

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 RoGo Convenience Store	
Establishment Location (Street Address) 201 Mullica Hill RD		City Glassboro	Zip Code 08028
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	Risk Type 2
		Name of Health Officer Annmarie Ruiz	License No. 23

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	11:15 AM	11:45 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

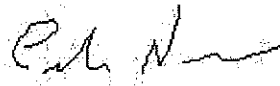
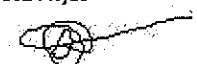
MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation	☒	☐	☐	☐	☐
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010	☐	☐	☒	☐	☐
3	Ill or injured foodworkers restricted or excluded as required	☐	☐	☒	☐	☐
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	
milk/Cold-Hold Unit		39.00 degrees			
Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)			
COMMENTS					
Note that sink by mop sink not being utilized for any wash ware or food prep purposes anymore. All wash ware now being brought to 3 compartment sink of Grill Nation/Jersey Mikes for proper wash, rinse, and sanitizing.					
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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RETAIL FOOD INSPECTION REPORT

Activity Type Routine/Renewal		Evaluation Conditionally Satisfactory	
Name of Owner(s), Partnership or Corporation Rowan University		Trade Name Rowan RoGo Convenience Store	
Reinspection on or After: Nov 20, 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. 23			

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
11/13/2020	2	10:45 AM	11:35 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

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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	☐	☐	☒	☐	☐
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	☐	☐

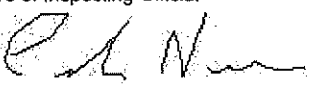
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
water/Walk-In Cooler	39.00 degrees	ambient air/Refrigerator	48.00 degrees	ambient air/Refrigerator	41.00 degrees
ambient air/Refrigerator	38.00 degrees	ambient air/Refrigerator	27.00 degrees		

Item #	NJAC 8:24	REMARKS ("R"=Repeat violation from previous inspection)
17	8:24-3.5(f)2	Lack of "Naked" refrigerator maintaining all foods within at 41°F or less.

COMMENTS

Note that small open refrigerator unit is out of order this date with no food items within. Facility is awaiting part for repair. Note that "Naked" refrigerator only has shelf stable product within at this date.

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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Establishment Mailing Address (if different)		County gloucester	Co/Mun Code Glassboro
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. 23

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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	☐	☐	☒	☐	☐
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8	Direct bare hand contact with exposed, ready-to-eat foods is avoided	☐	☐	☒	☐	☐
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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	☐	☐	☒	☐	☐
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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	☐	☐	☒	☐	☐
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**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

GOOD RETAIL PRACTICES

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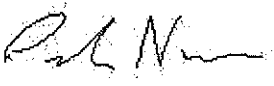
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SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		OUT	COS
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29	Raw fruits and vegetables washed prior to serving	☐	☐
30	Wiping cloths properly used and stored	☐	☐
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32	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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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	33.00 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 Mike Divirgilio 
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