

Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 12/10/2020 Business ID: 104826

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

Inspection: OG001807

File Number: 41583

Phone: 732-941-4150

Inspector: B-101909 Dwight Gerdes

Reason: 01. INITIAL INSPECTION

Results: Conditionally Satisfactory

Establishment Information

Municipality 1518 Manchester Risk Type 3

FMC No 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. | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ |
| 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
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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. | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ |
| 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. | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ |

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. | ☐ | ☐ | ☐ |


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SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

OUT COS REPEAT

- 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. ☐ ☐ ☐
- 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

12/8/20 Inspection

Dining Room is not in use at this time, but seating appears to be available in the pizza area.


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(Continued from previous page...)

Issued a copy of NJDOH indoor dining Executive Directive. Reviewed missing signage, no barrier between staff and patrons at the register area, no markings on the floor to keep people in line socially distant etc.

REINSPECTION IS REQUIRED

Re-Inspection Date: Friday January 8, 2021



Inspector



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Fail Notes Summary

Code	Text
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	
2.1(b)	No Food Manager Certification presented when requested upon inspection. A Food Handler certification was on site but that certificate is not NJDOH approved.
6. Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	
2.3(g)	Cutting board at hand wash sink. Hand wash sink is for hand washing only. Use/ store cutting board in another clean and appropriate place.
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	
6.7(e)	No warm water (no water) available at Men's Bathroom, rear of Dining Room.
10. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	
3.2(o)	Shellfish tags are loose; not maintained in chronological order for 90 days. Immediately correct to have a system that maintains tag on package until the last piece is used. Then, maintain tag in chronological order for 90 days.
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	
3.3(c)1i	Shell eggs improperly stored over produce in the walk-in
17. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	
3.5(f)2	Orange colored pasta sauce at 52 degrees sitting on top of the counter in a bucket; temperature not maintained. COS removed to refrigeration.
21. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	
3.5(f)1	Sauce 79 degrees F and meat balls 84 degrees f in steam table. These foods are in the most dangerous temperature range. Recommend discard or if not at the temperatures for long, re heat and hot hold or cool properly.
40. Materials, construction, repair, design, capacity, location, installation, maintenance.	
4.5(a)	- Steam table does not appear to be operating properly with foods found held at not greater than 84 degrees F. Repair properly. - One light under hood is dangling from exposed wires, light is out and bare bulb is exposed (missing globe). - Severe damage to door gasket at 3 door low boy at cook line; requires replacement.
42. In-use utensils properly stored.	
3.3(k)	- Improper staging of silverware handle side down; makes it difficult not to touch the food-contact portions of the silverware with bare hands. - Improper use of single-use plastic take out containers as scoops in bulk food. Obtain and use scoops with handles that are designed for use, and re-use, with food.
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	
5.2(a)	No cold water at Men's Bathroom, rear of dining room.
51. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	
6.5(j)	Broken bain marie at front of kitchen is food soiled. Manager indicates it is to be removed. If maintained on site until removal, maintain it clean. if not used for establishment operations, remove from the premises.


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