

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Seven-Eleven #11028
101 Chambers Bridge Rd.
Brick, NJ 08723

Code: 1506-70 - Convenience Store - Retail
Risk Rating: 2
License #: 0118

File Number: 2111
(732) 477-0239

— OWNER INFORMATION:

Nick Patel
101 Chambersbridge Rd.
Brick, NJ 08723

CONTACT INFORMATION:

Nick Patel
E-mail:
Phone: [REDACTED]

— INSPECTION RESULTS:

Evaluation: **SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **07/06/2017**

Inspection_ Date	Inspection Start Time	Inspection End Time	Inspection Duration_ Minutes
07/05/2017	2:09PM	3:17PM	68
Total Inspection Duration:			68

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply:

Philip Maione, Dist. Mgr.

Agent for: Seven-Eleven #11028

Agent Signature for Seven-Eleven #11028

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

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



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.			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)		1			1

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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.		1			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.		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.					

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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.		1			1
47. Sewage and waste water properly disposed.		1			
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.		1			
52. All required signs (handwashing, inspection placard, etc.) provided and conspicuously posted.					

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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 | COS | N.J.A.C. 8:24-6.7 (i) | No towels available in bathroom | Employee Bathroom | NA | Towels furnished at this time. Ensure single use paper towels are stocked at all times | NA

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

17 | COS | N.J.A.C. 8:24-3.5 (f)2 | Whipped butter found stored below Re-heating and hot holding Roller Unit equipment, at 72 degrees for undetermined period of time | Counter | NA | Voluntary discard as siredcted by manager. Always store food that requires refrigeration in refrigeration | NA

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: 2. At refrigeration temperatures.

21 | COS | N.J.A.C. 8:24-3.5 (f)1 | Bacon, Egg & Cheese Croissant at 79 degrees F on countertop. Not held properly hot or properly cold. Worker said that they know that this food product will be returned for store credit. Product is loose on the counter. No way to know if this product should go back or be set out for service. | Counter | NA | District manager directs worker to create a boc, labeled to place products i n that are no longer saleable, so they are not confused with safe foods for sale. | NA

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

27 | OUT | N.J.A.C. 8:24-3.3 (q)1iii | Food and or beverages stored directly on the floor | Walk-In | NA | Store all food and beverages at least 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.

46 | COS | N.J.A.C. 8:24-5.2 (a)2 | Mop sink faucet is very loose; rocking up and down | Back Room | NA | Work order Case number for repair: 16844752 | NA

Plumbing System - 2. Maintained in good repair.

47 | OUT | N.J.A.C. 8:24-5.4 (c)1 | Above 3 compartment sink there is an air gap for a waste water line to be properly emptied into plumbing system but below the 3 compartment sink where indirect plumbing is required, direct plumbing is found, which may allow backflow and contamination to food and food contact equipment in the sink. | Back Room | NA | Below 3 compartment sink, employ indirect plumbing such as adding air gap(s) to prevent backflow. As agreed with the district manager, this plumbing will be corrected by or before 2018 inspection, giving Seven-Eleven time to make repairs properly. | NA

Sewage, other liquidwaste, and rainwater - (c) Backflow prevention requirements include the following: 1. A direct connection shall not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed, except as specified in (c)2 and 3 below.

51 | OUT | N.J.A.C. 8:24-6.5 (f) | Mop left in bucket, not hung up properly after use | Back Rook | NA | After each use, rinse, wring and hang mop to dry properly and be ready for next use | NA

Maintenance and operation - (f) After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

NA | NA | N.J.A.C. 8:24-2.1 (c)2 | During inspection, a person was found walking through the ware washing and food storage areas to use the employee bathroom. She was questioned and Inspector identified that there was an inspection underway and if a person didn't work here, then they were not permitted in the areas of food storage and ware washing. | Back Room | NA | Persons unnecessary to the retail food establishment operation are not allowed in the food preparation, food storage, or warewashing areas. | NA

Supervision - 2. That persons unnecessary to the retail food establishment operation are not allowed in the food preparation, food storage, or warewashing areas;

Inspection Remarks:

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7/6/17 Inspection

Reviewed improper set up of 3 compartment sink with Dist. Mgr. - Hose from chemical system for sanitizer is going to the rinse sink and the sanitizing sink is blocked from use with numerous beverage products.

All violations are reviewed with Philip Maione for correction.