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Public Health
Prevent. Promote. Protect.

Retail Food Establishment Sanitary Inspection Report

Type: Initial **Rating:** Satisfactory

Establishment Information

Holiday City Pizza
1071 Route 37 W
Toms River NJ 08755
(732)341-5070

Sewage System: Public
Water System: Public

FMC Name: Salvatore Fascelli
Certified By: ServSafe
Exp Date: 04/27/26

Primary Contact

Holiday City Pizza

Primary Contact: Salvatore Fascelli
owner

Inspection Times

Date	From	To	Total Minutes	Inspector
02/28/23	2:15 pm	3:00 pm	45	Flanegan, Clyde
			Total: 45	

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

Satisfactory.

Citations

34. Admin Code N.J.A.C. 8:24-4.2 (c)1 (c) Temperature measuring devices shall meet the following requirements: 1. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under N.J.A.C. 8:24- 3.

Remarks Not all refrigerators/freezers have thermometers but temperatures in compliance.

Location Kitchen.

Correction Add more thermometers.

Risk Factor Unknown

51. Admin Code N.J.A.C. 8:24-6.5 (b) (b) The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Remarks Walkin refrigerator has dust around the fan area.

Location Kitchen.

Correction Remove the dust.

Risk Factor Unknown

Signatures

Clyde Flanegan

Clyde Flanegan,Senior Registered Environmental Health Specialist, B-101768

Inspection Official — Signature of Inspecting Official