



OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191
Toms River, NJ 08754-2191
(732) 341-9700 ext. 7480
Fax: (732) 286-1495
www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Establishment Information		
Rainbow Diner & Restaurant 849 Rt. 70 E. Brick NJ 08724 (732)840-1555	Sewage System: Public Water System: Public	FMC Name: Mike Certified By: Exp Date:
Primary Contact		
Rainbow Diner & Restaurant		Primary Contact: Bill Hrisafinis

Inspection Times				
Date	From	To	Total Minutes	Inspector
12/19/22	11:30 am	1:30 pm	120	Wickel, Salli
			Total: 120	

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. 130F for 112 minutes. Roasts or as per cooking chart found un

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: PHF's maintained at "Refrigeration Temperatures" (41 F)
18	☐	☐	☒	☐	☐	Cooling: PHF's rapidly cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within 2 hours.
19	☐	☐	☒	☐	☐	Cooling: PHF's prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.
20	☐	☐	☒	☐	☐	Reheating: PHF's 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: PHF's hot 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 PHF's 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

This inspection is taking place after receiving a FBI complaint from a consumer. Many violations of Chapter 24 were identified at time of investigation.

All food handlers and ware washers shall be trained in food safety and sanitation.

Time and temperature logs shall be maintained as a training and monitoring tool.

A maintenance schedule shall be created by PICs prior to reinspection.

Licensed Plumbing work receipts shall be provided for review by this department.

Food manager certifications shall be provided for review at time of reinspection.

Citations

6. Admin Code N.J.A.C. 8:24-6.7 (n) (n) A handwashing facility shall be maintained so that it is accessible at all times for employee use.

Remarks All hand sinks shall be provided with disposable towels and remain unobstructed.

Location All hand sinks

Correction Create hand sink for service counter. Provide physical divider in double sink, soap and disposable hand towels for food handler at this station.

Risk Factor Norovirus

7. Admin Code N.J.A.C. 8:24-6.7 (i) (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;

Remarks Disposable towels

Location hand sink

Correction provide

Risk Factor Unknown

12. Admin Code N.J.A.C. 8:24-3.3 (c)1i (c) Separation, packaging and segregation requirements for packaged and unpackaged food include the following: 1. Food shall be protected from cross contamination by: i.

Separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display; Separation of raw animal foods from RTE foods is not being practiced.

Location All areas of food storage including walk-in units.

Correction Reorganize and train food handlers.

Risk Factor Listeria Monocytogenes

13. Admin Code N.J.A.C. 8:24-3.3 (z) (z) Food shall be protected from contamination that may result from a factor or source not specified above.

Remarks Food is not protected during storage and during preparation.

Location All areas.

Correction Cover all foods during storage in food safe containers. Foods shall not be stored on trash cans.

Risk Factor Unknown

14. Admin Code N.J.A.C. 8:24-4.9 (k)2 2. For all other machines, 180°F.

Remarks Mechanical dishwasher is not reaching 180°F at rinse.

Location Dish machine

Correction Service and maintain. Temperature logs shall be maintained and warewashing employees trained.

Risk Factor Unknown

26. Admin Code	N.J.A.C. 8:24-3.2 (j) (j) Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
Remarks	Food packages shall be in good condition
Location	kitchen, storage
Correction	Remove and destroy. Provide NSF approved storage containers for opened packages.
Risk Factor	Unknown
27. Admin Code	N.J.A.C. 8:24-3.3 (q)1i (q) Food storage requirements include the following: 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: i. In a clean, dry location;
Remarks	Foods stored improperly
Location	ALL AREAS
Correction	Elevate off floor a minimum of six inches. Remove food from under sewer drains and other areas where overhead plumbing is exposed.
Risk Factor	Unknown
30. Admin Code	N.J.A.C. 8:24-3.3 (m)2ii (m) Requirements for wiping cloths shall include the following: 2. Cloths used for wiping food spills shall be: ii. Wet and cleaned as specified under N.J.A.C. 8:24-4.10(b)4, stored in a chemical sanitizer at a concentration specified in N.J.A.C. 8:24-4.8(j)1, and used for wiping spills from food-contact and non food-contact surfaces of equipment.
Remarks	Wiping cloths are soiled
Location	All areas
Correction	Store in a freshly made sanitizer
Risk Factor	Unknown
31. Admin Code	N.J.A.C. 8:24-7.1 (a) (a) Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.
Remarks	Toxins shall be stored separately from food and equipment
Location	All areas.
Correction	Label toxins and store separately
Risk Factor	Unknown
32. Admin Code	N.J.A.C. 8:24-6.2 (k)2 2. Routinely inspecting the premises for evidence of pests;
Remarks	Routinely inspect premises for evidence of pests
Location	basement storage
Correction	Clean and maintain
Risk Factor	Unknown
35. Admin Code	N.J.A.C. 8:24-4.2 (c)2 (c) Temperature measuring devices shall meet the following requirements: 2. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.
Remarks	Thin probes are not being used effectively by food handlers.
Location	prep areas
Correction	Provide probes and train staff.
Risk Factor	Unknown
40. Admin Code	N.J.A.C. 8:24-4.1 (a) (a) Materials that are used in the construction of utensils and food-contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be safe; durable, corrosion-resistant, and nonabsorbent, sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.
Remarks	Cooling units and other equipment in poor repair shall be replaced.
Location	Kitchen, prep, storage and basement storage areas
Correction	Replace prior to reinspection.
Risk Factor	Unknown

44. Admin Code	N.J.A.C. 8:24-4.6 (b) (b) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
Remarks	Food and nonfood contact surfaces are heavily soiled.
Location	All areas
Correction	Clean, sanitize and maintain.
Risk Factor	Unknown
45. Admin Code	N.J.A.C. 8:24-4.8 (f) (f) Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.
Remarks	Drain board is not provided at three bay sink.
Location	sanitization station
Correction	Provide adequate drain board and/or air drying racks and train ware washers. Equipment shall be completely air dried prior to stacking and storing.
Risk Factor	Unknown
46. Admin Code	N.J.A.C. 8:24-5.2 (a) 2 2. Maintained in good repair.
Remarks	Plumbing is in poor repair.
Location	Under all sinks in kitchen, prep and basement areas
Correction	Licensed plumber shall repair waste lines, floor drains and their covers, sump pump and grease trap. Work receipt shall be retained for review by this department prior to receiving a Satisfactory rating.
Risk Factor	Unknown
48. Admin Code	N.J.A.C. 8:24-6.6 (e) (e) Water closets and urinals shall be of a sanitary design and be cleanable.
Remarks	Employee toilet room is unsanitary.
Location	kitchen
Correction	clean and maintain.
Risk Factor	Unknown
49. Admin Code	N.J.A.C. 8:24-6.2 (a) (a) The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.
Remarks	Many areas of flooring, walls and ceiling coverings are soiled and in poor repair.
Location	All areas with a focus on dish machine and basement.
Correction	Repair and maintain.
Risk Factor	Unknown
50. Admin Code	N.J.A.C. 8:24-6.3 (a) (a) Lighting intensity shall be: 1. At least 110 lux (10 foot candles) at a distance of 30 inches above the floor, in walkin refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
Remarks	Lighting shall be provided and properly shielded.
Location	All areas
Correction	Provide and maintain.
Risk Factor	Unknown
51. Admin Code	N.J.A.C. 8:24-6.5 (j) (j) The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.
Remarks	The premises shall be free of items that are unnecessary to the operation and are no longer in use.
Location	All areas have an accumulation of personal items and unused equipment and supplies.
Correction	Organize, clean and maintain. Provide an employee storage/break area.
Risk Factor	Unknown

Signatures

Salli Wickel, Senior Registered Environmental Health Specialist

Inspection Official



Signature of Inspecting Official