



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: Satisfactory

Establishment Information

Lisa's Cucina
864 Rt 37 W Unit 2
Toms River NJ 08755
(732)505-4489

Sewage System: Public
Water System: Public

FMC Name:
Certified By:
Exp Date:

Primary Contact

Lisa's Cucina
(732)505-4489

Primary Contact: Michael Coppola
Owner

Inspection Times

Date	From	To	Total Minutes	Inspector
03/04/23	12:45 pm	2:00 pm	75	Newman, Lawrence
			Total: 75	

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

Owner servsafe certified; expires 1-29-24

Reviewed manual sanitizing, proper food handling, etc..

Citations

7. Admin Code N.J.A.C. 8:24-6.7 (i) (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;

Remarks Paper towels not provided at handwash sinks

Location front and rear prep areas.

Correction Abated

Risk Factor

Norovirus

13. Admin Code N.J.A.C. 8:24-3.3 (z) (z) Food shall be protected from contamination that may result from a factor or source not specified above.

Remarks Clams stored in standing water. Must be drained to prevent potential spread of contamination.

Location Prep area

Correction Abated.

Risk Factor

Unknown

45. Admin Code N.J.A.C. 8:24-4.8 (a)1 (a) Manual warewashing, sink compartment requirements shall include the following: 1. A sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, except as specified in (a)3 below.

Remarks Observed improper set up of 3 bay sink.

Location Prep area.

Correction Reviewed at length the proper procedure to WASH, RINSE, SANITIZE, and air dry dishware.

Risk Factor

N/A

Signatures

Lawrence Newman, Senior Registered Environmental Health Specialist

Inspection Official

Signature of Inspecting Official