



OCEAN COUNTY HEALTH DEPARTMENT

P.O. Box 2191
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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Reinspection

Rating: Satisfactory

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
12/19/22	12:40 pm	3:00 pm	140	Gerdas, Dwight
			Total: 140	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS					
IN	OUT	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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	NO	NA	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

Contact the Municipal Recycling Coordinator Raymond Sloan or Danny at 732-657-8121 if you have any recycling questions.

Citations

42. Admin Code N.J.A.C. 8:24-3.3 (k)6 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 6. In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at a frequency specified under N.J.A.C. 8:24-4.6.

Remarks Utensils improperly maintained at the prep line in a bucket of room temperature water

Location Kitchen

Correction Steam table will be utilized to keep utensils at 135 degrees F or above

Risk Factor Physical and Biological

50. Admin Code N.J.A.C. 8:24-6.3 (a)3 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

Remarks Some kitchen lights are inoperable or partially operable. Part of the kitchen is dim where bright light is required.

Location Kitchen

Correction Manager indicates that the correct bulbs and a tall ladder is required... working on that

Risk Factor Insufficient artificial light

51. Admin Code N.J.A.C. 8:24-5.5 (b) (b) An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

Remarks New Robocan for bottle and can collection outdoors is improperly placed on soil.

Location Exterior

Correction All garbage and recycling containers must be placed on top of a concrete pad or durable asphalt.

Risk Factor N/A

52. Admin Code N.J.A.C. 8:24-8.11 (a) The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.

Remarks Most recent placard is not posted.

Location Establishment

Correction Post, in plain view, for the public the most recent OCHD inspection placard.

Risk Factor N/A

Signatures

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

Inspection Official



Signature of Inspecting Official