



Atlantic County Division of Public Health
Environmental Health Unit
201 South Shore Road
Northfield, NJ 08225
(606) 645-5971

Page 1 of 3

Retail Food Inspection Report							
Facility Name Maharaja Indian Restaurant				Owner Name Maharaja Indian Restaurant, LLC			
Facility Address 3003 English Creek Avenue, Unit E2				Mailing Address 70 Rosedale DR			
City Egg Harbor Twp	State NJ	Zip Code 08234	Phone	City Bridgeton	State NJ	Zip Code 08302	Phone 6097701900
Name of Inspecting officer Michelle Wynne			Title Senior R.E.H.S.		REHS Lic Number B-1898	Name of Health Officer	
Record Number: PR0006161	Risk 3		Municipality 28 Egg Harbor Township		Date 01/05/2024	Start 12:00 PM	Finish 2:00 PM
Program Code: 0501 Restaurants Full Service		Program Identifier Maharaja Indian Restaurant		Purpose of Inspection: Inspection		Evaluation Satisfactory	
Fill in the designated compliance status (IN OUT N/O, N/A) for each each numbered item IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable Fill in the appropriate box for COS and/or R COS = Corrected on-site during inspection R = Repeat violation							
FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS							
MANAGEMENT AND PERSONNEL							
1. Person In Charge (PIC) demonstrates knowledge of food safety principles pertaining to this operation							In
2. Person In Charge (PIC) in Risk Level 3 Retail Food Establishments is certified by January 2, 2010							In
3. Ill or injured food workers restricted or excluded as required							In
PREVENTING CONTAMINATION FROM HANDS							
4. Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.							In
5. Handwashing; duration at least 20 seconds with at least 10 seconds of vigorous lathering							In
6. Handwashing facilities provided in toilet rooms & prep areas; convenient, accessible, unobstructed							In
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method							In
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided							In
FOOD SOURCE							
9. All foods, including ice and water from approved sources; with proper records							In
10. Shellfish / Seafood record keeping procedures; storage; proper handling; parasite destruction							N/A
11. Potentially hazardous foods received at 41 F or below. Except: milk, shell eggs & shellfish (45 F)							N/O
FOOD PROTECTED FROM CONTAMINATION							
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided							In
13. Food protected from contamination							In
14. Food contact surfaces properly cleaned and sanitized							In
POTENTIALLY HAZARDOUS FOODS TIME / TEMPERATURE CONTROLS							
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 & for immediate service							In
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.							In
17. COLD HOLDING: Potentially hazardous foods maintained at "Refrigeration Temperatures" (41 F)							Out / COS

18. COOLING: Potentially hazardous foods rapidly cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within 2 hours	N/O
19. COOLING: Potentially hazardous foods prepared from ingredients at ambient temperature cooled to 41 F within 4 hours	N/O
20. REHEATING: Potentially hazardous foods rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed potentially hazardous foods heated to at least 135°F prior to hot holding	In
21. HOT HOLDING: Potentially hazardous foods hot held at 135 F or above in appropriate equipment	In
22. TIME AS A PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours	N/A
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly	N/A
24. HIGHLY SUSCEPTIBLE POPULATION: Pasteurized foods used; prohibited foods not offered	N/A
GOOD RETAIL PRACTICES	
SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	
25. Hot and cold water available; adequate pressure	In
26. Food properly labeled, original container	In
27. Food protected from potential contamination during preparation, storage, display	Out / COS
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact	In
29. Raw fruits and vegetables washed prior to serving	N/O
30. Wiping cloths properly used and stored	Out / COS
31. Toxic substances properly identified, stored and used	In
32. Presence of insects / rodents minimized: outer openings protected, animals as allowed	In
33. Personnel cleanliness (fingernails, jewelry, outer clothing, hair restraints)	In
FOOD TEMPERATURE CONTROL	
34. Food temperature measuring devices provided and calibrated	In
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties & fish filets)	In
36. Frozen foods maintained completely frozen	In
37. Frozen foods properly thawed	N/O
38. Plant food for hot holding properly cooked to at least 135 F	In
39. Methods for rapidly cooling potentially hazardous foods are properly conducted and equipment is adequate	In
EQUIPMENT, UTENSILS AND LINENS	
40. Materials, construction, repair, design, capacity, location, installation, maintenance	In
41. Equipment temperature measuring devices provided (refrigeration units, etc.)	In
42. In-use utensils properly stored	In
43. Utensils, single service items, equipment, linens properly stored, dried and handled	In
44. Food and non-food contact surfaces properly constructed, cleanable, used	In
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used	In
PHYSICAL FACILITIES	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions	In
47. Sewage and waste water properly disposed	In
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned	In
49. Design, construction, installation and maintenance proper - floors / walls / ceilings	In

50. Adequate ventilation; lighting; designated areas used	In
51. Premises maintained free of liter, unnecessary articles, cleaning and maintenance equipment properly stored; garbage and refuse properly maintained	In
52. All required signs (handwashing, inspection placard, etc.) provided and conspicuously posted	In

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Remarks
17	; 8:24-03.05(f)2 Cold PHFs maintained at refrig temp :- Observed cut vegetables out on buffet line at 60' F Corrected- vegetables were placed in ice tins.
27	; 8:24-03.03(q) Food storage requirements ; 8:24-06.04 Segregation and location of distressed merchandise :- Observed container of dried food in storage pantry with no cover, also observed some tins in Walk in Refrigerator unit that were not covered. Corrected- all food products were covered.
30	; 8:24-03.03(m) Use requirements for wiping cloths :- Clothes in back kitchen were observed with food debris and grime. Cloths were thrown out. Wet clothes shall be kept in bucket with fresh sanitizer and dry cloths shall be discarded before accumulation of grime.

Overall Inspection Comments:

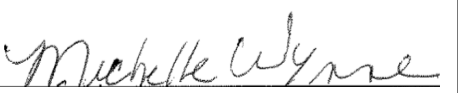
Temperatures Taken

Basmati Rice- 142' F
Roasted Lamb- 156' F
Vegetable Medley- 139' F
Curry Soup- 160' F
Roasted Potatoes- 142' F
Rice- 39' F Walk in Refrigerator-
yogurt- 2 door refrigerator-- 39' F
All freezers- 0' F
Raw Chicken- 39' F Refrigerator drawer
Rice Pudding- dessert refrigerator-39' F

Mr. Singh is Serv Safe Certified, expires 8/2027.

Satisfactory Rating is issued with the understanding all violations are corrected and maintained.
Site visit will be conducted in a few months to follow up.

email Satpal919@gmail.com

Received By:		Title:	Date: 01/05/2024
Inspector: Michelle Wynne		Title: Senior R.E.H.S.	Date: 01/05/2024