



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: 11/27/19 **Business ID:** 100865
Business: Olive Garden Restaurant # 1483
 1277 Hooper Avenue
 Toms River, NJ 08753

Inspection: OG001203
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
11/27/19	08:57 AM	10:19 AM	1:22	0:00	1:22	0	
Total:			1:22	0:00	1:22	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3
 FMC Yes Name Timothy O'Connell Type NRFSP Exp Date 03/20/24
 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

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

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.	"	"	p	"	"	"
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	"	p	"	"	"	"
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	p	"	"	"	"	"


 Inspector

Acknowledged Receipt : Timothy O'Connell

Page 1 of 5

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



Inspector

Acknowledged Receipt : Timothy O'Connell

Page 2 of 5

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.	p	"	"
41. Equipment temperature measuring devices provided (refrigeration units, etc).	"	"	"
42. In-use utensils properly stored.	p	"	"
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.	p	"	"
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.	p	"	"
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	"



Inspector

Acknowledged Receipt : Timothy O'Connell

Page 3 of 5

RISK-BASED INSPECTION REPORT

Additional Remarks

11/27/19 Inspection

Notes:

- Minor exterior oil waste spill to concrete pad in waste corral around waste oil collection container. Clean and if necessary power wash this area.

Issued No Smoking / No E Cigarettes posters for posting.



Inspector

Acknowledged Receipt : Timothy O'Connell

Page 4 of 5

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
5.	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
2.3(b)	Observed a food employee with wet or soiled hands from his work simply dry hands at hand wash sink instead of performing hand washing and drying. Reviewed with manager for staff retraining.
13.	Food protected from contamination
3.3(z)	Observed direct and consistent water splash from food cooking and splashing on to bulk food container. Correct by preventing splash; move bulk food container away or install a divider to guard against splash.
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.5(a)	Dry storage dry bulk food container in disrepair; damage to wheel(s). Repair or replace.
42.	In-use utensils properly stored.
3.3(k)	Improper storage of clean utensils after dishwashing. Store utensils handle side up to make it easy for bare hands to handle utensils by the handle, not the food-contact portion of the utensils.
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	Dipper well faucet is loose. Repair and begin use.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	Small hole in the lower corner of the small wares closet. Seal wall to prevent pests from using openings for access.
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
6.6(j)	No hand wash sign posted at the cook line and at the rear kitchen sink. COS issued for posting.



Inspector

Acknowledged Receipt : Timothy O'Connell

Page 5 of 5