



Ocean County Health Department

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RISK-BASED INSPECTION REPORT

Insp Date: 12/2/2021 **Business ID:** 104515
Business: IHOP # 3249
941 Route 37 West
Toms River, NJ 08753

Inspection: OQ000501
File Number: 39835
Phone: 732-286-2083
Inspector: B-101909 Dwight Gerdes
Reason: 01. INITIAL INSPECTION
Results: Satisfactory

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
11/30/21	11:45 AM	12:50 PM	1:05	0:00	1:05	0	
Total:			1:05	0:00	1:05	0	

Establishment Information

Municipality 1507 Toms River Risk Type 3
FMC Yes Name Rachel Winward Type ServSafe Exp Date 01/16/23
Sewage System Public Water System Public Lab _____
PWSID # _____ Nitrate _____ Total Coliform _____
Business Owner George Ebinger GTE Inc. 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.	p	"	"	"	"	"
2. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	p	"	"	"	"	"
3. Ill or injured foodworkers restricted or excluded as required.	"	"	p	"	"	"

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.	"	"	p	"	"	"
5. Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	"	"	p	"	"	"

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RISK-BASED INSPECTION REPORT

PREVENTING CONTAMINATION FROM HANDS

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

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

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

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.

IN OUT N.O. N/A COS REPEAT

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IN OUT N.O. N/A COS REPEAT

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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, jewelery, 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.				p	p	"
47. Sewage and waste water properly disposed.				"	"	"
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.				"	"	"



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PHYSICAL FACILITIES

OUT COS REPEAT

49. Design, construction, installation and maintenance proper-floors/walls/ceilings.

p " "

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.

p p "

52. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.

" " "

Additional Remarks



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Fail Notes Summary

Code	Text
6.	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.
6.7(n)	Hand wash sink by dishwasher is blocked from use by a red bucket. COS. Never block a hand wash sink.
14.	Food contact surfaces properly cleaned and sanitized
4.8(e)	Water temperature at 3 compartment sink 95-105 degrees F but must be not less than 110 degrees F at all times. COS hot water heater turned up.
46.	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.
5.2(a)	- Dipper well not 100% operable. Repair required. Work order # to repair 11302113249 - Server station hand wash sink faucet is loose. - Food prep sink faucet is loose. To be secured.
49.	Design, construction, installation and maintenance proper-floors/walls/ceilings.
6.2(a)	- Wall above hand wash sink in employee bathroom is damaged. Repair to make it smooth, easily cleanable and non-absorbent - Baseboard near rear entrance door has a portion missing.
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
5.5(e)	Exterior waste container lids open when not in use. COS
5.5(f)	Improper storage of waste on the ground around exterior dumpsters. Must be stored in proper containers until removed from site.
6.5(f)	Mop not hung up to dry properly after use.



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