



Ocean County Health Department
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Complaint Memorandum

Insp Date: 8/20/18 **Business ID:** OW000164
Business: Popeyes Louisiana Kitchen # 12875
197 Route 37 East

Toms River, NJ 08753

Inspection: OV000727
File Number: 051690
Phone: 732-281-8594
REHS: B-101909 Dwight Gerdes
Reason: 06. COMPLAINT
Results: Complete

Complaint Number: C-201808201022-OV

Complaint Information

Type Food Complaint Date Received 08/20/18 Received By Pellecchia, Denise
Complaint Origin Public Date Assigned 08/20/18 Assigned Inspector Gerdes, Dwight
Establishment Municipality 1507 Toms River Date Finalized 08/21/18
Location _____
Owner, Agent of Responsible Person _____

Complainant Information

Complainant Phone
Address City State Zip
Occupation _____ Employer _____

Nature of Complaint: Foodborne Illness. Exposure 8-16-18 1pm 2 pcs of chicken, iced tea and red beans.
This item has Media/Attachments. See Footnote 1 at end of questionnaire.

Footnote 1

Complaint Memorandum

Footnote 1 (Continued)

Complaint

Non-Media File Attachment

File Type: Adobe PDF File

Current Path Name:
C:\WinWam5\MediaFiles\OV000491.pdf

Original Path Name:
G:\Scanned Files\Popeyes-Jack
Merwede_201808170833.pdf

Complaint Investigation Narratives

Narrative Date 08/21/18 Narrative Author Gerdess, Dwight

8/21/18

Dwight Gerdess, REHS on ste with Tasnim (Taz) Rabbi 732-281-8594 (store) 732-998-7087 (cell) and reviewed complaints:

* ChickenTheighs

- Chicken when received is placed into the walk-in at 34 degrees f. Removal from walkin as needed for thawing, seasoning and placed into pans and returned to walk-in. Removed when needed for breadding and open vat deep fry. Temperature is periodically checked with thermometer and chicken is placed into hot hold trays. Chicken in these trayswere held at not less than 176 degrees f at this time.

* Red beans

- Received and placed into -8 degrees f walk-in. as needed, a bag would be defrosted in thermalizer, product is removed from bag and placed into hot hold unit at 191 degrees f . finally, a tray would be removed to the steam tabe for service and held at 139 degrees F.

* Iced Tea

- Iced Tea comes in in dry packaging and mix is stored in dry storage. Powder is placed in brewer and shuger is added if needed. Brew container is available both behind the counter and at the customer self service area.

Washing/ Rinsing/ Sanitizing of all washable equipment at 3 compartment sink. Reviewed set up and use.

Call placed to complainant for findings review. Complainant indicated diarrhea within 1/2 hour after eating but better today. Reviewed having to respond to other complaints, unrelated, that require follow up before closing the complaint. This complaint is not verified. No cause for further action by this agency at tis time.