



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 2/17/2021 **Business ID:** 101021

Business: Johnny G's Pizza & Pasta
1812 Hooper Ave

Toms River, NJ 08753

Inspection: OG001896

File Number: 11615

Phone: 732258900

Inspector: B-101909 Dwight Gerdes

Reason: 01. INITIAL INSPECTION

Results: Conditionally Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/16/21	11:50 AM	01:30 PM	1:40	0:00	1:40	0	
Total:			1:40	0:00	1:40	0	

Establishment Information

Municipality 1507 Toms River Risk Type 2

FMC Yes Name Mary Jo Cataldo Type Exp Date 10/12/23

Sewage System Public Water System Public Lab

PWSID # Nitrate Total Coliform

Business Owner John Cataldo 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.

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

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RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N/A	COS	REPEAT
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	"	p	"	"	"	"
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	"	"	"


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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.				p	..	..
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.				p	..	..
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.				p	..	..
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.				p	..	..


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PHYSICAL FACILITIES

OUT COS REPEAT

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

p " "

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.

" " "

Additional Remarks

2/17/21 Inspection

Establishment offers a full menu with catering (at this time there are 4 food prep rooms); Risk III

A copy of Executive Directives for both Indoor and Outdoor Dining are issued at this time.

Foods on display should be removed and replaced every 4 hours to prevent growth of microorganisms, with the exception of bread-only products.

2nd basement walk-in is currently used for dry storage, not refrigeration.

* After review and discussion with the owner about all violations identified upon this inspection, 60 days is furnished to correct the violations, as described. Tentative Reinspection date is April 16, 2021.


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Fail Notes Summary

Code	Text
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
6.7(a)	- There are 2 Kitchen food prep areas (both in use at this time) and a Waitress station with no hand wash sink readily available. The only hand wash sinks are at the front counter and in the bathroom. Recommend adding hand wash sink in convenient location to all food preparation areas, as reviewed with the owner. - In the basement, there are 2 large rooms set up with prep tables, mixers, a sandwich press and refrigeration, but no hand wash sinks in the basement. This is reviewed with the owner for correction. RECOMMEND: Moving all food prep activities to one room and adding a hand wash sink in this location next to the mop sink. The other large room can be turned into a dry storage room. NOTE: Due to this large problem, And after discussion with the owner about all violations, 60 days is furnished to correct these violations as described.
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	
3.3(a)2	Observed counter worker plating pizza for customers to eat and packaging RTE food, both with bare hands. This is reviewed with the worker directly and corrective action that must be taken (wear gloves, use deli paper or use utensils to handle Ready To Eat food).
14. Food contact surfaces properly cleaned and sanitized	
4.6(a)	Equipment such as a slicer in the basement food preparation room have excessive soil/ dust/ debris. Food contact equipment must be maintained clean. Recommend: wash/ rinse, sanitizing and air drying all parts before bagging.
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Pizza station sauce, cheese and toppings are found outside of refrigeration at 52 degrees F with no one actively using them at this time. Promptly return all foods that require refrigeration to refrigerator after use to maintain temperature control. COS
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	2 different red sauces are found at 105 degrees f and 109 degrees F in the steam table. Cook improperly placed cold sauce in steam table without cooking or properly reheating it first. COS Both sauces are removed fro proper reheating, then returned to the steam table.
27. Food protected from potential contamination during preparation, storage, display.	
3.3(q)	Both food and beverages are found stored on the floor. All food and beverages must be stored at least 6 inches off the floor.
3.3(r)	white-colored sewerage pipes in the basement are unshielded and are above Food contact supplies such as pizza boxes and food trays. Either move food/ food-contact supplies away from these areas or provide shielding below these pipes to prevent any leaks from impacting food and food contact supplies and equipment.
3.3(z)	Improper staging of clean pots directly on top of grease trap. Poor storage location; store food contact equipment in a clean and cleanable location.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(h)	Improper use of paper and cardboard to line shelves. These materials are absorbent and they are not cleanable. Remove all.
4.5(a)	Basement walk-in door handle is missing.
44. Food and non-food contact surfaces properly constructed, cleanable, used.	
4.6(c)	- Stand up freezer closest to the rear door in the kitchen and stand up freezer in the basement have excessive ice build up and require defrost. - The inside of the ice machine has both dark-colored mold-like growth on the inside and light-colored soil build up or deposits. Requires cleaning.


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Code	Text
4.6(j)	Soil and or dust accumulation in walk-in fan covers is heavy. Requires cleaning. This is important because open foods are cooling inside the walk in.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	Bathroom lacks a functional self-closing door mechanism.
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	- Wall behind the 3 compartment sink has peeling paint and wall is in disrepair; absorbent and not cleanable. Requires repair and sealing to make is smooth, cleanable and non-absorbent. Recommend installing something durable to prevent further damage at the wall above and behind the 3 compartment sink such as FRP. In the basement rooms where food is stored or prepared, floors, walls and ceilings must be smooth, easily cleanable and non-absorbent. The ceiling is unfinished drywall and spackle. The walls are unfinished cinder block and the floor is unfinished cement. Seal all areas.
50. Adequate ventilation; lighting; designated areas used.	
6.2(i)	Some basement lights are unshielded.
6.3(a)	Some basement lights are not fully working or inoperable and the area is dim.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.5(f)	Mop not hung up to dry properly after use.


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