



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: Conditionally Satisfactory

Risk: 3

Establishment Information

Linda's Pizza
1900 Route 37 W
Manchester NJ 08759
(732)941-4150

Sewage System: Public
Water System: Public

FMC Name: Concetta Mazza
Certified By: ServSafe
Exp Date: 03/06/27

Primary Contact

Linda's Pizza
Primary Contact: Maura Mazza
owner

Inspection Times

Date	From	To	Total Minutes	Inspector
12/08/23	1:00 pm	2:30 pm	90	Gerdas, Dwight
			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. 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

CORRECTED ON SITE (COS):

- No paper towels in the bathroom
- No hand wash sign in Men's Room - sign issued for posting
- No soap or paper towels at counter hand wash sink

Re-inspection is REQUIRED. Tentative date: 12/22/23

Citations

14. Admin Code N.J.A.C. 8:24-4.6 (a) (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Remarks Kitchen staff indicates that the mixer was not used today. Mixer bowl, paddle and area are food soiled
Location Kitchen
Correction If food equipment is soiled today, it must be cleaned by the end of today. It cannot be left for another day.
Risk Factor Failure to perform warewashing

Admin Code N.J.A.C. 8:24-4.7 (a) (a) Equipment food-contact surfaces and utensils shall be sanitized.

Remarks Mixer bowl, paddle and area are indicated to have been used in a previous day; not today. All parts are found food soiled. If food equipment is food soiled, it cannot be sanitized.
Location Kitchen
Correction After use and before the end of the day, food equipment must be cleaned completely before sanitizing. Train staff to clean and sanitize food equipment after use and before the end of that day
Risk Factor Failure to sanitize food contact equipment.

32. Admin Code N.J.A.C. 8:24-6.2 (n)1iii iii. Solid self-closing, tight-fitting doors.

Remarks Rear screen door: - has broken screen - is wide open when not in use and solid door is open
Location Exterior Entrance
Correction - Repair door to close tightly all the way around the door jamb and floor/ repair screen - Add a self-closing door mechanism to close the door automatically after every use.
Risk Factor Pests

40. Admin Code N.J.A.C. 8:24-4.5 (a) (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.

Remarks Bain marie top is bent/ does not easily stay open and is very loose at the sides where connected.
Location Kitchen
Correction Repair bain marie top and connectors to refrigeration unit to prevent physical hazards (loose hardware) from getting into food
Risk Factor Physical hazards to food

46. Admin Code N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks Right side faucet at 3 compartment sink has a broken spout
Location Ware Washing Area
Correction Repair faucet
Risk Factor Plumbing disrepair

51. Admin Code N.J.A.C. 8:24-5.5 (e) (e) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers.

Remarks Waste container lids found open when not in use

Location Exterior

Correction Keep container lids closed unless in use

Risk Factor Pests

Admin Code N.J.A.C. 8:24-5.5 (f) (f) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

Remarks Waste oil found splashed all over the container, the ground and the wall of the corral

Location Exterior

Correction Clean waste oil off collection container, off the concrete pad and off the inside wall of the waste corral

Risk Factor Attraction to pests/ migration into storm drain

Signatures

Dwight Gerdes, Senior Registered Environmental Health Specialist, B-101909

Inspection Official



Signature of Inspecting Official