

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION:

Graziano's Restaurant
3119 Route 88 East
Point Pleasant, NJ 08742
Block: 81
Lot: 9

Code: 1524-22 - Restaurant
Risk Rating: 3
License #: 16-24

File Number: 4493
(732) 899-6336

OWNER INFORMATION:

Marcello Muolo
3119 Route 88 East
Pt. Pleasant Boro, NJ 08742
Block: 81
Lot: 9

CONTACT INFORMATION:

[REDACTED]
[REDACTED]
[REDACTED]

INSPECTION RESULTS:**Evaluation: CONDITIONALLY SATISFACTORY**

Inspection Type: INITIAL INSPECTION

Inspection Completed: 12/15/2016

Re-inspection Date: 01/15/2017

<u>Inspection Date</u>	<u>Inspection Start Time</u>	<u>Inspection End Time</u>	<u>Inspection Duration Minutes</u>
12/15/2016	12:53PM	2:22PM	89
Total Inspection Duration:			89

FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Marcello Muolo

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Graziano's Restaurant

Inspection Official, Title, R.E.H.S. License Number



Agent Signature for Graziano's Restaurant

Signature of Inspecting Official

Mr. Daniel Regenyne, MHA
Health Officer
Sunset Avenue
P.O. Box 2191
Toms River, N.J. 08754-2191

Telephone No. 732-341-9700
800-342-9738

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INSPECTION CHECK SHEET

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

MANAGEMENT AND PERSONNEL	IN	OUT		N.A.	
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	X			-	
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010		1			
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.			X		
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.			X	-	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-	-	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.		1	-	-	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided			X		
FOOD SOURCE	IN	OUT	N.O.	N.A.	COS
9. All foods, including ice and water, from approved sources; with proper records.	X		-	-	
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.		1			
11. PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).			X		
FOOD PROTECTED FROM CONTAMINATION	IN	OUT	N.O.	N.A.	COS
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	X				
13. Food protected from contamination.	X				
14. Food contact surfaces properly cleaned and sanitized.	X				
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N.A.	COS
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. 130F for 112 minutes. Roasts or as per cooking chart found under 3.4(a)2; 145F: Fish, Meat, Pork; 155F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165F: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat;	X				
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.			X		
17. Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41 F)	X				

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18. Cooling: PHF's rapidly cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within 2 hours.			X		
19. Cooling: PHF's prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.			X		
20. Reheating: PHF's rapidly reheated in proper facilities to 165 F or above within two hours or commercially processed PHF's heated to 135 F or above prior to hot holding.			X		
21. Hot Holding: PHF's hot held at 135 F or above in appropriate equipment.			X		
22. Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.				X	
23. Specialized processing; approval; written procedures; conducted properly.				X	
24. Highly Susceptible Populations			-	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & 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 contamination during preparation, storage, and display.		1			
28. Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact.					
29. Ready-to-eat raw fruits and vegetables washed prior to serving.					
30. Wiping cloths used and stored properly.					
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
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 maintenance 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.		1			

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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.		1			
45. Proper ware washing facilities installed, maintained, cleaned, used, sanitizer test strips available, used.					
PHYSICAL FACILITIES		OUT			COS
46. Plumbing system properly installed; safe and in good repair, no potential backflow or back siphonage conditions.		1			
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.		1			
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.					

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VIOLATIONS

Status: OUT - Out of Compliance, COS - Corrected On Site

Check Sheet # | Status | NJAC Cite | Remark | Violation Location | Repeat Violation | Method for Correction | Risk Factors Involved

2 | OUT | N.J.A.C. 8:24-2.1 (b) | No certified Food Manager for this establishment | Establishment | NA | Obtain a food manager certification within 30 days and present it upon re-inspection | NA

Supervision - Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the health authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point (HACCP) principles, and the requirements of this chapter. The person in charge shall demonstrate this knowledge by substantial compliance with this chapter. By January 2, 2010, at least one person in charge in Risk Type 3 Food Establishments shall be a certified food protection manager who has shown proficiency of required information through obtaining a food safety certificate by passing a food safety certification examination administered by an accredited certifying program recognized by the Conference for Food Protection. Certified food protection managers shall maintain the currency of the food safety certificate by following the accredited certifying program's requirements for renewal. Information on accredited food safety certification programs is available through the Department of Health and Senior Services, Food and Drug Safety Program by mailing a written request to: Consumer and Environmental Health Services, Food and Drug Safety Program, P.O. Box 369, Trenton, New Jersey, 08625-0369, telephone (609) 588-3123.

7 | OUT | N.J.A.C. 8:24-6.7 (i) | No paper towels at hand wash sink. Utensil improperly placed in hand wash sink | Kitchen | NA | Always maintain paper towels at the hand wash station. Remove food prep tools. | NA

Handwashing Facilities - (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;

10 | OUT | N.J.A.C. 8:24-3.2 (r)2 | Shellfish tags are stored haphazardly | Establishment | NA | Store shellfish tags with the product it belongs to until the last piece is used, then store tags, chronologically, for not less than 90 days | NA

Sources, Specifications, and Original Containers a - (r) Requirements for maintaining identification of shellstock include the following: 2. The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags for 90 calendar days from the date the container is emptied by using a recordkeeping system acceptable to the health authority that keeps the tags in chronological order correlated to the date when, or dates during which, the shellstock are sold or served; and ensures that shellstock from one tagged container are not commingled with shellstock from another container before being ordered by the consumer.

27 | OUT | N.J.A.C. 8:24-3.3 (z) | Improper use of cleaningt cloth in direct contact with food in refrigeration | Kitchen | NA | Use only deesignated food contact supplies and equipment in contact with food | NA

Protection from Contamination after Receiving - (z) Food shall be protected from contamination that may result from a factor or source not specified above.

40 | OUT | N.J.A.C. 8:24-4.5 (b) | Observed a substantial build up of metal shavings and food soil on can opener | Food Prep Room | NA | Replace dull blade and clean can opener | NA

Maintenance and operation - (b) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

44 | OUT | N.J.A.C. 8:24-4.6 (j) | Dark, spotty mold-like growth observed inside the ice machine. Ice machine hinges also damaged and in disrepair. | Food Prep Area | NA | Repair and clean. | NA

Cleaning of equipment and utensils - (j) Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

46 | OUT | N.J.A.C. 8:24-5.2 (g) | No mop sink in this establishment; improperly using 2 compartment sink for waste water disposal or improper disposal outside | Establishment | NA | Install a mop sink. | Unknown

Plumbing System - (g) At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

50 | OUT | N.J.A.C. 8:24-6.3 (a)3 | All lights over stoves and fryer are inoperable. 20 footcandles of light in this area is inadequate. | Kitchen | NA | Ensure bright light (50 footcandles of light) in all food preparation areas. | NA

Lighting, ventilation, and - 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

Inspection Remarks:

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12/15/16 INSPECTION

Establishment is expected to undergo renovation in 2017. A copy of the Food Plan Review Guidelines is issued and reviewed at this time.

Submit a written Food Plan to Ocean County Health Department before renovations begin, for approval.

No hand wash signs in the bathrooms and Kitchen hand wash sink. Signs issued for posting.

- No mop sink on the premises; to be installed. Anticipated location: basement near existing plumbing
- Establishment lacks a certified Food Protection Manager certification. To be obtained by next inspection.

* Re-Inspection Required: 1/16/17

All violations reviewed for prompt correction with manager.