

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Beacon 70
779 Route 70
Brick, NJ 08723

Code: 1506-

File Number: 49378

.. OWNER INFORMATION:

CONTACT INFORMATION:

Matthew Pellicano
E-mail: xxxxxxxxxxxxxxxxxxxx@xxxxx.xxx
Phone: (732) 610-8301

— INSPECTION RESULTS:

Evaluation: **APPROVED**Inspection Type: **PLAN REVIEW**Inspection Completed: **04/25/2017**

<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>
04/11/2017	10:00AM	11:00AM	60
Total Inspection Duration:			60

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Larry Newman, Registered Environmental Health Specialist, B-1762

Agent for: Beacon 70

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



Agent Signature for Beacon 70

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.				-	
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010					
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.					
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.				-	
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.			-	-	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.			-	-	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided					
FOOD SOURCE	IN	OUT	N.O.	N.A.	COS
9. All foods, including ice and water, from approved sources; with proper records.			-	-	
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.					
11. PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).					
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.					
13. Food protected from contamination.					
14. Food contact surfaces properly cleaned and sanitized.					
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;					
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.					
17. Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41 F)					

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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.					
19. Cooling: PHF's prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.					
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.					
21. Hot Holding: PHF's hot held at 135 F or above in appropriate equipment.					
22. Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.					
23. Specialized processing; approval; written procedures; conducted properly.					
24. Highly Susceptible Populations			-		

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.					
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.					
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.					
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.					

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Inspection Remarks:

Revised plan Approved as submitted.

Please call to schedule the Preoperational Inspection at least 48 hours before the anticipated opening.

Larry Newman 732-341-9700 X7462