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Health Officer

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Retail Food Establishment Sanitary Inspection Report

Type: Initial **Rating:** Satisfactory

Establishment Information

88 West Deli & Grocery
1659 Route 88 West
Brick NJ 08724
(732) 458-8780

Inspection Times

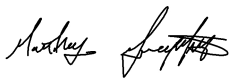
Date	From	To	Total Minutes	Inspector
03/13/23	12:00 pm	1:20 pm	80	Gregitis, Matthias
			Total: 80	

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.

Signatures

Matthias Gregitis,Registered Environmental Health Specialist, B-164392 

Inspection Official | Signature of Inspecting Official