

Ocean County Health Department

Daniel E. Regenye, MHA, Public Health Coordinator/Health Officer
175 Sunset Avenue, PO Box 2191 Toms River, NJ 08754
Telephone: (732) 341-9700 Fax: (732) 286-1495
E-Mail: jprotonentis@ochd.org
www.ochd.org

RISK-BASED INSPECTION REPORT

Insp Date: 1/8/2021 Business ID: 104826

Business: Linda's Pizza
1900 Route 37 West
Suite # 1& 2
Manchester, NJ 08759

Inspection: OG001843

File Number: 41583

Phone: 732-941-4150

Inspector: B-101909 Dwight Gerdes

Reason: 02. REINSPECTION

Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/08/21	01:30 PM	02:30 PM	1:00	0:00	1:00	0	
Total:			1:00	0:00	1:00	0	

Establishment Information

Municipality 1518 Manchester Risk Type 3

FMC _____ Name _____ Type _____ Exp Date _____

Sewage System Public Water System Public Lab _____

PWSID # _____ Nitrate _____ Total Coliform _____

Business Owner Maura Mazza Business Type A - Food Establishment

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.

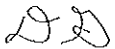
Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable;
COS=Corrected On-site; R=Repeat Violation.

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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Page 1 of 5

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. | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ |
| 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

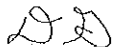
- | | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|-------------------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 9. All foods, including ice and water, from approved sources; with 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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Page 2 of 5

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

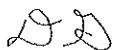
OUT COS REPEAT

- | | | | |
|--|-------------------------------------|--------------------------|-------------------------------------|
| 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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RISK-BASED INSPECTION REPORT

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

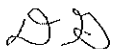
1/8/21 Re-Inspection

Briefly reviewed COVID-19 prevention protocols.

Dining Room not in use for patrons at this time.

Shellfish tags for live shellfish are now properly stored in a chronologic system.

* MUST obtain Food Manager certification by next inspection; failure to obtain required certification may change inspection evaluation.



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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)	a Food Handler certification was presented where a Food Manager certification is required. An expired Food Manager certification was also on site. MUST obtain Food Manager certification by next inspection. Failure to secure this certification may change inspection evaluation.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
2.3(g)	- Cutting board is again staged on top of kitchen hand wash sink faucet improperly. It is removed at this time. - A large container of hot food is observed on top of the kitchen hand wash sink, fully blocking the sink from use. When cook was told it could never be placed there, The cook reluctantly removed the food. The hand wash sink must never be ade inaccessible or blocked from use. Training of cook staff is recommended to permanently resolve this issue.
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e., meat patties and fish fillets).	
4.2(c)2	No digital-type thin probe thermometer available for use in kitchen. Obtain, begin use and understand proper times and temperatures for cooking, cooling, reheating, thawing, cold holding and hot holding.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	REPEAT VIOLATION: Refrigeration door gasket in disrepair at 3 door low boy; requires replacement.



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Page 5 of 5