

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

The Windmill
856 Rt. 70
Brick, NJ 08724

Code: 1506-agricultural market
Risk Rating: 3
License #: 133

File Number: 6280
(732) 458-7774

— OWNER INFORMATION:

Dunne Family Ent
C/O The Windmill
Brick, NJ 08723

CONTACT INFORMATION:

Dunne Family Ent
E-mail:
Phone:

— INSPECTION RESULTS:

Evaluation: **CONDITIONALLY SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **09/27/2016**Re-inspection Date: **10/11/2016**

<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>
09/27/2016	11:00AM	12:15PM	75
Total Inspection Duration:			75

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Doug Pickell

Larry Newman, Registered Environmental Health Specialist, B-1762

Agent for: The Windmill

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



Agent Signature for The Windmill

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

— ESTABLISHMENT INFORMATION:

The Windmill
856 Rt. 70
Brick, NJ 08724

Code: 1506-agricultural market

Risk Rating: 3

License #: 133

File Number: 6280

(732) 458-7774

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.	X		-	-	
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-	-	
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided		1			
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				

ESTABLISHMENT INFORMATION:

The Windmill
856 Rt. 70
Brick, NJ 08724

Code: 1506-agricultural market

Risk Rating: 3

License #: 133

File Number: 6280

(732) 458-7774

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.		1			
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.					
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.		1			
31. Toxic substances, properly identified, stored and used.		1			
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.					

— ESTABLISHMENT INFORMATION:

The Windmill
856 Rt. 70
Brick, NJ 08724

Code: 1506-agricultural market

Risk Rating: 3

License #: 133

File Number: 6280

(732) 458-7774

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.		1			
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.		1			
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.					

— ESTABLISHMENT INFORMATION:

The Windmill 856 Rt. 70 Brick, NJ 08724	Code: 1506-agricultural market Risk Rating: 3 License #: 133	File Number: 6280 (732) 458-7774
---	--	---

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

8 | OUT | N.J.A.C. 8:24-3.3 (a)2 | Observed bare hand contact with Ready To Eat foods | | NA | Use gloves, tongs, tissues, etc., as a barrier | Unknown

Protection from Contamination after Receiving - (a) Requirements for preventing contamination from hands include the following: 2. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C 8:24-2.3(b) through (e), and in (a)4 below.

21 | OUT | N.J.A.C. 8:24-3.5 (f)1 | Observed two items being hot held between 100-110 degrees F | | NA | reheat to 165 degrees F, then hot hold at 135 degrees F or above | Unknown

Limitation of growth of organisms of public health - (f) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under (g) below, potentially hazardous food shall be maintained: 1. At 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24- 3.4(g)5 may be held at a temperature of 130°F; or

30 | OUT | N.J.A.C. 8:24-3.3 (m)2i | Wiping cloth soiled | | NA | Change out more frequently | Unknown

Protection from Contamination after Receiving - (m) Requirements for wiping cloths shall include the following: 2. Cloths used for wiping food spills shall be: i. Dry and used for wiping food spills from tableware and carry-out containers; or

31 | OUT | N.J.A.C. 8:24-7.2 (a) | Toxic materials (pesticides, cleaners) stored over food related equipment | | NA | Store toxic materials away from or below food related products | Unknown

7.2 Operational supplies and applications - (a) Poisonous or toxic materials shall be stored in the following manner so that they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles:

48 | OUT | N.J.A.C. 8:24-6.6 (k) | Covered trash receptacle not provided in ladies room | | NA | Add | Unknown

Toilet Facilities - (k) Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.

49 | OUT | N.J.A.C. 8:24-6.1 (a)1(i) | Countertop/shelves delaminating exposing raw wood (absorbent) | | NA | Repair/replace | Unknown

Materials for construction and repair - (a) Indoor surface characteristics shall include the following: 1. Except as specified in (a)2 below, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: i. Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;

Inspection Remarks: