



Ocean County Health Department
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RISK-BASED INSPECTION REPORT

Insp Date: 1/11/18 **Business ID:** 99718
Business: Graziano's Restaurant
 3119 Route 88 East
 Point Pleasant, NJ 08742

Inspection: OQ000171
File Number: 4493
Phone: 732-899-6336
REHS: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/11/18	11:35 AM	12:29 PM	0:54	0:00	0:54	0	
Total:			0:54	0:00	0:54	0	

Establishment Information	
Municipality <u>1524 Point Pleasant</u>	Risk Type <u>3</u>
FMC _____ Name _____	Type _____ Exp Date _____
Sewage System <u>Public</u>	Water System <u>Public</u> Lab _____
PWSID # _____	Nitrate _____ Total Coliform _____
Business Owner _____	Business Type <u>22 Restaurant</u>

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).
 INTERVENTIONS are control measures to prevent FBI.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;
 COS=Corrected On-site; R=Repeat Violation.

MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS	REPEAT
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	p	"	"	"	"	"
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	p	"	"	"	"	"
3. Ill or injured foodworkers restricted or excluded as required.	"	"	p	"	"	"
PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	"	"	p	"	"	"
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	"	"	p	"	"	"
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	"	"	"	"	"

Inspector

Acknowledged Receipt : Marcello Muolo

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PREVENTING CONTAMINATION FROM HANDS

	IN	OUT	N.O.	N/A	COS	REPEAT
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	"	"	"	"	"
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	"	"	p	"	"	"

FOOD SOURCE

	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	"	"	"	"	"
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	"	"	p	"	"	"
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	"	"	p	"	"	"

FOOD PROTECTION FROM CONTAMINATION

	IN	OUT	N.O.	N/A	COS	REPEAT
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	"	"	"	"	p	"
13. Food protected from contamination	p	"	"	"	"	"
14. Food contact surfaces properly cleaned and sanitized	p	"	"	"	"	"

PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
15. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	"	"	p	"	"	"
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	"	"	p	"	"	"
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	"	"	"	"	"
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	"	"	p	"	"	"
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	"	"	p	"	"	"
20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.	"	"	p	"	"	"
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	"	"	p	"	"	"
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	"	"	"	p	"	"
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	"	"	"	p	"	"
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	"	"	"	p	"	"

GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

	OUT	COS	REPEAT
25. Hot and cold water available; adequate pressure.	"	"	"
26. Food properly labeled; original container	"	"	"
27. Food protected from potential contamination during preparation, storage, display.	p	p	"
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 restraint).	"	"	"

FOOD TEMPERATURE CONTROL

	OUT	COS	REPEAT
34. Food temperature measuring devices provided and calibrated.	"	"	"
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	"	"	"
36. Frozen foods maintained completely frozen.	"	"	"
37. Frozen foods properly thawed.	"	"	"
38. Plant food for hot holding properly cooked to at least 135°F.	"	"	"
39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	"	"	"

EQUIPMENT, UTENSILS AND LINENS

	OUT	COS	REPEAT
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	p	p	"
41. Equipment temperature measuring devices provided (refrigeration units, etc).	"	"	"
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	REPEAT
46. Plumbing system 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.	p	p	"
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.	"	"	"

RISK-BASED INSPECTION REPORT

Additional Remarks

1/11/18 Inspection

Marcello Muolo 12/21/16 # 14513746

General cleanliness is satisfactory at this time.

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	
3.3(c)1i	raw chicken stored over containers of potable water. COS water is moved away to prevent cross contamination.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food stored directly on floor of walk in an walk in freezer. Due in part to food prep and delivery. Store all food at least 6 inches off the floor.
3.3(z)	Dark spotty mold-like growth inside ice machine. COS cleaned out at this time.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(h)	Improper use of absorbent and not cleanable cardboard sheeting to line table top. COS Removed.
4.5(b)	Metal shavings found at the can opener. Replace blade and wash.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	- One light out at hood. COS replaced bulb. - Additional fluorescent tubes are out at ceiling fixture over food preparation area. 15 foot candles of light here where 50 foot candles of artificial light are required. Replace burnt out bulbs.