LandUsePro

Property Summary

Portal | Refresh | Open All | Close All

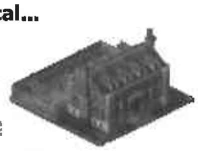
Owner:	DREW UNIVERSITY: ATNN GREG SMITH
Location:	36 MADISON AVE U-A
Block:	3001
Lot:	1
Lead Parcel:	Yes
Qualifier:	
Zip Code:	07940 Madison Borough

About the Owner...

About the Property...

Physical...

View In Google Maps



School

Location:	36 MADISON AVE U-A
Property Class Code:	15B
Building Class Code:	
Number of Commercial Dwellings:	
Number of Dwellings:	
Additional Lots 1:	
Additional Lots 2:	
Zoning:	R-3
Building Description:	D.YOUNG CENTER
Land Description:	168.402 AC
Acreage:	168.402
Construction Year:	

Rebate...

Rebate Code:	
Tenant Rebate Response Flag:	N
Tenant Rebate Base Code:	2023
Tenant Rebate Base Year Taxes:	

Other...

Assessment:	
Assessment Code:	
Multiple Occupancy Code:	
Percent Owned Code:	
Property Use Code:	
Property Characteristics Flags:	
Date of Last Transaction:	1/5/2023
District Update Number of Last Transaction:	3323
Census Tract:	
Census Block:	
UserField1:	

UserField2:	
Reserved1:	201244100
Reserved2:	201244100000000000
Veteran Count:	0
Widow Count:	0
VCS Type:	

About the Taxes...

Property Address Aliases...

Property Item...

Projects...

Projects... Shorten

Project Number Sort	Project Name	Project Type	Project Description	Date Started	Date Last Updated	Department (s) Assigned	Contact Name	Date Assigned
P-24-00048	DREW	General Project			4/4/2024	Construction	RUSSELL BROWN	4/4/2024
					LandUsePro		4/4/2024	
		Local Form Tracking	Status	Department	Start	End		
		ZPA-24-109	Approved	LandUsePro	3/25/2024			
P-23-00287	DREW	General Project			10/17/2023	Construction	RUSSELL BROWN	10/17/2023
					LandUsePro		10/17/2023	
		Local Form Tracking	Status	Department	Start	End		
		ZPA-23-558	Approved	LandUsePro	10/17/2023			
P-23-00232	DREW PEPIN CENTER	General Project			8/30/2023	Construction	RUSSELL BROWN	8/30/2023
					LandUsePro	Fran Boardman	8/30/2023	
		Local Form Tracking	Status	Department	Start	End		
		23-655	E P F Finals Passed	Construction	8/30/2023			
		ZPA-23-462	Approved	LandUsePro	8/29/2023			
P-23-00134	DREW UNIVERSITY	General Project	AIR CONDITIONING		6/7/2023	Construction	RUSSELL BROWN	6/7/2023
					LandUsePro	Fran Boardman	6/7/2023	
		Local Form Tracking	Status	Department	Start	End		
		23-378	E P Open	Construction	6/8/2023			
		ZPA-23-299	Approved	LandUsePro	6/7/2023			
P-23-00124	DREW UNIVERSITY	General Project	AIR CONDITIONING		6/5/2023	Construction	RUSSELL BROWN	6/5/2023
					LandUsePro	Fran Boardman	6/5/2023	
		Local Form	Status	Department	Start	End		

Tracking				
23-411	B E P Finals Passed	Construction	6/15/2023	
C-23-00538	Under Review	Construction	6/9/2023	
ZPA-23-283	Approved	LandUsePro	6/2/2023	

P-23-00085	DREW UNIVERSITY	General Project	GENERATOR	5/1/2023	Construction	RUSSELL BROWN	5/1/2023
					LandUsePro	Fran Boardman	5/1/2023

Local Form Tracking	Status	Department	Start	End
23-306	E P F Open	Construction	5/2/2023	
ZPA-23-175	Approved	LandUsePro	4/26/2023	

P-22-00294	DREW UNIVERSITY	General Project	AIR CONDITIONING	10/26/2022	Construction	RUSSELL BROWN	10/26/2022
					LandUsePro	Fran Boardman	10/26/2022

Local Form Tracking	Status	Department	Start	End
22-824	E P F Finals Passed	Construction	10/27/2022	
ZPA-22-640	Approved	LandUsePro	10/26/2022	

P-22-00269	DREW UNIVERSITY	General Project	SHED	9/30/2022	Construction	RUSSELL BROWN	9/30/2022
					LandUsePro	Fran Boardman	9/30/2022

Local Form Tracking	Status	Department	Start	End
ZPA-22-576	Approved	LandUsePro	9/28/2022	

P-22-00212	DREW UNIVERSITY	General Project	AIR CONDITIONING	8/8/2022	Construction	RUSSELL BROWN	8/8/2022
					LandUsePro	Fran Boardman	8/8/2022

Local Form Tracking	Status	Department	Start	End
22-602	E P F Finals Passed	Construction	8/8/2022	
ZPA-22-458	Approved	LandUsePro	8/4/2022	

P-22-00211	DREW UNIVERSITY	General Project	AIR CONDITIONING	8/8/2022	Construction	RUSSELL BROWN	8/8/2022
					LandUsePro	Fran Boardman	8/8/2022

Local Form Tracking	Status	Department	Start	End
22-603	E P Finals Passed	Construction	8/8/2022	
ZPA-22-457	Approved	LandUsePro	8/4/2022	

P-22-00158	DREW UNIVERSITY	General Project	FRONT PORCH	6/14/2022	Construction	RUSSELL BROWN	6/14/2022

					LandUsePro	Fran Boardman	6/14/2022	
		Local Form Tracking	Status	Department	Start	End		
		22-442	B CA and Close Date Issued	Construction	6/14/2022	2/8/2023		
		ZPA-22-325	Approved	LandUsePro	6/7/2022			
P-22-00052	DREW UNIVERSITY	General Project	AIR CONDITIONING		4/4/2022	Construction	RUSSELL BROWN	3/21/2022
					LandUsePro	Fran Boardman	3/21/2022	
		Local Form Tracking	Status	Department	Start	End		
		22-240	E P Finals Passed	Construction	4/5/2022			
		ZPA-22-100	Approved	LandUsePro	3/15/2022			
P-21-00322	DREW UNIVERSITY	General Project	AIR CONDITIONING		11/30/2021	Construction	RUSSELL BROWN	11/30/2021
					LandUsePro	Fran Boardman	11/30/2021	
		Local Form Tracking	Status	Department	Start	End		
		21-915	E P F CA and Close Date Issued	Construction	12/1/2021	2/18/2022		
		ZPA-21-712	Approved	LandUsePro	11/30/2021			
P-21-00301	DREW UNIVERSITY	General Project	AIR CONDITIONING		10/26/2021	Construction	RUSSELL BROWN	10/26/2021
					LandUsePro	Fran Boardman	10/26/2021	
		Local Form Tracking	Status	Department	Start	End		
		21-836	E M Finals Passed	Construction	10/26/2021			
		ZPA-21-637	Approved	LandUsePro	10/19/2021			
P-21-00180	DREW UNIVERSITY	General Project	GENERATOR		7/14/2021	Construction	RUSSELL BROWN	7/14/2021
					LandUsePro	Fran Boardman	7/14/2021	
		Local Form Tracking	Status	Department	Start	End		
		21-627	B E P F Open	Construction	7/15/2021			
		ZPA-21-408	Approved	LandUsePro	7/13/2021			
P-21-00127	DREW UNIVERSITY	General Project	FOOTINGS FOR FENCE REPLACEMENT		6/2/2021	Construction	RUSSELL BROWN	6/2/2021
					LandUsePro	Fran Boardman	6/2/2021	
		Local Form Tracking	Status	Department	Start	End		

		21-439	B Open	Construction	6/3/2021			
		ZPA-21-289	Approved	LandUsePro	5/24/2021			
P-20-00170	DREW UNIVERSITY	General Project	AIR CONDITIONING		8/5/2020	Construction	RUSSELL BROWN	8/5/2020
					LandUsePro	Fran Boardman	8/5/2020	
		Local Form Tracking	Status	Department	Start	End		
		20-480	E P F Open	Construction	8/5/2020			
		ZPA-20-345	Approved	LandUsePro	8/4/2020			
P-19-00176	DREW UNIVERSITY	General Project	SIDEWALK CONSOLIDATION PLAN		9/23/2019	Construction	RUSSELL BROWN	9/23/2019
					LandUsePro	Fran Boardman	9/23/2019	
		Local Form Tracking	Status	Department	Start	End		
		ZPA-19-371	Approved	LandUsePro	9/18/2019			
P-19-00172	DREW UNIVERSITY	General Project	INSTALL (2) SPLIT SYSTEM AIR CONDITIONING UNITS		9/17/2019	Construction	RUSSELL BROWN	9/17/2019
					LandUsePro	Fran Boardman	9/17/2019	
		Local Form Tracking	Status	Department	Start	End		
		19-629	E P F Open	Construction	9/18/2019			
		ZPA-19-367	Approved	LandUsePro	9/17/2019			
P-19-00068	DREW UNIVERSITY	General Project	REMOVE & REPLACE 15KV/15KV TRANSFORMER, UPGRADE 5KV LINEUP, FENCE, LIGHTING		6/14/2019	Construction		6/14/2019
					LandUsePro	Fran Boardman	6/14/2019	
		Local Form Tracking	Status	Department	Start	End		
		19-392	B E CA and Close Date Issued	Construction	6/17/2019	2/25/2021		
		ZPA-19-203	Approved	LandUsePro	6/12/2019			

Would you like to add a application to this parcel? Yes

- **Construction...**
- **Municipal Tree...**
- **Pet...**
- **Complaints...**

Land Use...

Zoning Applications...

Application Date	Application Number	Applicant Name	Permit Number	Zone	Use	Decision	Decision Date	Work
3/25/2024	ZPA-24-109	MAKO HEATING AND AIRCONDITONER	ZPA-24-109	R-3	University Zone	Approved	4/4/2024	AIR CONDITIONER
10/17/2023	ZPA-23-558	ENCON	ZPA-23-558	R-3	Single Family Residential Zone	Approved	10/17/2023	AIR CONDITIONER
8/29/2023	ZPA-23-462	ENCON	ZPA-23-462	R-3	Single Family Residential Zone	Approved	8/30/2023	Accessory Structures Code 195 - 30.5-AIR CONDITIONER
8/22/2023	ZPA-23-443	ROBERT CAFFREY	ZPA-23-443	R-3	Single Family Residential Zone	Approved	8/22/2023	-TREE REMOVAL PERMIT FOR 2 TRESS. THE ARBORIST SUGGESTS THAT 1 REPLACEMENT TREE BE PLANTED ON SITE.
7/12/2023	ZPA-23-367	DREW UNIVERSITY: ATNN GREG SMITH	ZPA-23-367	R-3	Single Family Residential Zone	Approved	7/17/2023	TREE REMOVAL PERMIT-The Arborist has Recommended that 12 Trees be replanted on Site. A copy of this Tree Removal Permit must be provided to the tree Contractor prior to any work commensing at the site.
6/7/2023	ZPA-23-299	MAKO HEATING & AIR CONDITIONING	ZPA-23-299	R-3	Single Family Residential Zone	Approved	6/7/2023	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
6/2/2023	ZPA-23-283	DAVID DALY	ZPA-23-283	R-3	Single Family Residential Zone	Approved	6/5/2023	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
4/26/2023	ZPA-23-175	SPINELLA ELECTRICAL CONTRACTING	ZPA-23-175	U	University Zone	Approved	5/1/2023	Accessory Structures Code 195 - 30.5-GENERATOR
3/9/2023	ZPA-23-082	DREW UNIVERSITY: ATNN GREG SMITH	ZPA-23-082	U	University Zone	Approved With Conditions	3/10/2023	TREE REMOVAL PERMIT-2 REPLACEMENT TREES REQUIRED TO BE REPLANTED AND 1 REPLACEMENT TREE IS RECOMMENDED
11/14/2022	ZPA-22-666	ANELLO FENCE	ZPA-22-666	R-3	Single Family Residential Zone	Approved	11/22/2022	Fence
10/26/2022	ZPA-22-640	ENCON MECHANICAL CORP	ZPA-22-640	R-3	Single Family Residential Zone	Approved	10/26/2022	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
10/26/2022	ZPA-22-638	UNIVERSITY HOUSING PROJECT CORP	ZPA-22-638	R-3	Single Family Residential Zone	Approved	10/27/2022	TREE REMOVAL PERMIT-The Arborist has recommended that 29 Forest Hardwood trees be replanted on site.
9/28/2022	ZPA-22-576	UNIVERSITY HOUSING PROJECT CORP	ZPA-22-576	R-3	Single Family Residential Zone	Approved	9/30/2022	Shed
8/4/2022	ZPA-22-458	ENCON MECHANICAL CORPORATION	ZPA-22-458	R-3	Single Family Residential Zone	Approved	8/8/2022	Accessory Structures Code 195 - 30.5-AIR CONDITIONING AT EBERHARDT HALL APARTMENT # 26

	8/4/2022	ZPA-22-457	ENCON MECHANICAL CORPORATION	ZPA-22-457	R-3	Single Family Residential Zone	Approved	8/8/2022	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
	7/5/2022	ZPA-22-393 - DENIED	UNIVERSITY HOUSING PROJECT CORP	ZPA-22-393 - DENIED	R-3	Single Family Residential Zone	Denied	7/11/2022	TREE REMOVAL PERMIT-THE ARBORIST HAS DENIED THIS TREE REMOVAL PERMIT. HE STATES THAT THE TREES CAN BE TRIMMED TO ALLOW CLEARANCE. ONE TREE (#455) CAN BE REMOVED DUE TO POOR STRUCTURE.
	6/14/2022	ZPA-22-344	UNIVERSITY HOUSING PROJECT CORP	ZPA-22-344	R-3	Single Family Residential Zone	Approved	6/24/2022	TREE REMOVAL PERMIT- Arborist recommends Planting TWO replacement trees. These trees should be a Native Hardwood Species
	6/7/2022	ZPA-22-325	DAVID DALY	ZPA-22-325	R-3	Single Family Residential Zone	Approved	6/14/2022	FRONT PORCH
	3/15/2022	ZPA-22-100	MAKO HEATING & AIR CONDITIONING	ZPA-22-100	R-3	Single Family Residential Zone	Approved	3/21/2022	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
	11/30/2021	ZPA-21-712	ENCON MECHANICAL CORP	ZPA-21-712	U	University Zone	Approved	11/30/2021	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
	10/19/2021	ZPA-21-637	MAKO HEATING & AIR CONDITIONING, INC	ZPA-21-637	R-3	Single Family Residential Zone	Approved	10/25/2021	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
	8/24/2021	ZPA-21-505	DREW UNIVERSITY ATT: BRIAN COLVIN	ZPA-21-505	U	University Zone	Approved With Conditions	8/30/2021	TREE REMOVAL PERMIT- RECOMMENDATION TO REPLACE AS MANY TREES AS POSSIBLE
	7/13/2021	ZPA-21-408	YEOMANS INC.	ZPA-21-408	R-3	Single Family Residential Zone	Approved	7/14/2021	Accessory Structures Code 195 - 30.5-GENERATOR
	5/24/2021	ZPA-21-289	NJSB CONSTRUCTION	ZPA-21-289	R-3	Single Family Residential Zone	Approved	6/2/2021	Fence
	8/4/2020	ZPA-20-345	COMMARATO PLUMBING & HEATING	ZPA-20-345	R-3	Single Family Residential Zone	Approved	8/4/2020	Accessory Structures Code 195 - 30.5-AIR CONDITIONING
	9/18/2019	ZPA-19-371	GOLDCON, INC	ZPA-19-371	R-3	Single Family Residential Zone	Approved	9/23/2019	SIDEWALK CONSOLIDATION
	9/17/2019	ZPA-19-367	ENCON MECHANICAL CORP	ZPA-19-367	R-3	Single Family Residential Zone	Approved	9/17/2019	Accessory Structures Code 195 - 30.5-2 SPLIT SYSTEM AIR CONDITIONING UNITS
	6/12/2019	ZPA-19-203	SCHOLES ELECTRIC & COMMUNICATIONS	ZPA-19-203	U	University Zone	Approved	6/14/2019	Rehabilitation, Fence- TRANSFORMER LIGHTING
	4/25/2019	ZPA-19-120	DREW UNIVERSITY - GREG SMITH	ZPA-19-120	U	University Zone	Approved	4/26/2019	SALT STORAGE SHED
	4/25/2019	ZPA-19-118	PAVE-RITE, INC	ZPA-19-118	U	University Zone	Approved	4/25/2019	SIDEWALKS & PARKING LOT RECONSTRUCTION

11/7/2018	ZPA-18-460	GOLDCON, INC	ZPA-18-460	R-3	Single Family Residential Zone	Approved	11/8/2018	-STAIRS AND RAMP AT CARRIAGE HOUSE
7/18/2018	ZPA-18-295	PENNELLO, JOHN	ZPA-18-295	U	University Zone	Approved	7/18/2018	Sign-TEMPORARY SIGNAGE 45 DAYS
11/14/2017	ZPA-17-453	ANELLO FENCE, LLC	ZPA-17-453	U	University Zone	Approved	11/15/2017	Fence
11/9/2017	ZPA-17-448	CONSERV CONSTRUCTION	ZPA-17-448	U	University Zone	Approved	11/15/2017	-RETAINING WALL
1/25/2016	ZPA-16-028	DREW UNIVERSITY ATT VP FINANCE	ZPA-16-028		(None)	Approved	1/27/2016	Sign-TEMPORARY SIGNAGE ON MADISON AVENUE ARCHWAY
9/30/2013	ZPA-13-394	DREW UNIVERSITY ATT GRAHAM COUSENS	ZPA-13-394	R-3	Single Family Residential Zone	Approved	10/9/2013	-Change of Use/Change in Tenancy
8/3/2011	ZPA-11-237	DREW UNIVERSITY ATT VP FINANCE	ZPA-11-237	U	University Zone	Approved	8/11/2011	-Outside dining area
4/29/2011	ZPA-11-104	DREW UNIVERSITY ATT VP FINANCE	ZPA-11-104	U	University Zone	Approved	5/5/2011	-Basement Access Doors
4/14/2011	ZPA-11-080	DREW UNIVERSITY ATT VP FINANCE	ZPA-11-080	U	University Zone	Approved	4/22/2011	-Campus site Lighting
9/22/2010	ZPA-10-296	DREW UNIVERSITY ATT VP FINANCE	ZPA-10-296	U	University Zone	(None)		Fence
4/3/2008	ZA-08-00001	JRD Construction			(None)	(None)		Rehabilitation-Construction of new entrance gate and 4 masonary piers off Glennwild Road

Would you like to add another application to this parcel? Yes

Open Space

There is no application data for the selected parcel.

Would you like to add an application to this parcel? Yes

Zoning Board of Adjustment Applications...

Application Date	Application Number	Applicant Name	Application Type	Zone	Decision	Decision Number	Decision Date	Add. Comments
9/22/2010	ZBOA-10-033-MLU	DREW UNIVERSITY ATT VP FINANCE	Dimensional variance (each) Nonresidential	R-3-Single Family Residential Zone	Approved	ZB-10-00032	11/4/2010	

Would you like to add another application to this parcel? Yes

Planning Board Applications...

Application Date	Application Number	Applicant Name	Application Type	Zone	Decision	Decision Number	Decision Date	Add. Comments
	P-00-06	DREW UNIVERSITY	Pre-Application/Concept Plan					
	P-96-16	NJ SHAKESPEARE FESTIVAL	Pre-Application/Concept Plan					
	P-94-13	DREW UNIVERSITY	Pre-Application/Concept Plan					
	P-92-22	DREW UNIVERSITY	Pre-Application/Concept Plan					

		P-89-12	DREW UNIVERSITY-PARKING	Pre-Application/Concept Plan					
		P-91-05	DREW UNIVERSITY	Pre-Application/Concept Plan					
		P-90-09	DREW UNIVERSITY	Pre-Application/Concept Plan					
		P-89-13	DREW UNIVERSITY	Pre-Application/Concept Plan		(None)			
		P-89-11	DREW UNIVERSITY	Pre-Application/Concept Plan		(None)			
		P-07-06		Pre-Application/Concept Plan		(None)			PRELIMINARY/FINAL SITE PLAN AND VARIANCE
		P-95-05	DREW UNIVERSITY	Pre-Application/Concept Plan		(None)			
		P-03-01		Pre-Application/Concept Plan		(None)			
		P-02-17	DREW UNIVERSITY	Pre-Application/Concept Plan		(None)			
		P-01-03	DREW UNIVERSITY	Pre-Application/Concept Plan		(None)			
	1/4/2011	P-11-01	Drew University	Final Major Site Plan, Preliminary Major Site Plan - (Non-Residential)	U	Approved	PB-13-00011	4/12/2011	
	2/22/2013	P-13-005	DREW UNIVERSITY ATT VP FINANCE	Dimensional Variances (each) Nonresidential, Final Major Site Plan, Preliminary Major Site Plan - (Non-Residential)	U-University Zone	Approved	PB-13-00006	5/7/2013	
	2/12/2016	P-16-002 - WITHDRAWN	DREW UNIVERSITY ATT VP FINANCE	Dimensional Variances (each) Nonresidential, Final Major Site Plan, Parking Lot Reconstruction, Preliminary Major Site Plan - (Non-Residential)	U-University Zone	Withdrawn			WITHDRAWN
	5/9/2016	P-16-004	DREW UNIVERSITY ATT VP FINANCE	Final Major Site Plan, Preliminary Major Site Plan - (Non-Residential)	U-University Zone	Approved	PB-16-00006	7/5/2016	
	5/28/2021	P-21-003	DREW UNIVERSITY ATT: BRIAN COLVIN	Request for Zone Change or Recommendation for Zone Change	U-University Zone	(None)			

Would you like to add another application to this parcel? Yes

Historic Board Applications...

There is no application data for the selected parcel.

Would you like to add an application to this parcel? Yes

Zoning Inspections...

There is no zoning inspections data for the selected parcel.

Would you like to add a zoning inspection to this parcel? Yes

Zoning Violations...

There is no zoning violation data for the selected parcel.

Would you like to add a zoning violation to this parcel? Yes

COAH...

There is no COAH data for the selected parcel.

Engineering...

Code Enforcement...

Property Registration...

No Property Registries

Property Information...

Address	Last Registered	Fee	Property Owner	Owner Phone	Manager	Manager Phone	Registrered Landlord	Exemption	Is 2 Family	Is Owner Occupied	LEAD Required	LEAD Exemption
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	
36 MADISON AVE			DREW UNIVERSITY ATT VP FINANCE	/		/		None	False	False	False	

Would you like to edit this properties information? Yes

Unit Information...Expand

Would you like to edit this properties information? Yes

Rent Controlled Unit Information...Expand

Would you like to edit this properties information? Yes

Certificate Information... Expand
There is no Certificate data for the currently selected parcel.

License Information... Expand
There is no License data for the currently selected parcel.

Units with Expire Lead Certificates... Expand
There is no Lead Certification Requirements for the currently selected parcel.

Violations... Expand
There is no violation data for the currently selected parcel.

Certificate or License or Registry Inspections... Expand
There is no inspection data for the currently selected parcel.

Stand Alone Inspections... Expand
There is no inspection data for the currently selected parcel.

- **Health Pro...**
- **Fire Prevention...**
- **Public Works...**
- **Attachments...**
- **Comments...**

Construction

Property Summary

Portal | Refresh | Open All | Close All

Owner:	DREW UNIVERSITY: ATNN GREG SMITH
Location:	36 MADISON AVE U-A
Block:	3001
Lot:	1
Lead Parcel:	Yes
Qualifier:	
Zip Code:	07940 Madison Borough

- About the Owner...
- About the Property...
- About the Taxes...
- Property Item...
- Projects...
- Construction...

Applications... Shorten

Permit Issue Date	Control Number	Permit Number	Work Type	Subcodes	Status	Close Date	Certificates	Total Cost	Agent
	C-24-00781		Alteration	E	Under Review			$1,100	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES -DOROTHY YOUNG THEATER									
	C-24-00669		Alteration	B E P	Prior Approval			$98,700	TRI-PLEX INDUSTRIES INC
INTERIOR RENOVATIONS DINING HALL - EHINGER CENTER									
	C-24-00290	24-521	Alteration	E P	Pickup			$359,840	MAKO HEATING & AIR COND
REPLACEMENT A/C SYSTEM (2) ROOFTOP UNITS - ARCHIVE BUILDING									
	C-23-00782	23-556	Alteration	E	Pickup			$1,275	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES HALL OF SCIENCE									
	C-23-00780	23-557	Alteration	E	Pickup			$1,750	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES THE COMMONS									
	C-23-00538				Under Review			$0	DAVID DALY
	C-17-01304		Alteration	B	Plan Review Failed			$4,558	RIVER DRIVE COMPANIES LLC
REPLACEMENT STEP(S) (SITTERLY HOUSE)									
	C-16-01137		Addition	B E F	Prior Approval			$322,000	THE LEEGIS GROUP, INC.
COMMERCIAL ADDITION -VESTIBULE--COMMONS BUILDING									
	C-15-00946	15-00946	Alteration	B	Under Review			$1	

CHANGE OF USE GROUP									
	C-15-00935	15-667+A	Alteration	F	Plan Review Pending			$1,000	THE LEEGIS GROUP, INC.
- WESLEY HOUSE ADD TWO SMOKES TO EXISTING SYSTEM									
	C-14-00997		Alteration	E	Plan Review Pending			$12,000	FEUERSENGER ELECTRIC INC.
ELECTRICAL ALTERATIONS WORK IN STUDENT LOUNGES: WELCH, BROWN, MCLENDON, BALDWIN, WELCH HOLOWAY HALLS									
	C-14-00983+A	+A	Alteration	F	Plan Review Pending			$90,000	HANEY FIRE PROTECTION, INC.
INSTALL NEW WET & DRY SPRINKLER SYSTEMS									
								$0	
	C-12-01139		Alteration	F	Stale			$35,000	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM SYSTEM -REPLACEMENT DUE TO STORM DAMAGE									
	C-12-01002+A	+A	Alteration	F	Plan Review Pending			$0	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM RENOVATIONS									
	C-07-00577		Alteration	E	Stale			$250	RIALTO ELECTRIC CORP.
Annual pool inspection									
	T03-12871	03-828+A	Alteration	P	Pickup			$0	DREW UNIVERSITY ATT VP FINANCE
PLUMBING ALTERATIONS									
8/20/2024	C-24-00296	24-199	Alteration	E P F	Open			$141,100	SUPERIOR CENTRAL BOILER
REPLACEMENT BOILER (2)- TOLLEY HALL									
7/19/2024	C-24-00598	24-425	Alteration	E	Open			$2,450	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES TOLLY BROWN VENDING MACHINE									
7/19/2024	C-24-00581	24-415	Alteration	E	Open			$2,875	SPINELLA ELECTRICAL CONTRACTING, INC
BONDING & GROUNDING--POOL REPAIRS									
6/17/2024	C-24-00517	24-345	Alteration	P	Finals Passed			$20,000	GOLDCON, INC.
WATER SERVICE REPAIR EMERGENCY - FAULKNER, HANNAN AND DAVIES HOUSES									
5/24/2024	C-24-00403	24-257	Alteration	E	Open			$21,000	GRC ELECTRIC INC.
COMMUNICATION WIRING/POINTS ELECTRICAL FIXTURES & DEVICES -DAVIS HOUSE									
5/20/2024	C-24-00357	24-258	Alteration	E F	Open			$22,280	ASSOCIATED FIRE PROTECTION
SMOKE DETECTORS-LOW VOLTAGE -TOLLEY/BROWN DORM									
4/11/2024	C-24-00264	24-182	Alteration	E	Open			$1,400	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES -TOLLEY HALL									
11/29/2023	C-23-01044	23-789	Alteration	E F	Open			$5,230	ASSOCIATED FIRE PROTECTION
FIRE ALARM SYSTEM RECONNECT FDC TO NEW LOCATION (TOLLEY/BROWN HALL)									
11/17/2023	C-23-00983	23-784	Alteration	E P F	CA and Close Date Issued	5/2/2024	CA	$2,100	ENCON MECHANICAL

REPLACEMENT HVAC PEPIN CENTER								
10/18/2023	C-23-01027	23-749	Alteration	E	Open		$2,056	ROSE CITY ELECTRIC CORP.
ELECTRICAL ALTERATIONS WALL HEATER - BROWN HALL								
10/18/2023	C-23-01026	23-748	Alteration	E	Open		$825	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES PRESIDENTS HOUSE								
9/22/2023	C-23-00850	23-655	Alteration	E P F	Finals Passed		$2,100	ENCON MECHANICAL
REPLACEMENT A/C SYSTEM REPLACEMENT FURNACE PEPIN CENTER								
9/7/2023	C-23-00854	23-624	Alteration	E	Finals Passed		$1,200	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES BROTHERS COLLEGE								
8/11/2023	C-23-00584	23-392	Alteration	E	Open		$750	DREW UNIVERSITY: ATNN GREG SMITH
8/2/2023	C-23-00703	23-476	Alteration	E	Finals Passed		$1,200	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES (LIBRARY)								
8/2/2023	C-23-00702	23-478	Alteration	E	Finals Passed		$0	ROSE CITY ELECTRIC CORP.
REPLACEMENT ELECTRICAL PANEL REPLACEMENT OF LOAD CENTER (FORUM)								
8/2/2023	C-23-00700	23-477	Alteration	E	Finals Passed		$3,167	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES RANGE CIRCUITS (ASBURY HALL)								
8/2/2023	C-23-00671	23-472	Alteration	B E F	Finals Passed		$13,000	YEOMANS, INC
INTERIOR ALTERATIONS CREATE NEW OFFICE								
7/5/2023	C-23-00572	23-411	Alteration	B E P	Finals Passed		$114,978	YEOMANS, INC
CLASSROOM RENOVATION(S) MINI SPLIT WITH HEAT PUMP (4) - BROTHER'S COLLEGE								
6/16/2023	C-23-00524	23-378	Alteration	E P	Open		$14,200	MAKO HEATING & AIR COND
MINI SPLIT WITH HEAT PUMP EHINGER CENTER								
6/15/2023	C-23-00494	23-354	Alteration	E	Open		$500	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES F.M. KIRBY POOL								
6/13/2023	C-23-00458	23-328	Alteration	E	Finals Passed		$235	ROSE CITY ELECTRIC CORP.
ELECTRICAL FIXTURES & DEVICES STUDENT COMMONS								
5/23/2023	C-23-00385	23-273	Alteration	E	CA and Close Date Issued	4/15/2024 CA	$790	ROSE CITY ELECTRIC CO., INC.
SUB-PANEL INSTALLATION PRESIDENT'S HOUSE								
5/16/2023	C-23-00427	23-306	Alteration	E P F	Open		$24,000	SPINELLA ELECTRICAL CONTRACTING, INC
GENERATOR (back-up) (BROWN HALL) 10 Kw								
4/25/2023	C-23-00282	23-215	Alteration	E	CA and Close Date Issued	4/15/2024 CA	$12,000	MIDSTATE ELECTRICAL CONTRACTOR
ELECTRICAL FIXTURES & DEVICES FOR PUMP CONTROLS								
4/19/2023	C-23-00291	23-224	Alteration	E F	Finals Passed		$20,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS SHAKESPEAR THEATRE								

3/1/2023	C-22-01174	23-113	Alteration	B E	Finals Passed			$33,800	LAY IT DOWN REMODELING LLC
NEW ACCESSORY BUILDING BASEBALL PRESS BOX foundation (2)									
3/1/2023	C-22-01178	22-900	Alteration	B	Open			$35,000	ANELLO FENCE
FENCE 7FT & 8FT CHAIN LINK FENCE FOR BASEBALL AND SOFTBALL FIELDS									
1/25/2023	C-23-00046	23-035	Alteration	M	CA and Close Date Issued	4/5/2024	CA	$3,650	WEBSTER PLUMBING & HEATING, INC.
REPLACEMENT WATER HEATER									
11/23/2022	C-22-01068	22-827	Alteration	E P F	Finals Passed			$27,427	ENCON MECHANICAL
REPLACEMENT BOILER (2) - (KIRBY THEATER)									
11/23/2022	C-22-01033	22-824	Alteration	E P F	Finals Passed			$7,657	ENCON MECHANICAL
REPLACEMENT HVAC - EBERHARDT HALL APT 8									
10/14/2022	C-22-00303+B	22-240+A	Alteration	E F	Finals Passed			$7,736	ASSOCIATED FIRE PROTECTION
(2) RELAY MODULES - (ARCHIVE BUILDING)									
10/14/2022	C-22-00731	22-561	Alteration	E F	Finals Passed			$97,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS (ROSE LIBRARY & LEARNING CENTER)									
9/6/2022	C-22-00833	22-622	Alteration	E	Open			$1,400	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (EHWGER CENTER)									
8/29/2022	C-22-00763	22-603	Alteration	E P	Finals Passed			$2,000	ENCON MECHANICAL
REPLACE A/C - PEPIN CENTER APT 2									
8/29/2022	C-22-00764	22-602	Alteration	E P F	Finals Passed			$3,000	ENCON MECHANICAL
REPLACEMENT HVAC - PEPIN CENTER APT 26									
8/18/2022	C-22-00790	22-581	Alteration	E	Open			$1,625	SPINELLA ELECTRICAL CONTRACTING, INC
AUDIO/VIDEO POWER & SIGNALING (BALDWIN GYM)									
8/18/2022	C-22-00789	22-580	Alteration	E	Open			$1,625	SPINELLA ELECTRICAL CONTRACTING, INC
AUDIO/VIDEO POWER & SIGNALING (RANGER STADIUM)									
8/18/2022	C-22-00389	22-287	Alteration	E	Open			$900	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES									
8/15/2022	C-22-00730	22-574	Alteration	B E P F	Finals Passed			$22,100	LIBERTY MECHANICAL CONTRACTING
REPLACEMENT WATER HEATER (6) - WELCH AND HOLLOWAY RESIDENCE									
8/15/2022	C-22-00704	22-526	Alteration	E	Finals Passed			$9,500	MPOWER ELECTRICAL CONTRACTOR
SUB-PANEL INSTALLATION (EMBURY BLDG & EMBURY GARAGE)									
7/15/2022	C-20-00429	20-304	Alteration	P	Finals Passed			$6,200	PIPE WORKS SERVICES, INC.
WATER SOFTENER (S) HALL OF SCIENCE									

6/29/2022	C-22-00596	22-442	Alteration	B	CA and Close Date Issued	2/8/2023	CA	$20,000	YEOMANS, INC
REBUILD FRONT PORCH (TILGHMAN HOUSE)									
6/21/2022	C-22-00327	22-435	Alteration	E	Open			$290,000	HIGH ENERGY ELECTRICAL TESTING
NEW 4.16 KW UNDERGROUND DUCT BANK AND FEEDER INSTALLATION									
6/7/2022	C-22-00495	22-359	Alteration	E	Open			$4,550	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (RIVER HALL)									
6/7/2022	C-22-00494	22-358	Alteration	E	Open			$7,400	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (TOLLY BROWN HALL)									
6/7/2022	C-22-00493	22-357	Alteration	E	Open			$7,200	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (MCLENDON HALL)									
5/12/2022	C-22-00223	22-246	Alteration	B	Finals Passed			$1,430	MAKO HEATING & AIR COND
CONNECT INERT GLOVE BOX TO EXISTING EXHAUST SYSTEM (HALL OF SCIENCE)									
4/25/2022	C-22-00312+A	22-236+A	Alteration	F	CA and Close Date Issued	7/6/2022	CA	$2,000	YEOMANS, INC
SPRINKLER HEADS LOCKER ROOM RENOVATION - (SIMON FORUM ATHLETIC CENTER)									
4/25/2022	C-22-00312	22-236	Alteration	B E F	CO and Close Date Issued	7/6/2022	CO	$16,500	YEOMANS, INC
INTERIOR RENOVATIONS LOCKER ROOM RENOVATION - (SIMON FORUM ATHLETIC CENTER)									
4/18/2022	C-22-00303	22-240	Alteration	E P	Finals Passed			$79,640	MAKO HEATING & AIR COND
2 SPLIT A/C UNITS - (ARCHIVE BUILDING)									
4/18/2022	C-22-00326	22-227	Demolition	F	CA and Close Date Issued	7/11/2022	CA	$3,000	IEC, INC.
REMOVAL OF UNDERGROUND STORAGE TANK (WESLEY HOUSE)									
4/18/2022	C-22-00272	22-211	Alteration	E	Open			$2,500	SPINELLA ELECTRICAL CONTRACTING, INC
REPLACEMENT LIGHT FIXTURES (TOWNHOME)									
4/11/2022	C-22-00298	22-214	Alteration	E	Finals Passed			$1,000	SPINELLA ELECTRICAL CONTRACTING, INC
POLE LIGHTING FIXTURE (BETWEEN UNIVERSITY COMMONS & SIMON FORUM ATHLETIC CENTER)									
4/11/2022	C-22-00277	22-213	Alteration	E	Open			$950	SPINELLA ELECTRICAL CONTRACTING, INC
POLE FIXTURE REPAIRS (RIVER HALL)									
4/11/2022	C-22-00275	22-209	Alteration	E	Open			$4,750	SPINELLA ELECTRICAL CONTRACTING, INC

EMERGENCY INVERTER (TURF FIELD)

4/11/2022	C-22-00274	22-210	Alteration	E	Open		$1,500	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (ATHLETIC FIELD)								
4/11/2022	C-22-00273	22-212	Alteration	E	Open		$2,000	SPINELLA ELECTRICAL CONTRACTING, INC
POLE FIXTURE REPAIR (COMMONS)								
3/11/2022	C-22-00152	22-124	Alteration	E P F	CA and Close Date Issued	7/26/2022 CA	$11,000	LIBERTY MECHANICAL CONTRACTING
REPLACEMENT WATER HEATER (3) - (FOSTER HALL)								
2/9/2022	C-22-00080	22-067	Alteration	E	CA and Close Date Issued	7/11/2022 CA	$500	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (WESLEY HALL)								
1/13/2022	C-22-00020	22-015	Alteration	P	CA and Close Date Issued	2/14/2022 CA	$1,000	AIR GROUP LLC
BACKFLOW PREVENTER REPLACE 3/4" BYPASS ON FIRE SYSTEM (WELCH HALL)								
12/22/2021	C-21-01146	21-836	Alteration	E M	Finals Passed		$42,800	MAKO HEATING & AIR COND
REPLACEMENT A/C CONDENSER								
12/22/2021	C-21-01125	21-798	Alteration	E M	Finals Passed		$91,000	MAKO HEATING & AIR COND
HEAT PUMP (REPLACE 2) - McCLENDON HALL								
12/17/2021	C-21-01253	21-915	Alteration	E P F	CA and Close Date Issued	2/18/2022 CA	$3,100	ENCON MECHANICAL
REPLACEMENT HVAC (TOWNHOUSE UNIT #9)								
9/1/2021	C-21-00786	21-627	Alteration	B E P F	Open		$71,000	YEOMANS, INC
GENERATOR (back-up) (HOYT & ASBURY HALL)								
8/2/2021	C-21-00745	21-544	Alteration	E P F	Finals Passed		$26,300	MAKO HEATING & AIR COND
REPLACEMENT BOILER (2) - GILBERT HOUSE								
6/21/2021	C-21-00318	21-233	Alteration	E	CA and Close Date Issued	7/6/2021 CA	$2,550	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL ALTERATIONS RELOCATE GENERATOR FEED FROM EXISTING PANEL TO EMERGENCY PANEL								
6/15/2021	C-21-00616	21-439	Alteration	B	Open		$5,000	NJSB CONSTRUCTION
FENCE (DREW/WENDEL TIPPLE TRASH ENCLOSURE)								
6/14/2021	C-21-00598	21-411	Alteration	E	CA and Close Date Issued	7/6/2021 CA	$6,000	SPINELLA ELECTRICAL CONTRACTING, INC
60 AMP LINE TO TEMP TRAILER								
5/27/2021	C-21-00481	21-327	Alteration	E	CA and Close Date Issued	4/18/2024 CA	$3,800	SPINELLA ELECTRICAL CONTRACTING, INC
TRENCH/20 AMP LINE (ATHLETIC FIELD)								

SPINELLA

5/13/2021	C-21-00478	21-326	Alteration	E	Finals Passed			$1,950	ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (CARRIAGE HOUSE)									
2/10/2021	C-21-00074	21-060	Alteration	E	Open			$4,200	SPINELLA ELECTRICAL CONTRACTING, INC
50AMP ELEVATOR FEED REPLACEMENT									
12/8/2020	C-20-01111	20-812	Alteration	B E	CA and Close Date Issued	5/25/2021	CA	$4,015	GOLDCON, INC.
WATER METER PIT; CONCRETE PAD FOR HOTBOX									
11/16/2020	C-20-00905	20-706	Alteration	E	CA and Close Date Issued	1/22/2021	CA	$17,829	SPINELLA ELECTRICAL CONTRACTING, INC
ELECTRICAL FIXTURES & DEVICES (MCLENDON BUILDING)									
11/4/2020	C-20-00998+A	20-719+A	Alteration	B	Closed with Date	2/16/2021		$5,000	SPANO MASONRY INC
EXTERIOR ALTERATIONS (STEP REPAIR - SHAKESPEARE THEATRE)									
10/28/2020	C-20-00998	20-719	Alteration	B	CA and Close Date Issued	2/16/2021	CA	$15,000	SPANO MASONRY INC
EXTERIOR ALTERATIONS STEP REPLACEMENT - SHAKESPEAR THEATER									
10/20/2020	C-20-00649	20-480	Alteration	E P F	Open			$17,000	PAUL COMMARATO
REPLACEMENT HVAC EVERHART BUILDING									
9/24/2020	C-20-00813	20-597	Alteration	E P	CA and Close Date Issued	11/30/2020	CA	$36,330	MAKO HEATING & AIR COND
REPLACEMENT BOILER MEAD HALL									
6/16/2020	C-20-00444	20-317	Alteration	E	CA and Close Date Issued	12/1/2020	CA	$9,000	RIALTO ELECTRIC CORP.
TEMPORARY GENERATORS - CAMPUS WIDE									
10/8/2019	C-19-00835	19-629	Alteration	E P F	Open			$8,450	ENCON MECHANICAL
REPLACEMENT HVAC (2) - EBERTHARDT BLDG:									
8/6/2019	C-19-00661	19-487	Alteration	E	CA and Close Date Issued	1/22/2021	CA	$4,000	RIALTO ELECTRIC CORP.
GENERATOR (PORTABLE) TEMPORARY (8/9/19 - 8/11/19)									
8/6/2019	C-19-00595	19-486	Alteration	E	CA and Close Date Issued	1/22/2021	CA	$8,000	RIALTO ELECTRIC CORP.
GENERATOR (PORTABLE) TIPPLE/MCLENDON/ ETTINGER/WELCH/THEATER & LIBRARY									
7/24/2019	C-19-00552	19-427	Alteration	P	CA and Close Date Issued	1/22/2021	CA	$20,000	LIBERTY MECHANICAL CONTRACTING
PLUMBING ALTERATIONS REPLACE UNDERGROUND STEAM LINE & CONDENSATE PIPING									
7/1/2019	C-19-00512	19-392	Alteration	B E	CA and Close Date Issued	2/25/2021	CA	$1,357,300	SCHOLES ELECTRIC & COMMUNICATIONS
ELECTRICAL ALTERATIONS EXTERIOR ALTERATIONS NEW PROTECTIVE BOLLARDS, CONCRETE FOUNATION FOR NEW SWITCH GEAR									
6/10/2019	C-19-00420	19-324	Alteration	E	CA and Close Date Issued	1/22/2021	CA	$500	RIALTO ELECTRIC CORP.

ELECTRICAL ALTERATIONS RHINO BOX									
6/3/2019	C-19-00246	19-181	Alteration	B	CA and Close Date Issued	9/16/2020	CA	$311,100	INTEGRITY ROOFING, INC.
NEW ROOF - BALDWIN HALL									
6/3/2019	C-19-00245	19-180	Alteration	B	CA and Close Date Issued	9/16/2020	CA	$248,800	INTEGRITY ROOFING, INC.
NEW ROOF - HASELTON HALL									
5/28/2019	C-19-00331	19-283	Alteration	E	CA and Close Date Issued	7/2/2019	CA	$1,000	RIALTO ELECTRIC CORP.
TEMP SITE TRAILER									
5/20/2019	C-19-00353	19-262	Alteration	E	CA and Close Date Issued	7/2/2019	CA	$1,750	PRESTGE PARTY PLANNERS
GENERATOR (PORTABLE) MEAD HALL LAWN									
4/26/2019	C-19-00221	19-179	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE FAC PANEL & DEVICES									
4/26/2019	C-19-00220	19-178	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$6,800	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE FAC PANEL & DEVICES									
4/26/2019	C-19-00219	19-177	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$44,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE WIRING TO EXISTING FAC PANEL & DEVICES									
4/26/2019	C-19-00218	19-176	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$54,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE WIRING TO EXISTING FAC PANEL & DEVICES									
4/26/2019	C-19-00217	19-175	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$19,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE WIRING TO EXISTING FAC PANEL & DEVICES									
4/26/2019	C-19-00216	19-174	Alteration	E F	Open			$15,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE WIRING TO EXISTING FAC PANEL & DEVICES									
4/26/2019	C-19-00215	19-173	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$8,200	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS									
4/26/2019	C-19-00214	19-172	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$5,200	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS									
4/26/2019	C-19-00213	19-171	Alteration	E F	Open			$34,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS REPLACE EXISTING CONVENTIONAL FIELD DEVICES TO ADDRESSABLE DEVICES									
4/8/2019	C-19-00204	19-152	Alteration	B E	Open			$230,000	WILLIAM H. YEOMANS, INC.
INTERIOR RENOVATIONS LOWER LEVEL HALLWAY									
3/8/2019	C-19-00133	19-100	Alteration	B	CA and Close Date Issued	7/1/2019	CA	$20,000	GOLDCON, INC.
EXTERIOR RENOVATIONS REPLACE PORCH FOOTINGS									
					CA and				

2/28/2019	C-19-00106+A	19-084+A	Alteration	E	Close Date Issued	12/16/2020	CA	$1,625	MAIN ACCESS SYSTEMS, INC.
ELECTRICAL ALTERATIONS INSTALL CARD READER & ELECTRIC STRIKE									
2/28/2019	C-19-00106	19-084	Alteration	B E	CA and Close Date Issued	12/16/2020	CA	$69,000	GOLDCON, INC.
EXTERIOR RENOVATIONS - ENTRANCE REDESIGN, ALTER FOYER & RAMP REPLACEMENT									
2/28/2019	C-19-00074	19-083	Alteration	B	CA and Close Date Issued	5/6/2019	CA	$100,000	GOLDCON, INC.
INTERIOR RENOVATIONS									
2/15/2019	C-19-00080	19-064	Demolition	F	CA and Close Date Issued	3/15/2019	CA	$2,500	IEC, INC.
TANK ABANDONMENT -550 GALLON (GAS LINE OVER TANK) CARRIAGE HOUSE									
1/31/2019	C-19-00041	19-042	Alteration	E	CA and Close Date Issued	6/28/2019	CA	$1,500	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS - OUTLET FOR PRE-FABRICATED GOLF SIMULATOR									
1/7/2019	C-18-01284	18-979	Alteration	B	CA and Close Date Issued	6/28/2019	CA	$50,102	NATOLI CONSTRUCTION
INTERIOR RENOVATIONS HALL OF SCIENCES									
12/27/2018	C-18-01201	18-962	Alteration	B	Finals Passed			$27,500	GOLDCON, INC.
REPLACEMENT STEP(S) AND RAMP (CARRIAGE HOUSE)									
12/14/2018	C-18-01262	18-958	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01261	18-957	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01260	18-956	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01259	18-955	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01258	18-954	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01257	18-953	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01256	18-952	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01255	18-951	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
	C-18-				CA and				ASSOCIATED FIRE

12/14/2018	01254	18-950	Alteration	E F	Close Date Issued	1/22/2021	CA	$16,500	PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01253	18-949	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01252	18-948	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01251	18-947	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01250	18-946	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/14/2018	C-18-01249	18-945	Alteration	E F	CA and Close Date Issued	1/22/2021	CA	$16,500	ASSOCIATED FIRE PROTECTION
REPLACEMENT FIRE ALARM PANEL									
12/5/2018	C-18-01244	18-917	Alteration	B	CA and Close Date Issued	1/22/2021	CA	$60,000	GOLDCON, INC.
STRUCTURAL REPAIRS (BALDWIN GYM)									
8/31/2018	C-18-00872	18-624	Alteration	P	CA and Close Date Issued	10/12/2018	CA	$5,825	WM M RYAN & CO INC
PLUMBING ALTERATIONS REPLACE GALVANIZED WATER LINE WITH PEX TUBING									
8/21/2018	C-18-00865	18-629	Alteration	E	CA and Close Date Issued	1/7/2021	CA	$4,970	RIALTO ELECTRIC CORP.
ELECTRICAL REPAIRS REPAIRS TO EXTERIOR LIGHT FEEDER									
8/21/2018	C-18-00864	18-628	Alteration	E	CA and Close Date Issued	1/7/2021	CA	$2,469	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS INSTALL 3 RECEPTACLES									
8/15/2018	C-18-00627+B	18-472+B	Alteration	P	Closed with Date	8/21/2018		$375,000	A. J. CELIANO
INTERIOR RENOVATIONS RENOVATIONS OF BATHROOMS ANS FINISHES WITHIN HOLLOWAY HALL DUCTWORK/HW PIPING									
8/10/2018	C-18-00837	18-615	Alteration	E F	CA and Close Date Issued	1/2/2019	CA	$4,500	ASSOCIATED FIRE PROTECTION
INSTALL HANDICAPPED DEVICE (TOLLEY/BROWN DORM)									
8/8/2018	C-18-00868	18-622	Demolition	F	CA and Close Date Issued	8/16/2018	CA	$3,500	REC INC
1000 GALLON (GASOLINE)									
8/8/2018	C-18-00867	18-620	Demolition	F	CA and Close Date Issued	8/16/2018	CA	$3,500	REC INC
REMOVAL OF UNDERGROUND STORAGE TANK 1000 GALLON (GASOLINE) EMBURY HALL									
8/8/2018	C-18-00866	18-621	Demolition	F	CA and Close Date Issued	8/13/2018	CA	$2,500	IEC, INC.
REMOVAL OF UNDERGROUND STORAGE TANK 550 GALLON (OIL) BOWNE HALL									
	C-18-				CA and				

8/2/2018	00493	18-610	Demolition	B	Close Date Issued	8/17/2018	CA	$3,500	GOLDCON, INC.
DEMOLITION OF DETACHED GARAGE									
7/26/2018	C-18-00697	18-533	Alteration	F	CA and Close Date Issued	1/2/2019	CA	$13,147	CITY FIRE EQUIPMENT CO, INC.
FIRE SPRINKLER SYSTEM/HEADS RELOCATE EXISTING CROSS MAIN									
7/16/2018	C-18-00752	18-473+A	Alteration	F	Closed with Date	12/31/2018		$30,000	R.L DEHN & SONS FIRE PROTECTION
LABS 129 & 133									
6/28/2018	C-18-00602	18-476	Alteration	B	CA and Close Date Issued	12/10/2018	CA	$329,900	INTEGRITY ROOFING, INC.
NEW ROOF - HOLLOWAY HALL									
6/28/2018	C-18-00637	18-474	Alteration	B	CA and Close Date Issued	12/10/2018	CA	$119,540	INTEGRITY ROOFING, INC.
NEW ROOF -HOLLOWAY-WELCH HALL LINK									
6/28/2018	C-18-00636	18-477	Alteration	B	CA and Close Date Issued	12/10/2018	CA	$295,000	INTEGRITY ROOFING, INC.
NEW ROOF -WELCH HALL									
6/22/2018	C-18-00553	18-458	Alteration	E F	CA and Close Date Issued	12/31/2018	CA	$3,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS - (HOLLOWAY)									
6/20/2018	C-18-00627+A	18-472+A	Alteration	F	Closed with Date	10/11/2018		$2,180	Target Fire Protection INC.
RELOCATE SPRINKLER HEADS									
6/20/2018	C-18-00627	18-472	Alteration	E P F B	CO and Close Date Issued	10/30/2018	TCO, CO	$1,083,122	FRANKOSKI CONSTRUCTION CO.
BATHROOM RENOVATION(S) - 1ST/2ND/3RD FLOORS IN HOLLOWAY HALL									
6/19/2018	C-18-00386	18-473	Alteration	E P F B	CA and Close Date Issued	12/31/2018	CA	$395,100	JOSEPH A. NATOLI CONSTRUCTION CORP
INTERIOR RENOVATIONS LABS 129 & 133									
6/15/2018	C-18-00479	18-369	Alteration	B	CCA and Close Date Issued	8/3/2018	CCA	$100,000	ABS ENVIORNMENTAL SERVICES
ASBESTOS ABATEMENT BIO LABS 129 & 133									
5/22/2018	C-18-00482	18-377	Alteration	E	CC and Close Date Issued	6/5/2018	CC	$500	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION FORUM									
5/17/2018	C-18-00503	18-366	Alteration	E	CA and Close Date Issued	7/10/2018	CA	$1,500	Prestige Party Rentals
GENERATOR (PORTABLE) WITH DISTRIBUTION FOR TENT									
5/11/2018	C-18-00345	18-297	Alteration	E F	Open			$16,000	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS -WESLEY									
4/30/2018	C-18-00224	18-182	Alteration	P	CA and Close Date Issued	12/28/2018	CA	$1,200	DELPO PLUMBING & HEATING
WATER SERVICE - SMITH HOUSE									
4/30/2018	C-18-00225	18-181	Alteration	P	CA and Close Date Issued	12/28/2018	CA	$1,200	DELPO PLUMBING & HEATING

WATER SERVICE - S.W. BOWNE HALL

4/30/2018	C-18-00222	18-183	Alteration	P	CA and Close Date Issued	12/28/2018	CA	$1,200	DELPO PLUMBING & HEATING

WATER SERVICE - GILBERT HOUSE

3/16/2018	C-18-00215	18-191	Alteration	E EV	CA and Close Date Issued	7/9/2018	CA	$17,718	O'NEILL ELECTRICAL

ELECTRICAL ALTERATIONS REPLACE WHEELCHAIR LIFT

3/16/2018	C-18-00213	18-176	Alteration	E EV	CA and Close Date Issued	7/9/2018	CA	$16,168	O'NEILL ELECTRICAL

ELECTRICAL ALTERATIONS -REPLACED WHEELCHAIR LIFT

3/13/2018	C-17-01365	18-003	Alteration	B E P	CA and Close Date Issued	4/2/2018	CA	$65,000	LIBERTY MECHANICAL CONTRACTING

REPLACE HOT WATER SYSTEM

3/13/2018	C-17-01362	18-002	Alteration	E P	CA and Close Date Issued	4/2/2018	CA	$28,000	LIBERTY MECHANICAL CONTRACTING

REPLACEMENT OF STEAM PIT PIPING

1/29/2018	C-18-00049	18-063	Alteration	E P	CA and Close Date Issued	6/27/2018	CA	$2,425	KELLCO, INC

BATH RENOVATION

1/16/2018	C-17-01309	18-012	Alteration	B	CA and Close Date Issued	6/27/2018	CA	$56,041	CONSERV CONSTRUCTION

RETAINING WALL

12/21/2017	C-17-01340	17-1051	Alteration	B P	CA and Close Date Issued	1/12/2018	CA	$18,500	THE LEIDER GROUP, LLC

PLUMBING ALTERATIONS - REPLACE WATER LINES (SMITH HOUSE)

12/8/2017	C-17-01267	17-1012	Alteration	E P F	CA and Close Date Issued	1/9/2018	CA	$106,100	MAKO HEATING & AIR COND

NEW HVAC SYSTEM 2 UNITS

11/27/2017	C-17-00812	17-667	Alteration	P	CA and Close Date Issued	11/30/2017	CA	$2,000	WM M RYAN & CO INC

LAWN SPRINKLER SYSTEM

11/27/2017	C-17-00811	17-668	Alteration	P	CA and Close Date Issued	11/30/2017	CA	$7,000	WM M RYAN & CO INC

REPLACEMENT WATER HEATER AND PIPING IN BLDG (SW BOWNE)

10/31/2017	C-16-01484	17-844	Alteration	E F	CA and Close Date Issued	2/9/2018	CA	$8,100	SIMPLEX GRINNEL

REPLACEMENT FIRE ALARM

10/23/2017	C-17-01042	17-843	Alteration	E	CA and Close Date Issued	11/1/2017	CA	$2,000	RIALTO ELECTRIC CORP.

ELECTRICAL ALTERATIONS - REPLACE CONDUIT

10/23/2017	C-17-01041	17-841	Alteration	E	CA and Close Date Issued	11/30/2017	CA	$10,610	GOLDCON, INC.

ELECTRICAL ALTERATIONS 2 LIGHT POLES

10/19/2017	C-17-01052	17-842	Alteration	E F	CA and Close Date	11/13/2017	CA	$3,500	ASSOCIATED FIRE PROTECTION

					Issued				
FIRE ALARM RENOVATIONS INSTALL HORN/STROBE									
8/30/2017	C-17-00871	17-719	Alteration	P	CA and Close Date Issued	10/4/2017	CA	$45,000	LIBERTY MECHANICAL CONTRACTING
PLUMBING ALTERATIONS REPLACE 200 FT. UNDERGROUND CONDENSATE LINE									
8/28/2017	C-17-00300	17-698	Alteration	B E	CA and Close Date Issued	11/1/2017	CA	$18,770	CORBY ASSOCIATES, INC.
INTERIOR ALTERATIONS INSTALLATION OF RETRACTABLE BATTING CAGE - FIELD HOUSE									
8/4/2017	C-17-00829	17-672	Alteration	B	CCA and Close Date Issued	8/9/2017	CCA	$13,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
8/1/2017	C-17-00717	17-615	Alteration	E F	CA and Close Date Issued	8/25/2017	CA	$9,500	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS Replace FACP									
7/12/2017	C-17-00661	17-565	Alteration	B E	CA and Close Date Issued	8/2/2017	CA	$20,000	FRANKOSKI CONSTRUCTION CO.
INTERIOR RENOVATIONS LOCKER ROOMS									
6/5/2017	C-17-00463	17-441	Alteration	E	CA and Close Date Issued	6/14/2018	CA	$2,215	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS - 2 DEDICATED OUTLETS FOR LANDSCAPE IRRIGATION SYSTEM									
5/15/2017	C-17-00312	17-306	Alteration	E F	CA and Close Date Issued	6/13/2018	CA	$13,000	ASSOCIATED FIRE PROTECTION
CO DETECTORS - FOSTER/HURST/MCCLINTOCK DORMS									
5/11/2017	C-17-00444	17-341	Alteration	E	CA and Close Date Issued	6/26/2018	CA	$500	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION									
1/9/2017	C-16-01559	16-1059	Alteration	E	CA and Close Date Issued	6/5/2018	CA	$3,500	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS - 8 RECEPTACLES									
11/23/2016	C-16-01457	16-930	Alteration	B	CA and Close Date Issued	12/27/2016	CA	$20,000	THE LEEGIS GROUP, INC.
PORCH RENOVATIONS -REMOVAL OF PORCH									
11/8/2016	C-16-01395	16-887	Alteration	B E F	Open			$322,500	THE LEEGIS GROUP, INC.
ENTRY/VESTIBULE - SMALL VESTIBULE									
10/13/2016	C-16-01080	16-612+A	Alteration	E	CA and Close Date Issued	2/2/2018	CA	$850	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS GENERATOR (back-up) GROUND GENERATORS 5 EMERGENCY EXITS									
10/13/2016	C-16-00743	16-394	Alteration	E	CA and Close Date Issued	6/3/2016	CA	$5,000	NY TENTS
GENERATOR (back-up) Temp									
9/1/2016	C-16-01047	16-603	Alteration	B	Open			$55,757	EXHIBITOLOGY
INTERIOR ALTERATIONS DECORATIVE CEILING RINGS									
8/22/2016	C-16-01059	16-620	Alteration	P	CA and Close Date	8/26/2016	CA	$12,995	AGP & SONS INC.

					Issued				
GAS LINE 2 DRYERS									
7/21/2016	C-16-00137+A	16-088+A	Alteration	B	CCA and Close Date Issued	6/1/2016	CCA	$145,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT ADDITIONAL ABATEMENT-1ST FL. STORAGE & RESTROOMS									
7/20/2016	C-16-00698	16-446	Alteration	E	CA and Close Date Issued	7/28/2016	CA	$600	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION									
7/14/2016	C-16-00729	16-495	Alteration	E F	Open			$94,950	SIMPLEX GRINNEL
FIRE ALARM SYSTEM									
7/14/2016	C-16-00555+C	16-391+C	Alteration	F	Closed with Date	8/16/2016		$22,000	THE LEEGIS GROUP, INC.
ANSUL SYSTEM INTERIOR RENOVATIONS - COMMONS DINING HALL RENOVATION									
7/14/2016	C-16-00555+B	16-391+B	Alteration	F	Closed with Date	12/11/2017		$10,000	THE LEEGIS GROUP, INC.
KITCHEN HOOD EXHAUST SYSTEM - COMMONS DINING									
6/27/2016	C-16-00742	16-451	Alteration	B	Open			$58,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
6/3/2016	C-16-00555+A	16-391+A	Alteration	E	Closed with Date	2/2/2018		$28,000	THE LEEGIS GROUP, INC.
COMMUNICATION WIRING - COMMONS DINING HALL									
6/3/2016	C-16-00555	16-391	Alteration	B E P F	Certificate (TCO) Issued		TCO, TCO	$4,633,300	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS - COMMONS DINING HALL RENOVATION									
5/17/2016	C-16-00567	16-300	Alteration	B	Open			$125,000	THE LEEGIS GROUP, INC.
INTERIOR DEMOLITION									
2/26/2016	C-16-00137	16-088	Alteration	B	CCA and Close Date Issued	6/1/2016	CCA, TCO	$578,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
2/5/2016	C-16-00011	15-047+B	Alteration	F	CA and Close Date Issued	5/2/2016	CA	$25,000	THE LEEGIS GROUP, INC.
FIRE ALARM RENOVATIONS									
1/15/2016	C-16-00042	15-047+D	Alteration	EV	CA and Close Date Issued	5/2/2016	CA	$100,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS ELEVATOR									
1/12/2016	C-15-01361	16-003	Alteration	E	CA and Close Date Issued	1/22/2021	CA	$27,475	WMB COMMUNICATIONS
COMMUNICATION WIRING									
12/15/2015	C-15-01303	15-989	Alteration	B	Open			$100,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT - JAMES HALL									
11/20/2015	C-15-01088	15-883	Alteration	E F	CA and Close Date	6/26/2018	CA	$8,938	ASSOCIATED FIRE PROTECTION

					Issued				
REPLACEMENT FIRE ALARM PANEL DEVICES									
11/10/2015	C-15-01210	15-839+A	Alteration	EV	Closed with Date	12/11/2015		$33,000	THE LEEGIS GROUP, INC.
INTERIOR ALTERATIONS DUMBWAITER INSTALLATION									
10/30/2015	C-15-01100	15-839	Alteration	B E	Finals Passed			$6,000	THE LEEGIS GROUP, INC.
INTERIOR ALTERATIONS WALL ALTERATION FOR CHAIR LIFT									
9/29/2015	C-15-00998	15-759	Alteration	E	CA and Close Date Issued	5/3/2016	CA	$3,000	O HAGAN ELECTRIC
TEMPORARY ELECTRIC SERVICE TEMPORARY GENERATORS & A/C UNITS FOR PARTY TENT									
9/24/2015	C-15-00893	15-047+A	Alteration	F	CA and Close Date Issued	5/2/2016	CA	$80,000	THE LEEGIS GROUP, INC.
FIRE SPRINKLER SYSTEM/HEADS									
9/24/2015	C-14-00983	15-047	Alteration	B E P	Closed with Date	5/27/2016		$1,070,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS ELEVATOR, MINOR SITEWORK									
9/3/2015	C-15-00866	15-667	Alteration	E P B	Finals Passed			$84,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS - WESLEY HOUSE (COC ELECTRIC 9/3/2015)									
8/24/2015	C-15-00807	15-650	Alteration	B	Open			$18,000	THE LEEGIS GROUP, INC.
INTERIOR DEMOLITION									
6/24/2015	C-15-00546+A	15-445+A	Alteration	F	Closed with Date	8/20/2015		$10,000	THE LEEGIS GROUP, INC.
FIRE SPRINKLER SYSTEM/HEADS RELOCATE 24 HEADS									
6/24/2015	C-15-00546	15-445	Alteration	B E P F	CA and Close Date Issued	5/31/2016	CA, CA	$300,000	THE LEEGIS GROUP, INC.
BATH RENOVATION ALL DORMITORY BATHROOMS									
5/15/2015	C-15-00408	15-307	Alteration	E	Plan Review Failed			$200	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION									
12/18/2014	C-14-01231	14-898	Alteration	B	CCA and Close Date Issued	6/16/2015	CCA	$60,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
12/5/2014	C-14-01092	14-850	Alteration	E P F	CA and Close Date Issued	12/19/2014	CA	$9,250	STATEWIDE CONDITIONING, INC.
REPLACEMENT HOT AIR FURNACE REPLACEMENT WATER HEATER (2) FURNACES									
11/4/2014	C-14-00994	14-750	Alteration	E	CA and Close Date Issued	7/31/2018	CA	$1,500	THOMAS ROGAN B&B CONTRACTING GROUP LLC
ELECTRICAL ALTERATIONS -TEMPORARY WORK RECEPTACLES									
9/23/2014	C-14-00930	14-658	Alteration	E	CA and Close Date Issued	9/25/2014	CA	$500	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS -TEMP GENERATOR									
7/10/2014	C-14-00493	14-457	Alteration	E	CA and Close Date Issued	1/6/2021	CA	$500	RIALTO ELECTRIC CORP.
BONDING & GROUNDING--POOL									

6/12/2014	C-14-00506	14-379	Alteration	E P B	CA and Close Date Issued	8/6/2014	CA	$66,900	Monk's Home Improvement
BATH RENOVATION KITCHEN RENOVATION 3 BATHS									
5/22/2014	C-14-00413	14-297	Alteration	E	CA and Close Date Issued	7/11/2014	CA	$45,800	WMB COMMUNICATIONS
COMMUNICATION WIRING VOICE & DATA CABLES									
4/22/2014	C-14-00328	14-228	Alteration	B	CA and Close Date Issued	6/23/2016	CA	$135,000	THE LEEGIS GROUP, INC.
REPAIR PARAPET WALL									
4/22/2014	C-14-00299	14-226	Alteration	B E	CA and Close Date Issued	6/20/2014	CA	$2,000	THE LEEGIS GROUP, INC.
TEMP CONSTRUCTION TRAILER									
3/7/2014	C-14-00010	14-130	Alteration	E F	Plan Review Pending			$21,716	DREW UNIVERSITY ATT VP FINANCE
REPLACE FIRE PUMP									
2/19/2014	C-13-01352+A	14-056+A	Alteration	F	Closed with Date	4/27/2015		$155,000	THE LEEGIS GROUP, INC.
FIRE SPRINKLER SYSTEM/HEADS NEW FIRE ALARM									
2/19/2014	C-13-01352	14-056	Addition	B E P F	CO and Close Date Issued	9/2/2015	CO, TCO, TCO	$5,165,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS COMMERCIAL ADDITION									
1/17/2014	C-13-01478	14-014	Alteration	E P F	CA and Close Date Issued	4/10/2014	CA	$8,000	REINER GROUP, INC.
BACKFLOW PREVENTER/BOILER REPLACEMENT BOILER 40 Gallon Indirect Storage Tank									
1/17/2014	C-13-01482	14-013	Alteration	E P F	CA and Close Date Issued	4/10/2014	CA	$30,000	REINER GROUP, INC.
REPLACEMENT A/C UNIT REPLACEMENT BOILER REPLACEMENT WATER HEATER									
1/15/2014	C-13-01274	13-975	Alteration	F	Open			$1,475	ASSOCIATED FIRE PROTECTION
BURGLAR/FIRE ALARM SYSTEM REOPLACE EXISTING MALFUNCTIONING FIRE ALARM CONTROL PANEL & CONVERT EXISTING INITIATING DEVICES TO ADDRESSABLE									
1/15/2014	C-13-01273	13-974	Alteration	F	Open			$290	ASSOCIATED FIRE PROTECTION
BURGLAR/FIRE ALARM SYSTEM REPLACE 4 EXISTING SMOKEDETECTORS WITH 4 HEAT DETECTORS									
12/6/2013	C-13-01404	13-1027	Alteration	B	Certificate (CCA) Issued		CCA	$293,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
10/30/2013	C-13-01128	13-831	Alteration	E	CA and Close Date Issued	10/4/2013	CA	$100	DREW UNIVERSITY ATT VP FINANCE
TEMPORARY SUBPANEL & RECEPTACLES FOR TENAT EVENT									
9/11/2013	C-13-00899	13-740	Alteration	E F	CA and Close Date Issued	6/26/2018	CA	$3,495	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS INSTALL 2 CO DETECTORS; 1 IN FURNACE RM & 1 IN LAUNDRY RM.									
9/11/2013	C-13-00898	13-741	Alteration	E F	CA and Close Date Issued	6/26/2018	CA	$3,495	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS INSTALL 2 CO DETECTORS; 1 IN FURNACE RM & 1 IN LAUNDRY RM									

9/11/2013	C-13-00897	13-739	Alteration	E F	CA and Close Date Issued	2/19/2021	CA	$3,495	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS INSTALL 2 CO DETECTORS; 1 IN FURNACE RM & 1 IN LAUNDRY RM.									
9/11/2013	C-13-00896	13-738	Alteration	E F	CA and Close Date Issued	6/26/2018	CA	$3,495	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS INSTALL 2 CO DETECTORS; 1 IN FURNACE RM & 1 IN LAUNDRY RM									
7/25/2013	C-13-00641	13-564	Alteration	E P F	CA and Close Date Issued	7/26/2013	CA	$8,801	STATEWIDE CONDITIONING, INC.
REPLACEMENT BOILER									
7/11/2013	C-13-00596	13-488	Alteration	E	CA and Close Date Issued - Update Required	6/5/2018	CA	$52,000	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS -HIGH VOLTAGE LOOP SWITCH									
6/18/2013	C-13-00568	13-442	Alteration	E	CA and Close Date Issued	6/20/2013	CA	$250	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION									
6/6/2013	C-13-00484	13-047+B	Alteration	F	Closed with Date	7/12/2013		$1,000	JRD CONSTRUCTION, INC.
INSTALLATION OF (6) Sprinkler Heads									
4/30/2013	C-13-00349+A	13-263+A	Alteration	F	Open			$3,500	THE LEEGIS GROUP, INC.
Connect to existing sprinkler main, run two new branch lines									
4/30/2013	C-13-00349	13-263	Alteration	B E F	CA and Close Date Issued	7/7/2014	CA	$26,500	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS Renovations to Brothers College New acoustical ceilings, drywall soffit									
3/18/2013	C-13-00087+A	13-112+A	Alteration	F	Open			$5,500	THE LEEGIS GROUP, INC.
INSTALLATION OF FIRE SPRINKLERS ON 3 FLOORS									
3/18/2013	C-13-00087	13-112	Alteration	B E P F	CA and Close Date Issued	7/7/2014	CA	$570,500	THE LEEGIS GROUP, INC.
BATH RENOVATION CONVERT EXISTING GANG BATHROOMS INTO INDIVIDUAL PRIVATE BATHS									
2/26/2013	C-13-00052	13-052	Alteration	E F	Open			$135,000	Suppresion Systems Inc.
FIRE SUPPRESSION SYSTEM -CLEAN AGENT SYSTEM									
2/26/2013	C-13-00039	13-063	Alteration	E F	CA and Close Date Issued	3/11/2013	CA	$12,150	BW Electric Sevices, LLC
NEW FIRE ALARM REPLACEMENT FAC PANEL									
2/26/2013	C-12-01166+A	13-094+A	Alteration	F	Closed with Date	4/5/2013		$30,000	JRD CONSTRUCTION, INC.
FIRE SPRINKLER SYSTEM/HEADS									
2/26/2013	C-12-01166	13-094	Alteration	B E P F	CA and Close Date Issued	4/10/2013	CA	$198,750	JRD CONSTRUCTION, INC.
INTERIOR RENOVATIONS									
2/7/2013	C-13-00099	13-047+A	Alteration	P	Closed with Date	6/14/2013		$10,000	JRD CONSTRUCTION, INC.
INSTALLATION DUCTWORK & HEAT PIPING									

2/7/2013	C-13-00059	13-047	Alteration	B E P	CA and Close Date Issued	7/12/2013	CA	$30,000	JRD CONSTRUCTION, INC.
INTERIOR RENOVATIONS INSTALLATION OF FUME HOOD									
12/20/2012	C-12-01147	12-859	Alteration	B	CCA and Close Date Issued	6/19/2017	CCA	$18,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT 2ND FLOOR									
12/13/2012	C-12-01141	12-851	Alteration	F	CA and Close Date Issued	12/11/2012	CA	$35,000	BW Electric Sevices, LLC
FIRE ALARM REPLACEMENT (STORM DAMAGE RELATED)									
12/13/2012	C-12-01111	12-819	Alteration	B P	CA and Close Date Issued	4/16/2013	CA	$30,000	DAUTI CONSTRUCTION LLC
LOCKER ROOM RENOVATION									
10/19/2012	C-12-00398	12-279	Alteration	E	CA and Close Date Issued	7/8/2014	CA	$400	RIALTO ELECTRIC CORP.
ELECTRICAL ALTERATIONS 1 50 AMP REC 120/208									
7/31/2012	C-12-00618	12-214+A	Alteration	F	Open			$3,000	THE LEEGIS GROUP, INC.
REMOVE AND REINSTALL SPRINKLERS AND PIPING									
7/3/2012	C-12-00553	11-485+G	Alteration	B E P F	Closed with Date	8/20/2012		$298,000	THE LEEGIS GROUP, INC.
INTERIOR ALTERATIONS ALTERATION OF ALTERNATE 4 AREA									
6/19/2012	C-12-00435	12-304	Alteration	B E	CA and Close Date Issued	8/17/2012	CA	$80,900	DAUTI CONSTRUCTION LLC
LOCKEROOM IMPROVEMENTS									
5/30/2012	C-12-00460	12-298	Alteration	E	CC and Close Date Issued	5/22/2012	CC	$500	RIALTO ELECTRIC CORP.
ANNUAL POOL INSPECTION									
5/29/2012	C-12-00390	12-259	Alteration	B E	CA and Close Date Issued	8/17/2012	CA	$100,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS CLASSROOM									
5/29/2012	C-12-00351	12-261	Alteration	E P	CA and Close Date Issued	7/8/2014	CA	$154,000	THE LEEGIS GROUP, INC.
23 FAN COIL UNITS									
5/16/2012	C-12-00414	11-485+E	Alteration	F	Closed with Date	8/20/2012		$6,200	THE LEEGIS GROUP, INC.
FIRE SUPPRESSION ALTERATIONS KITCHEN ANSUL SYSTEM									
5/14/2012	C-12-00436	11-485+F	Alteration	EV	Closed with Date	8/6/2012		$12,800	THE LEEGIS GROUP, INC.
ELEVATOR INSTALLATION									
4/17/2012	C-12-00305	11-485+D	Alteration	E	Closed with Date	8/3/2012		$30,000	THE LEEGIS GROUP, INC.
COMMUNICATION POINTS									
4/16/2012	C-12-00284	12-214	Alteration	B E P F	Open			$52,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS									
2/16/2012	C-11-01024	12-009	Alteration	B	Finals Passed			$29,900	DAUTI CONSTRUCTION LLC
REPLACE BUILDING WALL WITH CONCRETE BLOCK & BRICK									

1/20/2012	C-12-00047	12-037+A	Alteration	P F	CA and Close Date Issued	1/20/2012	CA	$900	THE LEEGIS GROUP, INC.
TEMPORARY GAS HEATING UNIT									
1/20/2012	C-12-00037	12-069	Alteration	B E	Open			$34,000	THE LEEGIS GROUP, INC.
GLASS PARTITON & GLASS DOUBLE DOORS									
1/20/2012	C-12-00003	12-037	Alteration	E P F	CA and Close Date Issued	1/20/2012	CA	$3,900	THE LEEGIS GROUP, INC.
TEMPORARY GAS HEATING UNIT									
1/12/2012	C-11-00932	11-759	Alteration	E P F	Open			$30,800	AIR GROUP LLC
REPLACEMENT BOILER 3 UNITS									
12/20/2011	C-11-01017	11-822	Alteration	B E	CA and Close Date Issued	12/19/2011	CA	$3,000	DREW UNIVERSITY ATT VP FINANCE
TEMPORARY STORAGE TRAILER									
11/7/2011	C-11-00881+A	11-782+A	Alteration	P	Open			$20,000	THE LEEGIS GROUP, INC.
NEW HVAC UNIT									
11/7/2011	C-11-00881	11-782	Alteration	B E P F	Certificate (CA) Issued		CA	$397,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS									
10/27/2011	C-11-00911	11-739	Alteration	E	Finals Passed			$250	RIALTO ELECTRIC CORP.
TEMPORARY ELECTRIC SERVICE									
9/16/2011	C-11-00730	11-631	Alteration	B E	Finals Passed			$67,500	THE LEEGIS GROUP, INC.
DECK back of commons building									
8/2/2011	C-11-00275	11-331	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - HALL OF SCIENCE									
8/2/2011	C-11-00274	11-330	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - HANNON HOUSE									
8/2/2011	C-11-00273	11-329	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - LEWIS HALL									
8/2/2011	C-11-00272	11-328	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - MADISON BOROUGH									
8/2/2011	C-11-00271	11-327	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - PRESIDENTS: CHAPLAIN OFFICE									
8/2/2011	C-11-00270	11-326	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - SITTERLY HOUSE									
8/2/2011	C-11-00269	11-325	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - SMITH HOUSE									
8/2/2011	C-11-00268	11-324	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - SYCAMORE COLLEGE									
8/2/2011	C-11-00267	11-323	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - TILGHMAN HOUSE									

8/2/2011	C-11-00266	11-322	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - WESLEY HALL									
8/2/2011	C-11-00265	11-321	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - TOWNHOUSE SE									
8/2/2011	C-11-00259	11-320	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - GILBERT HALL									
8/2/2011	C-11-00256	11-319	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER									
8/2/2011	C-11-00255	11-318	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - EMBURY HALL									
8/2/2011	C-11-00253	11-317	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - DAVIES HOUSE									
8/2/2011	C-11-00252	11-316	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - CARRIAGE HOUSE									
8/2/2011	C-11-00251	11-315	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - BROTHERS COLLEGE									
8/2/2011	C-11-00250	11-314	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM RENOVATIONS RADIO TRANSCEIVER - ALUMNI HOUSE									
7/13/2011	C-11-00559	11-349+C	Alteration	P	Closed with Date	7/14/2011		$300	DREW UNIVERSITY ATT VP FINANCE
CAP OFF SHOWER									
7/13/2011	C-11-00540	11-349+B	Alteration	F	CA and Close Date Issued	7/14/2011	CA	$1,000	JRD CONSTRUCTION, INC.
FIRE ALARM RENOVATIONS FIRE SPRINKLER HEADS - ADD 3, RELOCATE 1									
7/13/2011	C-11-00539	11-349+A	Alteration	B E F	CA and Close Date Issued	7/14/2011	CA	$7,800	JRD CONSTRUCTION, INC.
OFFICE RENOVATIONS									
7/8/2011	C-11-00586	11-485+B	Alteration	F	Closed with Date	7/12/2012		$140,000	THE LEEGIS GROUP, INC.
7/8/2011	C-11-00353+A	11-485+A	Alteration	P F	Closed with Date	8/20/2012		$100,000	THE LEEGIS GROUP, INC.
NEW HVAC UNIT 6 ROOFTOP UNITS									
7/8/2011	C-11-00353	11-485	Addition	B E P F	Certificate (CO) Issued		CO, TCO	$6,110,000	THE LEEGIS GROUP, INC.
INTERIOR RENOVATIONS									
7/1/2011	C-11-00576	11-483	Alteration	E	Finals Passed			$500	DREW UNIVERSITY ATT VP FINANCE
ANNUAL POOL INSPECTION									
6/29/2011	C-11-00558	11-465	Alteration	E	CA and Close Date Issued	7/5/2011	CA	$1,500	DREW UNIVERSITY ATT VP FINANCE
REPAIRS TO RUSTY POOL CONDUITS									
6/10/2011	C-11-00439	11-349	Alteration	B	CA and Close Date Issued	7/14/2011	CA	$13,000	DREW UNIVERSITY ATT VP FINANCE
BASEMENT ACCESS DOOR & NEW VESTIBULE									

5/27/2011	C-11-00388	11-333	Alteration	B	Open			$87,000	GREENWOOD ABATEMENT CONSULTANTS, INC.
ASBESTOS ABATEMENT									
5/23/2011	C-11-00043	11-311	Alteration	E	CA and Close Date Issued	6/22/2011	CA	$25,000	DREW UNIVERSITY ATT VP FINANCE
LIGHT POLES ADD 4 NEW LIGHT POLES & REPLACE 3 LIGHT HEADS									
5/4/2011	C-11-00289	11-249	Alteration	B	CA and Close Date Issued	7/14/2011	CA	$13,000	JRD CONSTRUCTION, INC.
INTERIOR ALTERATION(S) BASEMENT ACCESS DOORS									
4/14/2011	C-11-00220	11-209	Alteration	B	Open			$179,000	MD & SONS
FENCE									
1/20/2011	C-11-00008	10-874+A	Alteration	P F	Closed with Date	2/18/2011		$7,000	DREW UNIVERSITY ATT VP FINANCE
NEW HVAC UNIT POST OFFICE RELOCATION									
1/5/2011	C-10-01091	10-874	Alteration	B E P F	CA and Close Date Issued	3/1/2011	CA	$126,500	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS POST OFFICE RELOCATION									
12/28/2010	C-10-01183	10-877	Alteration	B	CCA and Close Date Issued	12/31/2010	CCA	$74,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
9/10/2010	C-10-00812	10-587	Alteration	E F	CA and Close Date Issued	1/25/2011	CA	$49,440	DREW UNIVERSITY ATT VP FINANCE
REPLACEMENT FIRE ALARM									
9/10/2010	C-10-00813	10-588	Alteration	E F	Open			$17,595	
REPLACE FIRE ALARM PANEL									
9/10/2010	C-10-00818	10-589	Alteration	E F	Open			$18,890	
FIRE ALARM RENOVATIONS									
8/18/2010	C-10-00756	10-574	Alteration	B P	CA and Close Date Issued	8/30/2010	CA	$16,000	DREW UNIVERSITY ATT VP FINANCE
ENTRANCE RAMP WITH CANOPY & INSTALLATION OF 2 SINKS									
8/5/2010	C-10-00711	10-496+A	Alteration	P	Closed with Date	9/3/2010		$2,000	THE LEEGIS GROUP, INC.
PLUMBING ALTERATIONS									
7/16/2010	C-10-00620	10-496	Alteration	E P F	CA and Close Date Issued	10/4/2010	CA	$40,000	THE LEEGIS GROUP, INC.
REPLACEMENT WATER HEATER WATER SOFTNER INSTALLATION									
6/17/2010	C-10-00560	10-394+A	Alteration	F	Open			$5,200	DREW UNIVERSITY ATT VP FINANCE
4 APTS.									
6/17/2010	C-10-00559	10-393+A	Alteration	F	Closed with Date	7/12/2010		$3,800	DREW UNIVERSITY ATT VP FINANCE
6 APTS.									
6/17/2010	C-10-00425	10-394	Alteration	B E F	CA and Close Date Issued	7/13/2010	CA	$80,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS 4 APTS.									

6/17/2010	C-10-00424	10-393	Alteration	B E F	CA and Close Date Issued	7/13/2010	CA	$80,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS 6 APTS.									
6/14/2010	C-10-00491	10-374	Alteration	E	Finals Passed			$500	ALL TEK SECURITY SYSTEMS
BURGLAR ALARM SYSTEM									
6/4/2010	C-10-00500	10-373	Alteration	E P	CA and Close Date Issued	7/14/2010	CA	$60,000	THE LEEGIS GROUP, INC.
INSTALLATION OF 26 FAN COIL UNITS									
5/27/2010	C-10-00392	10-295	Alteration	E	CC and Close Date Issued	6/14/2010	CC	$100	
ANNUAL POOL INSPECTION									
5/21/2010	C-10-00421	10-316	Alteration	B	Open			$80,000	
ASBESTOS ABATEMENT BASEMENT & FAN ROOM									
4/28/2010	C-10-00317	10-252	Alteration	B E F	CA and Close Date Issued	6/18/2010	CA	$91,500	THE LEEGIS GROUP, INC.
INTERIOR ALTERATION(S) CLASSROOMS									
4/7/2010	C-10-00103	10-125	Alteration	E F	CA and Close Date Issued	6/10/2010	CA	$7,835	
CLEAN AGENT SUPPRESSION SYSTEM									
4/7/2010	C-09-00567	09-220+B	Alteration	F	Closed with Date	8/17/2009		$3,800	DREW UNIVERSITY ATT VP FINANCE
BASEMENT									
3/25/2010	C-10-00249	10-039+A	Alteration	E	Closed with Date	4/23/2010		$3,000	DREW UNIVERSITY ATT VP FINANCE
CONVERT EXISTING VACANT SPACE INTO A BOOK STORE									
3/5/2010	C-10-00142	10-109	Alteration	E F	CA and Close Date Issued	4/15/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - METHODIST ARCHIVE									
3/5/2010	C-10-00141	10-108	Alteration	E F	CA and Close Date Issued	4/22/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - PEPIN SERVICES CENTER									
3/5/2010	C-10-00140	10-107	Alteration	E F	CA and Close Date Issued	3/30/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - PRESIDENTS HOUSE									
3/5/2010	C-10-00139	10-106	Alteration	E F	CA and Close Date Issued	4/15/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - ROSE MEMORIAL LIBRARY									
3/5/2010	C-10-00138	10-105	Alteration	E F	CA and Close Date Issued	3/30/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - SW BOWNE									
3/5/2010	C-10-00137	10-104	Alteration	E F	CA and Close Date Issued	4/22/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - SEMINARY HALL									
3/5/2010	C-10-00136	10-103	Alteration	E F	CA and Close Date Issued	3/30/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION

RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - UNIVERSITY CENTER									
3/5/2010	C-10-00135	10-102	Alteration	E F	CA and Close Date Issued	3/25/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - UNIVERSITY COMMONS									
3/5/2010	C-10-00134	10-101	Alteration	E F	CA and Close Date Issued	4/15/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - MEAD HALL									
3/5/2010	C-10-00133	10-100	Alteration	E F	CA and Close Date Issued	3/25/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - KIRBY HALL THEATRE									
3/5/2010	C-10-00132	10-099	Alteration	E F	CA and Close Date Issued	3/25/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - HEALTH CENTER									
3/5/2010	C-10-00131	10-098	Alteration	E F	CA and Close Date Issued	4/22/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - DOROTHY YOUNG MUSIC CENTER - CONCERT HALL									
3/5/2010	C-10-00130	10-097	Alteration	E F	CA and Close Date Issued	4/22/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - DOROTHY YOUNG ARTS CENTER - THEATRE									
3/5/2010	C-10-00129	10-096	Alteration	E F	CA and Close Date Issued	3/25/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - ATHLETIC CENTER									
3/5/2010	C-10-00123	10-095	Alteration	E F	CA and Close Date Issued	4/15/2010	CA	$1,630	ASSOCIATED FIRE PROTECTION
RADIO TRANSCEIVER FOR FIRE ALARM SYSTEM - 12 CAMPUS									
2/4/2010	C-10-00023	10-039	Alteration	B E	CO and Close Date Issued	6/22/2010	CO	$305,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS CONVERT EXISTING VACANT SPACE INTO A BOOK STORE									
1/12/2010	C-09-00554	09-459	Alteration	E	Finals Passed			$6,900	DREW UNIVERSITY ATT VP FINANCE
COMMUNICATION POINTS									
1/12/2010	C-09-00553	09-458	Alteration	E	Open			$1,830	DREW UNIVERSITY ATT VP FINANCE
COMMUNICATION POINTS									
1/12/2010	C-09-00552	09-457	Alteration	E	CA and Close Date Issued	11/13/2017	CA	$3,670	DREW UNIVERSITY ATT VP FINANCE
COMMUNICATION WIRING COMMUNICATION POINTS-TIPPLE HALL									
12/18/2009	C-09-00922	09-752	Alteration	B	CCA and Close Date Issued	12/31/2009	CCA	$36,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
10/2/2009	C-09-00637	09-534	Alteration	F	CA and Close Date Issued	11/2/2009	CA	$3,000	DREW UNIVERSITY ATT VP FINANCE
280 GALLON ABOVE GROUND WASTE OIL TANK MAINTENANCE DEPT. - FILE NOT LOCATED NO FURTHER INFO AVAIL.									
8/18/2009	C-09-00560	09-220+A	Alteration	E	Closed with Date	8/20/2009		$20,000	DREW UNIVERSITY ATT VP FINANCE
ELECTRICAL ALTERATIONS BASEMENT									

JRD

8/5/2009	C-09-00490	09-430	Alteration	B E P F	Open			$38,500	CONSTRUCTION, INC.
INTERIOR RENOVATIONS									
7/24/2009	C-09-00447	09-394	Alteration	B E F	CA and Close Date Issued	8/13/2009	CA	$44,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS RENOVATIONS TO 4 DORM ROOMS									
7/24/2009	C-09-00446	09-393	Alteration	B E P F	CA and Close Date Issued	8/21/2009	CA	$59,000	
INTERIOR RENOVATIONS 9 DORMITORY ROOMS									
7/21/2009	C-09-00474	09-378	Alteration	B	Finals Passed			$200,000	CARNEVALE CARPENTRY LLC
NEW ROOF									
6/12/2009	C-09-00301	09-285	Alteration	B E F	CA and Close Date Issued	9/25/2009	CA	$201,800	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS LECTURE HALL									
6/2/2009	C-09-00314	09-255	Alteration	E	CA and Close Date Issued	6/1/2009	CA	$200	
ANNUAL POOL INSPECTION									
5/27/2009	C-09-00248	09-226	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM COMMUNICATOR									
5/27/2009	C-09-00247	09-227	Alteration	E F	Open			$1,630	ASSOCIATED FIRE PROTECTION
FIRE ALARM COMMUNICATOR									
5/14/2009	C-09-00286	09-235	Alteration	B	CCA and Close Date Issued	6/3/2009	CCA	$30,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT BASEMENT AREA									
5/14/2009	C-09-00276	09-228	Alteration	B E	Open			$110,000	DREW UNIVERSITY ATT VP FINANCE
RENOVATION OF 4 CLASSROOMS									
5/14/2009	C-09-00224	09-220	Alteration	B E P F	CA and Close Date Issued	8/14/2009	CA	$563,500	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS BASEMENT									
5/12/2009	C-08-00866	08-353+B	Alteration	E	Closed with Date	1/21/2009		$1,000	DREW UNIVERSITY ATT VP FINANCE
SUB-PANEL INSTALLATION FIRE CODE ABATEMENT VIOLATIONS & RENOVATIONS									
5/5/2009	C-08-00654	08-534	Alteration	B	CA and Close Date Issued	5/8/2009	CA	$86,000	DREW UNIVERSITY ATT VP FINANCE
NEW ROOF flat membrane roofing-not torch down									
5/5/2009	C-08-00653	08-499	Alteration	B	CA and Close Date Issued	5/8/2009	CA	$16,000	DREW UNIVERSITY ATT VP FINANCE
NEW ROOF									
3/11/2009	C-09-00095	09-095	Alteration	E F	Open			$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00094	09-094	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	
FIRE ALARM FIRE ALARM COMMUNICATOR									

3/11/2009	C-09-00093	09-093	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM									
3/11/2009	C-09-00092	09-092	Alteration	E F	Open			$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00091	09-091	Alteration	E F	CA and Close Date Issued	5/27/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00090	09-090	Alteration	E F	CA and Close Date Issued	5/27/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00089	09-089	Alteration	E F	Open			$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00088	09-088	Alteration	E F	CA and Close Date Issued	5/18/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00087	09-087	Alteration	E F	CA and Close Date Issued	5/18/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM COMMUNICATOR									
3/11/2009	C-09-00086	09-086	Alteration	E F	Open			$1,630	DREW UNIVERSITY ATT VP FINANCE
FIRE ALARM COMMUNICATOR									
1/30/2009	C-09-00002	09-035	Alteration	B E	CO and Close Date Issued	3/12/2009	CO	$313,000	DREW UNIVERSITY ATT VP FINANCE
CONVENIENCE STORE IN DORMITORY BLDG.									
1/26/2009	C-09-00046	09-035+A	Alteration	P	Closed with Date	3/12/2009		$1,000	
CONVENIENCE STORE IN DORMITORY BLDG.									
1/15/2009	C-08-01010	08-767	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
COMMUNICATOR FOR FIRE ALARM									
1/15/2009	C-08-01009	08-766	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	
COMMUNICATOR FOR FIRE ALARM									
1/15/2009	C-08-01008	08-765	Alteration	E F	Open			$1,630	
COMMUNICATOR FOR FIRE ALARM									
1/15/2009	C-08-01011	08-768	Alteration	E F	CA and Close Date Issued	6/16/2009	CA	$1,630	DREW UNIVERSITY ATT VP FINANCE
COMMUNICATOR FOR FIRE ALARM									
1/8/2009	C-09-00012	07-765+C	Alteration	EV	Closed with Date	2/19/2009		$110,000	Haverstick Borthwick Co.
Construction of a new six story dormatory									
11/14/2008	C-08-00896	08-318+B	Alteration	E	Closed with Date	8/13/2008		$2,000	DREW UNIVERSITY ATT VP FINANCE
11/4/2008	C-08-00863	07-765+B	Alteration	E	Closed with Date	1/20/2009		$8,000	Haverstick Borthwick Co.

Construction of a new six story dormatory

11/4/2008	C-08-00873	08-662	Alteration	B	CCA and Close Date Issued	1/27/2009	CCA	$15,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
10/7/2008	C-08-00802	08-583	Alteration	B	CCA and Close Date Issued	1/27/2009	CCA	$10,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
8/7/2008	C-08-00620	08-457	Alteration	E	Open			$5,000	DREW UNIVERSITY ATT VP FINANCE
LOW VOLTAGE WIRING									
7/21/2008	C-08-00615	08-446	Alteration	B	CCA and Close Date Issued	7/21/2008	CCA	$18,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
6/26/2008	C-08-00506	08-353+A	Alteration	F	Open			$8,000	
FIRE ALARM FIRE CODE ABATEMENT VIOLATIONS & RENOVATIONS									
6/26/2008	C-08-00505	08-318+A	Alteration	F	Closed with Date	8/14/2008		$30,000	DREW UNIVERSITY ATT VP FINANCE
6/26/2008	C-08-00473	08-353	Alteration	B E P F	Open			$497,500	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS FIRE CODE ABATEMENT VIOLATIONS & RENOVATIONS									
6/26/2008	C-08-00466	08-352	Alteration	E B	Open			$61,000	DREW UNIVERSITY ATT VP FINANCE
6/26/2008	C-08-00224	08-351	Alteration	B	CA and Close Date Issued	9/15/2008	CA	$60,000	DREW UNIVERSITY ATT VP FINANCE
ENTRANCE GATES - GLENWILD RD.									
6/17/2008	C-08-00401	08-343	Alteration	B E P F	CA and Close Date Issued	12/8/2008	CA	$450,000	DREW UNIVERSITY ATT VP FINANCE
RENOVATIONS TO FOOD SERVING AREA OF STUDENT CAFETERIA									
6/10/2008	C-08-00459	08-340	Alteration	E	Finals Passed			$100	DREW UNIVERSITY ATT VP FINANCE
ANNUAL POOL INSPECTION									
6/6/2008	C-08-00251	08-319	Alteration	B E P F	CA and Close Date Issued	8/19/2008	CA	$845,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS									
6/6/2008	C-08-00250	08-318	Alteration	B E P F	CA and Close Date Issued	10/30/2008	CA	$2,435,000	DREW UNIVERSITY ATT VP FINANCE
INTERIOR RENOVATIONS									
5/27/2008	C-08-00390	08-293	Alteration	B	CCA and Close Date Issued	8/17/2009	CCA	$120,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
5/9/2008	C-08-00338	08-223	Alteration	B	Open			$84	
ASBESTOS ABATEMENT									
1/25/2008	C-07-00278	04-439+C	Alteration	E	Open			$25,000	DREW UNIVERSITY ATT VP FINANCE
update to permit #04-439 for 100 communication points									
1/14/2008	C-07-01287	07-765+A	Alteration	F	Closed with Date	2/19/2009		$250,000	Haverstick Borthwick Co.
FIRE SPRINKLER SYSTEM/HEADS Construction of a new six story dormatory									

1/2/2008	C-07-01278	07-817	Alteration	B	CCA and Close Date Issued	1/14/2008	CCA	$50,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
11/27/2007	C-07-00955	07-765	New Construction	B E P F	CO and Close Date Issued	5/24/2016	CO, TCO	$10,208,300	Haverstick Borthwick Co.
CONSTRUCTION OF 6 STORY DORMITORY BUILDING - MCLENDON HALL									
8/17/2007	C-07-00789	07-511	Alteration	B E P F	Closed with Date	8/29/2007	CA	$35,500	JRD CONSTRUCTION, INC.
INTERIOR ALTERATION(S)									
7/27/2007	C-07-00769	07-455	Alteration	B	CA and Close Date Issued	3/18/2009	CA	$12,000	H. DOHERTY, INC.
CARRIAGE HOUSE									
7/25/2007	C-07-00814	07-469+B	Alteration	F	Closed with Date	8/13/2007		$85,000	THE LEEGIS GROUP, INC.
FIRE SPRINKLER SYSTEM/HEADS Renovate existing building - new ceilings lights and sprinkler work per approved plans									
7/25/2007	C-07-00813	07-469+A	Alteration	F	Closed with Date	8/13/2007		$118,500	THE LEEGIS GROUP, INC.
FIRE SPRINKLER SYSTEM/HEADS Renovate existing building - new ceilings lights and sprinkler work per approved plans									
7/25/2007	C-07-00795	07-469	Alteration	B E P F	Closed with Date	8/13/2007	CA	$576,500	THE LEEGIS GROUP, INC.
INTERIOR ALTERATION(S) Renovate existing building - new ceilings lights and sprinkler work per approved plans									
7/17/2007	C-07-00782	07-463	Alteration	E	Open			$150,000	RIALTO ELECTRIC CORP.
ENTRANCE SERVICE UPGRADE electrical upgrade/replacement transformsers and hv loop switch install									
6/7/2007	C-07-00622	07-332	Alteration	E F	Closed with Date	8/14/2007	CA	$11,300	TOM NOONAN ELECTRICAL CONTRACTORS, INC.
FIRE ALARM Fire alarm alterations									
5/25/2007	C-07-00594	07-306	Alteration	E	Finals Passed			$250	DREW UNIVERSITY ATT VP FINANCE
ANNUAL POOL INSPECTION									
4/17/2007	C-07-00364	07-170	Alteration	E F	Closed with Date	6/11/2007	CA	$2,580	DREW UNIVERSITY ATT VP FINANCE
DOOR HOLDER TO EXISTING ALARM PANEL									
1/25/2007	C-07-00030	07-020	Alteration	F	Closed with Date	1/12/2007	CA	$18,125	DREW UNIVERSITY ATT VP FINANCE
FIRE SUPPRESSION ALTERATIONS									
1/10/2007	C-06-03652	06-853	Alteration	B E	Closed with Date	9/12/2007	CA	$49,000	DREW UNIVERSITY ATT VP FINANCE
EXTERIOR ALTERATION(S)									
10/6/2006	C-06-03394	06-679	Alteration	E	Closed with Date	10/4/2006	CA	$3,000	
ELECTRICAL ALTERATIONS									
9/18/2006	C-06-03258	06-499+c	Alteration	P	Closed with Date	8/16/2006		$300	DREW UNIVERSITY ATT VP FINANCE
8/4/2006	C-06-03125	06-499+B	Alteration	F	Closed with Date	8/22/2006		$9,000	DREW UNIVERSITY ATT VP FINANCE
FIRE SPRINKLER SYSTEM/HEADS									
8/4/2006	C-06-03123	06-499+A	Alteration	F E P	Closed with Date	8/16/2006		$35,000	DREW UNIVERSITY ATT VP FINANCE
HVAC									
8/4/2006	C-06-03122	06-499	Alteration	B E P F	CA and Close Date	9/13/2006	CA	$90,300	DREW UNIVERSITY ATT VP FINANCE

					Issued				
OFFICE RENOVATIONS									
8/3/2006	C-06-03144	06-506	Demolition	B F	CA and Close Date Issued	7/28/2006	CA	$197,000	DREW UNIVERSITY ATT VP FINANCE
REMOVAL OF UNDERGROUND STORAGE TANK									
8/3/2006	C-06-03150	06-517	Alteration	E	Closed with Date	10/4/2006	CA	$20,000	
ELECTRICAL ALTERATIONS									
8/3/2006	C-06-03149	06-516	Alteration	E	Open			$500	DREW UNIVERSITY ATT VP FINANCE
ANNUAL POOL INSPECTION									
8/2/2006	C-06-03145	06-512	Alteration	E	Closed with Date	9/29/2006	CA	$14,700	
ELECTRICAL ALTERATIONS									
7/27/2006	C-06-03119	06-495	Alteration	E P F	Open			$245,000	
REPLACEMENT BOILER(S)									
7/27/2006	C-06-03118	06-494	Alteration	P	Closed with Date	7/25/2006	CA	$150,000	DREW UNIVERSITY ATT VP FINANCE
PLUMBING ALTERATIONS									
7/7/2006	C-06-03068	06-456+A	Alteration	P F	Closed with Date	9/7/2006		$82,375	DREW UNIVERSITY ATT VP FINANCE
FIRE SPRINKLER SYSTEM/HEADS									
7/7/2006	C-06-03067	06-456	Alteration	B E P F	CA and Close Date Issued	8/9/2006	CA	$786,625	DREW UNIVERSITY ATT VP FINANCE
INTERIOR ALTERATIONS									
6/15/2006	C-06-02993	06-403	Alteration	B	CA and Close Date Issued	6/12/2006	CA	$2,500	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
5/26/2006	C-06-02893	06-334	Alteration	B	CA and Close Date Issued	5/30/2006	CA	$250,000	
ASBESTOS ABATEMENT									
4/26/2006	C-05-1927	05-517	Alteration	E	CA and Close Date Issued	9/7/2005	CA	$250	DREW UNIVERSITY ATT VP FINANCE
ANNUAL POOL INSPECTION									
4/24/2006	C-06-02700	06-189	Alteration	B E P F	CA and Close Date Issued	9/22/2006	CA	$529,000	
INTERIOR ALTERATION(S)									
3/1/2006	C-06-2511	06-062	Alteration	B E P	CA and Close Date Issued	7/18/2006	CA	$20,430	
BARRIER-FREE RENOVATIONS									
12/30/2005	C-05-2386	05-859	Alteration	B E	Closed with Date	1/24/2006	CA	$8,900	DREW UNIVERSITY ATT VP FINANCE
INTERIOR ALTERATION(S)									
10/14/2005	C-05-2077	05-625	Alteration	B	CA and Close Date Issued	10/21/2005	CA	$26,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
8/26/2005	C-05-1839	05-451	Alteration	E F	Open			$150,000	DREW UNIVERSITY ATT VP FINANCE
ALARM SYSTEM									

8/12/2005	C-05-1847	05-457	Alteration	E	Closed with Date	1/17/2006	CA	$224,000	
ELECTRICAL ALTERATIONS									
8/12/2005	C-05-1838	05-450	Alteration	E F P B	Open			$130,500	DREW UNIVERSITY ATT VP FINANCE
INTERIOR ALTERATION(S)									
8/12/2005	C-05-1744	05-390	Alteration	B	Open			$98,600	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
7/14/2005	C-05-1701	05-366	Alteration	E B P F	Open			$349,800	DREW UNIVERSITY ATT VP FINANCE
INTERIOR ALTERATION(S)									
7/14/2005	C-05-1742	05-389	Alteration	E P F	Open			$24,800	DREW UNIVERSITY ATT VP FINANCE
FIRE SPRINKLER SYSTEM/HEADS REPLACEMENT A/C									
7/12/2005	C-05-1694	05-360	Alteration	B	Open			$50,844	
DRAINAGE WORK									
5/23/2005	C-05-1535	05-270	Alteration	B	CA and Close Date Issued	6/6/2005	CA	$32,000	
ASBESTOS ABATEMENT									
5/4/2005	C-05-1494	05-234	Alteration	B	Open			$20,000	
RETAINING WALL									
1/7/2005	C-05-1052	05-001	Alteration					$94,000	
11/29/2004	C-04-0689	04-439+B	Alteration	F	Open			$62,000	
FIRE SPRINKLER SYSTEM/HEADS									
9/3/2004	C-04-0481	04-534	Alteration	P F E	Open			$355,500	DREW UNIVERSITY ATT VP FINANCE
8/27/2004	C-04-0526	04-455+C	Alteration					$50,000	
8/27/2004	C-04-0527	04-455+D	Alteration					$35,000	
8/25/2004	C-04-0428	03-571+D	Alteration				CO	$55,000	DREW UNIVERSITY
8/23/2004	C-04-0293	04-439	Addition	B E P	Open		CO	$3,000	DREW UNIVERSITY ATT VP FINANCE
COMMERCIAL ADDITION									
8/16/2004	C-04-0447	04-515	Alteration					$1,200	
7/16/2004	C-04-0324	04-459	Alteration			7/16/2004	CA	$100	
7/16/2004	C-04-0294	04-439+A	Alteration	B	Open			$700,000	
INTERIOR ALTERATION(S)									
7/16/2004	C-04-0318	04-455	Alteration					$792,000	
7/16/2004	C-04-0319	04-455+A	Alteration					$15,000	
7/16/2004	C-04-0320	04-455+B	Alteration					$70,000	
6/30/2004	C-04-0211	04-392	Alteration					$740,000	DREW UNIVERSITY ATT VP FINANCE
6/30/2004	C-04-0212	04-392+A	Alteration					$20,000	
6/7/2004	C-04-0054	03-851	Alteration	B	Open			$126,000	JOSEPH DUGAN, INC.
EXTERIOR ALTERATION(S)									
5/13/2004	T04-13649	04-249	Alteration			5/24/2004	CCA	$70,000	DREW UNIVERSITY ATT VP FINANCE
5/13/2004	T04-13650	04-249+A	Alteration			5/24/2004		$40,000	DREW UNIVERSITY ATT VP FINANCE
									DREW UNIVERSITY

5/13/2004	T04-13652	04-249+B	Alteration			5/24/2004		$20,000	ATT VP FINANCE
5/13/2004	T04-13654	04-249+C	Alteration			5/24/2004		$27,000	DREW UNIVERSITY ATT VP FINANCE
3/29/2004	T04-13311	03-571+B	Alteration					$90,000	DREW UNIVERSITY
3/29/2004	T04-13313	03-571+C	Alteration					$40,000	DREW UNIVERSITY
3/18/2004	T04-13305	04-112	Alteration					$11,000	DREW UNIVERSITY ATT VP FINANCE
2/18/2004	T04-13057	03-571+A	Addition				CO	$920,000	DREW UNIVERSITY
1/23/2004	T03-12870	03-828	Alteration					$63,500	DREW UNIVERSITY ATT VP FINANCE
9/24/2003	T03-1003	03-624	Alteration					$36,500	
9/9/2003	03-934	03-571	Addition	B	Certificate (CO) Issued		TCO, CO	$400,000	DREW UNIVERSITY
COMMERCIAL ADDITION									
9/5/2003	03-932	03-580	Alteration					$3,300	
9/3/2003	03-926	03-572	Alteration			9/30/2003	CA	$800	DREW UNIVERSITY
7/29/2003		03-484	Alteration	F	CA and Close Date Issued	7/29/2003	CA	$8,400	DREW UNIVERSTIY
REMOVAL OF UST - WENDEL, TIPPLE,TOLLEY, HANNON									
7/16/2003		03-416+A	Alteration			7/17/2003		$0	
7/16/2003		03-416+B	Alteration			7/17/2003		$0	
7/16/2003		03-462	Alteration	B	Closed with Date	7/17/2003		$8,000	
7/15/2003		03-350+A	Alteration	E	Closed with Date	7/31/2003		$2,000	DREW UNIVERSTIY-BALDWIN HALL
7/11/2003		03-450	Alteration	B	Finals Passed			$179,352	DREW UNIVERSTIY-CLOCK TOWER
NEW ROOF									
7/3/2003		03-431	Alteration			3/2/2004	CA	$6,000	DREW UNIVERSTIY
6/26/2003		03-416	Alteration			6/27/2003		$1,330,000	
6/25/2003	03-820	03-416	Alteration				CO	$1,198,000	The Leegis Group, Inc.
6/25/2003	03-862	03-416+A	Alteration					$112,000	The Leegis Group, Inc.
6/24/2003		03-402	Alteration			6/25/2003		$10,000	
6/24/2003		03-403	Alteration			6/25/2003		$15,000	
6/4/2003		03-350	Alteration	B E F	Certificate (CA) Issued		CA	$10,000	DREW UNIVERSITY
FIRE SPRINKLER SYSTEM/HEADS INTERIOR ALTERATION(S)									
6/4/2003		03-351	Alteration			8/15/2003	CA	$90,000	DREW UNIVERSITY
4/10/2003		03-191	Alteration			6/10/2003	CA	$250	DREW UNIVERSITY
1/13/2003		01-614+D	New Construction			1/14/2003		$50,000	
10/25/2002		02-669	Alteration			10/26/2002		$45,000	
10/1/2002		02-228+A	Alteration	F	Open			$1,875	
FIRE SUPPRESSION SYSTEM									
9/16/2002		01-614+C	New			9/17/2002		$0	

		Construction						
8/21/2002	02-518	Alteration	F	CA and Close Date Issued	8/22/2002	CA	$1,750	BARCO SYSTEMS, INC.
REMOVAL OF UNDERGROUND STORAGE TANK 550 GALLON								
7/15/2002	02-429	Alteration			8/28/2002		$125,000	DREW UNIVERSTIY
7/11/2002	02-418	Alteration			10/1/2002	CA	$247,800	DREW UNIVERSTIY-TOLLEY BROWN
6/12/2002	02-343	Alteration			6/13/2002		$110,000	
6/12/2002	02-344	Alteration			6/13/2002	CA	$110,000	
6/11/2002	02-335	Alteration			6/12/2002	CA	$187,500	
6/11/2002	02-338	Alteration			6/12/2002	CA	$14,000	
6/6/2002	02-308/1	Alteration			6/7/2002		$100	
6/4/2002	02-308	Alteration	B	Open			$33,850	D & S ABATAMENT, INC.
INTERIOR RENOVATIONS REMOVAL OF 1350 SQ.FT. OF SPRAY-ON FIRE PROOFING IN BOILER ROOM								
5/22/2002	02-300	Alteration			5/23/2002	CO	$5,880	
4/26/2002	02-228	Alteration	B E P F	Open			$9,200	J.R. STAEDLER CONST. INC.
INTERIOR RENOVATIONS CAFETERIA								
2/27/2002	01-614+B	New Construction			2/28/2002		$12,280,000	
2/26/2002	01-751+B	Alteration			2/27/2002		$46,500	
2/7/2002	01-751+A	Alteration			2/8/2002		$1,900	
1/14/2002	02-021	Alteration			1/15/2002		$7,400	
12/21/2001	01-757	Alteration			12/22/2001		$59,600	
12/14/2001	01-751	Alteration			12/15/2001	CA	$410,000	
10/25/2001	01-614+A	New Construction			10/26/2001		$1,200,000	
9/28/2001	01-613	Alteration			9/29/2001		$12,600	
9/28/2001	01-614	New Construction			9/29/2001	CO	$300,000	
9/26/2001	01-608	Alteration	E	CA and Close Date Issued	10/9/2001	CA	$500	
ENTRANCE SERVICE UPGRADE								
9/21/2001	01-599	New Construction			9/22/2001	CO	$70,000	
9/21/2001	01-599/1	Alteration			9/22/2001		$13,000	
7/26/2001	01-481	Alteration			7/27/2001	CA	$7,000	
7/19/2001	01-463	Alteration			7/20/2001	CA, TCO	$31,900	
7/18/2001 +A	01-458+A	Alteration	F	Open			$75,000	DREW UNIVERSTIY
FIRE SPRINKLER SYSTEM/HEADS								
7/18/2001	01-360+A	Alteration	E P F	Closed with Date	10/30/2001		$200,000	
REPLACEMENT BOILER REPLACEMENT WATER HEATER								
7/18/2001	01-458	Alteration	B E F	Open			$2,000	DREW UNIVERSTIY
FIRE ALARM SYSTEM								
7/10/2001	01-425	Alteration	B E	Open			$2,000	

6/27/2001	01-402	Alteration	B E	Open			$90,600	DREW UNIVERSTIY
REPLACE PORCH DEMOLISH GARAGE								
6/25/2001	01-390	Alteration			6/26/2001	CA, TCO	$340,000	
6/19/2001	01-368	Alteration			6/20/2001		$20,000	
6/13/2001	01-360	Alteration	B	CA and Close Date Issued	10/25/2001	CA	$50,000	JEMCO CONSTRUCTION CO., INC.
INTERIOR & EXTERIOR RENOVATIONS RETAINING WALL CONSTRUCT NEW ELECTRIC ROOM, CONSTRUCT & SHEETROCK WALLS-PENTHOUSE, CONSTRUCT STEPS								
6/5/2001	01-331	Alteration			6/6/2001		$10,000	
5/21/2001	01-297	Alteration	B E	Open			$1,100	
ELECTRICAL FIXTURES & DEVICES NEW ROOF								
5/17/2001	01-285	Alteration			5/18/2001	CO	$100,000	
3/8/2001	01-111	Alteration			3/9/2001		$200,000	
7/31/2000	00-441	Alteration			8/1/2000	CCC	$800	
6/12/2000	00-343	Alteration			6/13/2000		$9,000	
6/8/2000	00-328	Alteration	B P E F	Certificate Issued		CA	$800,000	DREW UNIVERSTIY-WELCH-HALL
FIRE SPRINKLER SYSTEM/HEADS INTERIOR ALTERATION(S)								
5/26/2000	00-304	Alteration	B	Open			$4,000	LEEGIS GROUP INC.
INTERIOR DEMOLITION								
5/17/2000	00-269	Alteration	B	CO and Close Date Issued	5/18/2000	CO	$22,450	
4/6/2000	00-146	Alteration	E	Open			$8,300	ROSE CITY ELECTRIC CO., INC.
ELECTRICAL ALTERATIONS EXIT SIGNS								
12/8/1999	99-756	Alteration	B E P F	Certificate (CA) Issued		CA	$233,000	DREW UNIVERSTIY-WENDEL HALL
FIRE SPRINKLER SYSTEM/HEADS INTERIOR ALTERATION(S) NEW ROOF								
12/8/1999	99-757	Alteration	B E P F	CA and Close Date Issued	12/9/1999	CA	$233,000	
6/29/1999	99-401	Alteration	E F	CA and Close Date Issued	6/30/1999	CA	$15,995	
6/16/1999	99-369	Alteration	B E P F	Closed with Date	6/17/1999		$90,700	
6/9/1999	99-343	Alteration	B	Closed with Date	6/10/1999		$17,000	
6/3/1999	99-327	Alteration			6/4/1999	CO	$500,000	
6/3/1999	99-328	Alteration			6/4/1999		$1,000	
5/20/1999	99-298	Alteration	B	CA and Close Date Issued	5/21/1999	CA	$7,000	
12/9/1998	98-688	Alteration			12/10/1998	CA	$46,000	
12/9/1998	98-687	Alteration			12/10/1998	CA	$40,000	
12/9/1998	98-686	Alteration			12/10/1998	CA	$38,200	
8/28/1998	98-487	Alteration			8/29/1998	CA	$115,000	

8/28/1998	98-488	Alteration			8/29/1998	CA	$155,900	
8/13/1998	98-449	Demolition	E P F	CA and Close Date Issued	8/14/1998	CA	$21,000	
REMOVE AND INSTALL UST - (HEAT PLANT) FILE NOT LOCATED - NO FURTHER INFO AVAIL.								
8/3/1998	98-424	Alteration			8/4/1998	CA	$25,000	
6/22/1998	98-344	Demolition	F	CA and Close Date Issued	6/23/1998	CA	$15,000	
REMOVAL OF 8 UST'S - FILE NOT LOCATED. NO FURTHER INFO AVAIL.								
6/1/1998	98-290	Alteration			6/2/1998	CA	$8,000	
4/9/1998	98-177	Alteration			4/10/1998	CA	$75,000	
11/19/1997	97-691	Alteration			11/20/1997	CA	$70,000	
11/18/1997	97-501+A	Alteration			11/19/1997		$500	
10/14/1997	97-608	Addition			10/15/1997		$15,500	
9/4/1997	97-501	Alteration			9/5/1997	CA	$1,000	
7/18/1997	97-372	Alteration			7/19/1997		$48,150	
7/7/1997	97-281+A	Addition			7/8/1997		$650,000	
6/6/1997	97-281	Addition			6/7/1997	CO, TCO	$2,290,000	
4/11/1997	97-161	Alteration			4/12/1997	CA	$800	
4/10/1997	97-160	Alteration			4/11/1997		$26,900	
11/20/1996	96-224+C	Alteration			11/21/1996		$0	
8/12/1996	96-398	Alteration			8/13/1996	CO	$25,000	
6/13/1996	96-224+A	Alteration			6/14/1996		$0	
6/13/1996	96-224+B	Alteration			6/14/1996		$0	
6/6/1996	96-245	Alteration			6/7/1996	CA	$80,000	
5/28/1996	96-224	Alteration			5/29/1996		$59,000	
5/14/1996	96-196	Alteration			5/15/1996		$30,000	
12/11/1995	95-596	Alteration			12/12/1995	CO	$17,200	
9/19/1995	95-444	Alteration			9/20/1995	CA	$40,627	
8/2/1995	95-366	Alteration			8/3/1995	CA	$46,800	
6/23/1995	95-290	Alteration	B E F	CO and Close Date Issued	6/24/1995	CO	$57,500	
6/13/1995	95-268	Alteration			6/14/1995		$1	
6/12/1995	95-265	Alteration			6/13/1995		$500	
2/6/1995	94-702+A	Alteration			2/7/1995		$0	
1/3/1995	95-004	Alteration			1/4/1995	CO	$600	
12/23/1994	94-754	Alteration			12/24/1994	CO	$7,000	
11/28/1994	94-702	Alteration			11/29/1994	TCO	$700,000	
11/28/1994	94-704	Alteration	B E F	Closed with Date	11/29/1994		$5,000	ANCO ENVIRONMENTAL SVC
REMOVE 1000 GAL GASOLINE UST AND INSTALL 1000 GAL UST INCL VAULT								
10/13/1994	94-596	Alteration			10/14/1994		$4,500	
9/29/1994	94-524	Alteration			9/30/1994		$1,900	

9/9/1994	94-478	Alteration			9/10/1994	CO	$3,400	
8/18/1994	94-432	Alteration			8/19/1994	CO	$14,000	
8/8/1994	94-393	Alteration			8/9/1994	CO	$15,000	
8/4/1994	94-387	Demolition	B	CA and Close Date Issued	8/8/1994	CA	$5,000	CAMBRIDGE CHEMICAL
REMOVAL OF UNDERGROUND STORAGE TANK 5000 GALLON								
7/22/1994	94-360	Alteration			7/23/1994		$29,000	
6/30/1994	94-266+A	Alteration			7/1/1994		$1,000	
6/21/1994	94-283	Alteration			6/22/1994		$120,000	
6/21/1994	94-285	Alteration			6/22/1994	CO	$75,000	
6/15/1994	94-266	Alteration			6/16/1994	CO	$53,200	
6/7/1994	94-245	Alteration			6/8/1994		$30,000	
5/25/1994	94-217	Alteration			5/26/1994		$2,000	
4/12/1994	94-133	Alteration			4/13/1994		$12,000	
3/10/1994	94-068	Demolition			3/11/1994		$50,000	
2/15/1994	94-042	Addition			2/16/1994	CO	$42,000	
11/12/1993	93-563	Alteration			11/13/1993		$51,000	
10/27/1993	93-529	Alteration			10/28/1993		$950	
9/20/1993	92-214+E	Addition			9/21/1993		$0	
8/18/1993	93-396	Demolition			8/19/1993	CO	$21,000	
8/10/1993	93-381	Demolition			8/11/1993		$15,000	
7/28/1993	92-214+D	Addition			7/29/1993		$0	
6/23/1993	93-154+B	Alteration			6/24/1993		$0	
5/24/1993	92-214+C	Addition			5/25/1993		$20,000	
5/18/1993	93-202	Alteration			5/19/1993		$32,000	
4/23/1993	93-154+A	Alteration			4/24/1993		$0	
4/23/1993	93-154	Alteration			4/24/1993	CO	$1,500,000	
4/6/1993	93-117	Alteration			4/7/1993		$40,000	
2/5/1993	92-214+B	Addition			2/6/1993		$150,000	
12/23/1992	92-597	Demolition	B	Closed with Date	12/24/1992		$50,000	
DEMO OF INTERIOR PARTITIONS AND CEILINGS - HASELTON HALL								
12/18/1992	92-590	Alteration			12/19/1992	CO	$15,000	
12/18/1992	92-591	Alteration			12/19/1992	CO	$43,000	
12/17/1992	92-214+A	Addition			12/18/1992		$0	
10/26/1992	92-514	Alteration			10/27/1992		$24,600	
10/22/1992	92-507	Alteration			10/23/1992		$280,000	
10/9/1992	92-488	Alteration			10/10/1992		$30,000	
9/16/1992	92-439	Alteration			9/17/1992		$600,000	
8/25/1992	92-407	Alteration			8/26/1992	CO	$25,000	
8/25/1992	92-408	Alteration			8/26/1992		$600,000	
6/3/1992	92-214	Addition			6/4/1992		$8,500,000	
5/14/1992	92-172	Alteration			5/15/1992	CO	$187,000	

5/13/1992	92-169	Alteration			5/14/1992	CO	$105,000	
2/5/1992	92-041	Alteration			2/6/1992		$80,000	
1/22/1992	92-020+1	Alteration			1/23/1992	TCO	$42,000	
1/22/1992	92-020	Alteration			1/23/1992	CO	$42,000	
1/6/1992	92-007	Alteration			1/7/1992	CO	$77,000	
1/3/1992	92-003	Alteration			1/4/1992		$15,000	
1/3/1992	92-006	Alteration			1/4/1992	CA	$6,200	
12/20/1991	91-493	Alteration			12/21/1991	CA	$2,000	
12/20/1991	91-495	Alteration			12/21/1991	CA	$2,000	
12/10/1991	91-482	Alteration			12/11/1991	CO	$16,977	
12/9/1991	91-480	Demolition			12/10/1991	CO	$3,000	
8/16/1991	91-326	Alteration			8/17/1991	CO	$1,800	
7/15/1991	91-276	Alteration	B	CO and Close Date Issued	7/16/1991	CO	$25,000	
7/2/1991	91-261	Alteration	B	CO and Close Date Issued	7/3/1991	CO	$7,000	
7/1/1991	91-253	Alteration			7/2/1991		$8,000	
6/7/1991	91-213	Alteration			6/8/1991	CO	$2,000,000	
3/4/1991	91-057	Alteration			3/5/1991		$7,500	
12/3/1990	2715	Alteration			12/4/1990	CO	$6,000	
12/3/1990	2716	Demolition	B	Closed with Date	12/4/1990		$90,000	
SELECTIVE DEMOLITION (INTERIOR OF MEAD HALL)								
10/15/1990	2652	Alteration			10/16/1990		$13,000	
9/13/1990	2616	Demolition	B F	Closed with Date	9/14/1990		$2,000	DREW UNIV. (BALDWIN HALL)
REMOVAL OF UNDERGROUND STORAGE TANK 10,000 GALLON								
8/28/1990	2583	Alteration			8/29/1990		$15,000	
8/24/1990	2578	Alteration			8/25/1990		$4,100	
8/1/1990	2546	Alteration			8/2/1990		$75,000	
7/24/1990	2528	Alteration			7/25/1990		$53,240	
7/18/1990	2524	Alteration			7/19/1990	CO	$113,000	
7/9/1990	2526	Alteration			7/10/1990	CO	$13,000	
6/19/1990	2474	Alteration			6/20/1990	CO	$4,200	
4/16/1990	2353	Alteration			4/17/1990		$10,000	
3/29/1990	2275	Alteration			3/30/1990		$11,900	
3/29/1990	2276	Alteration			3/30/1990		$11,900	
3/29/1990	2277	Alteration			3/30/1990		$11,500	
2/26/1990	2274	Alteration			2/27/1990		$20,000	
2/5/1990	2242	Alteration			2/6/1990		$20,500	
2/5/1990	2243	Alteration			2/6/1990		$287,500	
2/5/1990	2245	Alteration			2/6/1990		$2,000	
2/2/1990	2241	Alteration			2/3/1990		$15,000	

1/25/1990		2232	Alteration			1/26/1990		$66,800	
1/18/1990		2228	Alteration			1/19/1990		$30,000	
1/4/1990		2215	Alteration			1/5/1990	CA	$14,000	
1/2/1990		2212	Alteration			1/3/1990		$68,400	
12/4/1989		2176	Alteration			12/5/1989		$58,000	
11/2/1989		2134	Alteration			11/3/1989		$300,000	
10/17/1989		2118	Alteration			10/18/1989		$3,000	
7/19/1989		1818+A	Alteration			7/20/1989		$200,000	
6/26/1989		1932	Alteration			6/27/1989		$69,000	
4/6/1989		1817	Alteration			4/7/1989		$90,000	
4/6/1989		1818	New Construction			4/7/1989		$90,000	
8/26/1988		1542	Alteration			8/27/1988		$30,000	
8/16/1988		1522	Alteration			8/17/1988		$25,000	
7/21/1988		1497	Alteration			7/22/1988		$18,000	
	C-08-00604		Alteration	B	Abandoned			$18,000	DREW UNIVERSITY ATT VP FINANCE
ASBESTOS ABATEMENT									
	C-07-00279		Alteration	B	Abandoned			$9,600	Unipro Inc.
Asbestos abatement -Hall of Science dome									
	C-07-00232		Alteration	B	Abandoned			$3,000	GAC, INC.
ASBESTOS ABATEMENT									
8/18/2016	C-16-01054	16-612	Alteration	E	Abandoned			$850	RIALTO ELECTRIC CORP.
GENERATOR (PORTABLE) 4 TEMPORARY GENERATORS									
12/4/2014	C-14-01145	14-865	Alteration	E F	Abandoned			$2,000	RIALTO ELECTRIC CORP.
TEMPORARY GENERATOR									
5/30/2014	C-14-00497	14-362	Alteration	E	Abandoned			$500	RIALTO ELECTRIC CORP.
POWER & A/C FOR EVENT TENT									
	C-19-00010		Alteration	F	VOID			$8,645	ASSOCIATED FIRE PROTECTION
REPLACE FIRE HYDRANT #5									
	C-18-00386+A		Alteration	F	VOID			$20,000	JOSEPH A. NATOLI CONSTRUCTION CORP
SPRINKLER HEADS - HALL OF SCIENCES RENOVATIONS OF LAB 129 & 130									
	C-18-00326		Alteration	B E P F	VOID			$3	DREW UNIVERSITY ATT VP FINANCE
BATH RENOVATION									
	C-12-01002		Alteration	B E P F	VOID			$297,500	DREW UNIVERSITY ATT VP FINANCE
INTERIOR DEMOLITION INTERIOR RENOVATIONS									
	C-11-00353+C	11-485+C	Alteration	E	VOID			$30,000	THE LEEGIS GROUP, INC.
Low Voltage Cabling									
	C-09-00142	09-158	Alteration	B	VOID			$58,000	DREW UNIVERSITY ATT VP FINANCE
RETAINING WALL									

C-07-01286	08-007	Alteration	B E	VOID		$18,000	

ELECTRICAL ALTERATIONS INTERIOR ALTERATION(S) EXISTING SMOKE DETECTORS TO BE LOWERED

C-06-2439	06-013	Alteration	B E	VOID		$95,000	DREW UNIVERSITY ATT VP FINANCE

INTERIOR ALTERATION(S)

C-04-0201	04-389	Alteration		VOID		$10,000	

Would you like to add a application to this parcel? Yes

Inspections... Expand

Date	Control Number	Permit Number	Subcode	Type	Inspector	Result	Comment	Result Comment
8/9/2024	C-24-00598	24-425	Electrical	Final	ROBERT SMITH	Pass	Agent: SPINELLA ELECTRICAL CONTRACTING, INC Phone: 973 9931599/	
8/9/2024	C-24-00581	24-415	Electrical	Final	ROBERT SMITH	Pass	CONFIRMED WITH SPINELLA TO MEET HERE FIRST. Agent: SPINELLA ELECTRICAL CONTRACTING, INC Phone: 973 9931599/	
7/29/2024	C-24-00357	24-258	Electrical	Final	ROBERT SMITH	Pass	Contact: Tammy Dubuque, Contact Phone: 201-551-1138, Looking to schedule the Fire Subcode at the same time if possible. Req: Tamara Dubuque 2018950878 tdubuque@associatedfire.com Inspection confirmed by permit user 'dhawkins@associatedfire.com' (07/29/2024 09:21 AM).	
7/29/2024	C-24-00357	24-258	Fire	Final	MICKEY QUINN	Pass	Contact: Tammy Dubuque, Contact Phone: 201-551-1138, Hoping to schedule the Electrical Subcode at the same time. Req: Tamara Dubuque 2018950878 tdubuque@associatedfire.com Inspection confirmed by permit user 'dhawkins@associatedfire.com' (07/29/2024 09:21 AM).	Replacement devices in bathrooms and bath hall only
6/26/2024	C-24-00517	24-345	Plumbing	Final	Al Fisch	Pass	Agent: GOLDCON, INC. Phone: (908) 626-9730/	
6/25/2024	C-24-00403	24-257	Electrical	TRENCH	ROBERT SMITH	Pass	Agent: GRC ELECTRIC INC. Phone: (973) 472-6901/ INSPECTION IS AT THE DAVIES HOUSE	
6/17/2024	C-24-00517	24-345	Plumbing	Final	Al Fisch	Pass	Agent: GOLDCON, INC. Phone: (908) 626-9730/	
4/22/2024	C-24-00264	24-182	Electrical	Final	ROBERT SMITH	Pass	Contact: Anthony DiSisto, Contact Phone: 9737034814, Req: Anthony DiSisto 9737034814 wheatman_47@yahoo.com Inspection confirmed by permit user 'wheatman_47@yahoo.com' (04/21/2024 09:37 AM).	
4/15/2024	C-23-00572	23-411	Electrical	Final	ROBERT SMITH	Pass	Agent: YEOMANS, INC Phone: (973) 228-2995/	
4/15/2024	C-22-00298	22-214	Electrical	Final	ROBERT SMITH	Pass	Agent: SPINELLA ELECTRICAL CONTRACTING, INC Phone: 973 9931599/	

Violations...

Notice Date	Violation Number	Compliance Date	Close Date	Subcode	Issuing Officer	Infraction
1/27/2000	11/97	2/29/2000	3/4/2016	Administrative	RUSSELL BROWN	Notice and Order of Penalty

5:23-2.32(a) Unsafe Structures

N.J.A.C. 5:23-2.18(C) 1. FAILURE TO NOTIFY THE ENFORCING AGENCY WHEN WORK WAS READY FOR THE REQUIRED INSPECTION. RICHARD E. VAN DE VELDE

Notice Date	Violation Number	Compliance Date	Close Date	Subcode	Issuing Officer	Infraction
6/19/2001		7/3/2001		Administrative		Notice and Order of Penalty

N.J.A.C. 5:23-2.14(A) FAILING TO OBTAIN THE REQUIRED PERMIT BEFORE STARTING CONSTRUCTION. RICHARD E. VAN DE VELDE

1/27/2000		2/29/2000		Administrative		Notice and Order of Penalty

N.J.A.C. 5:23-2.18(C) 1. FAILURE TO NOTIFY THE ENFORCING AGENCY WHEN WORK WAS READY FOR THE REQUIRED INSPECTION. RICHARD E. VAN DE VELDE

6/7/2022	V-22-00006	6/14/2022	6/29/2022	Electrical	ROBERT SMITH	Notice and Order of Penalty

5:23-2.31(b)4 failure to obtain a permit

Knowingly performed work requiring permit before obtaining permit and withut giving verbal notice as required by the Uniform Construction Code.

Would you like to add a violation to this parcel? Yes

Ongoing Applications...

Number	Location	Type	Certificate Date	Item Type	Item Location	Last Test	Last inspection	Maintenance	Manager
PSH-19-0004	OL-19-0004	Swimming Pools/Spas/Hot Tubs	6/5/2019	SWIMMING POOL	INDOOR-FORUM POOL		6/25/2019	/	/
PSH-20-0003	OL-19-0004	Swimming Pools/Spas/Hot Tubs	6/17/2021	SWIMMING POOL	INDOOR		6/17/2020	/	/
PSH-21-0004	OL-19-0004	Swimming Pools/Spas/Hot Tubs	5/8/2021					/	/
PSH-22-0004	OL-19-0004	Swimming Pools/Spas/Hot Tubs	5/24/2023	SWIMMING POOL	INDOOR		5/10/2022	/	/
PSH-23-0004	OL-19-0004	Swimming Pools/Spas/Hot Tubs	8/23/2024				8/17/2023	/	/

Would you like to add a application to this parcel? Yes

- **Municipal Tree...**
- **Complaints...**
- **Land Use...**
- **Engineering...**
- **Code Enforcement...**
- **Health Pro...**
- **Fire Prevention...**
- **Attachments...**
- **Comments...**

New Jersey Department of Environmental Protection
Contaminated Site Remediation & Redevelopment

SOIL REMEDIAL ACTION PROTECTIVENESS/ BIENNIAL CERTIFICATION FORM

Date Stamp
(For Department use only)

SECTION A. SITE NAME AND LOCATION

Site Name: Former Central Heating Plant UST Area (AOC-1), Mead Hall (AOC-2), Historic Fill Area (AOC-3)
List all AKAs: Sitterly House, Pepin Services Bldg., Central Heating Plant UST/Case Numbers Merged Activity LSR0001
Street Address: 36 Madison Avenue
Municipality: Madison (Township, Borough or City)
County: Morris Zip Code: 07940
Program Interest (PI) Number(s): 009559
Soil Remedial Action Permit (RAP) Number: RAP180001

SECTION B. FEES

☒ Soil Remedial Action Protectiveness/Biennial Certification Form for a Soil RAP ....(No Fee)

Have all outstanding Soil RAP annual fees been paid?...☒ Yes ☐ No

☐ Post-NFA Cases (Sites without a Soil RAP): Soil Remedial Action Protectiveness/Biennial Certification Form:

Note: A Soil RAP Initial Application is required to be submitted with this form. Please see the Compliance Notice: Post-NFA cases requiring remedial action permits, which includes the fee breakdown: https://www.nj.gov/dep/srp/enforcement/post_nfa_compliance_notice.pdf.

	Effective on or Before June 30, 2023	**Effective July 1, 2023**
Without engineering control	$5,365	$5,770
With engineering control	$5,365	$5,880

SECTION C. FEE BILLING CONTACT PERSON

☐ Changed Since Last Submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form

Date of RAP Contact Information Change Form Submission: ______________

Business Name: Drew University
First Name of Contact: Gregory Last Name of Contact: Smith
Title: Vice President for Facilities and Campus Operations
Phone Number: [redacted] Ext.: ________ Fax: ________
Mailing Address: 36 Madison Avenue
Municipality: Madison State: NJ Zip Code: 07940
Email Address: gsmith2@drew.edu

SECTION D. PERSON(S) RESPONSIBLE FOR CONDUCTING THE REMEDIATION

1. Has the mailing address changed for the Person Responsible for Conducting the Remediation that is currently listed on the Soil RAP for the site?...☐ Yes ☒ No

   If "**Yes**", provide the date of the Soil RAP Modification Application submission:.................................. ______________

2. Has the Contact Person/Information changed since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form?...☐ Yes ☒ No

   If "**Yes**", provide the date of the RAP Contact Information Change Form submission: .... ______________

SECTION E. CURRENT OWNER(S) OF THE SITE

1. Has the Property Owner changed from what is currently listed on the Soil RAP for the site? ☐ Yes ☒ No

   If "**Yes**", provide the date of the RAP Transfer/Change of Property Ownership Application submission: ____________

2. Has the mailing address changed for the Property Owner that is currently listed on the Soil RAP for the site? ☐ Yes ☒ No

   If "**Yes**", provide the date of the Soil RAP Modification Application submission: ____________

3. Has the Contact Person/Information changed since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form? ☐ Yes ☒ No

   If "**Yes**", provide the date of the RAP Contact Information Change Form submission: ____________

SECTION F. ATTACHED DOCUMENTS

Attach electronic copies of the following documents in an email to srp_submissions@dep.nj.gov*: *(Check all that apply)*

**See instructions for how to handle submissions associated with a Post-NFA Case.*

- ☒ The Soil Remedial Action Protectiveness/Biennial Certification Form using the current form on the NJDEP Website (Required).
- ☒ All inspection reports/logs that have been completed since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form (Required).
- ☒ A contaminant concentration table that compares Soil Remediation Standard changes and order of magnitude analysis associated with the Soil RAP (Required).
- ☒ The Contaminants of Emerging Concern (CECs) evaluation completed associated with the Soil RAP (Required).
- ☐ A current Tax Map of the property if the block and lot has changed since the Deed Notice was filed, if applicable.
- ☒ The completed Remediation Cost Review and RFS/FA Form with a detailed cost estimate, if applicable.
- ☐ The homeowner or condominium association's annual budget that includes funds for the operation, maintenance, and monitoring of the engineering control(s) associated with the Soil RAP, if applicable.
- ☐ The annual statements confirming the value of the Financial Assurance Instrument, if applicable.

SECTION G. DEED NOTICE/DECLARATION OF ENVIRONMENTAL RESTRICTION (DER)/NOTICE IN-LIEU OF DEED NOTICE INFORMATION

1. Provide the filing date of the current Deed Notice/DER or the issuance of the Notice In-Lieu of DN: 08/27/2018

2. For the current Deed Notice/DER, provide the Book and Page numbers in which the Deed Notice/DER was filed at the county recording office:

   Book and Page Numbers: Book 23405 Page 1871 to 1915

3. Since the Deed Notice/DER was filed, did the Municipal Block and Lot number(s) of the Deed Notice/DER change? ☐ Yes ☒ No

   If "**Yes**", attach a current Tax Map of the property and list the former and new Municipal Block and Lot numbers of the Deed Notice/DER below:

   Former Municipal Block and Lot Number(s): ____________

   New Municipal Block and Lot Number(s): ____________

4. Did you provide copies of this form to the municipal and county clerks for each municipality and county in which the site is located; the local, county and regional health department for each municipality and county in which the site is located; each current owner of the site; the Pinelands Commission as applicable; and the Highlands Commission as applicable? ☒ Yes ☐ No

SECTION H. SITE USE, CHANGES, AND DISTURBANCES

1. Indicate current site use:

   ☐ Industrial ☐ Child Care Facility ☐ Park or Recreational Use ☐ Solar Panels
   ☐ Residential ☐ Hospital ☐ Vacant ☒ Other: Private University
   ☐ Commercial ☐ Landfill ☐ Government Facility
   ☐ School ☐ Agricultural ☐ Road/Right of Way

2. Has the site use(s) changed since the most recent Deed Notice/DER was filed or the issuance of the Notice In-Lieu of DN that would require the submission of a Soil RAP Modification Application? .... ☐ Yes ☒ No

   If "**Yes**", indicate what the change was and the date of the submission of a Soil RAP Modification Application:

   Site Use Change: ____________________

   Date of Soil RAP Modification Application Submission: .... ____________

   > **Note:** Pursuant to N.J.A.C. 7:26E- 5.3, a Presumptive or Alternative Remedy is required for Schools, Child Care Centers, and Residences.

3. Have periodic inspections been conducted pursuant to Attachment A of the Soil RAP for the site to determine if disturbances of the remedial action/engineering control(s) have taken place since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form? .... ☒ Yes ☐ No

   If "**Yes**", attach all inspection reports/logs that have been completed since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form.

4. Have disturbances of the remedial action/engineering control(s) taken place since the last submittal of the Soil Remedial Action Protectiveness/Biennial Certification Form? .... ☐ Yes ☒ No

   If "**Yes**", provide the following information:

   a) Date of Disturbance: ____________ Duration of Disturbance: Months ________ Days ________

      Describe the disturbance:

   b) Was the remedial action/engineering control(s) restored to the conditions stated in the Deed Notice/DER/Notice In-Lieu of DN? .... ☐ Yes ☐ No

      If "**No**", briefly describe below the reasons why and indicate what measures are being taken to ensure the protectiveness of public health and safety and of the environment:

      Approximate Date of Expected Engineering Control(s) Disturbance Repair*: .... ____________

      * Note that the engineering control(s) disturbance should be repaired within 60 days of the disturbance and that a Soil RAP Modification Application is required for any permanent change to the engineering control(s) for the site.

5. Since the Soil RAP was issued, did the comparison conducted pursuant to N.J.A.C. 7:26C-7.8(b)3 require the submission of a Soil RAP Modification Application? ☐ Yes ☒ No

   If "**Yes**", Provide the date of Soil RAP Modification Application Submission: ______________

6. Did the comparison conducted above reveal a change in the Soil Remediation Standards? ☒ Yes ☐ No

   If "**Yes**", did the Soil Remediation Standards change by an order of magnitude? ☒ Yes ☐ No

   If "**Yes**", does the change require a modification of the institutional or engineering control? ☐ Yes ☒ No

   If "**Yes**", provide the date of Soil RAP Modification Application Submission: ______________

   Attach a contaminant concentration table that compares Soil Remediation Standard changes and order of magnitude analysis.

Contaminants of Emerging Concern (CECs): The permittee(s) is required to evaluate whether there is the potential that the compounds listed below may have been manufactured, used, handled, stored, disposed or discharged at the AOC(s) associated with the Soil RAP. Evaluation does not mean analysis. Evaluation means using your professional judgement to determine if the compounds are potential contaminants of concern at the AOC(s) associated with the Soil RAP. The evaluation of these compounds should be the same as any other compound. Additional information on CECs can be found at https://www.nj.gov/dep/srp/emerging-contaminants/.

7. Is 1,4-dioxane a potential contaminant of concern at the AOC(s) associated with the Soil RAP and does it require further remedial investigation? ☐ Yes ☒ No
8. Is perchlorate a potential contaminant of concern at the AOC(s) associated with the Soil RAP and does it require further remedial investigation? ☐ Yes ☒ No
9. Are per- and polyfluoroalkyl substances (PFAS), including but not limited to perfluorononanoic acid (PFNA), perfluorooctanoic acid (PFOA), and perfluorooctane sulfonic acid (PFOS) potential contaminants of concern at the AOC(s) associated with the Soil RAP and does it require further remedial investigation? ☐ Yes ☒ No
10. Is 1,2,3-trichloropropane (1,2,3-TCP) a potential contaminant of concern at the AOC(s) associated with the Soil RAP and does it require further remedial investigation? ☐ Yes ☒ No

    Attach the results of the required emerging CECs evaluation:

    If "**Yes**" to any of the questions 7 to 10 above, then provide a discussion of how this issue is being addressed:

SECTION I. VAPOR INTRUSION

1. Are compounds of potential vapor intrusion concern included in the Deed Notice/DER/Notice In-Lieu of DN? ☐ Yes ☒ No

   If "**Yes**", then complete this section; otherwise proceed to the next section.

2. Based on the most recent soil data available, do any contaminants of concern currently require a vapor intrusion investigation pursuant to N.J.A.C. 7:26E-1.15? ☐ Yes ☐ No

If "**Yes**", attach a table with the vapor intrusion sampling results, a scaled site map indicating the location of all structures investigated for vapor intrusion, and provide a discussion of those results below or provide a written explanation with the reasons for not evaluating the vapor intrusion pathway.

3. Were there any changes in property use for the site or surrounding properties that required a vapor intrusion investigation from this soil contamination? ☐ Yes ☐ No

If "**Yes**", attach a table with the vapor intrusion sampling results, a scaled site map indicating the location of all structures investigated for vapor intrusion, and provide a discussion of those results below or provide a written explanation with the reasons for not evaluating the vapor intrusion pathway:

4. Have any vapor intrusion engineering controls/mitigation systems been installed as a result of this soil contamination? (If a system was installed, but not required for the remediation (i.e., there is not a complete VI pathway requiring the system), check "**No**") ☐ Yes ☐ No

If "**Yes**", indicate the type of engineering control that was implemented: *(check all that apply)*

- ☐ Subsurface Depressurization System
- ☐ Subsurface Ventilation System
- ☐ Soil Vapor Extraction System
- ☐ HVAC Positive Pressure
- ☐ Other (specify): ______________________

Attach any vapor intrusion sampling results as required from the Vapor Intrusion Monitoring Plan for the permit, including the NJDEP Vapor Intrusion Mitigation Monitoring and Maintenance Checklist. Provide a scaled site map that clearly identifies the building(s) and/or structure(s) with the vapor intrusion engineering control(s)/mitigation system(s) in place (e.g., active or passive), including the address and block and lot of each impacted property.

Note: A Soil RAP Modification Application should be submitted if the vapor intrusion engineering controls/mitigation systems is not included in the Soil RAP for the site.

5. Is there sub-slab soil gas (SSSG) contamination above the NJDEP's Soil Gas Screening Levels (SGSLs) beneath any buildings that require a VI Long-Term Monitoring (LTM) Plan or a VI Change in Use Evaluation Plan, or both as a result of this soil contamination? ☐ Yes ☐ No

   If "**Yes**", check all that apply and answer the question below:

   ☐ SSSG > SGSL and ≤ 10X NJDEP SGSL (VI LTM Plan pursuant to Table 6-2 of the VIT Guidance)
   ☐ SSSG > 10X NJDEP SGSL (VI LTM Plan pursuant to Table 6-2 of the VIT Guidance)
   ☐ SSSG > NJDEP Residential SGSL for Non-Residential Structure (VI Change in Use Evaluation Plan)

   Have annual inspections been completed to determine if building conditions have changed and/or there has been a change in the use? ☐ Yes ☐ No

   Attach a summary of the building inspections and/or any vapor intrusion sampling results as required from the VI LTM Plan or the VI Change in Use Evaluation Plan for the permit. Provide a scaled site map that clearly identifies the building(s) and/or structure(s) with the VI LTM Plan or the VI Change in Use Evaluation Plan, including the address and block and lot of each impacted property.

   Note: A Soil RAP Modification Application should be submitted if the VI LTM Plan or the VI Change in Use Evaluation Plan is not included in the Soil RAP for the site.

6. Are there any buildings with an Indeterminate Vapor Intrusion Pathway status as a result of this soil contamination? ☐ Yes ☐ No

   If "**Yes**", have annual inspection been completed to determine if there has been a change in the use? ☐ Yes ☐ No

   Attach a summary of the inspection and a scale site map clearly identifying the buildings with Indeterminate Vapor Intrusion Pathway status, including the address and block/lot of each building.

   Note: A Soil RAP Modification Application should be submitted if the Indeterminate Vapor Intrusion Pathway status is not included in the Soil RAP for the site.

SECTION J. FINANCIAL ASSURANCE

1. Does the Soil RAP/Deed Notice/DER/Notice In-Lieu of DN include an engineering control? ☒ Yes ☐ No

   If "**No**", proceed to the next section.

2. Is Financial Assurance required for the site? ☒ Yes ☐ No

   If "**Yes**", attach a completed Remediation Cost Review and RFS/FA Form with a detailed cost estimate.

3. If the Financial Assurance Instrument is a Line of Credit, Remediation Trust Fund, Surety Bond, or Environmental Insurance Policy, have annual statements confirming the value of the Financial Assurance Instrument been submitted pursuant to the permit schedule? ☐ Yes ☐ No

   If "**No**", attach the annual statements confirming the value of the Financial Assurance Instrument.

4. If the current owner of the site is either a homeowner association or a condominium association, have copies of the annual budget that includes funds for the operation, maintenance, and monitoring of the engineering control(s) at the site been submitted pursuant to the permit schedule? ☐ Yes ☐ No

   If "**No**", attach copies of the association's annual budget that includes funds for the operation, maintenance, and monitoring of the engineering control(s) at the site.

SECTION K. OTHER INFORMATION PROVIDED

List any other pertinent information to support the Soil Remedial Action Protectiveness/Biennial Certification Form. This section should include a discussion of any new information or soil data as it relates to the protectiveness of the soil remedial action for the site.

An order of magnitude evaluation was performed for the 2021 biennial certification by reviewing the soil sample data presented in the 2018 Remedial Investigation/Remedial Action Report against the order of magnitude applicable compounds. The Soil Remediation Standards have not changed since that review was performed. No order of magnitude exceedances were found in the sample data representing soils that remained onsite after completion of the remedy. A contaminant concentration table with the applicable samples is attached to this form.

An evaluation for Contaminants of Emerging Concern (CECs) was performed for the 2021 biennial certification. The historical soil remediation at the Site targeted the historical fill/PAHs and lead associated with a UST and lead based paint chippings, respectively. The CECs listed are not expected to be associated with historical fill and lead based paint chips.

SECTION L. PERSON WITH PRIMARY CONTACT FOR PERMIT COMPLIANCE/PERSON RESPONSIBLE FOR MONITORING THE PROTECTIVENESS OF THE REMEDIAL ACTION INFORMATION AND CERTIFICATION

Affiliation/Name of Organization: Drew University

Representative First Name: Gregory Representative Last Name: Smith

Title: Vice President for Facilities and Campus Operations

Phone Number: ([redacted]) [redacted] Ext.: Fax:

Mailing Address: 36 Madison Avenue

Municipality: Madison State: NJ Zip Code: 07940

Email Address: gsmith2@drew.edu

Relationship to the Site (check all that apply)

- ☒ I am the Person Responsible for Conducting Remediation
- ☒ I am the current Owner
- ☒ I am the current Operator
- ☐ I am the current Lessee

This certification shall be signed by the person with primary contact for permit compliance/person responsible for monitoring the protectiveness of the remedial action in accordance with the Administrative Requirements for the Remediation of Contaminated Sites rule at N.J.A.C. 7:26C-1.5(a).

I certify under penalty of law that I have personally examined and am familiar with the information submitted herein, including all attached documents, and that based on my inquiry of those individuals immediately responsible for obtaining the information, to the best of my knowledge, I believe that the submitted information is true, accurate and complete. I am aware that there are significant civil penalties for knowingly submitting false, inaccurate or incomplete information and that I am committing a crime of the fourth degree if I make a written false statement which I do not believe to be true. I am also aware that if I knowingly direct or authorize the violation of any statute, I am personally liable for the penalties.

I also understand that engineering and institutional controls must be evaluated and maintained to ensure they remain protective of public health and safety and the environment.

Based upon the information provided herein, I hereby certify that the remedial action(s) implemented at the site that includes engineering and/or institutional controls remains protective of public health and safety and the environment.

Signature: Date: 10/20/2023

Name/Title: Gregory Smith/Vice President for Facilities & Campus Operations

Completed forms should be emailed to srp_submissions@dep.nj.gov*.

*All Soil Remedial Action Protectiveness/Biennial Certification forms associated with a Post-NFA Case must continue to be submitted on a CD by mail with the accompanying fee to the following address:

Bureau of Case Assignment & Initial Notice
Contaminated Site Remediation & Redevelopment
NJ Department of Environmental Protection
401-05H
PO Box 420
Trenton, NJ 08625-0420

SECTION M. LICENSED SITE REMEDIATION PROFESSIONAL INFORMATION AND STATEMENT

LSRP ID Number: 574859

First Name: Jeffrey Last Name: Hosterman

Phone Numbers: ([redacted]) [redacted] Ext.: Fax:

Mailing Address: 240 Continental Drive, Suite 200

Municipality: Newark State: DE Zip Code: 19713

Email Address: jeff.hosterman@tetratech.com

This statement shall be signed by the LSRP who is submitting this notification in accordance with N.J.S.A. 58:10C-14, and N.J.S.A. 58:10B-1.3b(1) and (2).

(1) I certify, as a Licensed Site Remediation Professional authorized pursuant to N.J.S.A. 58:10C-1 et seq. to conduct business in New Jersey, that for the remediation described in this submission, and all attachments included in this submission, I personally: Managed, supervised, or performed the remediation conducted at this site that is described in this submission, and all attachments included in this submission; and/or periodically reviewed and evaluated the work performed by other persons that forms the basis for the information in this submission; and/or completed the work of another site remediation professional, licensed or not, after having: (1) reviewed all available documentation on which I relied; (2) conducted a site visit and observed the then-current conditions and verified the status of as much of the work as was reasonably observable; and (3)concluded, in the exercise of my independent professional judgment, that there was sufficient information upon which to complete any additional phase of remediation and prepare workplans and reports related thereto.

(2) I certify:

- *That I have read this submission and all attachments to this submission;*
- *That in performing the professional services as the licensed site remediation professional for the entire site or each area of concern, I adhered to the professional conduct standards and requirements governing licensed site remediation professionals provided in N.J.S.A. 58:10C-16;*
- *That the remediation conducted at the entire site or each area of concern, that is described in this submission and all attachments to this submission, was conducted pursuant to and in compliance with the remediation requirements in N.J.S.A. 58:10C-14.c;*
- *That the remediation described in this submission, and all attachments to this submission, was conducted pursuant to and in compliance with the regulations of the Site Remediation Professional Licensing Board at N.J.A.C. 7:26I; and*
- *That the information contained in this submission and all attachments to this submission is true, accurate, and complete.*

(3) I certify, when this submission includes a response action outcome, that the entire site or each area of concern has been remediated in compliance with all applicable statutes, rules, and regulations and is protective of public health and safety and the environment.

(4) I certify that no other person is authorized or able to use any password, encryption method, or electronic signature that the Board or the Department have provided to me.

(5) I certify that I understand and acknowledge that:

- *If I knowingly make a false statement, representation, or certification in any document or information I submit to the Department I may be subject to civil and administrative enforcement pursuant to N.J.S.A. 58:10C-17.a.1(a)through (f) by the Board, including but not limited to license suspension, revocation, or denial of renewal; and*
- *If I purposely, knowingly, or recklessly make a false statement, representation, or certification in any application, form, record, document or other information submitted to the Department or required to be maintained pursuant to the Site Remediation Reform Act, I shall be guilty, upon conviction, of a crime of the third degree and shall, notwithstanding the provisions of subsection b. of N.J.S.2C:43-3, be subject to a fine of not less than $5,000 nor more than $75,000 per day of violation, or by imprisonment, or both.*

(6) I certify that I have read this certification prior to signing, certifying, and making this submission.

LSRP Signature: Date: 10-23-2023

LSRP Name: Jeffrey L. Hosterman

Company Name: Tetra Tech, Inc.

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: _UST Area (AOC-1)______
Inspector's Name: ___**B. Sielski**___________ **Date: 9/22/2022_**

1. Is the area well vegetated, as applicable? If No, describe below.

X Yes ☐ No

Comments: __Grass is established across the area ____

2. Has the area been maintained/mowed, as applicable? If No, describe below.

X Yes ☐ No

Comments: Area is maintained by Drew University landscaping and is mowed regularly ____________________

3. Are there any trees/shrubs in the area? If Yes, describe below.

☐ Yes **X** No

Comments: __No trees are planted within this AOC ____

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

☐ Yes **X** No

Comments: ____

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: _Mead Hall Porch Area (AOC-2)_____
Inspector's Name: ___**B. Sielski**____________ **Date: 09/22/2022_**

1. Is the area well vegetated, as applicable? If No, describe below.

   X Yes ☐ No

Comments: West Landscape Area has large existing tree. Both east and west are mulch covered. ___________

2. Has the area been maintained/mowed, as applicable? If No, describe below.

   X Yes ☐ No

Comments: Mulch is maintained over both landscaped areas. Porch drainage leaders are intact after visual inspection. There is no lawn to maintain.

3. Are there any trees/shrubs in the area? If Yes, describe below.

   X Yes ☐ No

Comments: West landscape area has existing large tree. East landscape area has mulch only _______________

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

   ☐ Yes **X** No

Comments: ____

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: Historic Fill Area (AOC-3)
Inspector's Name: ___**B. Sielski**___________ **Date: 09/22/2022_**

1. Is the area well vegetated, as applicable? If No, describe below.

   X Yes ☐ No

Comments: Area has numerous existing trees as part of wooded tree stand.

2. Has the area been maintained/mowed, as applicable? If No, describe below.

   X Yes ☐ No

Comments: AOC-3 floor has been maintained with wood chips. As part of the wood stand, it has natural ground cover.

3. Are there any trees/shrubs in the area? If Yes, describe below.

   X Yes ☐ No

Comments: Trees are in the area as part of cover and are mature. Very few shrubs.

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

   ☐ Yes **X** No

Comments:

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: _UST Area (AOC-1)______
Inspector's Name: ___**B. Sielski**____________ **Date: 9/14/2023_**

1. Is the area well vegetated, as applicable? If No, describe below.

   X Yes ☐ No

Comments: __Grass is established across the area ________________________________

2. Has the area been maintained/mowed, as applicable? If No, describe below.

   X Yes ☐ No

Comments: Area is maintained by Drew University landscaping and is mowed regularly ____________

3. Are there any trees/shrubs in the area? If Yes, describe below.

   ☐ Yes **X** No

Comments: __No trees are planted within this AOC ________________________________

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

   ☐ Yes **X** No

Comments: ________________________________

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: _Mead Hall Porch Area (AOC-2)_______
Inspector's Name: ___**B. Sielski**____________ **Date: 09/14/2023**_

1. Is the area well vegetated, as applicable? If No, describe below.

   X Yes ☐ No

Comments: West Landscape Area has large existing tree. Both east and west are mulch covered. ____________

2. Has the area been maintained/mowed, as applicable? If No, describe below.

   X Yes ☐ No

Comments: Mulch is maintained over both landscaped areas. Porch drainage leaders are intact after visual inspection. There is no lawn to maintain.

3. Are there any trees/shrubs in the area? If Yes, describe below.

   X Yes ☐ No

Comments: West landscape area has existing large tree. East landscape area has mulch only ________________

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

   ☐ Yes **X** No

Comments: ______________________________

Soil Cap Inspection Sheet
Drew University – Madison, New Jersey

Soil Cap Area: Historic Fill Area (AOC-3)
Inspector's Name: ___**B. Sielski**___________ **Date: 09/14/2023_**

1. Is the area well vegetated, as applicable? If No, describe below.

   X Yes ☐ No

Comments: Area has numerous existing trees as part of wooded tree stand. ____________________

2. Has the area been maintained/mowed, as applicable? If No, describe below.

   X Yes ☐ No

Comments: AOC-3 floor has been maintained with wood chips. As part of the wood stand, it has natural ground cover.

3. Are there any trees/shrubs in the area? If Yes, describe below.

   X Yes ☐ No

Comments: Trees are in the area as part of cover and are mature. Very few shrubs. ____________________

4. Is there any erosion or loss of soil cover (including ruts, borrowing animals, etc.)? If Yes, describe below.

   ☐ Yes **X** No

Comments: ____________________

New Jersey Department of Environmental Protection
Site Remediation and Waste Management Program

REMEDIATION COST REVIEW AND RFS/FA FORM

☐ RFS ☒ FA

Date Stamp
(For Department use only)

SECTION A. SITE NAME AND LOCATION

Site Name: Former Central Heating Plant UST Area (AOC-1), Mead Hall (AOC-2), Historic Fill Area (AOC-3)

List All AKAs: Sitterly House, Pepin Services Bldg., Central Heating Plant UST/Case Numbers Merged Activity LSR0001

Street Address: 36 Madison Avenue

Municipality: Madison (Township Borough or City)

County: Morris Zip Code: 07940

Program Interest (PI) or RFS Number(s): 009559

Case Tracking Number(s): RAP180001

SECTION B. PERSON RESPONSIBLE FOR CONDUCTING THE REMEDIATION

Full Legal Name Person Responsible for Conducting Remediation: Drew University

Representative First Name: Gregory Representative Last Name: Smith

Title: Vice President for Facilities and Campus Operations

Mailing Address: 36 Madison Avenue

Municipality: Madison State: NJ Zip Code: 07940

Phone Number: ([redacted]) [redacted] Ext: Fax:

Email Address: gsmith2@drew.edu

☒ I am also the person responsible for establishing and maintaining a Remediation Funding Source (RFS).

Billing Contact

☒ Same as Person Responsible for Conducting Remediation / Representative listed above.

Name of Organization:

Name of Billing Contact: Title:

Mailing Address:

Municipality: State: Zip Code:

Phone Number: Ext: Fax:

Email Address:

EXEMPTION CLAIM FOR RFS ONLY (not FA)

If claiming an exemption from the requirement to post Remediation Funding Source pursuant to N.J.A.C. 7:26C-5.2(b), please check the appropriate box below and do not complete sections C through H:

- ☐ Environmental Opportunity Zone
- ☐ Innovative remedial action technology
- ☐ Unrestricted or limited restricted use remedial action
- ☐ Government entity
- ☐ Remediation at primary or secondary residence
- ☐ Owner or operator of a licensed child care center
- ☐ Public, private or charter school

NOTE: All exemptions require additional supporting documentation to be attached. Please refer to the form instructions. If the exemption is only for a portion of the site, you must complete section C through H for the portion of the site that does not meet the exemption criteria. **See instructions.**

SECTION C. PURPOSE OF SUBMISSION

Check all that apply

- ☐ Initial Remediation Funding Source pursuant to N.J.A.C. 7:26C-5.2(a) (*attach original RFS instrument and 1% surcharge payment, as applicable)*
- ☐ Initial Financial Assurance for a Remedial Action Permit pursuant to N.J.A.C. 7:26C-7 (*attach original FA instrument*)
- ☐ Initial Direct Oversight Remediation Trust Fund Agreement pursuant to N.J.A.C. 7:26C-14.2(b)5 (*attach original RTF instrument and 1% surcharge payment)*

- ☐ Initial Direct Oversight Remediation Cost Review pursuant to N.J.A.C. 7:26C-14.2(b)4
- ☐ Annual Remediation Cost Review pursuant to N.J.A.C. 7:26C-5.10 *(attach RFS instrument verification and valuation)*
- ☒ Biennial Cost Review pursuant to N.J.A.C. 7:26C-7.10 *(Remedial Action Permits)*

- ☐ Change in Remediation Funding Source or Financial Assurance Amount pursuant to N.J.A.C. 7:26C-5.11
- ☐ Change in Remediation Funding Source or Financial Assurance Mechanism pursuant to N.J.A. 7:26C-5.11(d)
- ☐ Remediation Funding Source Disbursement Notification pursuant to N.J.A.C. 7:26C-5.12(a)
- ☐ Remediation Funding Source Disbursement Request pursuant to N.J.A.C. 7:26C-5.12(b) – Direct Oversight only
- ☐ Remediation Funding Source/Financial Assurance Disbursement Request pursuant to N.J.A.C. 7:26C-5.13(d) – Department held RFS/FA

- ☐ Request Release of the Remediation Funding Source or Financial Assurance pursuant to N.J.A.C. 7:26C-5.11(e)
- ☐ Using a Remediation Funding Source as Financial Assurance

SECTION D. TYPE AND AMOUNT OF REMEDIATION FUNDING SOURCE OR FINANCIAL ASSURANCE POSTED

Initial or Existing Mechanism for ☐ RFS or ☒ FA

Check all that apply

- ☒ Letter of Credit
- ☐ Remediation Trust Fund
- ☐ Self Guarantee
- ☐ Line of Credit
- ☐ Environmental Insurance Policy
- ☐ Surety Bond
- ☐ Direct Oversight Remediation Trust Fund
- ☐ Fully Funded Trust (Existing only pre-June 1993)
- ☐ Performance Bond (Existing only pre-June 1993)
- ☐ Surety Bond (Existing only pre-June1993)

Replacement Mechanism for ☐ RFS or ☒ FA

Check all that apply

- ☐ Letter of Credit
- ☐ Remediation Trust Fund
- ☐ Self Guarantee
- ☐ Line of Credit
- ☐ Environmental Insurance Policy
- ☐ Surety Bond
- ☐ Direct Oversight Remediation Trust Fund

1. Expiration Date of Remediation Funding Source or Financial Assurance Posted: 05/07/2047
2. Amount of Remediation Funding Source or Financial Assurance posted prior to any increase, reduction, or disbursement addressed in this submission: $55,915.50
3. Do you want to disburse, reduce, or increase the amount of the Remediation Funding Source?............ ☐ Yes ☒ No
   If "Yes," specify below:
   ☐ Disburse RFS ☐ Reduce RFS ☐ Increase RFS by (amount): ____________

SECTION E. REMEDIATION COST ESTIMATION

1. Indicate the method(s) used to calculate the remediation cost review/estimate: (*Check all that apply*)

- ☐ RACER® (*attach documentation for estimate*)
- ☐ Cost-Pro® (*attach documentation for estimate*)
- ☐ Surrogate Cost (*ISRA Remediation Certifications, see for instructions for further clarification)*
  A Preliminary Assessment/Site Investigation has NOT been completed for the site, the surrogate remediation funding source has been established in the amount of $100,000 or $250,000.
- ☒ Calculated independently by LSRP/Consultant using (*attach documentation used to generate calculation*):
  - ☐ Actual competitive bid(s)
  - ☐ Internal company data
  - ☐ Other commercially available software. Specify: ______________________
  - ☒ Other. Specify: Engineering Estimate prepared by Brian D. Gillen, PE, LSRP (See Attached Table)

2. Estimated cost:
   To complete remediation: ______________

   or

   For Financial Assurance: $55,915.50

3. Full legal name of person who prepared the cost estimate: Brian D. Gillen, PE, LSRP

SECTION F. COST REVIEW FOR REMEDIATION FUNDING SOURCE OR FINANCIAL ASSURANCE

1. **Remediation Funding Source – due annually**
   a. Date of most recent prior cost estimate: .... ______________

   b. Total monies spent to date to remediate the site: .... ______________
   Attach detailed summary of monies spent to remediate.

   c. Estimated remaining costs to complete the remediation: .... ______________
   Attach detailed estimate of remaining costs to complete remediation.

   d. Provide an explanation of any changes from most recent prior cost estimate.

2. **Financial Assurance – due biennially**
   a. Date of most recent prior cost estimate: 08/01/2018
   b. Current cost estimate to operate, maintain and monitor the engineering control: $55,915.50
   c. Provide an explanation of any changes from most recent prior cost estimate.

SECTION G. LSRP AUTHORIZED DISBURSEMENTS NOTIFICATION AND REQUEST FOR NJDEP REDUCTION APPROVAL

1. Date previous notification/request submitted: .... ____________________

2. For Remediation Trust Funds and Lines of Credit:
   a. Date the LSRP authorized disbursement (*Attach copy of authorization*): .... ____________________
   b. Total amount of the authorized disbursement: .... ____________________
   c. Date the holder of the RFS mechanism disbursed the funds: .... ____________________
   d. Amount of RFS remaining after disbursement.. ____________________

3. For NJDEP authorized reductions:
   a. Amount of funds you are requesting the NJDEP authorize for reduction: .... ____________________
   b. Provide RFS account information (e.g., bank name, account number, etc.):

SECTION H. REQUEST FOR NJDEP AUTHORIZED DISBURSEMENTS

ONLY for sites subject to Direct Oversight pursuant to N.J.A.C. 7:26C-14 and disbursement requests in accordance with N.J.A.C. 7:26C-5.13

1. Total amount of requested disbursement .... ____________________
2. Provide the name, address, telephone number, email and tax identification number of all parties to receive payment from this disbursement and amount of each payment.

3. Attach a description of remediation costs incurred or to be incurred and the specific remediation that has or will be completed under this request including the following documentation:
   a.) For remediation costs that have been incurred, include a Remediation Report documenting the completion of the remediation activities; or
   b.) For remediation costs to be incurred, include a proposed scope of work of the remediation activities to be completed.
4. Attach an estimate of all remaining costs to complete the remediation.

SECTION I. LICENSED SITE REMEDIATION PROFESSIONAL INFORMATION AND STATEMENT

LSRP ID Number: 574859

First Name: Jeffrey Last Name: Hosterman

Phone Numbers: ([redacted]) [redacted] Ext.: Fax:

Mailing Address: 240 Continental Drive, Suite 200

Municipality: Newark State: DE Zip Code: 19713

Email Address: jeff.hosterman@tetratech.com

This statement shall be signed by the LSRP who is submitting this notification in accordance with N.J.S.A. 58:10C-14, and N.J.S.A. 58:10B-1.3b(1) and (2).

(1) I certify, as a Licensed Site Remediation Professional authorized pursuant to N.J.S.A. 58:10C-1 et seq. to conduct business in New Jersey, that for the remediation described in this submission, and all attachments included in this submission, I personally: Managed, supervised, or performed the remediation conducted at this site that is described in this submission, and all attachments included in this submission; and/or periodically reviewed and evaluated the work performed by other persons that forms the basis for the information in this submission; and/or completed the work of another site remediation professional, licensed or not, after having: (1) reviewed all available documentation on which I relied; (2) conducted a site visit and observed the then-current conditions and verified the status of as much of the work as was reasonably observable; and (3)concluded, in the exercise of my independent professional judgment, that there was sufficient information upon which to complete any additional phase of remediation and prepare workplans and reports related thereto.

(2) I certify:

- *That I have read this submission and all attachments to this submission;*
- *That in performing the professional services as the licensed site remediation professional for the entire site or each area of concern, I adhered to the professional conduct standards and requirements governing licensed site remediation professionals provided in N.J.S.A. 58:10C-16;*
- *That the remediation conducted at the entire site or each area of concern, that is described in this submission and all attachments to this submission, was conducted pursuant to and in compliance with the remediation requirements in N.J.S.A. 58:10C-14.c;*
- *That the remediation described in this submission, and all attachments to this submission, was conducted pursuant to and in compliance with the regulations of the Site Remediation Professional Licensing Board at N.J.A.C. 7:26I; and*
- *That the information contained in this submission and all attachments to this submission is true, accurate, and complete.*

(3) I certify, when this submission includes a response action outcome, that the entire site or each area of concern has been remediated in compliance with all applicable statutes, rules, and regulations and is protective of public health and safety and the environment.

(4) I certify that no other person is authorized or able to use any password, encryption method, or electronic signature that the Board or the Department have provided to me.

(5) I certify that I understand and acknowledge that:

- *If I knowingly make a false statement, representation, or certification in any document or information I submit to the Department I may be subject to civil and administrative enforcement pursuant to N.J.S.A. 58:10C-17.a.1(a)through (f) by the Board, including but not limited to license suspension, revocation, or denial of renewal; and*
- *If I purposely, knowingly, or recklessly make a false statement, representation, or certification in any application, form, record, document or other information submitted to the Department or required to be maintained pursuant to the Site Remediation Reform Act, I shall be guilty, upon conviction, of a crime of the third degree and shall, notwithstanding the provisions of subsection b. of N.J.S.2C:43-3, be subject to a fine of not less than $5,000 nor more than $75,000 per day of violation, or by imprisonment, or both.*

(6) I certify that I have read this certification prior to signing, certifying, and making this submission.

LSRP Signature: Date: 10-23-2023

LSRP Name: Jeffrey L. Hosterman

Company Name: Tetra Tech, Inc.

SECTION J. PERSON RESPONSIBLE FOR CONDUCTING THE REMEDIATION INFORMATION AND CERTIFICATION

Full Legal Name of the Person Responsible for Conducting the Remediation: Drew University

Representative First Name: Gregory Representative Last Name Smith

Title: Vice President for Facilities and Campus Operations

Phone Number: [redacted] Ext: Fax:

Mailing Address: 36 Madison Avenue

City/Town: Madison State: NJ Zip Code: 07940

Email Address: gsmith2@drew.edu

☒ The person responsible for conducting the remediation is the person responsible for establishing and maintaining a remediation funding source/financial assurance.

This certification shall be signed by the person responsible for conducting the remediation who is submitting this notification in accordance with Administrative Requirements for the Remediation of Contaminated Sites rule at N.J.A.C. 7:26C-1.5(a).

I certify under penalty of law that I have personally examined and am familiar with the information submitted herein, including all attached documents, and that based on my inquiry of those individuals immediately responsible for obtaining the information, to the best of my knowledge, I believe that the submitted information is true, accurate and complete. I am aware that there are significant civil penalties for knowingly submitting false, inaccurate or incomplete information and that I am committing a crime of the fourth degree if I make a written false statement which I do not believe to be true. I am also aware that if I knowingly direct or authorize the violation of any statute, I am personally liable for the penalties.

I certify I am fully aware of the requirements of N.J.A.C. 7:26C-5 et seq. as they pertain to Remediation Funding Sources and Financial Assurances and the language of any provided Remediation Funding Source or Financial Assurance instrument does not deviate in any way from the language in the Department's model documents found at www.nj.gov/dep/srp/guidance/rfsguide except as approved by the Department.

For disbursement notification or request pursuant to N.J.A.C. 7:26C-5.12 or 5.13(d), I certify that the disbursement relates to actual remediation costs, incurred or to be incurred, and does not include ineligible legal fees.

Signature: Date: 10/20/2023

Name/Title: Gregory Smith, VP for Facilities and Campus Operations

SECTION K. PERSON ESTABLISHING AND MAINTAINING A REMEDIATION FUNDING SOURCE/FINANCIAL ASSURANCE (complete if different person than Section J)

Full Legal Name of Person Establishing and Maintaining a Remediation Funding Source: ______________________

Representative First Name: ______________ Representative Last Name: ______________

Title: ______________________

Phone Number: ______________ Ext: ________ Fax: ______________

Mailing Address: ______________________

City/Town: ______________ State: ________ Zip Code: ________

Email Address: ______________________

This certification shall be signed by the person establishing and maintaining a remediation funding source/financial assurance who is submitting this notification in accordance with Administrative Requirements for the Remediation of Contaminated Sites rule at N.J.A.C. 7:26C-1.5(a).

I certify under penalty of law that I have personally examined and am familiar with the information submitted herein, including all attached documents, and that based on my inquiry of those individuals immediately responsible for obtaining the information, to the best of my knowledge, I believe that the submitted information is true, accurate and complete. I am aware that there are significant civil penalties for knowingly submitting false, inaccurate or incomplete information and that I am committing a crime of the fourth degree if I make a written false statement which I do not believe to be true. I am also aware that if I knowingly direct or authorize the violation of any statute, I am personally liable for the penalties.

I certify I am fully aware of the requirements of N.J.A.C. 7:26C-5 et seq. as they pertain to Remediation Funding Sources and Financial Assurances and the language of any provided Remediation Funding Source or Financial Assurance instrument does not deviate in any way from the language in the Department's model documents found at www.nj.gov/dep/srp/guidance/rfsguide except as approved by the Department.

For a disbursement notification or request pursuant to N.J.A.C. 7:26C-5.12, I certify that the disbursement relates to actual remediation costs, incurred or to be incurred, and does not include ineligible legal fees

Signature: ______________________ Date: ______________

Name/Title:

Completed forms should be sent to:

Bureau of Case Assignment & Initial Notice
Site Remediation and Waste Management Program
NJ Department of Environmental Protection
401-05H
PO Box 420
Trenton, NJ 08625-0420

	AOC Financial Assurance Costs Cost Estimate[1,2]				
Item	Activity	Annual Costs ($)	Years	Cost over 30 Years[3] ($)	Remarks
1	DEP fees	320	30	9,600	4
2	LSRP fees	1,750	15	22,500	5
3	Maintenance and Landscaping Costs	593.85	30	17,815.50	6
4	Contingency Items	1,000	6	6,000	7
			Total	$55.915.50	

1 Acreage 87,120 square feet (ft²),, to base of paved area to east

2 Tetra Tech is able to determine estimated costs for Financial Assurance amount that will have to be financed as part of a Letter of Credit financial mechanism or other suitable financing strategy pursuant to the New Jersey Administrative Code (N.J.A.C.)

3 Five (5) Year Cost (the Drew Budgeting Time Period) would be 1/6 of the Total shown

4 Fees for SRAP including Deed Notices for AOC-1, 2 &3

5 Biennial Certification every two (2) years, includes form submittals and inspections

6 Cost Developed as follows, Drew Annual Budget for landscaping ($282,500), tree maintenance/removal ($40,000) and athletic fields ($52,560) for 50 acres is $375,060, a cost to landscape and maintain 50 acres. The SRAP AOC deed Notice Area for AOCs 1 and 2 is estimated to be 0.19 acres. This acreage will be adjusted at the time of the AOC 3 historic fill delineation (June 2017) to reflect actual Deed Notice aerial extent for AOC 1, 2 and 3 prior to submitting SRAP. Therefore the O&M cost for landscaping and maintenance at this writing is estimated to be 0.19/120 acres x $375,060, or $593.85. (The Drew campus is 186 acres of which 120 acres is estimated to be athletic fields, landscaping and garden areas. AOC-1 is estimated at 7,200 ft² and AOC-2 is estimated at 1,233 ft² which is equivalent to 0.19 acres).

7 Tetra Tech factored in a sampling fee contingency item to periodically (every five years) sample AOC-2 soils to confirm that paint railings from Mead Hall do not adversely affect engineering control soil characterization

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*			ESTABLISHMENT INFORMATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT			ESTABLISHMENT TRADING NAME [illegible]	
NUMBER AND STREET			NUMBER AND STREET [illegible] Madison Ave	
COUNTY			MUNICIPALITY Madison	ZIP CODE [illegible]
MUNICIPALITY		STATE	COUNTY Morris	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE		ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE			
1 ☒ RETAIL 2 ☐ OTHER *(Specify)*: 3 ☐ 4 ☐	3	1 ☒ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*		
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END
		[illegible]		

EVALUATION

☒ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)* Madison Board of Health [illegible]	NAME OF INSPECTOR [illegible]	
	TITLE [illegible]	
TELEPHONE NUMBER [illegible]	INSPECTOR'S SIGNATURE [illegible]	
NAME OF HEALTH OFFICER [illegible]	INSPECTOR'S PERM. REG. NO. [illegible]	DATE [illegible]

F-33
SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
EC Food Mart	Madison	4/11/13	3

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.	X				
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.	X				
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.			X		
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.			X		
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.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.	X				
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
25	Hot and cold water available; adequate pressure.		
26	Food properly labeled, original container.	X	
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, jewelry, outer clothing, hair restraint).		

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
EC Food Court	Madison	4/11/23	3

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
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.	X	
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		
	PHYSICAL FACILITIES	**OUT**	**COS**
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.		

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
	DOC.	[illegible] Power 1x quarter
	DOC.	Pest Control 1x month
	DOC.	Cold holding @ 40°F
	DOC.	Hot holding @ 150°F
44	4.6	Observed grease on hood. Increase cleaning
17	3.3	Observed open items in walkin cooler (COS)
		Make sure all stickers have dates for prepack food

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Melanie Bergman	[signature]	[signature]

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION (*Complete this section only if different from establishment information*)			ESTABLISHMENT INFORMATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT			ESTABLISHMENT TRADING NAME [illegible]	
NUMBER AND STREET			NUMBER AND STREET 36 Madison Ave	
COUNTY			MUNICIPALITY [illegible]	ZIP CODE [illegible]
MUNICIPALITY		STATE	COUNTY [illegible]	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE		ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE			
1 ☒ RETAIL 2 ☐ OTHER *(Specify)*: 3 ☐ 4 ☐	5	1 ☒ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*		
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END
		[illegible]		

EVALUATION

☒ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)* [illegible]	NAME OF INSPECTOR [illegible]	
	TITLE [illegible]	
TELEPHONE NUMBER [illegible]	INSPECTOR'S SIGNATURE [illegible]	
NAME OF HEALTH OFFICER [illegible]	INSPECTOR'S PERM. REG. NO. [illegible]	DATE [illegible]

F-33
SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
[illegible]	Madison	9/16/11	3

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.		X	-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.	X				
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.	X				
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.			X		
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.			X		
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.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.	X				
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
25	Hot and cold water available; adequate pressure.		
26	Food properly labeled, original container.		
27	Food protected from potential contamination during preparation, storage, display.	X	
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).		

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APR 08

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
[illegible] Food Court	Madison	9/26/22	S

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
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.	X	
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		
	PHYSICAL FACILITIES	**OUT**	**COS**
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.		

Item #	NJAC 8:24	**REMARKS** *("R" = Repeat violation from previous inspection)*
	Note	Pest Control: Westfield 1x month
	Note	Grease Trap: Filter Group 2x month
	Note	Paper towels at all bathrooms onsite
6	2.7	Observed front handwashing sink at [illegible]
44	4.6	Observed front hood filters above stove
		with grease build-up. Increase cleaning.
44	5.3	Observed boxes of food stored on the floor in back
		dry storage. Must be 6" off ground.
	Note	Quat sanitizer with test kit
	Note	Booster temp 182°F for warewashing
	Note	Cold holding @ 41°F or below
	Note	Hot holding temp @ 135°F

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[illegible]	[illegible]

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Jan. 77

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION (Complete this section only if different from establishment information)			ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT			ESTABLISHMENT TRADING NAME. Drew University EC Food Cart		
NUMBER AND STREET	COUNTY		NUMBER AND STREET 36 Madison	COUNTY Morris	
MUNICIPALITY	STATE		MUNICIPALITY Madison	ZIP CODE	TELEPHONE NO.
ZIP CODE	COMUN. CODE		ESTABLISHMENT STATE LICENSE NO. (if appl.)	COMUN. CODE	

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE	
1 RETAIL	3	☒ INITIAL INSPECTION
☒ 2 OTHER (Specify)		2 REINSPECTION *(other than initial inspection)*
3 school	GOODS	
4	1 DESTROYED	
	2 EMBARGOED	

TIME - (2400 HOURS)

DATE	BEGIN	END
11/12/21		

EVALUATION

☒ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL
NAME, ADDRESS AND TELEPHONE NUMBER (print) Madison B.O.H 28 Walnut St.	INSPECTOR'S NAME AND TITLE Leanne Bergstrom REHS
	INSPECTOR'S SIGNATURE [signature]
HEALTH OFFICER M Fitzpatrick	INSPECTOR'S PERM. REG. NO. B16119

MGL PRINTING SOLUTIONS (908) 665-1999 M002-33 Q

P5740

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
Drew University EL Facility	Madison	1/12/21	3

#	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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
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
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.		

Item #	NJAC 8:24	**REMARKS** *("R" = Repeat violation from previous inspection)*
N/A		Deep clean was being conducted at time of inspection
		[illegible] reminded to clean/sanitize.
	N/C	Sysco Food
	N/A	[illegible] pest control 1 X month
	N/A	[illegible] hood cleaned 4 X year

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[illegible]	[illegible]

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APR 08

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
R.U. CC Food Court	Madison	1/12/21	3

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.			X		
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.				X	
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.			X		
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.			X		
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.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.			X		
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

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APR 08

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*		ESTABLISHMENT INFORMATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT		ESTABLISHMENT TRADING NAME Drew C-store	
NUMBER AND STREET		NUMBER AND STREET 36 Madison Ave	
COUNTY		MUNICIPALITY Madison	ZIP CODE 07940
MUNICIPALITY	STATE	COUNTY Morris	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE	ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE		
1 ☒ RETAIL 2 ☐ OTHER *(Specify)*: 3 ☐ 4 ☐	2	1 ☐ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*	
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)	
		DATE	**BEGIN**	**END**
		9/26/22		

EVALUATION

☒ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)* Madison Health Dept. 50 Kings Rd	NAME OF INSPECTOR Melanie [illegible] TITLE REHS	
TELEPHONE NUMBER 973 593 3079	INSPECTOR'S SIGNATURE [illegible]	
NAME OF HEALTH OFFICER M Fitzpatrick	INSPECTOR'S PERM. REG. NO. S-10[illegible]	DATE 9/26/22

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SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
C-Store	Madison	9/26/22	2

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.				X	
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.	X				
17	**COLD HOLDING:** PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.				X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.				X	
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.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
C-Store	Madison	9/26/17	2

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	X	
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**
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.	X	

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
40	4.2	Door on cooler in front needs new hinge to seal
		properly
52	6.7	"Handwashing only" sign at front hand sink
	Note:	all sinks adequate
	Note:	Cold holding @ 40°F or below
	Note.	Frozen foods all frozen completely
	Note:	gloves in use.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[signature]	[signature]

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION
(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT:

NUMBER AND STREET:

COUNTY:

MUNICIPALITY:

STATE:

ZIP CODE:

CO/MUN. CODE:

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME: C-Store

NUMBER AND STREET: 36 Madison Ave

MUNICIPALITY: Madison

ZIP CODE: 07940

COUNTY: Morris

TELEPHONE NO.:

ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*:

CO/MUN CODE:

INSPECTION

TYPE OF ESTABLISHMENT
1 ☑ RETAIL
2 ☐ OTHER *(Specify)*:
3 ☐
4 ☐

ESTABLISHMENT CODE: 2

GOODS
1 ☐ DESTROYED
2 ☐ EMBARGOED

1 ☒ INITIAL INSPECTION
2 ☐ REINSPECTION *(other than initial inspection)*

TIME - (2400 HOURS)

DATE	BEGIN	END
2/16/21		

EVALUATION

☑ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND *(print)*:
Madison BoH
28 Walnut St.

TELEPHONE NUMBER:

NAME OF HEALTH OFFICER: M. Fitzpatrick

INSPECTING OFFICIAL

NAME OF INSPECTOR: Melanie Bergman

TITLE: REHS

INSPECTOR'S SIGNATURE: MB

INSPECTOR'S PERM. REG. NO.: 3/G2119

DATE: 2/16/21

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SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
C-Store	Madison	2/16/21	2

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010*.	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.				X	
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.				X	
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)		X			
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.				X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.				X	
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.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
C-Star	Madison	7/16/21	2

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
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**
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.		

Item #	NJAC 8:24	REMARKS (*"R" = Repeat violation from previous inspection)*
	Note:	Western Pest 1x month.
17		observed front top cooler 50°F. Must be
		41°F or below. Observed Pepsi cooler @
		52°F. Cold holding @ 41°F.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[signature]	[illegible]

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SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*		ESTABLISHMENT INFORMATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT		ESTABLISHMENT TRADING NAME	
NUMBER AND STREET		NUMBER AND STREET	
COUNTY		MUNICIPALITY	ZIP CODE
MUNICIPALITY	STATE	COUNTY	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE	ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE			
1 ☐ RETAIL 2 ☐ OTHER *(Specify)*: 3 ☐ 4 ☐		1 ☐ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*		
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END

EVALUATION

☑ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)*	NAME OF INSPECTOR	
	TITLE	
TELEPHONE NUMBER	INSPECTOR'S SIGNATURE	
NAME OF HEALTH OFFICER	INSPECTOR'S PERM. REG. NO.	DATE

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RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
[illegible]	[illegible]	[illegible]	3

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*	X		-----		-----
3	Ill or injured foodworkers restricted or excluded as required.	X			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.	X				
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.	X				
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
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.			X		
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.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.	X				
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

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RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
[illegible]	[illegible]	5/[illegible]/[illegible]	3

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
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.	X	
	PHYSICAL FACILITIES	**OUT**	**COS**
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.	[illegible]	
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.		

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
	Note.	Western pest control 1X/month
	Note:	[illegible] - Carlos [illegible] 1/2026
	Note:	Grease trap [illegible]
	Note:	[illegible] sanitizer [illegible]
50		Lighting [illegible] pizza station
45		[illegible] rinse [illegible] for warewashing [illegible]
		sanitizer [illegible] @ 200 ppm

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[illegible]	[illegible]

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APR 08

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*	ESTABLISHMENT INFORMATION
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT:	ESTABLISHMENT TRADING NAME: Peet's Coffee
NUMBER AND STREET:	NUMBER AND STREET: [illegible]
COUNTY:	MUNICIPALITY: [illegible] — ZIP CODE: [illegible]
MUNICIPALITY: — STATE:	COUNTY: [illegible] — TELEPHONE NO.:
ZIP CODE: — CO/MUN. CODE:	ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*: — CO/MUN CODE:

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE	
1 ☑ RETAIL 2 ☐ OTHER *(Specify)*: 3 ☐ 4 ☐	2	1 ☑ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)

DATE	BEGIN	END
[illegible]		

EVALUATION

☑ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL
NAME, ADDRESS AND *(print)*: [illegible]	NAME OF INSPECTOR: [illegible]
	TITLE: EH
TELEPHONE NUMBER: [illegible]	INSPECTOR'S SIGNATURE: [illegible]
NAME OF HEALTH OFFICER: [illegible]	INSPECTOR'S PERM. REG. NO.: [illegible] — DATE: [illegible]

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RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
Peets Coffee	Madison	4/20/15	2

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
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.	X	
	PHYSICAL FACILITIES	**OUT**	**COS**
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.		

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
	NMP.	Handwash sinks have running water / soap / paper towels
	NMP.	hot holding @ 137°F
45		Test strips needed for 3 comp sink sanitizer
		quat
	NMP.	pest control 1x month

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[signature]	[signature]

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RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Peets Coffee	Hudson	4/20/23	2

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*			-----	X	-----
3	Ill or injured foodworkers restricted or excluded as required.			X	-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction				X	
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided			-----	X	
13	Food protected from contamination	X		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.				X	
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.				X	
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.				X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.				X	
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.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.	X				
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

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SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION (*Complete this section only if different from establishment information*)		ESTABLISHMENT INFORMATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT		ESTABLISHMENT TRADING NAME Peets Coffee	
NUMBER AND STREET		NUMBER AND STREET 36 Madison Ave	
COUNTY		MUNICIPALITY Madison	ZIP CODE [illegible]
MUNICIPALITY	STATE	COUNTY Morris	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE	ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION

TYPE OF ESTABLISHMENT
- 1 ☑ RETAIL
- 2 ☐ OTHER *(Specify)*:
- 3 ☐
- 4 ☐

ESTABLISHMENT CODE: 2

GOODS
- 1 ☐ DESTROYED
- 2 ☐ EMBARGOED

- 1 ☑ INITIAL INSPECTION
- 2 ☐ REINSPECTION *(other than initial inspection)*

	TIME - (2400 HOURS)	
DATE	BEGIN	END
9/26/22		

EVALUATION

☑ *SATISFACTORY* ☐ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)* Madison Health Dept 50 Kings Rd	NAME OF INSPECTOR Melanie Bergmann	
	TITLE REHS	
TELEPHONE NUMBER 973 593 3079	INSPECTOR'S SIGNATURE [signature]	
NAME OF HEALTH OFFICER M. Fitzpatrick	INSPECTOR'S PERM. REG. NO. 5-1679	DATE 9/26/22

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SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Peets	Madison	9/26/22	2

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is certified by *January 2, 2010.*			-----	X	-----
3	Ill or injured foodworkers restricted or excluded as required.	✓			-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	X				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	X		-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X				
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
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 PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided			-----	X	
13	Food protected from contamination	✓		-----	-----	
14	Food contact surfaces properly cleaned and sanitized	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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.	X				
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.			✓	X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.				X	
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.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----	X	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

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APR 08

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
Peets	Hudson	9/26/22	2

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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
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
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.	N	

Item #	NJAC 8:24	**REMARKS** *("R" = Repeat violation from previous inspection)*
52	6.7	"Handwashing only" sign at handwashing sink
	[illegible]	Cold holding @ 40°F
	Note:	All products in date

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible]	[illegible]	[illegible]

SANITARY INSPECTION REPORT

IDENTIFICATION			
OWNER INFORMATION *(Complete this section only if different from establishment information)*		**ESTABLISHMENT INFORMATION**	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT		ESTABLISHMENT TRADING NAME Drew Univ[illegible] Dining Commons	
NUMBER AND STREET		NUMBER AND STREET 36 Madison Ave	
COUNTY		MUNICIPALITY Madison	ZIP CODE [illegible]
MUNICIPALITY	STATE	COUNTY Morris	TELEPHONE NO.
ZIP CODE	CO/MUN. CODE	ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE

INSPECTION				
TYPE OF ESTABLISHMENT 1 ☒ RETAIL 2 ☐ OTHER *(Specify):* 3 ☐ 4 ☐	ESTABLISHMENT CODE 3	1 ☒ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*		
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END
		8/1/22		

EVALUATION		
☒ *SATISFACTORY*	☐ *CONDITIONALLY SATISFACTORY*	☐ *UNSATISFACTORY*

OFFICIAL(S)		
LOCAL BOARD OF HEALTH	**INSPECTING OFFICIAL**	
NAME, ADDRESS AND *(print)* [illegible] B.O.H. [illegible]	NAME OF INSPECTOR [illegible]	
	TITLE [illegible]	
TELEPHONE NUMBER [illegible]	INSPECTOR'S SIGNATURE [illegible]	
NAME OF HEALTH OFFICER [illegible]	INSPECTOR'S PERM. REG. NO. [illegible]	DATE 8/1/22

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SEP 06

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Dining Commons	Madison	8/1/12	3

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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
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**
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**
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 PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
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**
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 preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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, jewelry, outer clothing, hair restraint).		

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APR 08

RISK-BASED INSPECTION REPORT
(CONTINUED)

Name of Establishment	City	Date of Inspection	Risk Type
Dining Commons	Madison	8/1/12	3

	FOOD TEMPERATURE CONTROL	OUT	COS
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 filets).		
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**
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	X	
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**
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.		

Item #	NJAC 8:24	**REMARKS** *("R" = Repeat violation from previous inspection)*
	NOTE:	Pest control - Westfield 1x month
	NOTE:	Grease Trap - Guardian Power 6/14/12
	NOTE:	Soap/paper towel [illegible]
	NOTE:	Quat sanitizer
45		High temp warewashing machine reading [illegible] 180°F
		for final rinse temp.
40		Pizza station [illegible] station
		is closed for the season.
	NOTE:	ServSafe - Carlos Navarro 1/2016
	NOTE:	Handwashing sink had warm water/soap/paper towels
	NOTE:	Hot holding @ 150°F Burgers
	NOTE:	Cold holding below 41°F [illegible]

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
[illegible] Burke	[signature]	[signature]

SANITARY INSPECTION REPORT

IDENTIFICATION				
OWNER INFORMATION *(Complete this section only if different from establishment information)*			**ESTABLISHMENT INFORMATION**	
NAME OF OWNER(S) Gourmet Dining			ESTABLISHMENT TRADING NAME **Drew Universtiy-Brother's College (Formerly Peet's Coffee)**	
NUMBER AND STREET 2400 Yorkmont Rd.			NUMBER AND STREET 36 Madison Ave	
MUNICIPALITY Charlotte	STATE NC	ZIP CODE 28217	MUNICIPALITY Madison	ZIP CODE 07940
COUNTY	TELEPHONE NO. [redacted]		COUNTY Morris	TELEPHONE NO. [redacted]
EMAIL ADDRESS Nicole.rollins@compass-usa.com and jcavanaugh@gourmetdiningllc.com	CO/MUN. CODE		LICENSE NO. *(If Appl.)*	CO/MUN. CODE

INSPECTION				
TYPE OF ESTABLISHMENT 2	ESTABLISHMENT CODE	ACTIVITY TYPE Pre-Operational Inspection		
	GOODS	INSPECTION DATE 2024-08-17	BEGIN 03:59:00	END 16:18:00

EVALUATION

Satisfactory

OFFICIAL(S)		
LOCAL BOARD OF HEALTH	**INSPECTING OFFICIAL**	
NAME AND ADDRESS *(print)* **WESTFIELD REGIONAL HEALTH DEPARTMENT** 425 EAST BROAD STREET WESTFIELD, NJ 07090 FAX: (908) 789-4076	NAME OF INSPECTOR Giselle Alfaro ADDITIONAL INSPECTOR(S)	Giselle Alfaro
TELEPHONE NUMBER [redacted]	TITLE REHS	
NAME OF HEALTH OFFICER Megan Avallone	INSPECTOR'S PERM. REG. NO. B137065	DATE 2024-08-17

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Drew Universtiy-Brother's College (Formerly Peet's Coffee)	Madison	2024-08-17	2

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are important practices identified as the most common factors resulting in foodborne illenss (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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.			----	X	----
3	Ill or injured coowrokers restricted or excluded as required.	X			----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.			X		
5	Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.			X	----	
6	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.	X		----	----	
7	Handwashing facilities provided with warm water; soap and acceptable hand drying method.	X		----	----	
8	Direct bare hand contact with exposed, ready to eat foods is avoided.			X		
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All food, including ice and water, from approved sources w/ proper records.	X		----	----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.				X	
11	PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.				X	
13	Food protected from contamination.	X		----	----	
14	Food contact surfaces properly cleaned and sanitized.	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
15	**SAFE COOKING TEMPERATURES** (Internal temps for raw animal foods for 15 sec)*Except: Foods may be served raw or undercooked in response to consumer order and for immediate service.* **130F** *for 112 minutes*: Roasts or as per cooking chart found under3.4(a)2; **145F**: Fish, Meat, Pork;**155F**: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; **165F**: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.				X	
16	**PASTEURIZED EGGS**: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Ceasar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.				X	
17	**COLD HOLDING**: PHFs remain at Refrigeration Temperatures (41F).	X				
18	**COOLING**: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours				X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.				X	
20	**REHEATING**: PHFs rapidly reheated (within 2 hours) in proper facilities at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.				X	

Name of Establishment Drew Universtiy-Brother's College (Formerly Peet's Coffee)	City Madison	Date of Inspection 2024-08-17	Risk Type 2

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to controlthe addition of pathogens, chemicals and physical objects into foods.

Mark 'X' in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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 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 are allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		
	FOOD TEMPERATURE CONTROL	**OUT**	**COS**
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 135F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	X	
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**
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 and 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.		

NAME	DATE
Drew Universtiy-Brother's College (Formerly Peet's Coffee)	2024-08-17
MUNICIPALITY Madison	TEL., CODE or ID NO. [redacted]

Item #	NJAC 8:24	REMARKS *('R'=Repeat violation from previous inspection)*
40	4.5(a)	Equipment maintenance; Refrigerator under coffee brewer; -The ambient thermometer for the refrigerator read 56F. -The gasket is in disrepair Note: It is noted on the temperature sheet on the refrigerator that a service call was put in for the refrigerator to be repaired. PIC was instructed not to use the refrigerator until it has been repaired.

COMMENTS: A pre-operational inspection was performed on 8/16/24 from 11:50am-12:18pm, prior to the re-opening of the school year. The inspection was performed with Joseph Cavanaugh from Compass Group and certified PIC Arturo Ramos, cert# 19044555 expiring on 3/5/25. Hours of operation for this establishment are 8am-4pm. This establishment provides coffee, bottled beverages, pastries, and bagels.

Hot water was available at all sinks. QUAT sanitizer is used to wash food contact surfaces. The handwash sink was properly equipped with soap and paper towels.

The Grab & Go refrigerator has a "Do Not Use" sign on it because it will be replaced. The 2-door M-3 lowboy under the espresso machine has an ambient temperature of 36F per the ambient thermometer in the unit. A Pepsi refrigerator was also available in the dining area which it to be used for shelf-stable bottle beverages per PIC.

PIC indicated that this location gets pastries from Joe Lorenzo Food Group in Englewood, NJ. PIC was informed to keep invoices available for the pastries.

A contract from Westfield Pest Control was provided onsite as evidence of pest control for all kitchens.

An invoice from Waste Management was provided onsite as evidence of garbage hauling.

TEMPERATURE MEASUREMENTS
COLD HOLDING
HOT HOLDING
COOLING / WARMING
FINAL COOK / OTHER

VALIDATION	
SIGNATURE OF INDIVIDUAL COMPLETING FORM Giselle Alfaro	PERSON RECEIVING COPY OF REPORT

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*				ESTABLISHMENT INFORMATION	
NAME OF OWNER(S) Gourmet Dining LLC				ESTABLISHMENT TRADING NAME **Drew University C-Store**	
NUMBER AND STREET 2400 Yorkmont Road				NUMBER AND STREET 36 Madison Ave	
MUNICIPALITY Charlotte	STATE NC	ZIP CODE 28217		MUNICIPALITY Madison	ZIP CODE 07940
COUNTY	TELEPHONE NO. [redacted]			COUNTY Morris	TELEPHONE NO. [redacted]
EMAIL ADDRESS Jcavanaugh@gourmetdiningllc.com and Nicole.rollins@compass-usa.com	CO/MUN. CODE			LICENSE NO. *(If Appl.)*	CO/MUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT 2	ESTABLISHMENT CODE	ACTIVITY TYPE Pre-Operational Inspection		
	GOODS	INSPECTION DATE 2024-08-17	BEGIN 03:35:00	END 16:00:00

EVALUATION

Satisfactory

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME AND ADDRESS *(print)* **WESTFIELD REGIONAL HEALTH DEPARTMENT** 425 EAST BROAD STREET WESTFIELD, NJ 07090 FAX: (908) 789-4076	NAME OF INSPECTOR Giselle Alfaro ADDITIONAL INSPECTOR(S)	Giselle Alfaro
TELEPHONE NUMBER [redacted]	TITLE REHS	
NAME OF HEALTH OFFICER Megan Avallone	INSPECTOR'S PERM. REG. NO. B137065	DATE 2024-08-17

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Drew University C-Store	Madison	2024-08-17	2

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are important 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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.			----	X	----
3	Ill or injured coowrokers restricted or excluded as required.	X			----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.			X		
5	Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.			X	----	
6	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.	X		----	----	
7	Handwashing facilities provided with warm water; soap and acceptable hand drying method.	X		----	----	
8	Direct bare hand contact with exposed, ready to eat foods is avoided.				X	
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All food, including ice and water, from approved sources w/ proper records.	X		----	----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.				X	
11	PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.				X	
13	Food protected from contamination.	X		----	----	
14	Food contact surfaces properly cleaned and sanitized.	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
15	**SAFE COOKING TEMPERATURES** (Internal temps for raw animal foods for 15 sec)*Except: Foods may be served raw or undercooked in response to consumer order and for immediate service.* **130F** *for 112 minutes*: Roasts or as per cooking chart found under3.4(a)2; **145F**: Fish, Meat, Pork;**155F**: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; **165F**: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.				X	
16	**PASTEURIZED EGGS**: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Ceasar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.				X	
17	**COLD HOLDING**: PHFs remain at Refrigeration Temperatures (41F).			X		
18	**COOLING**: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours				X	
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.				X	
20	**REHEATING**: PHFs rapidly reheated (within 2 hours) in proper facilities at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.				X	
21	**HOT HOLDING**: PHFs Hot Held at 135F or above in appropriate equipment.				X	
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.				X	

Name of Establishment	City	Date of Inspection	Risk Type
Drew University C-Store	Madison	2024-08-17	2

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to controlthe addition of pathogens, chemicals and physical objects into foods.

Mark 'X' in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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 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 are allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		
	FOOD TEMPERATURE CONTROL	**OUT**	**COS**
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 135F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	X	
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**
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 and 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.		

NAME Drew University C-Store	**DATE** 2024-08-17
MUNICIPALITY Madison	TEL., CODE or ID NO. [redacted]

Item #	NJAC 8:24	REMARKS *('R'=Repeat violation from previous inspection)*
40	4.5(a)	Equipment maintenance; Food prep area; The bain marie ambient temperature was between 50F-60F. Note: The refrigeration sheet on the unit was marked as called for service to repair. PIC was instructed not to use until it has been repaired and can hold PHF at 41F or less.

COMMENTS: A pre-operational inspection was performed on 8/16/24 from 11:43am-12 pm, prior to the re-opening of the school year. The inspection was performed with Joseph Cavanaugh from Compass Group and certified PIC Arturo Ramos, cert# 19044555 expiring on 3/5/25.

Hours of operation for this establishment are as follows: Weekdays from 7pm-12am; Weekends from 7pm-2am. This establishment provides sandwiches, commercially pre-packaged food items, and bottled beverages. The cold cuts come sliced from the EC Food Court (Yella's) and sandwiches are assembled in this establishment.

Hot water was available at all sinks. QUAT sanitizer is used to wash food contact surfaces. The handwash sink was properly equipped with soap and paper towels.

PIC indicated that Hershey's will be replacing the freezer used for their products. An open-air grab & go refrigerator was labeled "not in use" and PIC stated that it is to be replaced.

A contract from Westfield Pest Control was provided onsite as evidence of pest control for all kitchens.

An invoice from Waste Management was provided onsite as evidence of garbage hauling.

TEMPERATURE MEASUREMENTS
COLD HOLDING
HOT HOLDING
COOLING / WARMING
FINAL COOK / OTHER

VALIDATION	
SIGNATURE OF INDIVIDUAL COMPLETING FORM Giselle Alfaro	PERSON RECEIVING COPY OF REPORT

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*			**ESTABLISHMENT INFORMATION**	
NAME OF OWNER(S) Gourmet Dining			ESTABLISHMENT TRADING NAME **Drew Universtiy- Ehinger Center (EC Food Court)**	
NUMBER AND STREET 2400 Yorkmont Road			NUMBER AND STREET 35 Madison Ave	
MUNICIPALITY Charlotte	STATE NC	ZIP CODE 28217	MUNICIPALITY Madison	ZIP CODE 07940
COUNTY	TELEPHONE NO. [redacted]		COUNTY Morris	TELEPHONE NO. [redacted]
EMAIL ADDRESS Jcavanaugh@gourmetdiningllc.com and Nicole.rollins@compass-usa.com	CO/MUN. CODE		LICENSE NO. *(If Appl.)*	CO/MUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT 3	ESTABLISHMENT CODE	ACTIVITY TYPE Pre-Operational Inspection		
	GOODS	INSPECTION DATE 2024-09-04	BEGIN 15:46:45	END 15:46:45

EVALUATION

Satisfactory

OFFICIAL(S)

LOCAL BOARD OF HEALTH	**INSPECTING OFFICIAL**	
NAME AND ADDRESS *(print)* **WESTFIELD REGIONAL HEALTH DEPARTMENT** 425 EAST BROAD STREET WESTFIELD, NJ 07090 FAX: (908) 789-4076	NAME OF INSPECTOR Giselle Alfaro ADDITIONAL INSPECTOR(S)	Giselle Alfaro
TELEPHONE NUMBER [redacted]	TITLE REHS	
NAME OF HEALTH OFFICER Megan Avallone	INSPECTOR'S PERM. REG. NO. B137065	DATE 2024-09-04

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Drew Universtiy- Ehinger Center (EC Food Court)	Madison	2024-09-04	3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS
RISK FACTORS are important 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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	X		----		----
3	Ill or injured coowrokers restricted or excluded as required.	X			----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.	X				
5	Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			----	
6	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.	X		----	----	
7	Handwashing facilities provided with warm water; soap and acceptable hand drying method.	X		----	----	
8	Direct bare hand contact with exposed, ready to eat foods is avoided.			X		
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All food, including ice and water, from approved sources w/ proper records.	X		----	----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.				X	
11	PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	X				
13	Food protected from contamination.	X		----	----	
14	Food contact surfaces properly cleaned and sanitized.	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
15	**SAFE COOKING TEMPERATURES** (Internal temps for raw animal foods for 15 sec)*Except: Foods may be served raw or undercooked in response to consumer order and for immediate service.* **130F** *for 112 minutes*: Roasts or as per cooking chart found under3.4(a)2; **145F**: Fish, Meat, Pork;**155F**: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; **165F**: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.			X		
16	**PASTEURIZED EGGS**: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Ceasar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.				X	
17	**COLD HOLDING**: PHFs remain at Refrigeration Temperatures (41F).	X				
18	**COOLING**: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours			X		
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.			X		
20	**REHEATING:** PHFs rapidly reheated (within 2 hours) in proper facilities at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135F or above in appropriate equipment.			X		
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.				X	

Name of Establishment Drew Universtiy- Ehinger Center (EC Food Court)	City Madison	Date of Inspection 2024-09-04	Risk Type 3

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to controlthe addition of pathogens, chemicals and physical objects into foods.

Mark 'X' in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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 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 are allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		
	FOOD TEMPERATURE CONTROL	**OUT**	**COS**
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 135F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	X	
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**
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 and 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.	X	
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.		

NAME Drew Universtiy-Ehinger Center (EC Food Court)	DATE 2024-09-04
MUNICIPALITY Madison	TEL., CODE or ID NO. [redacted]

Item #	NJAC 8:24	REMARKS *('R'=Repeat violation from previous inspection)*
40	4.5(a)	Equipment maintenance; Starbucks coffee area- Turbo air lowboy; The ambient thermometer read 46F indicating it can not hold PHF at 41F or less. Note: PIC was instructed not to use until it has been repaired and can hold PHF at 41F or less.
40	4.5(a)	Equipment maintenance; Halal Shack area; The refrigerated drawers under the grill have an ambient temperature of 55F per the ambient thermometer. Note: The refrigeration sheet on the unit was marked as called for service to repair. PIC was instructed not to use until it has been repaired and can hold PHF at 41F or less.
50	6.5(d)	Air ducts cleaned and Filters changed; Yella's kitchen area; An excessive accumulation of oil was observed in the exhaust hood.

COMMENTS: A pre-operational inspection was performed on 8/16/24 from 10:52am-11:37am, prior to the re-opening of the school year. The inspection was performed with Joseph Cavanaugh from Compass Group and certified PIC Arturo Ramos, cert# 19044555 expiring on 3/5/25. Hours of operation for this establishment are 11:30am-7pm. This establishment provides an extensive menu of food items.

Hot water was available at all sinks. QUAT sanitizer is used to wash food contact surfaces and was at 400ppm at the 3-compartment sink. The Hobart dishwasher reached a temperature of 160F using a temperature test strip from this department.

All the handwash sinks are properly equipped with soap and paper towels.

The interior of the ice machine was clean.

PIC indicated that two open air refrigerators are going to be removed and were labeled accordingly so they would not be used. They are to be replaced with an ice cream freezer and a bain marie refrigerator. The cold brew dispenser was also going to be removed from the Starbucks Coffee area.

Starbucks area: True 2-door refrigerator ambient thermometer reads less than 40F; Pepsi refrigerator to store non-TCS beverages;

EC Pizza area: Tropicana refrigerator ambient thermometer reads 40F; Continental Bain marie ambient thermometer reads 36F. Two True refrigerators have ambient thermometers; one reads 36F and the other reads 40F.

Yella's: Vertical door freezer ambient thermometer read 13F. Deep fryers are cleaned by Filta Fry on Mondays and Thursdays per PIC. They also filter oil, clean and remove used cooking oil.

Walk-in refrigerator-ambient temperature 40F per ambient thermometer; Walk-in freezer ambient thermometer reads -4F

The mop sink was in satisfactory condition.

A contract from Westfield Pest Control was provided onsite as evidence of pest control for all kitchens.

An invoice from Waste Management was provided onsite as evidence of garbage hauling.

Joseph Cavanaugh stated the kitchens were going to go through a deep cleaning next week prior to opening on 8/26/24. Cavanaugh also indicated that they will be implementing "food lockers."

TEMPERATURE MEASUREMENTS
COLD HOLDING
HOT HOLDING
COOLING / WARMING
FINAL COOK / OTHER
VALIDATION

SIGNATURE OF INDIVIDUAL COMPLETING FORM	PERSON RECEIVING COPY OF REPORT
Giselle Alfaro	

SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION *(Complete this section only if different from establishment information)*			ESTABLISHMENT INFORMATION	
NAME OF OWNER(S) Compass Group			ESTABLISHMENT TRADING NAME **Drew University-The Commons Dining Hall**	
NUMBER AND STREET 2400 Yorkmont Road, ,			NUMBER AND STREET 36 Madison Ave	
MUNICIPALITY Charlotte	STATE NC	ZIP CODE 28217	MUNICIPALITY Madison	ZIP CODE 07940
COUNTY	TELEPHONE NO. [redacted]		COUNTY Morris	TELEPHONE NO. [redacted]
EMAIL ADDRESS Jcavanaugh@gourmetdiningllc.com	CO/MUN. CODE		LICENSE NO. *(If Appl.)*	CO/MUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT		ACTIVITY TYPE		
TYPE OF ESTABLISHMENT 3	ESTABLISHMENT CODE	ACTIVITY TYPE Pre-Operational Inspection		
	GOODS	INSPECTION DATE 2024-06-22	BEGIN 02:10:00	END 03:41:00

EVALUATION

Satisfactory

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME AND ADDRESS *(print)* **WESTFIELD REGIONAL HEALTH DEPARTMENT** 425 EAST BROAD STREET WESTFIELD, NJ 07090 FAX: (908) 789-4076	NAME OF INSPECTOR Giselle Alfaro ADDITIONAL INSPECTOR(S)	Giselle Alfaro
TELEPHONE NUMBER [redacted]	TITLE REHS	
NAME OF HEALTH OFFICER Megan Avallone	INSPECTOR'S PERM. REG. NO. B137065	DATE 2024-06-22

RISK-BASED INSPECTION REPORT

Name of Establishment	City	Date of Inspection	Risk Type
Drew University-The Commons Dining Hall	Madison	2024-06-22	3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS
RISK FACTORS are important 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 in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	X		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	X		----		----
3	Ill or injured coowrokers restricted or excluded as required.	X			----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.	X				
5	Handwashing proper: duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X			----	
6	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.	X		----	----	
7	Handwashing facilities provided with warm water; soap and acceptable hand drying method.	X		----	----	
8	Direct bare hand contact with exposed, ready to eat foods is avoided.			X		
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All food, including ice and water, from approved sources w/ proper records.	X		----	----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.				X	
11	PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).			X		
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	X				
13	Food protected from contamination.	X		----	----	
14	Food contact surfaces properly cleaned and sanitized.	X				
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
15	**SAFE COOKING TEMPERATURES** (Internal temps for raw animal foods for 15 sec)*Except: Foods may be served raw or undercooked in response to consumer order and for immediate service.* **130F** *for 112 minutes*: Roasts or as per cooking chart found under3.4(a)2; **145F**: Fish, Meat, Pork;**155F**: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; **165F**: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.			X		
16	**PASTEURIZED EGGS**: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Ceasar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.				X	
17	**COLD HOLDING**: PHFs remain at Refrigeration Temperatures (41F).	X				
18	**COOLING**: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours			X		
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.			X		
20	**REHEATING**: PHFs rapidly reheated (within 2 hours) in proper facilities at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.			X		
21	**HOT HOLDING**: PHFs Hot Held at 135F or above in appropriate equipment.	X				
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.				X	
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.				X	
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.				X	

Name of Establishment Drew University-The Commons Dining Hall	City Madison	Date of Inspection 2024-06-22	Risk Type 3

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to controlthe addition of pathogens, chemicals and physical objects into foods.

Mark 'X' in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
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 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 are allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		
	FOOD TEMPERATURE CONTROL	**OUT**	**COS**
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 135F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	X	
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**
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 and 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.		

NAME Drew University-The Commons Dining Hall	DATE 2024-06-22
MUNICIPALITY Madison	TEL., CODE or ID NO. [redacted]

Item #	NJAC 8:24	REMARKS *('R'=Repeat violation from previous inspection)*
40	4.5(a)	Equipment maintenance; Deli/salad bar area Continental 2-door lowboy; The ambient thermometer of this unit read 60F at the time of inspection and read 55F at 8am during the manager's daily walk-though. Note: The refrigeration temperature log on the unit was marked as called for service to repair. PIC was instructed not to use the unit until it can hold PHF at 41F or less.

COMMENTS: A pre-operational inspection was performed on 6/21/24 from 10:10am-11:41am. The inspection was performed with Joseph Cavanaugh from Compass Group and certified PIC Arturo Ramos, cert# 19044555 expiring on 3/5/25. This establishment provides an extensive menu of food items. Some cooking, cooling and reheating will be performed, but PIC indicated that the majority will be cooked and hot held. Leftovers get cooled and dated. Meats to be served include beef, chicken and pork. During the year fish and shrimp are also served. No shellfish is served.

Chicken salad is made from pre-cooked commercially processed chicken. Egg salad is made using eggs that arrive already hard boiled, cooled, and peeled.

The High-temperature Hobart dishwasher reached a temperature of 160F using a temperature test strip from this department. Hot water was available at all sinks.

All refrigerators (except the one listed in #40 above) were at or below 40F per ambient thermometers. The walk-in refrigerator's ambient thermometer read 32F. The walk in freezer-items are solid to the touch; ice was observed on the floor which PIC stated was from cleaning.

The water at the steam table was at 173F. No food was out for hot holding.

The cooling well for breakfast and condiments was not on at the time of inspection. The Island Deli station will be used for bread only during the summer.

The slicer was observed to be clean at the time of inspection

All the handwash sinks are properly equipped with hot water, soap, and paper towels.

TEMPERATURE MEASUREMENTS

COLD HOLDING
Walk-in refrigerator - Beef patty 34F;

Cooler 1-110 - Milk 37F; Ranch dressing 37F;

HOT HOLDING

COOLING / WARMING

FINAL COOK / OTHER

VALIDATION

SIGNATURE OF INDIVIDUAL COMPLETING FORM	PERSON RECEIVING COPY OF REPORT
Giselle Alfaro	