



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



RISK-BASED INSPECTION REPORT

Insp Date: 4/9/18 **Business ID:** 100865
Business: Olive Garden Restaurant # 1483
1277 Hooper Avenue
Toms River, NJ 08753

Inspection: OS000071
File Number: 227
Phone: 732-240-9399
REHS: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/11/18	01:05 PM	02:22 PM	1:17	0:00	1:17	0	
Total:			1:17	0:00	1:17	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3
FMC _____ Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
PWSID # _____ Nitrate _____ Total Coliform _____
Business Owner _____ Business Type 22 Restaurant

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

- PIC demonstrates knowledge of food safety principles pertaining to this operation.
- PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.
- Ill or injured foodworkers restricted or excluded as required.

IN	OUT	N.O.	N/A	COS	REPEAT
p	"	"	"	"	"
p	"	"	"	"	"
"	"	p	"	"	"

PREVENTING CONTAMINATION FROM HANDS

- Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.

IN	OUT	N.O.	N/A	COS	REPEAT
"	"	p	"	"	"
"	"	p	"	"	"
p	"	"	"	"	"

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS		IN	OUT	N.O.	N/A	COS	REPEAT
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.		p	"	"	"	"	"
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.		p	"	"	"	"	"
FOOD SOURCE		IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.		p	"	"	"	"	"
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction		"	"	"	p	"	"
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)		"	"	p	"	"	"
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		p	"	"	"	"	"
13. Food protected from contamination		p	"	"	"	"	"
14. Food contact surfaces properly cleaned and sanitized		p	"	"	"	"	"
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.		p	"	"	"	"	"
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.		"	"	"	p	"	"
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)		p	"	"	"	"	"
18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.		"	"	p	"	"	"
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours		"	"	p	"	"	"
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.		"	"	p	"	"	"
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.		p	"	"	"	"	"
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.		"	"	"	p	"	"
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.		"	"	"	p	"	"
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.		"	"	"	p	"	"

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
---	-----	-----	--------

RISK-BASED INSPECTION REPORT

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- 25. Hot and cold water available; adequate pressure.
- 26. Food properly labeled; original container
- 27. Food protected from potential contamination during preparation, storage, display.
- 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.
- 29. Raw fruits and vegetables washed prior to serving.
- 30. Wiping cloths properly used and stored.
- 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 REPEAT

- 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 maintained completely frozen.
- 37. Frozen foods properly thawed.
- 38. Plant food for hot holding properly cooked to at least 135°F.
- 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

" " "
 " " "
 " " "
 " " "
 " " "
 " " "

EQUIPMENT, UTENSILS AND LINENS

OUT COS REPEAT

- 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 warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.

" " "
 " " "
 " " "
 " " "
 " " "
 " " "

PHYSICAL FACILITIES

OUT COS REPEAT

- 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage 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.

p " "
 " " "
 " " "
 p " "
 p " "
 p " "
 " " "

RISK-BASED INSPECTION REPORT

Additional Remarks

4/9/18 Inspection

Certified Food Manager is Palmer Cenci 2/19/14 # 20945700

Numerous housekeeping violations are corrected on site with the General Manager at this time.

NOTE:

The dipper well is operable but not used for scooping of product like ice cream. A system to have a new scoops available for one time use and a container for dirty scoops to be placed in for proper cleaning and sanitizing prior to use again was supposed to be the system in place at this time. Containers that were to be labeled clean and dirty. However, upon this inspection, the system has failed with the dipper well not being used and only one dirty scoop available, sitting in an unlabeled container at room temperature. The system requires immediate correction to prevent cross contamination and/ or foodborne illness. It is recommended to place the dipper well back in service to properly wash away food soil as water turns over, as this was originally approved and built into the establishment equipment. This matter was addressed with the General Manager for prompt correction.

RISK-BASED INSPECTION REPORT
Fail Notes Summary

Fail Code	Fail Text
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	- Floor drain is open with grate/ cover unsecured in the Employee Bathroom. - Bar center drain tubes to permit sinks to fill are taller than the flood rim. Sink is not set up properly for use.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	Some ceiling tiles in dining areas are stained or damaged. If there is a liquid leak from above causing this to happen to the ceiling tiles, it should also be investigated for repair.
50.	Adequate ventilation; lighting; designated areas used.
6.2(i)	Light shield missing at one ceiling fixture over food in dry storage.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(k)	Lid on exterior waste container is broken in half. Needs to be replaced.