

Ocean County Health Department

Complaint Memorandum

printed on: 10/5/20

No. C17-0306

Food Comp.
Complaint Type

PUBLIC
Complaint Origin

TOMS RIVER TWP.
Establishment Municipality

04/12/2017
Date Received

04/12/2017
Date Assigned

04/17/2017
Date Finalized

Denise Pellecchia
Received By

Dwight Gerdes
Assigned Inspector

Olive Garden Restaurant # 1483
1277 Hooper Ave
Toms River, NJ 08753

Block: 578.02
Lot: 2

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Location	Owner, Agent of Responsible Person
<u>[REDACTED]</u> Complainant	<u>[REDACTED]</u> Address
	<u>[REDACTED]</u> Phone

Occupation	Employer
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Possible food borne illness

Nature of Complaint

Complaint Investigation Narratives

04/17/2017

4/13/17 1119

Narrative Date

Dwight Gerdes

Narrative Author

Dwight Gerdes, REHS on site with Culinary Manager Karen Marini 732-240-9399. Complaint is reviewed and Karen indicates that the complaint was not made to anyone at the restaurant, nor made to corporate. Karen polled her workers and no one is aware of this complaint.

Manager indicates:

- Alfredo sauce is made fresh daily. Sauce served on 4/10/17 is no longer on site.
- Fettuccini and other pastas have a 2 day shelf life after preparation. Pasta prepared and served on 4/10/17 is no longer on site.
- Pasta with meat sauce has a 3 day shelf life. This food prepared and served on 4/8/17 is no longer on site.
- Salads and prepared fresh daily. Leftovers are discarded. This food prepared and served on 4/8/17 is no longer on site.
- Tuscano soup has a 3 day shelf life; no cooling and reheating afterwards. This food prepared and served on 4/8/17 is no longer on site.

Temperature checks with probe thermometer of hot foods on site at this time by manager:

- Alfredo 177 degrees F
- Red sauce 180 degrees f
- Meat Sauce 204 degrees F

Temperature checks with probe thermometer of cold foods on site at this time by manager:

- Fettuccini and all other pastas on the line in refrigerated drawers 42-46 degrees F
- * Call is placed by manager to repair contractor (Thermal Air 732-441-9700) at this time. This unit was noted to have recently been adjusted by repair contractor due to freezing of foods. All pasta's are removed and destroyed voluntarily by the manager at this time and replaced with prepped pasta in known good temperature control. Refrigerator temperature was retested before departure and it is believed that the pasta was slightly out of temperature control due to the opening of the refrigerator doors frequently by cook staff. To be safe, refrigeration contractor is being called back in by the manager to make adjustments to ensure foods are maintained at 41 degrees F or below. A new thermometer is placed inside refrigerator drawer. Outside gage reads 38 degrees F and inside thermometer reads 40 degrees F at this time.
- All foods in Walk-In 38 degrees F
- Tuscano soup on the line is 182 degrees F and in refrigeration at 39 degrees F.

With voluntary corrective actions taken by manager to destroy foods slightly out of temperature, and call for service temperature adjustment and with no other issues identified at this time, complainant will be contacted prior to closure of this complaint.

04/17/2017

4/17/17

Narrative Date

Dwight Gerdes

Narrative Author

Call with Complainant and reviewed findings. Complainant had no questions at this time but did make mention of pastas made up in advance. Complainant stated that no complaint was made directly to the restaurant nor to corporate offices. Complainant stated also that everyone who indicated illness is better at this time.

With all refrigeration working properly except as specified in this complaint with corrective actions taken by the manager and no other problems identified while on site, complaint is closed with no cause for further action by this agency at this time.

NO CAUSE FOR FURTHER ACTION AT THIS TIME.

☒ Final Entry: NO CAUSE FOR FURTHER ACTION AT THIS TIME.



Investigator's Signature

Dwight Gerdes