



Ocean County Health Department
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Public Health
Prevent. Promote. Protect.

RISK-BASED INSPECTION REPORT

Insp Date: 12/15/2021
Business: Roy Rogers
72 Brick Blvd

Business ID: 50002574

Brick, NJ 08723

Inspection: OC000325

File Number: 47417

Phone:

Inspector: B-102062 George McCoy

Reason: 01. INITIAL INSPECTION

Results: Satisfactory

Establishment Information

Municipality 1506 Brick Risk Type 0

FMC _____ Name _____ Type _____ Exp Date _____

Sewage System Public Water System Public Lab _____

PWSID # _____ Nitrate _____ Total Coliform _____

Business Owner Plamondon Enterprises, Inc Business Type A - Food Establishment

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.
- Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
- Direct bare hand contact with exposed, ready-to-eat foods is avoided.

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

FOOD SOURCE

IN	OUT	N.O.	N/A	COS	REPEAT
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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
25. Hot and cold water available; adequate pressure.	"	p	"
26. Food properly labeled; original container	"	"	"
27. Food protected from potential contamination during preparation, storage, display.	"	"	"



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SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

- 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).

OUT COS REPEAT

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" " "

FOOD TEMPERATURE CONTROL

- 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.

OUT COS REPEAT

" " "

p " "

" " "

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" " "

EQUIPMENT, UTENSILS AND LINENS

- 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.

OUT COS REPEAT

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" " "

PHYSICAL FACILITIES

- 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.

OUT COS REPEAT

" p "

" " "

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" " "

Additional Remarks

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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Code	Text
6.	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
6.7(n)	A storage tray was observed to be stored atop the sink and a case of french fries were stored on a milk crate in front of the sink. This obstruction was corrected.
13.	Food protected from contamination
3.3(s)	The light fixture located directly above the meat slicer is soiled.
25.	Hot and cold water available; adequate pressure.
5.1(d)	The water heating system required service. Service has been completed and the water is hot.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
4.2(c)2	Not provided at the grill area.
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	Sidewall handwash sink drain system has been serviced. The sink drains properly.



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