



OCEAN COUNTY HEALTH DEPARTMENT

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www.ochd.org



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: Conditionally 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
12/12/22	11:53 am	1:00 pm	67	Gerdas, Dwight
			Total: 67	

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

Important Notes:

The lack of recycling of bottles and cans affects the whole strip mall. Bottles and cans cannot be discarded with the garbage.

Soap, paper towels and hand wash signs must be staged at hand wash sink in the establishment at all times.

Reviewed importance of leaving shellfish tag on package until last piece of shellfish is used, then file chronologically for 90 days.

* Re-Inspection Is Required. Scheduled tentative date: 12/19/22

Citations

7. Admin Code N.J.A.C. 8:24-6.7 (k) (k) Common towels are prohibited.

Remarks Improper use of cloth towel at hand wash sink.

Location Pizza station

Correction Never use a cloth towel at a hand wash sink. Never permit the hand wash sink to be without single use paper towels. Never block a hand wash sink from use (with a bucket).

Risk Factor Physical and Biological

14. Admin Code N.J.A.C. 8:24-4.9 (i)4 (j) The temperature of the wash solution in spraytype warewashers that use chemicals to sanitize shall not be less than 120°F.

Remarks Ran dishwasher multiple times; wash and rinse temperature never exceeded 114 degrees F

Location Kitchen

Correction Dishwasher temperature must run with a minimum temperature 120 degrees F as seen on the gage

Risk Factor Inoperable dish washing machine

21. Admin Code N.J.A.C. 8:24-3.5 (f)1 (f) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under (g) below, potentially hazardous food shall be maintained: 1. At 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24- 3.4(g)5 may be held at a temperature of 130°F; or

Remarks Meatballs are 107 degrees F in steam table

Location Kitchen

Correction Cook discards meatballs. Cook indicates he did it wrong - used the steam table to warm up cold food. Discussed importance of heating foods properly first before placing these foods in the steam table

Risk Factor Improper Reheating

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

Remarks Rear door is blocked open which permits rodents and insects to get into the restaurant easily. Screen door is in disrepair: - Does not close tightly around the door jamb and the floor - Does not close automatically after every use.

Location Kitchen

Correction Repair door. Then, add a self closing door mechanism

Risk Factor Pests

42. Admin Code	N.J.A.C. 8:24-3.3 (k)2 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;
Remarks	Improper use of take out containers as scoops in bulk food
Location	Dry Storage
Correction	Use only scoops with handles that are designed for use with food
Risk Factor	Improper Utensils
44. Admin Code	N.J.A.C. 8:24-4.6 (c) (c) Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
Remarks	The inside of the ice machine has dark colored, spotty, mold-like growth
Location	Kitchen
Correction	Clean ice machine and protect the ice below from cross contamination in the process. Then keep the ice machine clean.
Risk Factor	Biological
47. Admin Code	N.J.A.C. 8:24-5.4 (e) (e) Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.
Remarks	Every time the dishwasher was used, the drain below the dishwasher would have a waste water overflow and pool water to the floor
Location	Kitchen
Correction	Repair clogged drain
Risk Factor	Plumbing Back Up
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 in operation. One corner of the kitchen is very dim
Location	Kitchen
Correction	Replace burnt out or missing bulbs with new at ceiling fixtures.
Risk Factor	Deficient artificial light
51. Admin Code	N.J.A.C. 8:24-5.5 (d) (d) Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.
Remarks	No receptacles for recycling on site - told bottles and cans go in the garbage
Location	Exterior
Correction	Bottles, cans/ cardboard are class "A" Recyclables and must be recycled; they cannot be discarded with garbage. Recyclables must be containerized and establishment must have these materials properly removed from the property for recycling. Obtain the necessary container(s) and call Raymond Sloan, the Municipal Recycling Coordinator for the Township of Manchester for compliance guidance 732-657-8121.
Risk Factor	Failure to Recycle/ use of proper containers
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	Inspection placard not posted - told it was thrown out
Location	Establishment
Correction	Post the most recent inspection placard in a conspicuous location
Risk Factor	Required Signage

Signatures

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

Inspection Official



Signature of Inspecting Official