



OCEAN COUNTY HEALTH DEPARTMENT

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Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: Satisfactory

Establishment Information

Beacon 70
779 Route 70
Brick NJ 08723

Inspection Times

Date	From	To	Total Minutes	Inspector
02/06/23	12:00 pm	3:00 pm	180	Mccoy, George
			Total: 180	

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

Note: Scoops with handles must be used in ingredient bins. All scoops used must be stored with the handles extended upward.

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	Laundry bin stored in front of the handwash station.
Location	Lower prep. area.
Correction	The laundry bin was relocated.
Risk Factor	N/A N/A N/A
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	Paper towel dispenser was empty at 2 hand sinks.
Location	prep. area.
Correction	this was corrected.
Risk Factor	N/A N/A N/A
27. Admin Code	N.J.A.C. 8:24-3.3 (h) (h) Ice shall not be used as food after use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment.
Remarks	Ice for drinks can not be used to store liquor bottles.
Location	Bar area
Correction	Use the proper bin for chilling bottles and the other 2 bins for ice for drinks.
Risk Factor	N/A N/A N/A
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	Soiled rags left randomly on work tables etc.
Location	Prep. Clean up and storage areas.
Correction	Clean rags im sanitizer, or clean dry rags can be used for cleaning and sanitizing .
Risk Factor	N/A N/A N/A
49. Admin Code	N.J.A.C. 8:24-6.1 (a)1(i) (a) Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;
Remarks	Certain ceiling tiles and tracks must be resecured, also the doorway leadinto the dry storage area must be completed and provided with a proper finish.
Location	Lower storage area.
Correction	correct the ceiling tile and doorway issues.
Risk Factor	N/A N/A N/A
50. Admin Code	N.J.A.C. 8:24-6.2 (i)1 (i) Requirements for protective shielding to light bulbs shall include the following: 1. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped singleservice and single-use articles, except as specified in (i)2 below.
Remarks	Light bulb shield is not in place.
Location	Beer cooler.
Correction	Re install the bulb cover.
Risk Factor	N/A N/A N/A

Signatures

George Mccoy, Senior Registered Environmental Health Specialist,



Inspection Official

Signature of Inspecting Official