Ocean County Health Department

John P. Protonentis, REHS
Environmental Health Coordinator
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Retail Food Establishment Sanitary Inspection Report

Type: Initial **Rating:** Conditionally Satisfactory **Risk:** 2

Establishment Information

Peking 88
1743 Rt 88
Brick NJ 08723
(732) 341-4242
Contact at time of Inspection:

Inspection Times

Date	From	To	Total Minutes	Inspector
08/13/24	11:00 am	12:30 pm	90	Newman, Lawrence
			Total: 90	

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
Must have a current manager's level food safety certificate.

Citations

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 No food safety certificate.

Location Facility.

Correction Have someone take a managers level food safety course.

Risk Factor Unknown

6. Admin Code N.J.A.C. 8:24-6.7 (a) 8:24-6.7 Handwashing facilities (a) Handwashing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees.

Remarks Handwash sink obstructed

Location Kitchn.

Correction Keep handwash sink open/available to encourage frequent use.

Risk Factor Unknown

42. Admin Code N.J.A.C. 8:24-3.3 (k)3 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 3. On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under N.J.A.C. 8:24-4.6 and 4.7;

Remarks Knives wedged between countertops.

Location Kitchen.

Correction Store in a clean, dry place.

Risk Factor Unknown

Signatures

Lawrence Newman,Registered Environmental Health Specialist, B-101762 

Inspection Official | Signature of Inspecting Official