

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION:

Prabhumara, LLC DBA Brick Convenience Store
2791 Hooper Ave. Unit # 106 (Brick Mall)
Brick, NJ 08723
Block: 673
Lot: 8

Code: 1506-70 - Convenience Store - Retail
Risk Rating: 2
License #: to be obtained

File Number: 2310
(732) 920-2170

OWNER INFORMATION:

Vijay Babuji Adial
2971 Hooper Avenue Unit 106
Brick, NJ 08723
Block: 673
Lot: 8

CONTACT INFORMATION:

Vijay Babuji Adial
E-mail: [REDACTED]
Phone: [REDACTED]

INSPECTION RESULTS:

Evaluation: **CONDITIONALLY SATISFACTORY**

Inspection Type: **INITIAL INSPECTION**

Inspection Completed: **06/28/2017**

<u>Inspection Date</u>	<u>Inspection Start Time</u>	<u>Inspection End Time</u>	<u>Inspection Duration Minutes</u>
06/28/2017	12:36PM	1:15PM	39
Total Inspection Duration:			39

FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Mike Patel

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Prabhumara, LLC DBA: Brick Convenience Store

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



Agent Signature for Prabhumara, LLC DBA: Brick Convenience Store

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.			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.		1	-	-	1
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided			X		
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.		2			1
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				

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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.			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.			X		
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.		1			
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.		2			1

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41. Equipment temperature measuring devices provided (refrigeration units, etc)					
42. In-use utensils properly stored.		1			
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.		1			
PHYSICAL FACILITIES		OUT			COS
46. Plumbing system properly installed; safe and in good repair, no potential backflow or back siphonage conditions.		2			
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.					
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.		1			1

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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

7 | OUT | N.J.A.C. 8:24-6.7 (i) | No paper towels at counter hand wash sink | Counter Hand Wash Station | NA | Towel dispenser on the wall rfurther away will be moved to the hand wash sink | NA

Handwashing Facilities - (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;

14 | COS | N.J.A.C. 8:24-4.7 (a) | No sanitizer; no sanitizing at 3 compartment sink | Warewash Area | NA | Reviewed the requirement to wash/ rinse/ sanitize and air dry all washable equipment; not less than daily. Sanitizer is furnished at this time. | NA

Sanitization of equipment and utensils - (a) Equipment food-contact surfaces and utensils shall be sanitized.

14 | OUT | N.J.A.C. 8:24-4.6 (m)2 | Insufficient space to allow washed/ rinsed/ sanitized equipment and utensils to be properly air dried | Ware Washing Area | NA | Add a shelf or clear space at existing shelf for air drying after washing and rinsing of food contact equipment | NA

Cleaning of equipment and utensils - 2. Allows the items to drain.

27 | OUT | N.J.A.C. 8:24-3.3 (q)1iii | Food found stored directly on the floor | Counter | NA | Store all food not less than 6 inches off the floor | NA

Protection from Contamination after Receiving - (q) Food storage requirements include the following: 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: iii. At least six inches above the floor.

40 | COS | N.J.A.C. 8:24-4.2 (h) | Improper use of cardboard on shelving; not cleanable, absorbent and attractive to insects | Counter | NA | Eliminate cardboard from shelving | NA

Design & construction - (h) Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

40 | OUT | N.J.A.C. 8:24-4.5 (a) | No light in mechanical room. Zero footcandles. Light switch appears to be broken | Mechanical Room | NA | Repair light/ switch | NA

Maintenance and operation - (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

42 | OUT | N.J.A.C. 8:24-3.3 (w) | New unpackaged bakery items for grab and go lack proper utensils, or deli paper and suitable packages to place food into | Sales Floor | NA | Implement tongs, deli paper or other approveable method to handle open/ unpackaged bakery items and provide bags, boxes or other packaging that are suitable for foods to contact | NA

Protection from Contamination after Receiving - (w) Consumer self-service operations for ready-toeat foods shall be provided with suitable utensils or effective dispensing methods that protect the food from contamination.

45 | OUT | N.J.A.C. 8:24-4.8 (k) | No sanitizer test kit at the 3 compartment sink | Ware Washing Area | NA | Obtain and begin using a sanitizer test kit to verify concentration of sanitizer | NA

Manual warewashing equipment - (k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

46 | OUT | N.J.A.C. 8:24-5.2 (a)2 | Hand wash sink drain is very slow to drain | Counter | NA | Correct plumbing problem | NA

Plumbing System - 2. Maintained in good repair.

46 | OUT | N.J.A.C. 8:24-5.2 (g) | No mop sink on site. it appears that a sink was installed but removed ar exposed plumbing near 3 compartment sink | Rear Room | NA | Install a mop sink. Note: new owner within past 3 months. | NA

Plumbing System - (g) At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

48 | OUT | N.J.A.C. 8:24-6.6 (k) | Bathroom lacks a waste container with s lid | Unisex Employee Bathroom | NA | Furnish a covered waste container | NA

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.

52 | COS | N.J.A.C. 8:24-6.6 (j) | Hand wash sign not posted at hand wash sink | Bathroom and Counter | NA | Signs issued for posting | NA

Toilet Facilities - (j) Handwashing signs stating "Wash Hands Before Resuming Work" or words of similar meaning shall be posted conspicuously in all toilet rooms and at each separate sink facility in a retail food establishment. It is also recommended that a statement concerning disease transmission be included in the handwashing sign.

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Inspection Remarks:

6/28/17 Inspection

NEW OWNER approx 3 months ago.

All violations listed are reviewed for correction with Mike Patel.

New bakery items; furnish food source and ensure no items are received that require refrigeration or ensure these products are properly packaged and refrigerated.

30 days for re-inspection - will return on 7/28/17