



OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191
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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Conference

Rating:

Risk: 3

Establishment Information			
Happy Hour	Sewage System:	Public	FMC Name:
730 Jamiaca Boulevard	Water System:	Public	Certified By:
Toms River NJ 08757	Contact at time of Inspection:	Denise	Exp Date:
(732)341-4424	Phone:	(732) 306-4394	
Primary Contact			
Happy Hour			Primary Contact: Denise Barrett
85 Guadeloupe Drive			
Toms River NJ 08757			
(732)306-4394			

Inspection Times				
Date	From	To	Total Minutes	Inspector
03/21/24	9:00 am	10:30 am	90	Mccoy, George
			Total: 90	

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.
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 must be cooled to 41 F or below within 4 hours.
20	☐	☐	☐	☐	☐	Reheating: PHFs 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: PHFs 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 PHFs 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

Reviewed certain aspects of the code. Hot & Cold cooking temps. Required thermometers. Kitchen and bar Dish wash area sanitizers., Tablets, the use of bleach and the proper use of test strips

Opioid Overdose Tool Kit

Was the overdose tool kit provided to contact person? No

Is contact person immediately interested in having Overdose Mitigation Team reach out? No

Signatures



George McCoy, Senior Registered Environmental Health Specialist

Inspection Official

Signature of Inspecting Official