

# Ocean County Health Department

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## RISK-BASED INSPECTION REPORT

Insp Date: 10/19/2021 Business ID: 100459

Business: Lisa Restaurant & Pizza

864 Rt 37 W Unit 2

West Hills Plaza

Toms River, NJ 08755

Inspection: OQ000416

File Number: 2736

Phone: 7325054489

Inspector: B-101909 Dwight Gerdes

Reason: 01. INITIAL INSPECTION

Results: Satisfactory

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 10/12/21 | 12:50 PM | 01:50 PM | 1:00 | 0:00   | 1:00  | 0       |       |
| Total:   |          |          | 1:00 | 0:00   | 1:00  | 0       |       |

### Establishment Information

Municipality 1507 Toms River Risk Type 2

FMC No Name expired Type  Exp Date

Sewage System Public Water System Public Lab

PWSID #  Nitrate  Total Coliform

Business Owner Michael Coppola 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. | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.    | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Ill or injured foodworkers restricted or excluded as required.                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

### 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.              | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

*[Signature]*

Inspector

*NSP*

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## 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.

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7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.

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8. Direct bare hand contact with exposed, ready-to-eat foods is avoided.

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### FOOD SOURCE

IN OUT N.O. N/A COS REPEAT

9. All foods, including ice and water, from approved sources; with proper records.

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10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction

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11. PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)

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### 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

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13. Food protected from contamination

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14. Food contact surfaces properly cleaned and sanitized

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### 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.

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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.

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17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)

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18. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.

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19. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours

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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.

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21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.

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22. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

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23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.

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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.                                                              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 26. Food properly labeled; original container                                                                     | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 27. Food protected from potential contamination during preparation, storage, display.                             | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 29. Raw fruits and vegetables washed prior to serving.                                                            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 30. Wiping cloths properly used and stored.                                                                       | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Toxic substances properly identified, stored and used.                                                        | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Presence of insects/rodents minimized: outer openings protected, animals as allowed.                          | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).                                  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

#### FOOD TEMPERATURE CONTROL

|                                                                                                                       | OUT                      | COS                      | REPEAT                   |
|-----------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| 34. Food temperature measuring devices provided and calibrated.                                                       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish filets). | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Frozen foods maintained completely frozen.                                                                        | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37. Frozen foods properly thawed.                                                                                     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Plant food for hot holding properly cooked to at least 135°F.                                                     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.                                | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

#### EQUIPMENT, UTENSILS AND LINENS

|                                                                                                                | OUT                                 | COS                      | REPEAT                   |
|----------------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 40. Materials, construction, repair, design, capacity, location, installation, maintenance.                    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Equipment temperature measuring devices provided (refrigeration units, etc).                               | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. In-use utensils properly stored.                                                                           | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 43. Utensils, single service items, equipment, linens properly stored, dried and handled.                      | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used.                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

#### PHYSICAL FACILITIES

|                                                                                                                     | OUT                                 | COS                      | REPEAT                   |
|---------------------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47. Sewage and waste water properly disposed.                                                                       | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |





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## RISK-BASED INSPECTION REPORT

### PHYSICAL FACILITIES

OUT COS REPEAT

- |                                                                                                                                                               |                                     |                          |                          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 49. Design, construction, installation and maintenance proper-floors/walls/ceilings.                                                                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 50. Adequate ventilation; lighting; designated areas used.                                                                                                    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.                                                              | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |

### Additional Remarks

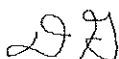
Issued a copy of NJDOH Executive Directive 21-005 for COVID-19 prevention protocols for indoor and outdoor dining.

#### NOTE:

NO HAND WASH SINK IN REAR FOOD PREP AREA.

Recommend installing a hand wash sink OR stopping all food preparation in the rear of the establishment ASAP.

Correction to be made for next inspection.



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# RISK-BASED INSPECTION REPORT

## Fail Notes Summary

| Code                                                                                                                                                          | Text                                                                                                                                                                                                                                                                  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.                                                                            |                                                                                                                                                                                                                                                                       |
| 2.1(b)                                                                                                                                                        | Food manager certification expired 8/31/20. Staff indicates State Food Safety is paid for online Food Manager program and exam. Still need complete it and pass the exam to get the certification. Must have a proper food manager certification by next inspection.. |
| 7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.                                                                   |                                                                                                                                                                                                                                                                       |
| 6.7(e)                                                                                                                                                        | No hot water in Men's bathroom. COS                                                                                                                                                                                                                                   |
| 27. Food protected from potential contamination during preparation, storage, display.                                                                         |                                                                                                                                                                                                                                                                       |
| 3.3(q)                                                                                                                                                        | Food stored directly on the floor of the walk-in; must be stored 6 inches off e floor.                                                                                                                                                                                |
| 32. Presence of insects/rodents minimized; outer openings protected, animals as allowed.                                                                      |                                                                                                                                                                                                                                                                       |
| 6.2(n)1, 2                                                                                                                                                    | Rear screen dor drags on floor a does not close completely each time door is used when outer metal door is propped open. Repair to work properly and help keep pests out.                                                                                             |
| 44. Food and non-food contact surfaces properly constructed, cleanable, used.                                                                                 |                                                                                                                                                                                                                                                                       |
| 4.6(b)                                                                                                                                                        | Large pan in the kitchen found with caked on soil; requires thorough cleaning. Next inspection will request review of this pan.                                                                                                                                       |
| 46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.                                           |                                                                                                                                                                                                                                                                       |
| 5.2(a)                                                                                                                                                        | - Women's Bathroom very low pressure at hot water. COS      - No cold water at kitchen hand wash sink<br>COS                                                                                                                                                          |
| 51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. |                                                                                                                                                                                                                                                                       |
| 5.5(e)                                                                                                                                                        | Exterior waste container lids are open. Must remain closed when not in use.                                                                                                                                                                                           |



Inspector



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