



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 5/20/2021 **Business ID:** 101021

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

Toms River, NJ 08753

Inspection: OG002074

File Number: 11615

Phone: 7322558900

Inspector: B-101909 Dwight Gerdes

Reason: 02. REINSPECTION

Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
05/19/21	02:40 PM	03:15 PM	0:35	0:00	0:35	0	
Total:			0:35	0:00	0:35	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3

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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PREVENTING CONTAMINATION FROM HANDS

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

7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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

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)

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

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

" " " " p "

p " " " " "

p " " " " "

IN OUT N.O. N/A COS REPEAT

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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				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	"	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.				"	"	"
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.

p " p

50. Adequate ventilation; lighting; designated areas used.

p " p

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.

" " "

Additional Remarks

5/19/21 RE-INSPECTION

2 new hand wash sinks are added: one in basement food prep room and one on main floor, conveniently located to several different food prep/ handling and warewashing rooms.

The vast majority of violations from the initial inspection have been abated. Violations/ repeat violations listed in this inspection report to be corrected by or before the next inspection.

General cleanliness is satisfactory at this time.



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Fail Notes Summary

Code	Text
6.	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
6.7(n)	Basement has 2 sides: a food preparation room with a hand wash sink and a dry storage room. A worker today is found prepping food in dry storage room. COS Owner directs worker to move food prep work to the basement food prep room where a hand wash sink is conveniently located.
27.	Food protected from potential contamination during preparation, storage, display.
3.3(r)	Food and or food contact equipment / supplies are improperly stored below unshielded waste water pipes in the basement. Either employ sufficient shielding below wastewater pipes or move food and food contact equipment/ supplies away from the area below the unshielded wastewater pipes.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	- Wall behind 3 compartment sink has peeling paint and wall is in disrepair; absorbent and not easily cleanable. - In basement rooms where food is stored and prepared, floors, walls and ceilings must be made smoot, easily cleanable and non-absorbent. Seal all areas.
50.	Adequate ventilation; lighting; designated areas used.
6.2(i)	Some basement lights lack shielding.
6.3(a)	Some basement lights are inoperable and the area is dim.



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