

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Wal-Mart #1977
1872 Rt. 88
Brick, NJ 08724
Block: 868
Lot: 12.01

Code: 1506-27 - Supermarket
Risk Rating: 2

File Number: 16389
(732) 840-7772
(732) 840-2174

.. OWNER INFORMATION:

CONTACT INFORMATION:

Michael B. Zanetti
E-mail:
Phone:

— INSPECTION RESULTS:

Evaluation: **SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **06/05/2017**

<u>Inspection_</u> <u>Date</u>	<u>Inspection</u> <u>Start Time</u>	<u>Inspection</u> <u>End Time</u>	<u>Inspection</u> <u>Duration_</u> <u>Minutes</u>
06/05/2017	11:07AM	12:33PM	86
Total Inspection Duration:			86

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Chris Coffee

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Wal-Mart #1977

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



Agent Signature for Wal-Mart #1977

Signature of Inspecting Official

Mr. Daniel Regenye, 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.				-	
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.			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.		1	-	-	1
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.		1	-	-	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.				X	
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.		2			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.					
45. Proper ware washing facilities installed, maintained, cleaned, used, sanitizer test strips available, used.		1			
PHYSICAL FACILITIES		OUT			COS
46. Plumbing system properly installed; safe and in good repair, no potential backflow or back siphonage 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.		1			1
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		1			
52. All required signs (handwashing, inspection placard, etc.) provided and conspicuously posted.		1			1

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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

6 | COS | N.J.A.C. 8:24-6.7 (n) | Hand wash sink blocked from use by chemical bottles | Deli | NA | Never permit a hand wash sink to be blocked and prevent someone from using it when it is needed | NA

Handwashing Facilities - (n) A handwashing facility shall be maintained so that it is accessible at all times for employee use.

7 | COS | N.J.A.C. 8:24-6.7 (i) | No paper towels available at hand wash sink | Chicken Room, Meat Room | NA | Always furnish paper towels at the hand wash station to be used for hand drying after proper washing | NA

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

27 | COS | N.J.A.C. 8:24-3.3 (z) | soiled utensils stored with clean; utensils stored haphazardly where it is easy to mishandle food-contact portions of utensils with bare hands | Chicken Prep | NA | Onle store properly cleaned equipment. Always store utensils in a way that prevents cross contamination | NA

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

27 | OUT | N.J.A.C. 8:24-3.3 (q)2 | Food stored directly on floor in walk-ins | Chicken | NA | Store all food not less than 6 inches off the floor | NA

Protection from Contamination after Receiving - (q) Food storage requirements include the following: 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.

40 | OUT | N.J.A.C. 8:24-4.5 (a) | Torn shelf cover at plastic wrap unit | Chicken | NA | Replace torn cover | NA

Maintenance and operation - (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

45 | OUT | N.J.A.C. 8:24-4.8 (k) | No sanitizer test kit available for use at 3 compartment sink | Bakery | NA | Furnish a sanitizer test kit to verify concentration of the sanitizer to ensure proper reduction of microorganisms | NA

Manual warewashing equipment - (k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

50 | COS | N.J.A.C. 8:24-6.3 (a) | deficient light <10 footcandles in walk-in freezer due to light being out | Chicken | NA | Work order # for repair submitted: 84156671 | NA

Lighting, ventilation, and - (a) Lighting intensity shall be: 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walkin refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

51 | OUT | N.J.A.C. 8:24-5.5 (e) | Durable covered waste containers for class A recyclables - bottles and cans are not found. Believed to be no recycling of these recyclables. | Exterior | NA | Manager is directed to contact the recycling coordinator for the Township of Brick Recycling Coordinator Trish Totaro at 732-262-1000 about initiating recycling/ bringing required covered containers in for use. | NA

Refuse, recyclables, and returnables - (e) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.

52 | COS | N.J.A.C. 8:24-6.6 (j) | No hand wash sign in bathroom | Men's Bathroom | NA | Always post hand wash sign in bathroom | NA

Toilet Facilities - (j) Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.

Inspection Remarks:

6/5/17 Inspection

All violations are reviewed with Asst. Manager Chris Coffee for correction.

Heat and serve; some cooling. No reheating of any foods. Risk II

General cleanliness is satisfactory.