



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Risk: 2

Establishment Information

Johnny G's Pizza & Pasta
1812 Hooper Ave
Toms River NJ 08753
(732) 255-8900
Contact at time of Inspection: Michael Cataldo

Inspection Times

Date	From	To	Total Minutes	Inspector
06/17/24	3:00 pm	4:00 pm	60	Gerdas, Dwight
			Total: 60	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

	IN	OUT	NO	NA	COS	MANAGEMENT AND PERSONNEL
1	☐	☒	☐		☐	PIC demonstrates knowledge of food safety principles pertaining to this operation.
2	☐	☒	☐	☐	☐	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010
3	☐	☐	☒		☐	Ill or injured foodworkers restricted or excluded as required.
	IN	OUT	NO	NA	COS	PREVENTING CONTAMINATION FROM HANDS
4	☐	☐	☒	☐	☐	Handwashing conducted in a timely manner, prior to work, after using restroom, etc.
5	☐	☐	☒		☐	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
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
	IN	OUT	NO	NA	COS	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 41F or below. Except milk, shell eggs and shellfish (45F).
	IN	OUT	NO	NA	COS	FOOD PROTECTED 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	NO	NA	COS	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.
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 must be cooled to 41 F or below within 4 hours.
20	☐	☐	☒	☐	☐	Reheating: PHFs rapidly reheated in proper facilities to 165 F or above within two hours or commercially processed PHF's heated to 135 F or above prior to hot holding.
21	☐	☐	☒	☐	☐	Hot Holding: PHFs not held at 135 F or above in appropriate equipment.



22	☒	☐	☐	☒	☐	Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.
23	☐	☐	☐	☒	☐	Specialized processing; approval; written procedures; conducted properly.
24	☐	☐		☒	☐	Highly Susceptible Populations
GOOD RETAIL PRACTICES						
	IN	OUT	NO	NA	COS	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 contamination during preparation, storage, and display.
28	☒	☐			☐	Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact.
29	☒	☐			☐	Ready-to-eat raw fruits and vegetables washed prior to serving.
30	☒	☐			☐	Wiping cloths used and stored properly.
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).
	IN	OUT	NO	NA	COS	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 maintenance completely frozen.
37	☒	☐			☐	Frozen foods properly thawed.
38	☒	☐			☐	Plant food for hot holding properly cooked to at least 135F.
39	☒	☐			☐	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.
	IN	OUT	NO	NA	COS	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 ware washing facilities installed, maintained, cleaned, used, sanitizer test strips available, used.
	IN	OUT	NO	NA	COS	PHYSICAL FACILITIES
46	☒	☐			☐	Plumbing system properly installed; safe and in good repair, no potential backflow or back siphonage 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.

Additional Notes and Comments

6/17/24 Dwight Gerdes, Senior REHS on site in response to Foodborne Illness complaint. Issues/ deficiencies that may be directly related to the Foodborne illness are found; requiring correction and re-inspection of the establishment in 30 days. Foods Involved in the Complaint: Chicken Franchise and Salad with Olives Chicken preparation: - Sauteed/ fried to a temperature of 160 degrees F as per owner. * This is not a correct minimum internal cooking temperature for poultry. How does staff check the temperature of foods being cooked or cooled or held hot? * They don't - No digital probe thermometer or any other probe thermometer on site for use in monitoring temperatures. Food Manager certification * The one produced for this Risk III Retail Food Establishment for Mary Jo expired in 2023 Next inspection is scheduled for 7/17/24 at 10 am In addition to a routine inspection, owner must: - Obtain a valid Food Protection manager certification for a staff member or owner, and present it at inspection. - Ensure that a Person In Charge is always on site during operations and is able to demonstrate food safety knowledge. - Obtain and begin using a digital "Thin Probe" thermometer to verify temperatures for cooking / reheating, cooling and hot holding of foods. The user of the thermometer must understand what temperatures are required for every food on site, and what to do if the food is out of temperature control.

Citations

1. **Admin Code** N.J.A.C.:24-2.1 (a) The operator shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the retail food establishment during all hours of operation.
Remarks No PIC on site and able to demonstrate Food Safety Knowledge. Food safety questions were asked of the owner and of the person most recently certified in food safety. Basic minimum food temperature information was unknown and this is in relation to a foodborne illness complaint.
Location Establishment
Correction Ensure that not less than one person is on site during all establishment operations (at all times) and can demonstrate food safety knowledge.
Risk Factor Salmonella
Time and Temperature Control
2. **Admin Code** N.J.A.C. 8:24-2.1 (b) Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the health authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point (HACCP) principles, and the requirements of this chapter. The person in charge shall demonstrate this knowledge by substantial compliance with this chapter. By January 2, 2010, at least one person in charge in Risk Type 3 Food Establishments shall be a certified food protection manager who has shown proficiency of required information through obtaining a food safety certificate by passing a food safety certification examination administered by an accredited certifying program recognized by the Conference for Food Protection. Certified food protection managers shall maintain the currency of the food safety certificate by following the accredited certifying program's requirements for renewal. Information on accredited food safety certification programs is available through the Department of Health and Senior Services, Food and Drug Safety Program by mailing a written request to: Consumer and Environmental Health Services, Food and Drug Safety Program, P.O. Box 369, Trenton, New Jersey, 08625-0369, telephone (609) 588-3123.
Remarks Food Protection Manager certification has expired in 2023
Location Establishment
Correction Obtain a Food Protection Manager certification for an approved organization
Risk Factor Failure to maintain required certification for Risk III
15. **Admin Code** N.J.A.C. 8:24-3.4 (a)1iii (a) Cooking temperature requirements for raw animal foods include the following: 1. Except as specified under (a)2 and 3 below, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: iii. 165°F or above for 15 seconds for poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.
Remarks Unable to verify to verify safe minimum cooking temperature for poultry (chicken) - No probe thermometer on site - Indicated wrong minimum cooking temperature for chicken as 160 degrees F
Location Kitchen
Correction - Obtain a digital "Thin Probe" type of thermometer - Owner, cook MUST understand the MINIMUM cooking temperature as not less than 165 degrees F for chicken
Risk Factor Unable to vVerify Food Temperature
Correct cooking temperature unknown

Signatures

Dwight Gerdes, Senior Registered Environmental Health Specialist, B-101909



Inspection Official

Signature of Inspecting Official