

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Cozy Kitchen (Formerly Bob & Lori's)
344 Herbertsville Rd.
Brick, NJ 08724
Block: Not
Lot: available

Code: 1506-26 - Luncheonette
Risk Rating: 2

File Number: 2088
(732) 458-6110

— OWNER INFORMATION:

Chris G. Koch
344 Herbertsville Rd.
Bricktown, NJ 08724
Block: Not
Lot: available

CONTACT INFORMATION:

Chris G. Koch
E-mail: xxxxxxxx@xxxxxxx.xxx
Phone: (732) 458-6110

— INSPECTION RESULTS:

Evaluation: **SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **01/30/2015**

<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>
01/30/2015	2:14PM	2:59PM	45
Total Inspection Duration:			45

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

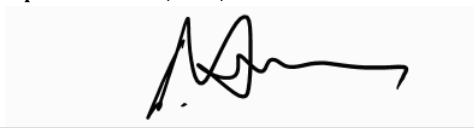
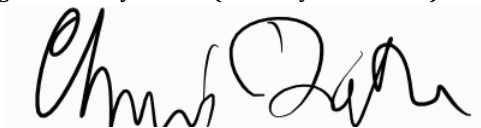
Water Supply: Public - Community

Chris Koch

Dwight Gerdes, Registered Enviromental Health Specialist, B-1700

Agent for: Cozy Kitchen (Formerly Bob & Lori's)

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



Agent Signature for Cozy Kitchen (Formerly Bob & Lori's)

Signature of Inspecting Official

Mr. Daniel Regeny, 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				X	
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.	X		-	-	
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.					
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.		1			
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets).		1			
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.					

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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.		4			
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.					
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.		1			
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.		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

34 | OUT | N.J.A.C. 8:24-4.2 (c)1 | No temperature measuring device available to check hot held food temperatures. | Steam table | NA | | Unknown

Design & construction - (c) Temperature measuring devices shall meet the following requirements: 1. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.

35 | OUT | N.J.A.C. 8:24-4.2 (c)2 | No thin probed thermometer available. | Kitchen | NA | | Unknown

Design & construction - (c) Temperature measuring devices shall meet the following requirements: 2. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

44 | OUT | N.J.A.C. 8:24-4.6 (c) | Grease build up inside the door of the deep fryer. | Deep fryer | NA | | Unknown

Cleaning of equipment and utensils - (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

44 | OUT | N.J.A.C. 8:24-4.6 (c) | Grease buildup on the hood filters. | Kitchen hood filters. | Repeat | | Unknown

Cleaning of equipment and utensils - (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

44 | OUT | N.J.A.C. 8:24-4.6 (c) | Rust on the kitchen can opener. | Kitchen can opener | NA | | Unknown

Cleaning of equipment and utensils - (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

44 | OUT | N.J.A.C. 8:24-4.6 (c) | Gaskets on one reachin refrigerator are damaged | Kitchen reachin refrigerator. | Repeat | | Unknown

Cleaning of equipment and utensils - (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

49 | OUT | N.J.A.C. 8:24-6.1 (a)1(i) | Floor tiles in the kitchen are damaged or missing . Grease also on the floor tiles by the deep fryer. | Kitchen floor | Repeat | | Unknown

Materials for construction and repair - (a) Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;

52 | OUT | N.J.A.C. 8:24-10.1 | No choking prevention poster posted. | Facility | NA | | Unknown

Choking prevention posters - Choking prevention posters shall be conspicuously displayed in restaurants as defined and required by N.J.S.A. 26:3E-1 and 26:3E-2.

Inspection Remarks: