

# Ocean County Health Department

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## RISK-BASED INSPECTION REPORT

Insp Date: 1/16/2020  
Business: Dollar Tree  
1980 Route 88  
Brick, NJ 08724

Business ID: ow000722

Inspection: OH001585  
File Number: 054034  
Phone:  
Inspector: B-102062 George McCoy  
Reason: 01. INITIAL INSPECTION  
Results: Satisfactory

### Establishment Information

Municipality 1506 Brick Risk Type \_\_\_\_\_  
FMC \_\_\_\_\_ Name \_\_\_\_\_ Type \_\_\_\_\_ Exp Date \_\_\_\_\_  
Sewage System \_\_\_\_\_ Water System \_\_\_\_\_ Lab \_\_\_\_\_  
PWSID # \_\_\_\_\_ Nitrate \_\_\_\_\_ Total Coliform \_\_\_\_\_  
Business Owner \_\_\_\_\_ Business Type A - Food Establishment

### 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.

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;  
COS=Corrected On-site; R=Repeat Violation.

### MANAGEMENT AND PERSONNEL

|                                                                                       | IN                                  | OUT                      | N.O.                     | N/A                                 | COS                      | REPEAT                   |
|---------------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|
| 1. PIC demonstrates knowledge of food safety principles pertaining to this operation. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Ill or injured foodworkers restricted or excluded as required.                     | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### PREVENTING CONTAMINATION FROM HANDS

|                                                                                                          | IN                                  | OUT                      | N.O.                                | N/A                                 | COS                      | REPEAT                   |
|----------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.      | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.              | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.                                 | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### FOOD SOURCE

| IN | OUT | N.O. | N/A | COS | REPEAT |
|----|-----|------|-----|-----|--------|
|----|-----|------|-----|-----|--------|



Inspector



Acknowledged Receipt :

## RISK-BASED INSPECTION REPORT

### FOOD SOURCE

|                                                                                                 | IN                                  | OUT                      | N.O.                                | N/A                                 | COS                      | REPEAT                   |
|-------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 9. All foods, including ice and water, from approved sources; with proper records.              | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)               | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

### FOOD PROTECTION FROM CONTAMINATION

|                                                                                  | IN                                  | OUT                      | N.O.                     | N/A                                 | COS                      | REPEAT                   |
|----------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|
| 12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. Food protected from contamination                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Food contact surfaces properly cleaned and sanitized                         | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### PHFs TIME/TEMPERATURE CONTROLS

|                                                                                                                                                                                                                                                                                                                                                                                                                                                    | IN                                  | OUT                      | N.O.                     | N/A                                 | COS                      | REPEAT                   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|
| 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. 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 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.                                                                                                                                                                                                                                                             | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)                                                                                                                                                                                                                                                                                                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.                                                                                                                                                                                                                                                                                                                                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours                                                                                                                                                                                                                                                                                                                                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 20. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.                                                                                                                                                                                                                                                                        | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.                                                                                                                                                                                                                                                                                                                                                                         | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.                                                                                                                                                                                                                                                                                                                                              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.                                                                                                                                                                                                                                                                                                                                                              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.                                                                                                                                                                                                                                                                                                                                                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

|                                                                                       | OUT                      | COS                      | REPEAT                   |
|---------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 25. Hot and cold water available; adequate pressure.                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26. Food properly labeled; original container                                         | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 27. Food protected from potential contamination during preparation, storage, display. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

  
Inspector

  
Acknowledged Receipt :

## RISK-BASED INSPECTION REPORT

### SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

|                                                                                                                   | OUT                      | COS                      | REPEAT                   |
|-------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29. Raw fruits and vegetables washed prior to serving.                                                            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30. Wiping cloths properly used and stored.                                                                       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Toxic substances properly identified, stored and used.                                                        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.                          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### FOOD TEMPERATURE CONTROL

|                                                                                                                        | OUT                      | COS                      | REPEAT                   |
|------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 34. Food temperature measuring devices provided and calibrated.                                                        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets). | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Frozen foods maintained completely frozen.                                                                         | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37. Frozen foods properly thawed.                                                                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Plant food for hot holding properly cooked to at least 135°F.                                                      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.                                 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### EQUIPMENT, UTENSILS AND LINENS

|                                                                                                                | OUT                      | COS                      | REPEAT                   |
|----------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance.                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc).                               | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. In-use utensils properly stored.                                                                           | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled.                      | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used.                                  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### PHYSICAL FACILITIES

|                                                                                                                                                               | OUT                      | COS                      | REPEAT                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.                                           | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47. Sewage and waste water properly disposed.                                                                                                                 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.                                                          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.                                                                          | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50. Adequate ventilation; lighting; designated areas used.                                                                                                    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.                                                              | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Additional Remarks

  
Inspector

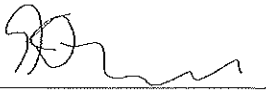
  
Acknowledged Receipt :

## RISK-BASED INSPECTION REPORT

(Continued from previous page...)

THIS ESTABLISHMENT WAS CONSTRUCTED AS PER PLAN.

NO VIOLATIONS WERE OBSERVED AT TIS TIME.



Inspector



Acknowledged Receipt :