

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION:

Olive Garden Restaurant # 1483
1277 Hooper Ave
Toms River, NJ 08753
Block: 578.02
Lot: 2

Code: 1507-22 - Restaurant
Risk Rating: 3
License #: 2016-216

File Number: 227
(732) 240-9399
(732) 240-9434

OWNER INFORMATION:

Tim S. O'Connell
C/O Olive Garden #1483 1277 Hooper Ave.
Toms River, NJ 08753
Block: 578.02
Lot: 2

CONTACT INFORMATION:

Tim S. O'Connell
E-mail: xxxxxxxx@xxxxxxxxxxxxxxx
Phone: (732) 240-9399

INSPECTION RESULTS:

Evaluation: **SATISFACTORY**

Inspection Type: **INITIAL INSPECTION**

Inspection Completed: **03/06/2017**

<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>
03/06/2017	11:41AM	1:33PM	112
Total Inspection Duration:			112

FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Tim S. O'Connell

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Olive Garden Restaurant # 1483

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



Agent Signature for Olive Garden Restaurant # 1483

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.		2	-	-	2
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)	X				

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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			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.					
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.					

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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			
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		1			1
52. All required signs (handwashing, inspection placard, etc.) provided and conspicuously posted.		1			1

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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. 8:24-2.3 (g) | Tongs found in hand wash sink | Kitchen | NA | Hand wash sink is exclusively for hand washing only. Do not block this sink; no ware washing may be performed in this sink | NA

Personal Cleanliness - (g) Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

7 | COS | N.J.A.C. 8:24-6.7 (i) | No soap at the hand wash station. Towels isn the same room but not at the hand wash sink. | Large and Small Sides - Wait Stations | NA | Always provide soap at the hand wash sink. | NA

Handwashing Facilities - (i) Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

7 | COS | N.J.A.C. 8:24-6.7 (i) | No paper towels at the hand wash sink | Small Side Wait Station | NA | Always make towels available at the hand wash sink station; convenient for use | NA

Handwashing Facilities - (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;

27 | COS | N.J.A.C. 8:24-2.4 (a)2 | Open drink cup at the bar on top of refrigerator | Bar | NA | Drink is discarded. Only closed top cups are permitted in food and beverage anddling areas | NA

Hygienic Practices - (a) The following requirements shall apply to eating, drinking, or using tobacco: 2. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.

37 | COS | N.J.A.C. 8:24-3.5 (c)2i | Improper thawing of raw meat and shrimp in 2 different containers where foodsare submerged in standing water | Kitchen at 3 Compartment Sink | NA | It is not permitted to thaw foods in standing water. Thaw only by: refrigeration, under running water, in a microwave or in the cooking process like that 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: i. At a water temperature of 70°F or below;

50 | OUT | N.J.A.C. 8:24-6.3 (a)3 | Several bulbs are burnt out under the ventilation hood; this food preparation area is noticeably dimmer | Kitchen | NA | Replace bulbs | NA

Lighting, ventilation, and - 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

51 | COS | N.J.A.C. 8:24-5.5 (d) | Open lids on waste and recycling receptacles | Exterior | NA | Maintain outside receptacles closed at all times unless in use | NA

Refuse, recyclables, and returnables - (d) Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.

52 | COS | N.J.A.C. 8:24-6.6 (j) | Front bathrooms lack hand wash signs | Men's and women's Bathrooms | NA | Signs issued for posting | NA

Toilet Facilities - (j) Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.

Inspection Remarks:

3/6/17 Inspection

Timothy O'Connell is Food Manager certified 2/19/14 # 20945702

Inspection is completed with Tim O'Connell.