

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Boston Market
580 Brick Blvd.
Brick, NJ 08723
Block: 446.05
Lot: 3

Code: 1506-22 - Restaurant
Risk Rating: 1
License #: 0131

File Number: 8525
(732) 920-3661

— OWNER INFORMATION:

Nico Gonzalez
14103 Denver W Parkwal
Golden, CO 80401
Block: 446.05
Lot: 3

CONTACT INFORMATION:

Nico Gonzalez
E-mail: [REDACTED]
Phone: [REDACTED]

— INSPECTION RESULTS:

Evaluation: **CONDITIONALLY SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **06/08/2017**Re-inspection Date: **07/07/2017**

<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>
06/06/2017	1:30PM	1:52PM	22
06/07/2017	12:04PM	1:00PM	56
Total Inspection Duration:			78

— FOOD INSPECTION DETAILS:

Type of Establishment: RETAIL

Water Supply: Public - Community

Nicholas Gonzalez

Agent for: Boston Market

Agent Signature for Boston Market

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.	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	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.		2			2
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			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.		1			

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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			
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.					
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

17 | COS | N.J.A.C. 8:24-3.5 (f)2 | Cranberry Walnut Relish at 60 degrees F in Grab and go mechanical refrigeration unit | Customer Area | NA | Food just put out is returned to known-working 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 | Brown gravy in front serving display 124 degrees F and brown gravi in food plating area is 90 degrees F | Front Service Areas | NA | Foods are reheated and returned to the service lines. In addition, stacked metal containers holding gravy should never be stacked as that acts like an insulator and prevents heat in steam table unit from properly getting to food to keep in warmed properly at 135 degrees F or above | 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

21 | COS | N.J.A.C. 8:24-3.5 (f)1 | numerous foods in top section of "hot holding" Alto Sham unit are out of temperature: 118-126 degrees F for creamed spinach, rice, green beans, corn and cut potatoes | Kitchen | NA | Either the unit is working improperly and needs repair or staff are not cooking foods properly/ then holding foods properly and re-training is required to ensure temperature control. All out of temperature foods are re-heated and returned to hot holding. | 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 | COS | N.J.A.C. 8:24-3.3 (q)1iii | Open food in plastic and metal food containers, placed directly on the floor | Kitchen | NA | Never place food on the floor or food contact containers. Open foods should also be properly covered to prevent cross contamination unless in the process of cooling | 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 | OUT | N.J.A.C. 8:24-4.5 (a) | "Grab and Go" Delfield mechanical refrigeration not holding food inside to 41 degrees F or below. 60 degrees F at this time. Owner indicates belief that units needs a shopt of freon. | Customer Area | NA | Never permit potentially hazardous foods, and in this case food labeled "Keep Refrigerated" into inoperable refrigeration units. Repair refrigeration units properly | 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.

46 | OUT | N.J.A.C. 8:24-5.2 (a)2 | No hand wash sink in front-most service line. No sink found in plating area not open pipes in the wall were found where a hand wash sink was formerly located. | Food Handling and Preparation Area | NA | Reinstall necessary hand wash sink that was improperly removed | NA

Plumbing System - 2. Maintained in good repair.

47 | OUT | N.J.A.C. 8:24-5.4 (c)1 | 3 compartment sink lacks indirect plumbing for wastewater removal | Kitchen | NA | Prevent backflow into the 3 compartment sink by employing indirect plumbing such as an air gap | 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.

Inspection Remarks:

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6/6/17 Conference

Database update. Will return for inspection.

Luke Lambusta is Certified Food Manager 10/17/13

Met with Shift Manager: Christopher Green

6/8/17 Inspection

RECOMMENDATIONS:

Sanitizer concentration is too strong; tested with sanitizer test kit. Should be adjusted at the 3 compartment sink.

Retrain staff in food safety as it relates to their job duties

Furnish a thin probe, digital-type thermometer, train staff in proper use. Take frequent temperature checks and if necessary to ensure temperature control, begin logging in temperatures.

Re-inspection within 30 days - scheduled re-inspection appointment is for 7/7/17.