

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Shop Rite # 659
1001 Rt 70 West
Manchester, NJ 08759
Block: 52.51
Lot: 1

Code: 1518-27 - Supermarket
Risk Rating: 3
License #: 17-FH-0008

File Number: 199
(732) 657-0700
(732) 657-0004

— OWNER INFORMATION:

Paul Spence
954 Route 166
Toms River, NJ 08753
Block: 52.51
Lot: 1

CONTACT INFORMATION:

Paul Spence
E-mail:
Phone: (908) 278-4916

— INSPECTION RESULTS:

Evaluation: **SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **05/24/2017**

<u>Inspection_</u> <u>Date</u>	<u>Inspection</u> <u>Start Time</u>	<u>Inspection</u> <u>End Time</u>	<u>Inspection</u> <u>Duration_</u> <u>Minutes</u>
05/23/2017	9:52AM	11:50AM	118
Total Inspection Duration:			118

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Goods: DESTROYED

Lee Friedland

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Shop Rite # 659

Inspection Official, Title, R.E.H.S. License Number



Agent Signature for Shop Rite # 659

Signature of Inspecting Official

Mr. Daniel Regenye, MHA
Health Officer
Sunset Avenue
P.O. Box 2191
Toms River, N.J. 08754-2191

Telephone No. 732-341-9700
800-342-9738

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INSPECTION CHECK SHEET

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (fbi). INTERVENTIONS are control measures to prevent fbi.
IN = In Compliance; OUT = Not in Compliance; NO = Not Observed; NA = Not Applicable; COS = Corrected On-site; For "Repeat" Violation Mark "R" in OUT Box

MANAGEMENT AND PERSONNEL	IN	OUT		N.A.	
1. PIC demonstrates knowledge of food safety principles pertaining to this operation.	X			-	
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010	X				
3. Ill or injured foodworkers restricted or excluded as required.				-	
PREVENTING CONTAMINATION FROM HANDS	IN	OUT	N.O.	N.A.	COS
4. Handwashing conducted in a timely manner, prior to work, after using restroom, etc.			X		
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.			X	-	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.		1	-	-	1
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-	-	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided	X				
FOOD SOURCE	IN	OUT	N.O.	N.A.	COS
9. All foods, including ice and water, from approved sources; with proper records.	X		-	-	
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.	X				
11. PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).			X		
FOOD PROTECTED FROM CONTAMINATION	IN	OUT	N.O.	N.A.	COS
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	X				
13. Food protected from contamination.	X				
14. Food contact surfaces properly cleaned and sanitized.			X		
PHFs TIME/TEMPERATURE CONTROLS	IN	OUT	N.O.	N.A.	COS
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 under 3.4(a)2; 145F: Fish, Meat, Pork; 155F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165F: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat;	X				
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.			X		
17. Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41 F)		1			1

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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.			X		
19. Cooling: PHF's prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.			X		
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.			X		
21. Hot Holding: PHF's hot held at 135 F or above in appropriate equipment.	X				
22. Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.				X	
23. Specialized processing; approval; written procedures; conducted properly.				X	
24. Highly Susceptible Populations			-	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods
OUT = Not in Compliance: COS = Corrected On-site: For "Repeat" Violation Mark "R" in OUT Box

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION		OUT			COS
25. Hot and cold water available; adequate pressure.					
26. Food properly labeled, original container.					
27. Food protected from contamination during preparation, storage, and display.		1			
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.		1			
33. Personal Cleanliness (fingernails, jewelry, outer clothing, hair restraint).					
FOOD TEMPERATURE CONTROL		OUT			COS
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.		1			1
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.					
EQUIPMENT, UTENSILS AND LINENS		OUT			COS
40. Materials, construction, repair, design, capacity, location, installation, maintenance.		3			2

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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.					
PHYSICAL FACILITIES					
		OUT			COS
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.		1			1
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.					

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VIOLATIONS

Status: OUT - Out of Compliance, COS - Corrected On Site

Check Sheet # | Status | NJAC Cite | Remark | Violation Location | Repeat Violation | Method for Correction | Risk Factors Involved

6 | COS | N.J.A.C. 8:24-6.7 (n) | Hand wash sink =blocked from convenient used at this time | Seafood | NA | Obstruction removed. Never block a hand wash sink | NA

Handwashing Facilities - (n) A handwashing facility shall be maintained so that it is accessible at all times for employee use.

17 | COS | N.J.A.C. 8:24-3.5 (f)2 | Produce in storage held in 50 degree room due to problem with refrigeration | Refrigerated Produce Prep Room | NA | Produce not actively being worked on is moved out to known, working refrigeration | NA

Limitation of growth of organisms of public health - (f) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under (g) below, potentially hazardous food shall be maintained: 2. At refrigeration temperatures.

27 | OUT | N.J.A.C. 8:24-3.3 (z) | Worker personal clothing found draped over food; clothing stored improperly | Produce Prep Room | NA | Keep personal clothing sepatared from all food; store in designated locations | NA

Protection from Contamination after Receiving - (z) Food shall be protected from contamination that may result from a factor or source not specified above.

32 | OUT | N.J.A.C. 8:24-6.2 (k)3 | Improper placement of electronic insect device directly over food preparation table in Bakery. Rodent trap found upside down at exterior perimeter wall at loading dock. | Bakery and Exterior | NA | Properly place pest control devices to yield best results. Prevent cross contamination to food. | NA

Design, construction, and - 3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under N.J.A.C. 8:24-7.2(c), (l), and (m); and

37 | COS | N.J.A.C. 8:24-3.5 (c)2iii(1) | Crab flavored seafood at the bottom of 3 compartment sink; no running water. 53 degrees F | Seafood | NA | Manager vouluntarily discards product. Thaw products only under running water, in refrigeration, in a microwave or during the cooking process such as in a fry vat. | NA

Limitation of growth of organisms of public health - (c) Frozen food shall be thawed: 2. Completely submerged under running water: iii. For a period of time that does not allow thawed portions of ready-to-eat food to rise above refrigeration temperatures or for a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above refrigeration temperatures for more than four hours, including: (1) The time the food is exposed to the running water and the time needed for preparation for cooking; or

40 | COS | N.J.A.C. 8:24-4.5 (a) | Refrigeration in refrigerated room sounded alarm last night and was found to be 50 degrees F today | Refrigerated Produce Prep Room | NA | D&R Refrigeration on site at this time to perform repairs | NA

Maintenance and operation - (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

40 | COS | N.J.A.C. 8:24-4.5 (a) | Low salt grab and go refrigerator inop. Requires repair. | Deli | NA | PO # for repair by E&R Refrigeration is 4655 | NA

Maintenance and operation - (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

40 | OUT | N.J.A.C. 8:24-4.5 (a) | Deli refrigerator inoperable | Deli | NA | PO number to repair 4596 | NA

Maintenance and operation - (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

50 | COS | N.J.A.C. 8:24-6.3 (a)2(i) | 3 different bulbs and missing bulbs at whole chicken hot hold grab and go unit | Front of Produce | NA | Correct light issues. PO # 4813 | NA

Lighting, ventilation, and - 2. At least 220 lux (20 foot candles): i. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

Inspection Remarks:

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5/23/17 Inspection

Certified Food Manager: Lee Friedland 1/14/16 #21181224

Pest control by Alliance, last on site 5/17/17

Refrigerated tractor trailer connected to store and in use; used when necessary but not year 'round.

Recommend:

- Checking all Front End refrigerators to ensure they have thermometers
- Bagged ice unit to be defrosted
- Reviewed deli sandwich station operations. Sliced products were too high in refrigerated containers to maintain temperature control and excess is discarded Bby manager at this time. Training recommended to ensure temperature control.