	8:24-3.5(f)2	Lack of low boy by burger grill area, salad bar 2 door refrigerator, and milk alternative unit maintaining all foods within at 41°F or less.
21	8:24-3.5(f)1	Lack of small steam table by hamburger grill maintaining all foods within at 135°F or greater.
31	8:24-7.1(b)	Lack labels on all generic spray bottles of cleansers.

32	8:24-6.2(k)3	2 fly sticks hanging in office space adjacent to food prep area and food prep sinks with door open at start of inspection.			
14	8:24-4.9(k)2	Note that it appears that dishwashing machine not achieving 160°F at plate level this date. Temperature indicator strip not completely cleared of blue stripe indicating temperature above 160°F and facility ran their own high temp holding thermometer through unit and it stated unit achieved 150°F this date. Note all wash ware must be manually sanitized after being put through unit until proper final rinse temperature is able to be achieved.			
1	8:24-2.1 (b)	Critical food safety violations.			
45	8:24-4.9(l)	Final rinse pressure gauge of dishwasher in apparent disrepair.			
COMMENTS					
<table border="1" style="width: 100%;"> <tr> <td style="width: 33%;"> Name of Inspecting Official Peder Nesse </td> <td style="width: 33%;"> Signature of Inspecting Official  </td> <td style="width: 33%;"> Name and Title of Person Receiving Copy of Report Al Irons  </td> </tr> </table>			Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Al Irons 
Name of Inspecting Official Peder Nesse	Signature of Inspecting Official 	Name and Title of Person Receiving Copy of Report Al Irons 			

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 Holly Pointe Dining Hall	
Establishment Location (Street Address) 13 Carpenter ST		City GLASSBORO	Zip Code 08028
Establishment Mailing Address (if different)		Telephone No. (856) 256-4619	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. 1872

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/04/2021	2	12:15 PM	02:50 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	☐	☐

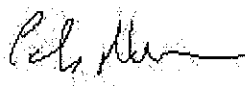
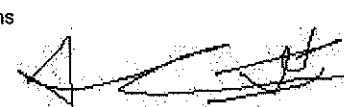
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lactaid/Cold-Hold Unit	40.00 degrees	tofu/Refrigerator	41.00 degrees	lemonade/Refrigerator	39.00 degrees
drink mix/Refrigerator	39.00 degrees	Potatos/Hot-Hold Unit	152.00 degrees	sausage/Refrigerator	40.00 degrees
muffin/Refrigerator	38.00 degrees	water/Refrigerator	36.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
31	8:24-7.1(b)	Lack of labels on all generic spray bottles of cleansers. Repeat

COMMENTS

Note that facility removed hot holding units in question from grill area. And low boy refrigerator in question in grill area has been unplugged and no items are within this date. Note that no fly sticks were observed inside facility this date. Note that service person for dishwasher arrived on site and was working on machine during follow up inspection. PIC requested inspector wait to see if service person could correct former issue. Note that after service person worked on unit dishwasher final rinse temperature registered >160°F this date.

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

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 Holly Pointe Dining Hall	
Establishment Location (Street Address) 13 Carpenter ST		City GLASSBORO	Zip Code 08028
Establishment Mailing Address (if different)		Telephone No. (856) 256-4619	E-mail Address airons@gourmetdiningllc.com
Name of Inspecting Official Peder Nesse		REHS Lic. # B-2064	Risk Type 3
		Name of Health Officer Annmarie Ruiz	License No. 1872

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/09/2022	2	12:10 PM	02:45 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

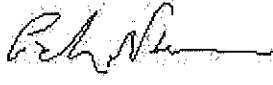
SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure	☐	☐
26	Food properly labeled, original container	☐	☐
27	Food protected from potential contamination during preparation, storage, display	☐	☐
28	Utensils, spatulas, tongs, forks, disposable gloves 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
Chicken/Walk-In Cooler	38.00 degrees	Cheese/Refrigerator	38.00 degrees	pickles/Cold-Hold Unit	35.00 degrees
Cheese/Cold-Hold Unit	40.00 degrees	Soup/Hot-Hold Unit	194.00 degrees	apples/Refrigerator	40.00 degrees
Deli Meat/Refrigerator	38.00 degrees	Chicken/Hot-Hold Unit	145.00 degrees	Pork/Hot-Hold Unit	175.00 degrees
stew/Hot-Hold Unit	148.00 degrees	Pasta/Hot-Hold Unit	148.00 degrees	Deli Meat/Cold-Hold Unit	39.00 degrees
Chicken/Refrigerator	38.00 degrees	1/2&1/2Refrigerator	37.00 degrees	milk/Refrigerator	37.00 degrees
soy/Refrigerator	38.00 degrees	Cheese/Cold-Hold Unit	37.00 degrees	Cheese/Refrigerator	36.00 degrees
Eggs/Refrigerator	36.00 degrees	carrots/Cold-Hold Unit	33.00 degrees	Eggs/Cold-Hold Unit	33.00 degrees
peppers/Cold-Hold Unit	31.00 degrees	Pork/Hot-Hold Unit	148.00 degrees	Cheese/Refrigerator	39.00 degrees
Rice/Hot-Hold Unit	176.00 degrees	ambient air/Cold-Hold Unit	32.00 degrees	Deli Meat/Cold-Hold Unit	39.00 degrees
peppers/Cold-Hold Unit	37.00 degrees	juice/Cold-Hold Unit	40.00 degrees	blueberries/Refrigerator	40.00 degrees
Hamburgers/Refrigerator	36.00 degrees	tomatoes/Cold-Hold Unit	39.00 degrees	hotdog/Hot-Hold Unit	139.00 degrees
water/Cold-Hold Unit	41.00 degrees	blueberries/Refrigerator	36.00 degrees	Eggs/Refrigerator	33.00 degrees
Cheese/Hot-Hold Unit	138.00 degrees	Cheese/Refrigerator	36.00 degrees	milk/Refrigerator	36.00 degrees

Item # NJAC 8:24

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

49	8:24-6.2(a)	Lack of impervious coating on wood of hole through countertop in Starbucks area.	
32	8:24-6.2(k)3	A few apparent fruit flies observed in office adjoining employee break area.	
COMMENTS			
Note that dishwasher registered >160°F at plate level this date. Note that quaternary liquid and 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 Jeffrey Dilks 