

RETAIL FOOD ESTABLISHMENT SANITARY INSPECTION REPORT

— ESTABLISHMENT INFORMATION:

Carvel Ice Cream Store
371 Brick Blvd
Brick, NJ 08723
Block: 547.01
Lot: 15

Code: 1506-19 - Retail Frozen Dessert
Risk Rating: 2
License #: 0103

File Number: 2191
(732) 477-7377

— OWNER INFORMATION:

Che sheng Lin
371 Brick Blvd
Brick, NJ 08723
Block: 547.01
Lot: 15

CONTACT INFORMATION:

Che sheng Lin
E-mail: [REDACTED]
Phone: (732) 477-7377

— INSPECTION RESULTS:

Evaluation: **SATISFACTORY**Inspection Type: **INITIAL INSPECTION**Inspection Completed: **06/14/2017**

<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>
06/08/2017	2:40PM	3:30PM	50
Total Inspection Duration:			50

— FOOD INSPECTION DETAILS:

Type of Establishment: FROZEN DESSERTS

Water Supply: Public - Community

Goods: DESTROYED

Dwight Gerdes, Registered Environmental Health Specialist, B-1909

Agent for: Carvel Ice Cream Store

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



Agent Signature for Carvel Ice Cream 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

— ESTABLISHMENT INFORMATION:

Carvel Ice Cream Store
371 Brick Blvd
Brick, NJ 08723
Block: 547.01
Lot: 15

Code: 1506-19 - Retail Frozen Dessert
Risk Rating: 2
License #: 0103

File Number: 2191
(732) 477-7377

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.		1	-	-	1
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.		1			1
14. Food contact surfaces properly cleaned and sanitized.		1			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)		1			1

ESTABLISHMENT INFORMATION:

Carvel Ice Cream Store
371 Brick Blvd
Brick, NJ 08723
Block: 547.01
Lot: 15

Code: 1506-19 - Retail Frozen Dessert
Risk Rating: 2
License #: 0103

File Number: 2191
(732) 477-7377

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.		1			1

— ESTABLISHMENT INFORMATION:

Carvel Ice Cream Store
371 Brick Blvd
Brick, NJ 08723
Block: 547.01
Lot: 15

Code: 1506-19 - Retail Frozen Dessert
Risk Rating: 2
License #: 0103

File Number: 2191
(732) 477-7377

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.		1			
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.					
47. Sewage and waste water properly disposed.					
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.					

ESTABLISHMENT INFORMATION:

Carvel Ice Cream Store	Code: 1506-19 - Retail Frozen Dessert	File Number: 2191
371 Brick Blvd	Risk Rating: 2	(732) 477-7377
Brick, NJ 08723		
Block: 547.01	License #: 0103	
Lot: 15		

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
6	COS	N.J.A.C. 8:24-2.3 (g)	Hand wash sink improperly used for food utensil storage or warewashing	Counter	NA	Use hand wash sink for hand washing only	NA
Personal Cleanliness - (g) Food employees shall clean their hands in a handwashing sink or automatic handwashing facility acceptable to the health authority and may not clean their hands in a sink used for food preparation, a warewashing sink including a three compartment sink, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.							
13	COS	N.J.A.C. 8:24-3.3 (z)	Sanitizing operations not observed. Air drying improperly inside the 3 compartment sink is observed and must be corrected.	Kitchen	NA	Reviewed proper use of 3 compartment sink, followed by air drying out of the sink in a designated air drying facility, no cloth drying after washing and sanitizing.	NA
Protection from Contamination after Receiving - (z) Food shall be protected from contamination that may result from a factor or source not specified above.							
14	COS	N.J.A.C. 8:24-4.6 (a)	Ice cream toppings station is visibly food soiled, soil build up and/ or mold-like growth	Counter	NA	Worker begins cleaning and removes removeable parts to 3 compartment sink for proper washing/ rinsing and sanitizing prior to air drying	NA
Cleaning of equipment and utensils - (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.							
17	COS	N.J.A.C. 8:24-3.5 (f)2	Cherries at 65 degrees F in metal food container. Cherries bottle is labeled with "refrigerate after opening"	Counter	NA	Cherries are discarded	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.							
27	OUT	N.J.A.C. 8:24-3.3 (q)1iii	Food found stored directly on the floor of the walk-in	Kitchen	NA	Store all food 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.							
40	COS	N.J.A.C. 8:24-4.5 (a)	Counter toppings refrigerator holding food at 46 degrees F	Counter	NA	Worker turns temperature down	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.							
44	OUT	N.J.A.C. 8:24-4.6 (j)	Ice build up observed in some freezers	Sales floor	NA	defrost	NA
Cleaning of equipment and utensils - (j) Non food-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.							

Inspection Remarks:

6/8/17 Inspection

Dipper well is off at the time of arrival. Turned on at this time. Use of plumbed in sink to be used as a dipper well.

Food contact supplies on the floor should be stored 6 inches off the floor.