



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

**Insp Date:** 12/14/2020 **Business ID:** OV000326

**Business:** White Castle #49  
2778 Hooper Avenue

Brick, NJ 08723

**Inspection:** OD001066

**File Number:** 052366

**Phone:** 908-753-0825

**Inspector:** B-101762 Lawrence Newman

**Reason:** 01. INITIAL INSPECTION

**Results:** Satisfactory

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 12/14/20 | 12:30 PM | 01:45 PM | 1:15 | 0:00   | 1:15  | 0       |       |
| Total:   |          |          | 1:15 | 0:00   | 1:15  | 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 \_\_\_\_\_ 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.

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

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## RISK-BASED INSPECTION REPORT

### PREVENTING CONTAMINATION FROM HANDS

6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
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7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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

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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

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

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### FOOD PROTECTION FROM CONTAMINATION

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

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13. Food protected from contamination

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14. Food contact surfaces properly cleaned and sanitized

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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.

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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.

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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

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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.

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

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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.

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

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

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

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

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## RISK-BASED INSPECTION REPORT

### 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.                                                                   | "   | "   | "      |
| 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, jewelery, 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.    | "   | "   | "      |
| 47. Sewage and waste water properly disposed.                                                                          | "   | "   | "      |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.                   | "   | "   | "      |



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### PHYSICAL FACILITIES

OUT COS REPEAT

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.

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52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

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### Additional Remarks

No violations observed.  
Covid precautions in place.



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