



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 12/4/2020 **Business ID:** OV000326
Business: White Castle #49
2778 Hooper Avenue
Brick, NJ 08723

Inspection: OH002084
File Number: 052366
Phone: 908-753-0825
Inspector: B-102062 George McCoy
Reason: 01. INITIAL INSPECTION
Results: Conditionally Satisfactory

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.
- 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

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

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

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

IN OUT N.O. N/A COS REPEAT

p " " " " "

" " " p " "

" " p " " "

FOOD PROTECTION FROM CONTAMINATION

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

13. Food protected from contamination

14. Food contact surfaces properly cleaned and sanitized

IN OUT N.O. N/A COS REPEAT

p " " " " "

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p " " " " "

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.

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.

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

18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

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

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.

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

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

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

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

IN OUT N.O. N/A COS REPEAT

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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

25. Hot and cold water available; adequate pressure.

26. Food properly labeled; original container

27. Food protected from potential contamination during preparation, storage, display.

OUT COS REPEAT

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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

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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

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Additional Remarks

A NEW SLOPPY JOE STATION WAS OBSERVED I INQUIRED AS TO THE REHEATING PROCEDURE. THE



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(Continued from previous page...)

MANAGER TOLD ME THAT THE COOK WILL PLACE THE PREMADE MIX INTO THE TRIPLE WARMER, AND ALLOW THE MEAT TO WARM UP. (NO TEMPS. WERE GIVEN.). I REVIEWED PROPER HEATING OF THE MEAT PRODUCT WITH THE MANAGER I INFORMED HER THAT .THE MEAT CAN NOT BE PLACED IN THE WARMER AND BE EXPECTED TO GRADUALLY HEAT UP. THE MEAT MIX MUST BE RAPIDLY HEATED TO A TEMP. OF 165°F AND THEN PLACED IN THE WARMER TO BE HOT HELD AT TEMPS. GREATER THEN 135°F

COOKED BACON CAN NOT BE PLACED IN A BIN AT AMBIENT TEMP FOR 12 HRS. AS STATED BY THE MANAGER.

MEAT AND CHEESES FOR SANDWICH PREP. MUST BE STORED IN COVERABLE BINS AT PROPER HOLD TEMPS. FOR PHF'S LESS THEN 41°F

THIS MUST BE CORRECTED IMMEDIATELY , PRIOR TO REINSPECTION.

MEAT COOKING TEMP. CHARTS WERE FURNISHED AS WELL AS PROPER HOT AND COLD HOLDING TEMP CHARTS.



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RISK-BASED INSPECTION REPORT
Fail Notes Summary

Code	Text
13. Food protected from contamination	
3.3(s)	COOKED BACON AND VARIOUS CHEESE ,FOR SANDWICHES ARE STORED UNCOVERED.IN CONTAINERS WHICH DO NOT PROVIDE APPROPRIATE COLD HOLD TEMPS. AS PER REGULATION.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	COOKED BACON 74*f AND CHEESES. COLD HOLD TEMPS. WERE FOUND TO EXCEED 56°F
43. Utensils, single service items, equipment, linens properly stored, dried and handled.	
4.11(e)	A CASE OF OPEN DRINKING STRAWS WAS OBSERVED TO BE STORED ON A WIRE SHELF BELOW THE CLEANING CHEMICALS.


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