



**Ocean County Health Department**  
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### RISK-BASED INSPECTION REPORT

**Insp Date:** 1/3/18      **Business ID:** 103891  
**Business:** Irv & Karen's Deli & Restaurant  
 2114 Rt 88 E  
 Brick, NJ 08723

**Inspection:** OH000329  
**File Number:** 36779  
**Phone:** 7328996990  
**REHS:** B-102062 George McCoy  
**Reason:** 01. INITIAL INSPECTION  
**Results:** Satisfactory

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 01/03/18 | 02:10 PM | 03:05 PM | 0:55 | 0:00   | 0:55  | 0       |       |
| Total:   |          |          | 0:55 | 0:00   | 0:55  | 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 Irv & Karen Levine      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  | "   | "    | "   | "   | "      |

Inspector

Acknowledged Receipt: ROBERTA LEVINE

## RISK-BASED INSPECTION REPORT

### 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. " " "
- 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). p " "
- 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. " " "
- 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. " " "
- 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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### Additional Remarks

MEAT COOKING , ETC. TEMP. CHART WAS PROVIDED FOR GRILL STAFF.,



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Page 4 of 5

RISK-BASED INSPECTION REPORT  
Fail Notes Summary

| Fail Code                                                                                                              | Fail Text                                                         |
|------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). |                                                                   |
| 4.2(c)2                                                                                                                | DIGITAL THIN PROBE THERMOMETER NOT PROVIDED AT THE GRILL STATION. |



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Page 5 of 5