



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Reinspection

Rating: Satisfactory

Establishment Information		
Rainbow Diner & Restaurant 849 Rt. 70 E. Brick NJ 08724 (732)840-1555	Sewage System: Public Water System: Public	FMC Name: m hrisafinis Certified By: Exp Date:
Primary Contact		
Rainbow Diner & Restaurant 849 Route 70 Brick NJ 08724 (732)447-5309		Primary Contact: Mihalis Hrisafins

Inspection Times				
Date	From	To	Total Minutes	Inspector
02/01/23	1:30 pm	3:00 pm	90	Wickel, Salli
			Total: 90	

N.O. = Not Observed. COS = Corrected On Site

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS					
IN	OUT	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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	N.O.	N/A	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 reinspection found all other violations to have been abated at this time. Reviewed second food borne illness complaint with PICs and no further action is required.

Reviewed hand washing, manual/mechanical sanitization and food handling/storage with PICs and food handlers.

Deliveries are received at rear exit and brought down the stairwell. Window access is no longer being used.

Solid waste containers have lids, are being maintained and are enclosed.

Citations

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 Shelving over food preparation area and in Pepsi cooler are in poor repair with chipping/peeling surfaces.

Location Prep and storage cooler

Correction Repair or replace

Risk Factor N/A

46. Admin Code N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.

Remarks Grease trap lid is not sealed properly and odors are detected at this time.

Location Basement

Correction Replace lid and maintain.

Risk Factor N/A

Signatures

Salli Wickel, Senior Registered Environmental Health Specialist

Inspection Official



Signature of Inspecting Official