



Ocean County Health Department
Daniel E. Regenye, MHA, Public Health Coordinator/Health Officer
175 Sunset Avenue, PO Box 2191 Toms River, NJ 08754
Telephone: (732) 341-9700 Fax: (732) 286-1495
E-Mail: xxxxxxxxxxxx@xxxx.xxx
www.ochd.org



Complaint Memorandum

Insp Date: 11/30/17 **Business ID:** 100704
Business: Rainbow Diner & Restaurant
849 Rt. 70 E.

Brick, NJ 08724

Inspection: OW000118
File Number: 2236
Phone: 7328401555
REHS: B-102432 Karl Stine
Reason: 06. COMPLAINT
Results: Complete

Complaint Number: C-201711301136-OW

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/01/17	02:15 PM	02:45 PM	0:30	0:00	0:30	0	
Total:			0:30	0:00	0:30	0	

Complaint Information

Type Food Complaint Date Received 11/30/17 Received By Rice, Cynthia
Complaint Origin Public Date Assigned 11/30/17 Assigned Inspector Stine, Karl
Establishment Municipality 1506 Brick Date Finalized 12/04/17
Location _____
Owner, Agent of Responsible Person _____

Complainant Information

Complainant [REDACTED] Phone [REDACTED]
Address [REDACTED] City [REDACTED] State [REDACTED] Zip [REDACTED]
Occupation _____ Employer _____

Nature of Complaint: Ordered an omelet, omelet was undercook. It was taken back and reheated, the same omelet was giving to the customer, which now had hair in it.

Complaint Investigation Narratives

Narrative Date 12/01/17 Narrative Author Stine, Karl

Complaint Investigation Narratives

Arrived on site at approximately 1415 hours. Met with the owner at this time in order to discuss the complaint. He indicated that he was expecting a visit from this department after a minor confrontation with a customer had occurred. This was within the past few days and resulted in the customer stating that they would call the health department. This establishment had been inspected very recently (10/24/17) and recieved a satisfactory rating. Although not a full inspection was performed while on site, a walkthrough of the kitchen was performed. All cooking equipment and refrigeration on site were operating adequately. Employees appeared to be operating in a sanitary manner, thoroughly cooking foods and avoiding bare hand contact with any ready to eat foods. No other issues were witnessed while on site.