

Ocean County Health Department

Daniel E. Regenye, MHA, Public Health Coordinator/Health Officer
175 Sunset Avenue, PO Box 2191 Toms River, NJ 08754
Telephone: (732) 341-9700 Fax: (732) 286-1495
E-Mail: jprotonentis@ochd.org
www.ochd.org

RISK-BASED INSPECTION REPORT

Insp Date: 1/13/2020 Business ID: 103821

Business: Crystal Diner
2 Route 37 East

Toms River, NJ 08753

Inspection: OG001288

File Number: 36266

Phone: 732-244-6262

Inspector: B-101909 Dwight Gerdes

Reason: 01. INITIAL INSPECTION

Results: Conditionally Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/13/20	12:55 PM	03:00 PM	2:05	0:00	2:05	0	
Total:			2:05	0:00	2:05	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3

FMC Yes Name Mohammad Shah Type ServSafe Exp Date 11/07/23

Sewage System Public Water System Public Lab _____

PWSID # _____ Nitrate _____ Total Coliform _____

Business Owner Mohammad Shah 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

- | | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|-------------------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 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 | REPEAT |
|---|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 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. | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |

Inspector

Acknowledged Receipt : Shah Gulab

Page 1 of 7

RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

- | | IN | OUT | N.O. | N/A | COS | REPEAT |
|--|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 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. | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ |

FOOD SOURCE

- | | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|-------------------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 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 41°F or below. Except: milk, shell eggs and shellfish (45°F) | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |

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 | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ |
| 13. Food protected from contamination | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ |
| 14. Food contact surfaces properly cleaned and sanitized | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ |

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. | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ |
| 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: PHFs maintained at "Refrigeration Temperatures" (41°F) | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ |
| 18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. | ☐ | ☒ | ☐ | ☐ | ☐ | ☒ |
| 19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |
| 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. | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |
| 21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ |
| 22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ |
| 23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ |
| 24. HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ |



Inspector

Acknowledged Receipt : Shah Gulab

Page 2 of 7

RISK-BASED INSPECTION REPORT

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
25. Hot and cold water available; adequate pressure.	☐	☐	☐
26. Food properly labeled; original container	☐	☐	☐
27. Food protected from potential contamination during preparation, storage, display.	☒	☐	☐
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.	☒	☐	☐
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.	☒	☐	☐
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.	☒	☐	☐

PHYSICAL FACILITIES

	OUT	COS	REPEAT
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	☒	☐	☐
47. Sewage and waste water properly disposed.	☐	☐	☐
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	☒	☐	☐



Inspector

Acknowledged Receipt : Shah Gulab

Page 3 of 7

RISK-BASED INSPECTION REPORT

PHYSICAL FACILITIES

OUT COS REPEAT

- | | | | |
|---|-------------------------------------|-------------------------------------|--------------------------|
| 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 Remarks

1/10/20

RECOMMENDATIONS:

- Correct violations listed but also provide staff training for proper cleaning of premises and equipment, proper cooling (135-70 degrees in 2 hours or less, then 70-41 degrees f in the next 4 hours, storage of toxic materials away from food, food storage requirements and temperature checks.

RE-INSPECTION IS REQUIRED.

Re-Inspection date: 2/10/20



Inspector

Acknowledged Receipt : Shah Gulab

Page 4 of 7

RISK-BASED INSPECTION REPORT

Fail Notes Summary

Code	Text
6.	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
6.7(o)	Hand wash sink on the cook line has dish in it. Sink is not permitted to be used for any other purpose other than for hand washing.
7.	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
6.7(i)	No soap at cook line hand wash sink.
6.7(j)	No paper towels provided at cook line hand wash sink.
12.	Proper separation of raw meats and raw eggs from ready-to-eat foods provided
3.3(c)1i	- Improper storage of raw shell eggs (18 dozen) directly over cole slaw. Cole slaw is a RTE food and must be stored over shell eggs that require heat for preparation. Also, coleslaw should be covered to guard against cross contamination. - Raw meat over produce and dressings in basement walk-in. COS
14.	Food contact surfaces properly cleaned and sanitized
4.7(a)	Unable to verify if washed dishes are being properly sanitized at the correct temperature in the dishwasher. Wash temp observed: 165 degrees F but Rinse temperature at this time is 155 degrees F. Typically the rinse temperature is 180 degrees f. If high temperature is not reached for high temperaure dishwasher where sanitizing is performed with hot water only, establishment should use the 3 compartment sink to wash and sanitize all dishes until dishwasher is repaired.
17.	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)
3.5(f)2	Dessert display refrigerator 46-48 degrees f for foods that require temperature control.
18.	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.
3.5(d)1	Multiple foods found cooling in very large pots (10-15 gal estimated) at room temperature (soup and bread pudding). No attempt to cool food quickly by placing the food into an ice bath and stirring. Also, no way to check the core temperature of the food; no long probe thermometer on site. Recommend breaking food down into smaller metal containers for fast cooling in an ice bath prior to placement in refrigeration.
27.	Food protected from potential contamination during preparation, storage, display.
2.4(a)2	Open drink cup and soiled food plate found in the Bakery area; it appears that someone was eating and drinking in a food prep area. Soiled dessert plate was placed on top of food prep/ food contact equipment instead of removing both for proper ware washing. Only closed top beverages are permitted in the food preparation areas.
3.3(c)1.viii	- Numerous open foods in multiple refrigeration units. If foods are actively cooling, keep them uncovered. All other foods must be covered for protection against cross contamination. - Numerous bulk foods in kitchen and basement found left open and subject to cross contamination.
3.3(q)	Improper storage of food directly on floor in kitchen and all walk-ins.
3.3(r)	Food and food contact equipment found stored under unshielded wastewater plumbing (slicer and syrup) in the basement.
31.	Toxic substances properly identified, stored and used.
7.2(a)	Improper storage of 10W40 motor oil on food-contact trays in a rolling rack in the Bakery area. Never permit toxic chemicals to be stored with or over food, food-contact equipment, supplies or utensils. COS moved at this time with affected equipment moved for ware washing.
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.



Inspector

Acknowledged Receipt : Shah Gulab

Page 5 of 7

RISK-BASED INSPECTION REPORT

Code	Text
6.2(n)1, 2	Both rear door (solid core) and screen door are propped open; this permits easy access for pests to get in. All hanging fly strips in the basement are loaded down and require removal. If screen door is used for ventilation, ok but keep one door closed at all times except when in actual use. Exterminator input is needed to control flies. Staff needs training to keep rear door closed when not in actual use.
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).
4.2(c)2	One thin probe digital-type thermometer on site. Inoperable during inspection.
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.2(h)	- Shelving in bakery refrigerator is in poor condition. Shelves are substantially chipping paint or plastic coatings are coming off in pieces creating a danger of putting physical hazards into food. - Inappropriate use of cardboard on walk-in shelves. Cardboard is absorbent and not cleanable. In addition, in refrigeration it prevents good air flow to keep foods cold and makes the unit work harder. Remove cardboard.
42.	In-use utensils properly stored.
3.3(k)	- Ice Cream scoops found in cloudy/ opaque standing water in inoperable dipper well. - Improper use of take out containers as scoops in bulk food.
43.	Utensils, single service items, equipment, linens properly stored, dried and handled.
3.3(l)	Two well soiled cleaning cloths are found at the toast prep station. Cloths are not to be used for food handling and must be clean when on site; ready to be used. Launder daily if needed to keep a fresh supply available. Handle RTE foods like toast with utensils, single use gloves, deli paper etc to prevent bare hand contact to food.
44.	Food and non-food contact surfaces properly constructed, cleanable, used.
4.6(c)	Walk-in freezer nearest stair case has ice building up on ceiling, floor, and directly on food packaging.
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.
4.9(a)	No manufacturer's data plate found on dishwasher. No temperatures posted for this make and model to know that the machine is operating properly.
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	Ice Cream dipper well at front counter is inoperable. Requires repair.
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.
6.6(f)	Employee Bathroom lacks a self-closing door mechanism to close the door properly after each use.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	Holes in walls at staircase to basement need to be properly repaired to make the walls smooth, easily cleanable and non-absorbent.
50.	Adequate ventilation; lighting; designated areas used.
6.3(a)	2 lights out under ventilation hood. Also, clean soiled globes.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.



Inspector

Acknowledged Receipt : Shah Gulab

Page 6 of 7

RISK-BASED INSPECTION REPORT

Code	Text
5.5(f)	Food waste on the ground at exterior dumpster corral. Open dumpster lid condition is attractive to birds (this has been a problem in the past), allows rain and pests in and makes it easier for people to dump their waste illegally. In addition, the white concrete pad below and around the waste oil container is blackened and thick in some areas with spilled oil. This must be removed (spilled waste oil). Power wash to clean this area of additional soiling. Then teach staff to prevent spills.
6.5(b)	All equipment in the bakery area needs cleaning. Basement walk-in floor has substantial food debris. Areas below storage racks in walk-in need cleaning; some are substantially soiled to the point that you can not see the floor tile.
6.5(f)	Mops not hung up after use to dry properly.
6.5(j)	Food soiled refrigerator unit and bain marie in bakery section are no longer used for establishment operations. They are dirty and out of temperature control. Clean and return to service or remove from premises.
52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	
6.6(j)	No hand wash sign posted in Men's Bathroom. COS issued at this time for posting.


Inspector

Acknowledged Receipt : Shah Gulab

Page 7 of 7