



OCEAN COUNTY HEALTH DEPARTMENT

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Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: Conditionally Satisfactory

Risk: 3

Establishment Information		
Crystal Diner 2 Rt 37 East Toms River NJ 08753 (732)244-6262	Sewage System: Public Water System: Public	FMC Name: Certified By: Exp Date:
Primary Contact		
Crystal Diner		Primary Contact: Mohammad Shah

Inspection Times				
Date	From	To	Total Minutes	Inspector
11/16/23	10:00 am	11:35 am	95	Gerdas, Dwight
			Total: 95	

N.O. = Not Observed. COS = Corrected On Site

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS						
	IN	OUT	N.O.	N/A	COS	MANAGEMENT AND PERSONNEL
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.
	IN	OUT	N.O.	N/A	COS	PREVENTING CONTAMINATION FROM HANDS
4	☐	☐	☒	☐	☐	Handwashing conducted in a timely manner, prior to work, after using restroom, etc.
5	☐	☐	☒		☐	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
6	☒	☐			☐	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
7	☒	☐			☐	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
8	☒	☐	☐	☐	☐	Direct bare hand contact with exposed, ready-to-eat foods is avoided
	IN	OUT	N.O.	N/A	COS	FOOD SOURCE
9	☒	☐			☐	All foods, including ice and water, from approved sources; with proper records.
10	☐	☐	☒	☐	☐	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
11	☐	☐	☒	☐	☐	PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).
	IN	OUT	N.O.	N/A	COS	FOOD PROTECTED FROM CONTAMINATION
12	☒	☐	☐	☐	☐	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
13	☒	☐	☐	☐	☐	Food protected from contamination.
14	☐	☒	☐	☐	☐	Food contact surfaces properly cleaned and sanitized.
	IN	OUT	N.O.	N/A	COS	PHFs 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 and for immediate service. 130F for 112 minutes. Roasts or as per cooking chart found un
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.
17	☒	☐	☐	☐	☐	Cold Holding: PHF's maintained at "Refrigeration Temperatures" (41 F)
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.
19	☐	☐	☒	☐	☐	Cooling: PHF's prepared from ingredients at ambient temperature must be cooled to 41 F or below within 4 hours.
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.
21	☒	☐	☐	☐	☐	Hot Holding: PHF's hot held at 135 F or above in appropriate equipment.
22	☐	☐	☐	☒	☐	Time as a Public Health Control: Approval; written procedures; time marked; discarded after 4 hours.
23	☐	☐	☐	☒	☐	Specialized processing; approval; written procedures; conducted properly.
24	☐	☐		☒	☐	Highly Susceptible Populations
GOOD RETAIL PRACTICES						
	IN	OUT	N.O.	N/A	COS	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION
25		☐			☐	Hot and cold water available; adequate pressure.
26		☐			☐	Food properly labeled, original container.
27		☐			☐	Food protected from contamination during preparation, storage, and display.
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).
	IN	OUT	N.O.	N/A	COS	FOOD TEMPERATURE CONTROL
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.
	IN	OUT	N.O.	N/A	COS	EQUIPMENT, UTENSILS AND LINENS
40		☐			☐	Materials, construction, repair, design, capacity, location, installation, maintenance.
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.
	IN	OUT	N.O.	N/A	COS	PHYSICAL FACILITIES

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.

Additional Notes and Comments

11/16/23 INSPECTION

* Food Manager Certification to be provided for review upon re-inspection.

CORRECTED ON SITE:

- Food on floor
- Open food subject to cross contamination
- Worker clothing stored with food / Worker shoes stored on food prep table
- Mop not hung up
- Cardboard found lining shelving, floor and grill top
- No soap or paper towels in bathroom
- Large container of soup improperly cooling at room temperature and covered to prevent heat from escaping
- 2 rooms in the basement were inaccessible for inspection
- Dumpster lids open when not in use
- Breakfast potatoes left in bucket on lower shelf at cook line/ must be kept in refrigeration (41 degrees F or hot held at 135 degrees F

NOTE: Keep bain marie tops closed when not in use. Found food temperature on one 55 degrees f at top and 40 degrees f below.

VIOLATION: Inaccessible walk-in (basement) nearest stairs

8.2(b) Access to all areas of the establishment must be provided to the Health Authority.

Citations

14. Admin Code N.J.A.C. 8:24-4.6 (a) (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Remarks Stand up power table saw is visibly soiled at the beginning of the day; not used today. Poor cleaning. Visible soil.

Location Kitchen

Correction Ensure that cleaning is completed to be "visible clean" all parts

Risk Factor Cross Contamination
Improper ware washing

Admin Code N.J.A.C. 8:24-4.7 (a) (a) Equipment food-contact surfaces and utensils shall be sanitized.

Remarks Powered stand up table saw in kitchen not sanitized. Cannot sanitize if visibly soiled.

Location Kitchen

Correction Sanitize only after cleaning is completed to make all areas "visibly clean" Sanitize with a sanitizer used at the proper concentration and then allow to air dry

Risk Factor Unsanitized food contact equipment

32. Admin Code N.J.A.C. 8:24-6.2 (n)1iii iii. Solid self-closing, tight-fitting doors.

Remarks - Rear entrance door to the kitchen has both the solid core door and the screen door proper open (allows pests easy access into the establishment. - With solid door open and screen door closed, observed gap all the way around the door - No door casing installed to close that gap. Also large gap between door bottom and floor.

Location Exterior Rear Entrance

Correction - Keep door or doors closed to prevent pest access. - Repair screen door frame to seal openings. Repair door bottom (add a sweep) to keep crawling pests out.

Risk Factor Pests

42. Admin Code	N.J.A.C. 8:24-3.3 (k)2 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;
Remarks	Improper use of take out container as a scoop in bulk food
Location	Kitchen
Correction	Only use a scoop that is designed for direct contact with food to be use with food. Must hand a handle.
Risk Factor	Improper utensils used with food
44. Admin Code	N.J.A.C. 8:24-4.6 (c) (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Remarks	- Unused ban marie is found soiled in Bakery - 6 drawyer refrigeration unit at cook line is food soiled - Light colored bread rack in Kitchen is darkened with soil None of the soiling occurred yesterday or today.
Location	Bakery Kitchen
Correction	Cleaned all soiled equipment to visibly remove all soil. Sanitize if there is a possibility of food contact. If Anything is dirtied in the course of normal o[perations, it must be cleaned by the end of that day.
Risk Factor	Surfaces physically soiled
46. Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Both left and right bays of the 2 compartment sink leak steadily to the floor. Plumbing disrepair.
Location	Bakery
Correction	Repair plumbing
Risk Factor	Plumbing disrepair
47. Admin Code	N.J.A.C. 8:24-5.4 (e) (e) Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.
Remarks	Greasy/ oily stalactites frons outside of the grease trap with greasy/ oily spill to wood shelf below and to floor.
Location	Basement
Correction	Correct the cause of the spill or lean and clean up the spill or leak.
Risk Factor	Plumbing in disrepair
48. Admin Code	N.J.A.C. 8:24-6.6 (k) (k) Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.
Remarks	No waste container with a lid in the bathroom
Location	Employee Bathroom
Correction	Install a waste container with a lid
Risk Factor	Waste issues
50. Admin Code	N.J.A.C. 8:24-4.3 (b) (b) Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.
Remarks	Ventilation hood has a gap in filters. Gap is dangerous and allows grease and oil to get into the ventilation hood system and not get captured on the filters
Location	Kitchen
Correction	Ensure ventilation hood filters are properly in place and tight together; no gaps.
Risk Factor	Equipment not used properly
Admin Code	N.J.A.C. 8:24-6.3 (a)3 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.
Remarks	One light out under hood
Location	Kitchen
Correction	Replace bulb or repair fixture
Risk Factor	Deficient artificial light

51. Admin Code	N.J.A.C. 8:24-6.5 (c)2 2. In the case of liquid spills or drippage, with the use of a small amount of absorbent compound such as sawdust or diatomaceous earth applied immediately before spot cleaning.
Remarks	Unknown liquid is observed leaking through the floor from 1st floor to basement. Dripping appears to be coming from the floor overhead in the basement, not from a pipe. Liquid is pooling on the floor.
Location	Basement
Correction	Correct cause of dripping from first floor to basement then clean up the liquid spill in the basement.
Risk Factor	Establishment disrepair

Signatures	
Dwight Gerdes, Senior Registered Environmental Health Specialist, B-101909 Inspection Official	 Signature of Inspecting Official