



Ocean County Health Department

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Public Health
Prevent. Promote. Protect.

RISK-BASED INSPECTION REPORT

Insp Date: 3/4/2021 **Business ID:** 100865

Business: Olive Garden Restaurant # 1483
1277 Hooper Avenue

Toms River, NJ 08753

Inspection: OG001929

File Number: 227

Phone: 732-240-9399

Inspector: B-101909 Dwight Gerdes

Reason: 01. INITIAL INSPECTION

Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/01/21	01:30 PM	02:40 PM	1:10	0:00	1:10	0	
Total:			1:10	0:00	1:10	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3

FMC Yes Name Timothy O'Connell Type NRFSP Exp Date 03/20/24

Sewage System Public Water System Public Lab _____

PWSID # _____ Nitrate _____ Total Coliform _____

Business Owner _____ Business Type 22 Restaurant

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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NSP
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RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

p	"	"	"	"	"
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FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

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

10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

"	"	p	"	"	"
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

"	"	p	"	"	"
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FOOD PROTECTION FROM CONTAMINATION

12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided

p	"	"	"	"	"
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13. Food protected from contamination

p	"	"	"	"	"
---	---	---	---	---	---

14. Food contact surfaces properly cleaned and sanitized

p	"	"	"	"	"
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PHFs TIME/TEMPERATURE CONTROLS

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.

IN	OUT	N.O.	N/A	COS	REPEAT
"	"	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	"	"	"
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

"	"	"	"	p	"
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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	"	"	"
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"	"	p	"	"	"
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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	"	"	"
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

p	"	"	"	"	"
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"	"	"	p	"	"
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

"	"	"	p	"	"
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

"	"	"	p	"	"
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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.	"	"	"
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	"
41. Equipment temperature measuring devices provided (refrigeration units, etc).	"	"	"
42. In-use utensils properly stored.	"	p	"
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.	"	"	"
50. Adequate ventilation; lighting; designated areas used.	p	"	"
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	p	"	"
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	"	p	"


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Additional Remarks

3/1/21 Inspection

Issued a copy of the Indoor and Outdoor NJDOH Executive Directives for COVID-19 prevention protocols.

General cleanliness is satisfactory at this time.



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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(i)	Hand wash sink at the waitress/ waiter station lacks soap. COS Provided at this time.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Cut fruit container at the bar has several problems: the cut fruits are at 60 degrees F at this time where they must be held at 41 degrees f or below after cutting. Temperature of the food needs to be managed better. The lid is open when it should be maintained closed. The container uses small bins in which to place cut fruit and some are missing so the cold from the ice below will escape more easily and the ice below is mostly water. Ice is added at this time and the cover is closed. COS Recommend training to ensure temperature control of these foods.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	The pipes connected to the drains at the Bar 3 compartment sink are taller than the flood rim of the sinks. Water cannot turn over and the sink is likely to overflow due to improper set up. Manager is in the process of correcting during this inspection and completed 2 of the 3 sink drain pipe replacements. Complete repair is in progress. COS
42. In-use utensils properly stored.	
3.3(k)	- Ice cream scooping dipper well found not in use. Ice cream scoop is found soiled and in a small empty pan at room temperature. This violation was reviewed for correction upon a previous inspection to prevent microbial growth. COS dipper well is placed back into service at this time. - Ice scoop is found completely buried in the ice of the ice mahine instead of storing the scoop in a clean location. Scoop handle should never come in contact with ice. Scoop is removed at this time. COS
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	Faucet at hand wash sink in the rear of the kitchen is loose, not secured in place.
50. Adequate ventilation; lighting; designated areas used.	
6.2(i)	One dry storage light cover is missing.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(k)	Exterior waste container has a broken lid (right side).
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	No hand wash sign posted at the bar. Issued for posting. COS.


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