



Livingston Township Report a Concern

Reference #: RAC-2025-803

Source:

Status: Closed

Date Entered: 5/16/2025 12:37:00 PM

Department Assigned: Property Maintenance

Concern Details

Concern: Environmental - Environmental Complaint: General

Description: Multiple neighbors stated garbage and cat food left outside attracting rodents and a general blight.

Address: 125 MEADOWBROOK RD , LIVINGSTON TOWNSHIP

Block: 4904

Lot: 33

Location: 1 family home

Complainant Details

Name: Anonymous

Address:

Email:

Phone #

Property Owner Details

Name: ANDREASSEN, JAN & RAKSHA

Address: 125 MEADOWBROOK RD LIVINGSTON, N J 07039

Email:

Notes

Date/Time	Type	Entered By	Note
5/19/2025 9:04:00 AM	Internal Note	Kristin E. Lopez	Multiple neighbors stated garbage and cat food left outside attracting rodents and a general blight. On 4/16/25 initial inspection was conducted rodent activity was observed, and the homeowner was told to have all food left outside and any harbor conditions cleaned and removed. This was done. During the week, following this more complaints were received and follow up investigations were conducted. A large industrial dumpster was put into the driveway to facilitate a full home cleanup, along with demolishing the backyard, fencing. A follow up investigation was done on 4/30/25 and owner was told to ensure all trash and construction materials were kept in large dumpster as well as showing proof of an extermination company. Another follow up investigation was done on 5/15/25 where some garbage was found outside and around industrial dumpster and the industrial dumpster itself was still in the property, homeowner was told to have the dumpster removed as soon as possible since it was no longer in use address is still being monitored.

RISK-BASED INSPECTION REPORT

7/18/2023
SAT

Trade Name <i>Scymours</i>		Name of Owners(s) <i>Alvin & Lorraine</i>		Evaluation <i>SAT</i>	
Establishment Location (Street address) <i>567 S. Livingston Ave. Livingston</i>			City <i>Livingston</i>	Zip <i>07039</i>	Telephone
Name of Inspecting Official <i>Alvin S. Soriano</i>			REHS Lic # <i>3161421</i>	Risk Type 1 2 3 4 <i>2</i>	

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. <i>Except: milk, shell eggs and shellfish (45°F)</i>					
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) <i>Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.</i> 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).		

**RISK-BASED INSPECTION REPORT
(CONTINUED)**

Name of Establishment <i>Seymour's</i>		City <i>Livingston</i>	Date of Inspection <i>7/8/2025</i>	Risk Type <i>2</i>	
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.				<i>X</i>
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.				
Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)			
<i>51</i>	<i>5.5(f)</i>	<i>Observed debris/garbage build up under stairs in back of building</i>			
<i>51</i>	<i>5.5(f)</i>	<i>Observed trash receptacle open/overflow and large equipment left outside</i>			
		<i>Pest Control: Liberty (weekly)</i>			
		<i>Refrigeration: 41°F, 34°F, 37°F, 41°F, 40°F, 32°F, 41°F</i>			
		<i>Hand Service: Excel</i>			
		<i>Grease Trap Service: Self Service / Master <i>Griffin Trap</i></i>			
		<i>- Pickup schedule will be increased/dumpster volume</i>			
		<i>- 2 large refrigerators will be discarded</i>			
Name of Inspecting Official <i>A. LaSalle</i>		Signature of Inspecting Official <i>[Signature]</i>		Name and Title of Person Receiving Copy of Report <i>[Signature]</i>	