

Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 2/10/2020 Business ID: 103821

Business: Crystal Diner
2 Route 37 East

Toms River, NJ 08753

Inspection: OG001353

File Number: 36266

Phone: 732-244-6262

Inspector: B-101909 Dwight Gerdes

Reason: 02. REINSPECTION

Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/10/20	12:20 PM	01:30 PM	1:10	0:00	1:10	0	
Total:			1:10	0:00	1:10	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. | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |


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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. | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ |



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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.	☐	☐	☐


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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

2/10/20 Re-Inspection

Re-Inspection is completed satisfactorily with Darlene Volk.
General cleanliness is satisfactory at this time.



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Fail Notes Summary

Code	Text
7.	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.
6.7(j)	No paper towels at kitchen cook line hand wash sink. COS
27.	Food protected from potential contamination during preparation, storage, display.
3.3(c)1.viii	REPEAT VIOLATION: Numerous foods in multiple refrigeration units found open in refrigeration and subject to cross contamination. COS covered at this time. This matter needs attention by the training of staff to keep foods covered, unless they are actively cooling.
3.3(r)	REPEAT: Food contact equipment (slicer) stored directly below unshielded waste water pipe. COS Equipment is moved.
3.3(z)	Worker's personal belongings found stored with and over food equipment and food contact supplies. COS Belongings are moved but a permanent solution regarding worker clothing and belongings stored away from all food and food contact supplied needs to be implemented. There is for example, adequate space in the basement to place belongings away from food, equipment and food supplies. Designate a location for employees' stuff.
32.	Presence of insects/rodents minimized: outer openings protected, animals as allowed.
6.2(k)	Improper use of fly strips in the bsement; loaded down fly strips are not being removed. If used, only
40.	Materials, construction, repair, design, capacity, location, installation, maintenance.
4.5(a)	Soiled and broken bucket used to store bread for bread pudding. COS Bucket is changed but must be cleaned daily. Bread products must never come from a plate that was served to a customer. Bread heels and toast that is never served may be collected for use in bread pudding. Container must be designed for direct food contact. Open food must be covered. Review container usage.
42.	In-use utensils properly stored.
3.3(k)	Improper storage of pots and buckets directly on the floor after washing and sanitizing. Food contact equipment on the floor should be re-washed and stored at least 6 inches off the floor. NOTE: The Bakery Area is not being used for Baking at this time. Clean container storage needs to be properly managed to prevent cross contamination. COS
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	REPEAT: Dipper well faucet handle is very loose. COS Dipper well now works with a secured faucet.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(f)	REPEAT: White concrete below and around waste grease and oil is now blackened from spill (s) and requires cleaning. RECOMMEND cleaning then power washing.
6.5(b)	Areas at floor under walk-in storage racks dor not appear to have been cleaned for a long time. Clean below all storage racks in walk in units due to substantial soil and debris.


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