



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 9/20/17
Business: Napoli Pizza
2030 Rt 88
Suite #3
Brick, NJ 08723

Business ID: 104770

Inspection: OG000131
File Number: 41310
Phone: 732-785-0580
REHS: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Conditionally Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/20/17	10:44 AM	12:45 PM	2:01	0:00	2:01	0	
Total:			2:01	0:00	2:01	0	

Establishment Information

Municipality 1506 Brick Risk Type 3

FMC _____ Name _____ Type _____ Exp Date _____

Sewage System Public Water System Public Lab _____

PWSID # _____ Nitrate _____ Total Coliform _____

Business Owner Massimo Dimeo Business Type 22 Restaurant

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

	IN	OUT	N.O.	N/A	COS	REPEAT
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	p	"	"	"	"	"
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.	"	"	p	"	"	"

FOOD SOURCE

	IN	OUT	N.O.	N/A	COS	REPEAT
9. All foods, including ice and water, from approved sources; with proper records.	p	"	"	"	"	"
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	"	"	p	"	"	"
11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	"	"	p	"	"	"

FOOD PROTECTION FROM CONTAMINATION

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

PHFs TIME/TEMPERATURE CONTROLS

	IN	OUT	N.O.	N/A	COS	REPEAT
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	"	"	"	"	"
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	"	"	"
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	p	"	"	"	"	"
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	"	"	"
19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	"	"	p	"	"	"
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	"	"	"
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	p	"	"	"	"	"
22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	"	"	"	p	"	"
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	"	"	"	p	"	"
24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	"	"	"	p	"	"

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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RISK-BASED INSPECTION REPORT

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.	p	"	"
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.	p	"	"
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.	p	"	"
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.	p	"	"
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.	p	"	"
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	"	"	"



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RISK-BASED INSPECTION REPORT

Additional Remarks

9/20/17 Inspection

No Food Certification presented upon request.

Food Manager certification is required for establishments performing complex food preparation with multiple foods that incorporate raw ingredients.

Re-inspection to furnish at least one certified Food Manager certificate for this establishment.

Re-Inspection is scheduled for 10/20/17



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RISK-BASED INSPECTION REPORT

Fail Notes Summary

Fail Code	Fail Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
2.1(b)	No food manager cert presented when requested or inspection
14. Food contact surfaces properly cleaned and sanitized	
4.6(a)	Slicer being incompletely cleaned; gummy food soil found. Cleaning must be complete (visually clean) in order to sanitize properly.
4.7(a)	Improper sanitizing of deli slicer after incomplete cleaning. Sanitizing must only be performed after proper washing to ensure visually clean
27. Food protected from potential contamination during preparation, storage, display.	
3.3(z)	Ice machine is currently inoperable. Waiting for part in order to repair and return to service. Inside shows evidence of soil build up or mild-like growth than must be properly cleaned.
32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.	
6.2(n)1, 2	Rear screen door in disrepair; drags on floor for so long, has caused damage to floor and does not close automatically after each use. Repair or replace to close tightly into the jamb and automatically
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.2(h)	Cardboard improperly placed on shelves. Cardboard is not cleanable and is absorbent. Remove cardboard.
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	
4.8(k)	No sanitizer test kit provided at 3 compartment sink to ensure sanitizer is being used at the correct concentration.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	Front hand wash sink faucet is broken. 3 compartment sink faucet is also found loose. Repair and secure.
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	
6.6(f)	Self closing door at bathroom is broken. Requires repair.
6.6(k)	Waste container in unisex bathroom lacks a cover/ tight-fitting lid
49. Design, construction, installation and maintenance proper-floors/walls/ceilings.	
6.2(a)	Hall outside bathroom has a hole in the wall and lacks cove molding where floor meets wall, leaving a large gap for pests to get into. Repair. Also, in the food prep/ dry storage areas, seal all floors, walls and ceilings where there are openings/ gaps/ holes.
50. Adequate ventilation; lighting; designated areas used.	
6.3(a)	Lights out under hood; light intensity is 25 footcandles at food prep area. Replace missing or burnt out lights
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
5.5(b)	Exterior waste oil container found with spillage; ground is darkened with waste oil spill. Container may also be staged improperly on soil or gravel. Clean spill thoroughly and stage waste oil container on durable asphalt or concrete pad. Prevent spills and clean when spills occur.



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