



Ocean County Health Department

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Public Health
Prevent. Promote. Protect.

RISK-BASED INSPECTION REPORT

Insp Date: 9/14/17
Business: Cozy Kitchen
344 Herbertsville Rd.
Brick, NJ 08724

Business ID: 100283

Inspection: OG000124
File Number: 2088
Phone: 7324586110
REHS: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Conditionally Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/14/17	08:54 AM	11:49 AM	2:55	0:00	2:55	0	
Total:			2:55	0:00	2:55	0	

Establishment Information

Municipality 1506 Brick Risk Type 2
FMC _____ Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
PWSID # _____ Nitrate _____ Total Coliform _____
Business Owner Chris G. Koch Business Type 26 Luncheonette

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

- PIC demonstrates knowledge of food safety principles pertaining to this operation.
- PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.
- Ill or injured foodworkers restricted or excluded as required.

IN	OUT	N.O.	N/A	COS	REPEAT
"	"	p	"	"	"
"	"	p	"	"	"
"	"	p	"	"	"

PREVENTING CONTAMINATION FROM HANDS

- Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.

IN	OUT	N.O.	N/A	COS	REPEAT
"	"	p	"	"	"
"	"	p	"	"	"
p	"	"	"	"	"

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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

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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	"	"
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.	"	"	"
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.	p	"	"
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.	p	"	"
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.	"	"	"



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RISK-BASED INSPECTION REPORT

Additional Remarks

9/14/17 Inspection

Inspection completed and reviewed with owner present.

Risk II heat and serve menu at this time. Foods to be cooled are not made with raw ingredients (pre-packaged/ premade whe received).

Observed:

- 3 compartment sink only at counter where wait staff prepares beverages/ handles some foods. This sink must be used for hand washing and is observed being used as a hand wash at this time. Bring all dishes into the kitchen for washing at the dishwasher.
- Kitchen lacks a single compartment hand wash sink (required) so 3 compartment sink is to be used as the dedicated hand wash sink and all warewashing must be done at the dishwasher.
- Dishwasher is tested with label at plate to check plate temperature. Plate temp is sufficient but dishwasher requires repair to gages to properly show wash and rinse temperatures achieved as specified by the manufacturer on the manufacturer's data plate.
- Reviewed the need to keep refrigeration lids closed (bain marie) when not in actual use.

REQUIRE PLUMBING TO BE ADDRESSED FOR 2018 INSPECTION:

- Add a mop sink

RECOMMENDATIONS:

- Add a hand wash sink in the kitchen. This allows the 3 compartment sink to be used for both ware washing and food washing if needed.
- Add a hand wash sink at the counter if 3 compartment sink is needed for another purpose (ware washing/ washing down customer tables).

RE-INSPECTION within 30 days:

10/14/17



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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)2	Owner observed handling RTE foods with bare hands. Reviewed the requirement of washing hands and putting on single use/ single task gloves (working at the grill could be a single task for example but then going to the register changes tasks). COS
14. Food contact surfaces properly cleaned and sanitized	
4.6(a)	Improper cleaning of slicer; observed both wet and hard stuck on food soil suggesting incomplet cleaning. Slicer and all parts must ve visibly cleaned after use and not less than daily is used. Also, dishes at dishwasher are not being properly cleaned as dishwasher is not operating properly.
4.7(a)	Slicer is not being properly cleaned and equipment can not be properly sanitized if not properly cleaned first. Dishwasher is not sanitizing at satisfactory temperature.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Cut lemons at counter not maintained on ice to control temperature. Lemons at 57 degrees F. Reviewed the requirement to maintain at 41 degrees F. In the kitchen, raw shell eggs are stacked next to grill (15 dozen) and observed at 78 degrees F. Discard foods by owner.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Food contact equipment stored directly on floor in Kitchen. COS.
3.3(z)	Dark spotty mold-like growth or soil inside ice machine; needs cleaned properly to prevent contamination to ice.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	Dishwasher gages are inoperable. Operating at 142 wash, 100 degrees F rinse when it should operate at 150 degrees F wash and 180 rinse. Repair.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	Women's Bathroom faucet is loose. Counter 3 compartment sink faucet lacks a handle (vice grips ed temporarily in order to operate faucet). Perform plumbing repairs.
5.2(g)	Establishment lacks a mop sink or curbed floor drain. To be installed by 2018 inspection as reviewed with owner.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	Counter floors, and kitchen wall and ceiling is partly broken; surface in disrepair and no longer smooth and cleanable. Repair.



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