



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 7/31/17 **Business ID:** 101445
Business: 88 West Deli & Grocery
1659 Rt. 88 West
Suite A
Brick, NJ 08724

Inspection: OG000015
File Number: 18580
Phone: 7324588780
REHS: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
07/31/17	01:22 PM	02:51 PM	1:29	0:00	1:29	0	
Total:			1:29	0:00	1:29	0	

Establishment Information

Municipality 1506 Brick Risk Type 2
FMC _____ Name _____ Type _____ Exp Date _____
Sewage System Public Water System Public Lab _____
PWSID # _____ Nitrate _____ Total Coliform _____
Business Owner Chetan Patel Business Type 70 Conv. Store - Retail

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	"	"	"	"	"

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PREVENTING CONTAMINATION FROM HANDS

7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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

8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

p	"	"	"	"	"
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FOOD SOURCE

9. All foods, including ice and water, from approved sources; with proper records.

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

10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

"	"	p	"	"	"
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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

"	"	p	"	"	"
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FOOD PROTECTION FROM CONTAMINATION

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	"	"	"
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PHFs TIME/TEMPERATURE CONTROLS

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	"	"	"
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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	"	"	"
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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

"	"	"	"	p	"
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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	"	"	"
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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

"	"	p	"	"	"
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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	"	"	"
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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

"	"	p	"	"	"
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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

"	"	"	p	"	"
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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

"	"	"	p	"	"
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24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

"	"	"	p	"	"
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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
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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.	p	"	"

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.	p	"	"
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	"	"	"
50. Adequate ventilation; lighting; designated areas used.	p	"	"
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



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RISK-BASED INSPECTION REPORT

Additional Remarks

7/31/17 Inspection

New owner since 2105

Freehold Pest Control last on site July 21, 2017

5 different milk products at the coffee station are discarded at this time due to a lack of time/ temperature control. Owner indicates he expects to get a tabletop refrigerator; may use existing mechanical refrigeration.

Some objectionable odors like that from a grease trap are observed nearest to the grease trap. Owner calls Mike of Principal - for cleaning of the grease trap, at this time.

Neither owner, now worker understood proper cooling procedures when rice was found on open containers on the counter at 89 degrees F. Food safety training is required for all staff as it relates to their job duties.

Reviewed proper cooling procedures:

Clock and probe thermometer required.

Cool foods from 135 degrees F to 70 degrees F within 2 hours.

Cool foods from 70 degrees F to 41 degrees F or below within the next 4 hours.



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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
7.	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
6.7(j)	No disposable paper towels at the Counter hand wash sink.
17.	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)
3.5(f)2	Milk and other dairy products labeled "Keep Refrigerated" found at 62 degrees F plastic boxes with freezer-packs. Freezer packs are not maintaining temperature control of these products. Products at coffee station are discarded. COS Recommend use of mechanical refrigeration. Also sliced vegetables for sandwiches left out of temp control on table top
26.	Food properly labeled; original container
3.6(b)	Multiple foods packaged on site for grab-and-go service are unlabeled: hardboiled eggs, potato salad, pasta salad, macaroni salad, and cole slaw. All unlabeled foods removed from sale at this time COS until properly labeled. Labeling requirements are reviewed.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.8(k)	No sanitizer test kit available for use at 3 compartment sink
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	3 compartment sink faucet was changes within the past one month, as per the owner. However, now water can not be properly conveyed to two of the three bays of the 3 compartment sink to do ware washing properly. COS repaired at this time.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(k)	No covered waste container in bathroom.
50.	Adequate ventilation; lighting; designated areas used.
6.2(i)	All light bulbs above food preparation, food storage and ware washing areas are unshielded.
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.
6.6(j)	No Hand Wash sign posted in bathroom. Sign issued for posting. COS



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