

HEALTH

MITCH, JOHN

From: Charlie Kratovil <opra+request-30431-c6134842@requests.opramachine.com>
Sent: Friday, March 25, 2022 8:47 PM
To: MITCH, JOHN
Subject: OPRA request - SeaQuest Complaints

Dear Woodbridge Township,

Under OPRA and the common law right of access, please provide copies of all complaints made to the Department of Health regarding "SeaQuest" at the Woodbridge Mall, as well as any related investigation reports or disposition records, including violations or other findings/determinations. I believe they opened SeaQuest in fall of 2019. Thanks for your help.

Yours faithfully,

Charlie Kratovil

Please use deliver records electronically via email to the below UNIQUE address for all replies to this request:
opra+request-30431-c6134842@requests.opramachine.com

Is john.mitch@twp.woodbridge.nj.us the wrong address for OPRA requests to Woodbridge Township? If so, please contact us using this form:
https://opramachine.com/change_request/new?body=woodbridge_township

Disclaimer: This message and any reply that you make will be published on the internet. Our privacy and copyright policies:
<https://opramachine.com/help/officers>

View this OPRA request & responses online:
https://opramachine.com/request/seaquest_complaints

Please note that in some cases publication of requests and responses will be delayed.

If you find this service useful as an OPRA custodian, please ask your web manager to link to us from your organisation's website.

OPRA Tracking #: 13619
Received Date: 3-28-22
Est'd. Ready Date: 4-5-22
Completed By: mkapey
Date Completed: 3/28/22

02/23/2022
10:23 AM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP_REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER C2020055

Date/Time...:02/22/2022 8:50 am Taken by...:m.kopervas
Inspector...:VALERI MORONE On call...:no

Service.....:39 RETAIL FOOD COMPLAINT

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ -
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact....:

Complainant.....
Phone.....
Address.....:
Town.....:

Comments:

Hi ?

I am writing to request a sanitation inspection of the retail food establishment at SeaQuest Woodbridge (101 Woodbridge Center Dr, Woodbridge Township, NJ 07095). A concerned citizen who visited SeaQuest on February 11, observed and documented several cockroaches on the floors and walls throughout the facility. See Video 1, Video 2, Video 3, and Video 4. Cockroaches and other small animals who are attracted to dirt and filth as a food source pose a health risk to animals as well as to humans, causing food contamination and/or disease transmission.

I am alerting the Health Department to this issue specifically because SeaQuest has a license to serve food to the public, which amplifies food contamination and/or disease transmission concerns.

Thank you for your attention to this important matter.

Michelle

Michelle Sinnott, Esq.
Associate Director, Captive Animal Law Enforcement
PETA Foundation
(202) 253-8105

2/22/22: Reached Kate, manager, and requested extermination records from the past three months based on the video evidence of a roach infestation near the animal enclosures at this facility.

2/23/22: Had to request the extermination records a second time, and received them this morning. The reports indicate german cockraoch activity, but the roaches in the videos appear to be oriental and american as well. The reports do not indicate specific treatment but do indicate that less roaches are being observed from December through February.

Shared these videos with Jim Bereheiko at mall management so that he could alert their exterminator to this activity. Arranged for retail food insepection of this establishment to occur within the next week.

Disposition: N

Close date:



N JERSEY COMMERCIAL
209 N CENTER DRIVE
NORTH BRUNSWICK, NJ 08902
(800) 837-6464

Commercial General Pest Control
Master Agreement #: i53470-005113639
Work Order #: 18546269428

Customer Name: SEAQUEST
Contact Name: DENNIS
Customer #: 13499654
Sales Agrmt #: 21176042
Service Address: 250 WOODBRIDGE CENTER DR
WOODBRIDGE, NJ 07095
Billing Address: 250 WOODBRIDGE CENTER DR
WOODBRIDGE, NJ 07095

Home Phone:
Work Phone:
Cell Phone: (908) 659-6063
E-mail Address: sarah.meiers@visitsseaquest.com
Frequency: Monthly
Customer Since: 2/9/21
Service Technician: CHANG, ALLAN J.
Employee Number: 53470
License/Cert #: 620838
Supervisor Name: CASSIDY, STEVEN
Supv. License/Cert #: 505468
Service Type: Regular

Date/Time In: 01/14/2022 10:26AM
Date /Time Out: 01/14/2022 11:55AM
Page: 1

General Information:

Work Order Summary	Work Order #	Total Areas	Areas Inspected	Total Zones	Zones Inspected	Total Sec Pts	Sec Pts Inspected	Total Devices	Devices Inspected
General Pest Control	18546269428	3	2	0	0	12	10	0	0

SERVICE POINT INSPECTION SUMMARY							PEST SUMMARY				
Service Point Summary	Existing	Installed	Replaced	Removed	Changed Barcode	Total Inspected	Live Found	Dead Found	New Activity	Evidence Only	Evidence Type *
Concessions	1	0	0	0	0	1	None	German Roaches (6)	None	None	BPT
Customer Check out Area	1	0	0	0	0	1	German Roaches (2)	German Roaches (10)	None	None	BPT
Electrical Room	1	0	0	0	0	1	None	German Roaches (1)	None	Centipedes	BPT
Employee Break Area(s)	1	0	0	0	0	1	German Roaches (3)	German Roaches (20)	None	None	BPT
Offices	1	0	0	0	0	1	German Roaches (1)	German Roaches (6)	None	None	BPT
Other Areas	5	0	0	0	0	5	German Roaches (35)	German Roaches (100)	None	None	BPT, NST

*EVIDENCE TYPE: BEG=Bird Eggs BFE=Bird Feathers BNM=Bird Nesting Materials BPT=Body Parts BSP=Blood Spots DMG=Damage DMP=Damaged Product DRP=Droppings EC=Egg Casings FDG=Feeding FR=Frass FSP=Facal Spots FTP=Footprints GAL=Galleries GNW=Gnawing H=Hair HLS=Holes NST=Nesting Material O=Odor SM=Smear SSK=Shed Skins ST=Shelter Tubes T=Trails U=Urine

Current Findings and Action Plan by Service Area and Zone

OFFICES			
PESTS OR EVIDENCE FOUND	FINDINGS/CONDITIONS	ACTIONS TAKEN	RECOMMENDATIONS
German Roaches	No Contributing Conditions	Inspected and performed preventative treatment	No recommendations at this time.
PUBLIC AREAS			
PESTS OR EVIDENCE FOUND	FINDINGS/CONDITIONS	ACTIONS TAKEN	RECOMMENDATIONS
Centipedes, German Roaches, German Roaches	No Contributing Conditions	Inspected and No Findings- see service ticket for details on recommendations Inspected and performed preventative treatment	No recommendations at this time. No recommendations at this time.



N JERSEY COMMERCIAL
209 N CENTER DRIVE
NORTH BRUNSWICK, NJ 08902
(800) 837-6464

Commercial General Pest Control
Master Agreement #: i53470-005113639
Work Order #: 18546269428

Service Point Inspection Details

Area Service Point	Time Inspected	Activity	Pests/Evidence	Conditions	Comments/Actions
OFFICES					
Offices	10:41 AM	None Pest Found (Dead) Pest Found (Live)	German Roaches(6) German Roaches(1)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation
PUBLIC AREAS (Break Areas)	11:04 AM	None Pest Found (Dead) Pest Found (Live)	German Roaches(20) German Roaches(3)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation
Admissions/Gift Shop	11:52 AM	None Pest Found (Dead) Pest Found (Live)	German Roaches(10) German Roaches(2)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation
Animal Whisperers Area	11:24 AM	None Pest Found (Live)	German Roaches(10)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Inspected; Inspected and performed preventative treatment; Made Recommendation To Manager; Provided/Updated Documentation; Take Picture
Concession& Maintenance Area	11:54 AM	None Pest Found (Dead)	German Roaches(6)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation
Electrical Room	10:37 AM	Evidence Only Pest Found (Dead)	Centipedes - Body Parts German Roaches(1)	No Contributing Conditions	Applied Least Toxic Material; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation
Large fish / Signs	11:09 AM	None		No Contributing Conditions	Inspected; Inspected and No Findings-see service ticket for details on recommendations; Provided/Updated Documentation
Parakeet Entry	11:26 AM	None		No Contributing Conditions	Inspected; Inspected and No Findings-see service ticket for details on recommendations; Provided/Updated Documentation
Sloth Area	11:27 AM	Pest Found (Live)	German Roaches(15)	No Contributing Conditions	Applied Treatment; Inspected; Inspected and performed preventative treatment; Made Recommendation To Manager; Provided/Updated Documentation
Tank filtration rooms	11:33 AM	None Pest Found (Dead) Pest Found (Live)	German Roaches(100) German Roaches(10)	No Contributing Conditions	Applied Least Toxic Material; Applied Treatment; Cleaned; Inspected; Inspected and performed preventative treatment; Provided/Updated Documentation

Material Usage:

Material Usage:			
Advion Roach Gel Bait		Pests Targeted	Post Treatment Precautions
Active Chemical :	INDOXACARB 0.6%	German Roaches	Do not tamper with or touch insect bait stations.
EPA Reg #:	100-1484		Keep out of reach of children and pets.
Treatment:	Bait Placement		
Applied Amount:	11.000 Gram		
Equipment:	Bait Gun		
		Areas Inspected/Treated	
OFFICES - Offices		PUBLIC AREAS - Animal Whisperers Area	PUBLIC AREAS - Tank filtration rooms
PUBLIC AREAS - / Break Area(s)		PUBLIC AREAS - Concession& Maintenance Area	
PUBLIC AREAS - Admissions/Gift Shop		PUBLIC AREAS - Sloth Area	
Advion Roach Gel Bait		Pests Targeted	Post Treatment Precautions
Active Chemical :	INDOXACARB 0.6%	German Roaches	Do not tamper with or touch insect bait stations.
EPA Reg #:	100-1484		Keep out of reach of children and pets.
Treatment:	Crack & Crevice Treatment		
Applied Amount:	1.000 Gram		
Equipment:	Bait Gun		



N JERSEY COMMERCIAL
209 N CENTER DRIVE
NORTH BRUNSWICK, NJ 08902
(800) 837-6464

Commercial General Pest Control
Master Agreement #: 153470-005113639
Work Order #: 18546269428

Areas Inspected/Treated	
PUBLIC AREAS - Sloth Area	

Gentrol Pt.Source	Pests Targeted	Post Treatment Precautions
Active Chemical : (S)-HYDROPRENE 90.4% EPA Reg #: 2724-469 Treatment: Bait Placement Applied Amount: 5.000 Each (0.55 gm) Equipment: Bait Station	German Roaches	Keep out of reach of children and pets.

Areas Inspected/Treated	
PUBLIC AREAS - Animal Whisperers Area	PUBLIC AREAS - Tank filtration rooms

Trap - Glue -- Mouse	Pests Targeted	Post Treatment Precautions
Active Chemical : NONTOXIC EPA Reg #: EXEMPT Treatment: Rodent Trap Placement Applied Amount: 31.000 Each Equipment: Trap -- Glue	Centipedes	No post-application precautions recommended.

Areas Inspected/Treated	
OFFICES - Offices PUBLIC AREAS - / Break Area(s) PUBLIC AREAS - Admissions/Gift Shop	PUBLIC AREAS - Animal Whisperers Area PUBLIC AREAS - Concession& Maintenance Area PUBLIC AREAS - Electrical Room PUBLIC AREAS - Tank filtration rooms

Inspection Only		Pests Targeted	Post Treatment Precautions
	Areas Inspected/Treated		
PUBLIC AREAS - Large fish / Signs	PUBLIC AREAS - Parakeet Entry		

For any mosquito control service performed today and in accordance with N.J. regulations, a sign has been posted on your property for this mosquito control application. This sign may be removed 72 hours following treatment. Please remove the sign at your convenience following the 72 hour waiting period and give us a call at 1-800-TERMINIX for any concerns.

Comments

Thank you for choosing Terminix. Your business is appreciated.
PUBLIC AREAS/Sloth Area : Located Roaches along interior window and tv electrical outlets.

Summary Of Charges:	
Previous Balance	\$0.00
Current Charges:	75.00
Credit:	\$0.00
SubTotal:	\$75.00
Tax:	\$4.97
Total:	\$79.97



N JERSEY COMMERCIAL
209 N CENTER DRIVE
NORTH BRUNSWICK, NJ 08902
(800) 837-6464

Commercial General Pest Control
Master Agreement #: I53470-005113639
Work Order #: 18546269428

Customer
Signature: Key Account

Date: _____

Service Technician
Signature: _____

ALLAN J. CHANG

Date: 1/14/2022

CAPTAIN KULMAH
DENNIS GREEN
JOHN HAGERTY

MITCH, JOHN

From: GREEN, DENNIS
Sent: Friday, October 1, 2021 1:30 PM
To: MITCH, JOHN; HAGERTY, JOHN; BUJALSKI, PHIL
Cc: KOPERVAS, MICHELLE
Subject: FW: Public Records Request

Please see below request. Thanks

Dennis M. Green

Woodbridge Township Department Health and Human Services
2 George Frederick Plaza
Woodbridge, New Jersey 07095
Tel: 732.855.0600 x5026 | Fax: 732.855.0944

From: Kate Parnin <KateP@petaf.org>
Sent: Friday, October 1, 2021 1:28 PM
To: GREEN, DENNIS <dennis.green@twp.woodbridge.nj.us>
Subject: Public Records Request

Dear Mr. Green,

On behalf of People for the Ethical Treatment of Animals, Inc., I am requesting copies of the following public records:

- All records related to SeaQuest Aquarium or Vince (aka Vincenzo) Covino, located at 101 Woodbridge Centre Dr., Woodbridge, NJ 07095, from January 1, 2020 through the date this request is processed.

We respectfully request that production of the responsive documents be fulfilled without charge in light of PETA's non-profit status and the fact that releasing the requested records is in the public interest. PETA will synthesize the information obtained from this request and educate the public about the township's regulation of exhibitors of wild and potentially dangerous animals.

If this request for a waiver or reduction of fees is denied and fees are expected to exceed \$25.00, please notify me to this effect by telephone or electronic mail before this request is processed.

Thank you,

Kate Parnin
Coordinator
Captive Animal Law Enforcement
PETA Foundation
(757)-962-8315

OPRA Tracking #: 12880
Received Date: 10-4-21
Est'd. Ready Date: 10-13-21
Completed By: mkopew
Date Completed: 10/3/21

Woodbridge Public Health Center - Division of Environmental Health
 2 George Frederick Plaza Woodbridge, NJ 07095
 732-855-0600, Ext. _____
SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Vince Covino

ADDRESS

101 Woodbridge Center Dr.

MUNICIPALITY

Woodbridge

STATE

NJ

ZIP CODE

07095

TELEPHONE NO.

908-659-6063

FAX NO.

N/A

EMAIL

dennis.ferreira@visitsequest.com / dennis.ferreira@visitsequest.com

EMERGENCY CONTACT PERSON AND TELEPHONE NO.

908-659-6063 - Dennis Ferreira

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

SeaQuest Interactive Aquarium

ADDRESS

101 Woodbridge Center Dr.

MUNICIPALITY

Woodbridge

ZIP CODE

07095

TELEPHONE NO.

908-659-6063

FAX NO.

N/A

EMAIL

dennis.ferreira@visitsequest.com / dennis.ferreira@visitsequest.com

PERSON(S) IN CHARGE

Garrett Ochman

INSPECTION

(1) RETAIL

(2) OTHER (Specify):

(1) INITIAL INSPECTION

(2) REINSPECTION
(other than initial inspection)

RISK
TYPE

1

DATE

12/2/20

BEGIN

END

EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

REGISTERED ENVIRONMENTAL HEALTH SPECIALIST/LICENSE NUMBER

Natalie Bujalski B-152576

HEALTH OFFICER

DENNIS M. GREEN

INSPECTOR'S SIGNATURE

Natalie Bujalski

NOTE: RETAIN HEALTH INSPECTION RECORDS ON SITE
FOR AT LEAST TWO (2) YEARS

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. 2.1(b)	☒				
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. 2.1(b)	☐			☒	
3	Ill or injured foodworkers restricted or excluded as required. 2.2(b)	☐		☒		

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. 2.3(f)	☐		☒		
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering. 2.3(b) (c)	☐		☒		
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. 6.7(c) (d) (n)	☒				
7	Handwashing facilities provided with warm water, soap and acceptable hand-drying method. 6.7(e) 6.7(i) 6.7(j) Upper extremities PIC stocked paper towels	☐	☒			☒
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided. 3.3(a)	☐		☐	☒	

FOOD SOURCE

		IN	OUT	N.O.	N/A	COS
9	All foods, including ice and water, from approved sources: with proper records. 3.2(a)	☒				
10	Shellfish/Seafood record keeping procedures; storage: proper handling; parasite destruction. 3.2(r) 3.4 (d) 3.4(e)	☐		☐	☒	
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F) 3.2(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. 3.3(c)	☐			☒	
13	Food protected from contamination. 3.3(s)	☒				
14	Food contact surfaces properly cleaned and sanitized. 4.7(a)	☐		☐	☒	

Note: Concession area not being used

SANITARY INSPECTION REPORT - CONTINUED

DATE 12/2/20

ESTABLISHMENT TRADING NAME SeaQuest Interactive Aquarium

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. 3.4(a)	☐		☐	☒	☐
16	PASTEURIZED EGGS: Substitute for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. 3.3(e)	☐		☐	☒	☐
17	COLD HOLDING: PHFs maintain at "Refrigeration Temperatures" (41°F). 3.2(f2)	☒		☐	☐	☐
18	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. 3.5(d)	☐		☐	☒	☐
19	COOLING: PHFs prepared from ingredients at ambient temperatures cooled at 41°F within 4 hours. 3.5(d)	☐		☐	☒	☐
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. 3.4(g)	☐		☐	☒	☐
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. 3.5(f)	☐		☐	☒	☐
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. 3.5(g)	☐		☐	☒	☐
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. 3.5(h)	☐		☐	☒	☐
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. 3.7(a)	☐			☒	☐

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; R in OUT Box=Repeat Violation.

SAFE FOOD AND WATER/PROTECTION FROM CONTAMINATION		OUT	COS
25	Hot and cold water available; adequate pressure. 6.7(e) 6.7(g)		☐
26	Food properly labeled, original container. 3.2(a) 3.6(b)		☐
27	Food protected from potential contamination during preparation, storage, display. 3.3(s) 3.3(t)		☐
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. 3.3(a)		☐
29	Raw fruits and vegetables washed prior to serving. 3.3(g)		☐
30	Wiping cloths properly used and stored. 3.3(m)		☐
31	Toxic substances properly identified, stored and used. 7.1(et al) 7.2(et al)		☐
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed. 6.2(k - n) 6.5(k)		☐
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). 2.3(c) 2.3(j) 2.3(k) 2.4(a)		☐

FOOD TEMPERATURE CONTROL

		OUT	COS
34	Food temperature measuring devices provided and calibrated. 4.2(c)		☐
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets). 4.2(c)		☐
36	Frozen foods maintained completely frozen. 3.5(a)		☐
37	Frozen foods properly thawed. 3.5(c)		☐
38	Plant food for hot holding properly cooked at 135°F. 3.4(c)		☐
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. 3.5(d)		☐

EQUIPMENT, UTENSILS AND LINENS

		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance. 4.2(et al)		☐
41	Equipment temperature measuring devices provided (refrigeration units, etc.). 4.2(c)		☐
42	In-use utensils properly stored. 4.6(f)		☐
43	Utensils, single service items, equipment, linens properly stored, dried and handled. 4.6(et al)		☐
44	Food and non-food contact surfaces properly constructed, cleanable, used. 4.2(et al)		☐
45	Proper warewashing facilities surfaces installed, maintained, cleaned, used; sanitizer test strips available, used. 4.6(et al) 4.7(et al) 4.8(et al) 4.9(et al)		☐

PHYSICAL FACILITIES

		OUT	COS
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. 5.2(a)		☐
47	Sewage and waste water properly disposed. 5.4(e)		☐
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. 6.6		☐
49	Design, construction, installation and maintenance of floors/walls/ceilings. 6.2 6.		☐
50	Adequate ventilation; lighting; designated areas used. 6.3(a - d)		☐
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. 6.5(et al)		☐
52	All required signs Handwashing instructions provided and consistent. 6.) 8.12 10.1 10.2		☐

Print 2/11/21

Signature X

Name and Title of Person Receiving Copy of Report

Woodbridge Public Health Center - Division of Environmental Health
2 George Frederick Plaza Woodbridge, NJ 07095
732-855-0600, Ext.

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 Vince Covino				ESTABLISHMENT TRADING NAME SeaQuest Interactive Aquarium			
ADDRESS 101 Woodbridge Center Dr.				ADDRESS 101 Woodbridge Center Dr.			
MUNICIPALITY Woodbridge		STATE NJ	ZIP CODE 07095	MUNICIPALITY Woodbridge		ZIP CODE 07095	
TELEPHONE NO. Dennis M. 908-659-6063		FAX NO. N/A		TELEPHONE NO. 908-659-6063		FAX NO. N/A	
EMAIL Dennis.Ferreira@visksequest.com				EMAIL Dennis.Ferreira@visksequest.com			
EMERGENCY CONTACT PERSON AND TELEPHONE NO. 908-659-6063-Dennis Ferreira				PERSON(S) IN CHARGE Christine Barton Mgr.			

INSPECTION

(1) RETAIL (2) OTHER (Specify):	(1) INITIAL INSPECTION (2) REINSPECTION (other than initial inspection)	RISK TYPE	DATE	BEGIN	END
		1	8/25/21		

EVALUATION

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

OFFICIAL(S)

REGISTERED ENVIRONMENTAL HEALTH SPECIALIST/LICENSE NUMBER Natalie Bujnski / B152576	INSPECTOR'S SIGNATURE Natalie Bujnski
HEALTH OFFICER DENNIS M. GREEN	NOTE: RETAIN HEALTH INSPECTION RECORDS ON SITE FOR AT LEAST TWO (2) YEARS

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS
RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI).
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MANAGEMENT AND PERSONNEL		IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation. 2.1(b)	☒				
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. 2.1(b)	☐			☒	
3	Ill or injured foodworkers restricted or excluded as required. 2.2(b)	☐		☒		
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. 2.3(f)	☐		☒		
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering. 2.3(b) (c)	☐		☒		
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. 6.7(c) (d) (n)	☒				
7	Handwashing facilities provided with warm water, soap and acceptable hand-drying method. 6.7(e) 6.7(i) 6.7(j)	☒				
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided. 3.3(a)	☐		☐	☒	
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
9	All foods, including ice and water, from approved sources; with proper records. 3.2(a)	☒				
10	Shellfish/Seafood record keeping procedures; storage: proper handling; parasite destruction. 3.2(r) 3.4 (d) 3.4(e)	☐		☐	☒	
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F) 3.2(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. 3.3(c)	☐			☒	
13	Food protected from contamination. 3.3(s)	☒				
14	Food contact surfaces properly cleaned and sanitized. 4.7(a)	☐		☐	☒	

Beis + Inv's Frozen Yogurt Brian-973-4119-9388
Mack + Brian - Mink 616-560-7437 + Self Serve Frozen Yogurt

SANITARY INSPECTION REPORT - CONTINUED

DATE

8/25/21

ESTABLISHMENT TRADING NAME

SeaQuest Interactive Aquarium

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. 3.4(a)	☐		☐	☒	☐
16	PASTEURIZED EGGS : Substitute for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. 3.3(e)	☐		☐	☒	☐
17	COLD HOLDING : PHFs maintain at "Refrigeration Temperatures" (41°F). 3.2(f2)	☒		☐	☐	☐
18	COOLING : PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. 3.5(d)	☐		☐	☒	☐
19	COOLING : PHFs prepared from ingredients at ambient temperatures cooled at 41°F within 4 hours. 3.5(d)	☐		☐	☒	☐
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. 3.4(g)	☐		☐	☒	☐
21	HOT HOLDING : PHFs Hot Held at 135°F or above in appropriate equipment. 3.5(f)	☐		☐	☒	☐
22	TIME as a PUBLIC HEALTH CONTROL : Approval; written procedures; time marked; discarded in 4 hours. 3.5(g)	☐		☐	☒	☐
23	SPECIALIZED PROCESSING METHODS : Approval; written procedures; conducted properly. 3.5(h)	☐		☐	☒	☐
24	HIGHLY SUSCEPTIBLE POPULATIONS : Pasteurized foods used; prohibited foods not offered. 3.7(a)	☐			☒	☐

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; R in OUT Box=Repeat Violation.

SAFE FOOD AND WATER/PROTECTION FROM CONTAMINATION

		OUT	COS
25	Hot and cold water available; adequate pressure. 6.7(e) 6.7(g)		☐
26	Food properly labeled, original container. 3.2(a) 3.6(b)		☐
27	Food protected from potential contamination during preparation, storage, display. 3.3(s) 3.3(t)		☐
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. 3.3(a)		☐
29	Raw fruits and vegetables washed prior to serving. 3.3(g)		☐
30	Wiping cloths properly used and stored. 3.3(m)		☐
31	Toxic substances properly identified, stored and used. 7.1(et al) 7.2(et al)		☐
32	Presence of insects/rodents minimized; outer openings protected, animals as allowed. 6.2(k - n) 6.5(k)		☐
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). 2.3(c) 2.3(j) 2.3(k) 2.4(a)		☐

FOOD TEMPERATURE CONTROL

		OUT	COS
34	Food temperature measuring devices provided and calibrated. 4.2(c)		☐
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets). 4.2(c)		☐
36	Frozen foods maintained completely frozen. 3.5(a)		☐
37	Frozen foods properly thawed. 3.5(c)		☐
38	Plant food for hot holding properly cooked at 135°F. 3.4(c)		☐
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. 3.5(d)		☐

EQUIPMENT, UTENSILS AND LINENS

		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance. 4.2(et al)		☐
41	Equipment temperature measuring devices provided (refrigeration units, etc.). 4.2(c)		☐
42	In-use utensils properly stored. 4.6(f)		☐
43	Utensils, single service items, equipment, linens properly stored, dried and handled. 4.6(et al)		☐
44	Food and non-food contact surfaces properly constructed, cleanable, used. 4.2(et al)		☐
45	Proper warewashing facilities surfaces installed, maintained, cleaned, used; sanitizer test strips available, used. 4.6(et al) 4.7(et al) 4.8(et al) 4.9(et al)		☐

PHYSICAL FACILITIES

		OUT	COS
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. 5.2(a)		☐
47	Sewage and waste water properly disposed. 5.4(e)		☐
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. 6.6		☐
49	Design, construction, installation and maintenance proper-floors/walls/ceilings. 6.2 6.5(b)		☐
50	Adequate ventilation; lighting; designated areas used. 6.3(a - d)		☐
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. 6.5(et al)		☐
52	All required signs (Handwashing, inspection placard, etc) provided and conspicuously posted. 6.6(j) 8.12 10.1 10.2		☐

Print

Christine Barton

Date

8/25/21

Signature

CBarton

Name and Title of Person Receiving Copy of Report

only selling prepackaged food + frozen yogurt machine

2 GEORGE FREDERICK PLAZA
WOODBRIDGE, NJ 07095
TEL: # (732) 855-0600 EXT. 5027

RETAIL FOOD INSPECTION REPORT

Activity Type:

PRE-OPERATIVE

Evaluation:

SATISFACTORY

Inspection Date: 12/3/2019

OWNER NAME: COVINO VINCE

TRADE NAME: SEAQUEST INTERACTIVE AQUARIUM

LOCATION (STREET ADDRESS):

101

WOODBRIDGE CENTER DRIVE

CITY: WOODBRIDGE

ZIP CODE: 07095

MAILING ADDRESS:

101 WOODBRIDGE CENTER DRIVE

PHONE:

E-MAIL: VISIT@SEAQUEST.COM

INSPECTING OFFICIAL

PHILIP A. BUJALSKI

LICENSE #B-1353

HEALTH OFFICER

DENNIS M. GREEN

LICENSE # A-511

RISK TYPE: 1

Time/Activity

Date: 12/3/2019

Start Time -1: 10:00

End Time: 11:30

Date: 12/3/2019

Start Time-2: 19:16

End Time: 19:16

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness. INTERVENTIONS are control measures to prevent foodborne illness.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV=Repeat Violation

IN OUT RV NO NA COS

**** FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS ****

**** MANAGEMENT & PERSONNEL ****

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 ****

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, and unobstructed.

X

7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.

X

8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

X

**** FOOD SOURCE ****

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 41F or below. Except: milk, shell eggs and shellfish (45F).

X

**** FOOD PROTECTED FROM CONTAMINATION ****

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 ****

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. 130F for 112 minutes: Roasts or as per cooking chart found on

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" (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 to 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

**** SAFE FOOD & WATER/PROTOACTION FROM CONTAMINATION ****

25 Hot and cold water available; adequate pressure.

X

26 Food properly labeled, original container.

X

27 Food protected from potentially contamination during preparation, storage, display.

X

28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand

X

Name of Inspecting Official

Signature of Inspecting Official

Name and Title of Person Receiving Copy of Report

PHILIP A. BUJALSKI

C. Boston

WOODBRIDGE HEALTH DEPARTMENT
RETAIL FOOD INSPECTION REPORT
(CONTINUED)

12/ 3/2019 Trade Name: SEAQUEST INTERACTIVE AQUARIUM

City: WOODBRIDGE

Item # NJAC 8:24 REMARKS

Notes:

- This is an animal attraction facility located on the lower level of the Lord & Taylor wing of the Woodbridge mall. The food concession stand menu relative to this inspection report/health license is limited to pre-packaged, non-potentially hazardous snack and soft drink items.
- The concession stand side room is equipped with a hand wash station, 3 compartment sink (no wares involved in this operation) and a slop sink station.
- The site is serviced by Cintas Systems for soap, other cleaning agents, etc...
- Site utilizes a shared garbage compactor for solid waste disposal.
- PIC: Brayden Albertoni (Manager) 475-231-9354.
- Exterminator: S & M Woodbridge 732-636-8811.

Violations/concerns:

- ✓ - FRP needs to be installed on the walls behind the sink station line within the concession side room to provide a smooth, easily cleanable, non-absorbent surface as required..
- ✓ - Areas of concession side room floor in need of patching to provide a smooth easily cleanable surface as required.

OK to receive food products noted above and sell to the public.

- ✓ Please email me confirmation of abatement of the above noted violations.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
PHILIP A. BUJALSKI		

10/04/2021
4:07 PM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP_REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER B9120045

Date/Time...:12/31/2019 8:41 am Taken by...:a.ristaino
Inspector...:PHILIP BUJALSKI On call...:no

Service.....:99 MISCELLANEOUS CONCERNS

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ -
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact....:

Complainant:
Phone.....:
Address.....:
Town.....:

Comments:
See attached email

12/31/19 10am Conducted joint complaint response inspection of
Seaquest with Animal Cruelty rep. (Scott Kuzma), and Animal Control
(Heather Campione).
Please see below and related documentation attached to hard copy of
this complaint.

FILE/PAB

From: KUZMA, SCOTT
Sent: Tuesday, December 31, 2019 11:07 AM
To: HAGERTY, JOHN; HUBNER, ROBERT; NISKY, JOSEPH
Cc: MCCORMAC, JOHN; Bellisano, Amy S.; CAMPIONE, HEATHER; BUJALSKI,
PHILLIP
Subject: RE: SeaQuest

I completed the walkthrough with Heather Campione and Phil
Bujalski. There were no animal cruelty or neglect issues, and no
serious Health Code Violations. Detective Hoppock authored a report
for animal cruelty investigation. Phil Bujalski will be authoring
a report for the Health investigation. Mall Security Director
Robert Schaber was made aware of the potential for weekend
protests. All good for now.

10/04/2021
4:07 PM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER C0010008

Date/Time...:01/06/2020 10:58 am Taken by...:m.damico
Inspector...:MATTHEW D'AMICO On call...:yes

Service.....:99 MISCELLANEOUS CONCERNS

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact....:

Complainant:
Phone.....:
Address....:101 WOOD. CENTER DR
Town.....:WOODBIDGE

Comments:

AS PER THE REQUEST OF HEATHER I RESPONDED TO AN INJURED DUCK COMPLAINT AT SEAQUEST. THERE WAS A VIDEO POSTED TO FACEBOOK SHOWING A DUCK SWIMMING AND WALKING WITH WHAT APPEARS TO BE A INJURED/BROKEN LEG. THE VIDEO CLEARLY SHOWS A LIMP LEFT LEG ON THE DUCK WHILE HE IS SWIMMING. I ARRIVED AT SEAQUEST BEFORE OPEN HOURS ON 1/5/20 AND SPOKE TO BRAYDEN THE GM OF THIS LOCATION. HE TOOK ME TO WHERE THE DUCK EXHIBIT IS AND POINTED TO THE DUCK WE WERE CONCERNED WITH. I TOOK A VIDEO OF THE DUCK WHO APPEARS TO WALK AND STAND WITH NO ISSUES. I DID NOT SEE THE DUCK SWIM BECAUSE THEY WERE CHANING THE WATER BEFORE THEY OPEN TO THE PUBLIC. I SAW NO INJURIES TO THIS ANIMAL. I WAS TOLD BY BRAYDEN THAT THE DUCK DID NOT SEE A VET BETWEEN THE TIME THE VIDEO WAS TAKEN AND WHEN I ARRIVED. I HAVE SENT MY VIDEO TAKEN 1/5/20 TO MY EMAIL AND IT HAS BEEN SAVED TO ACO SHARE. MD

Disposition: N

Close date:

10/04/2021
4:07 PM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP_REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER C0020048

Date/Time...:02/18/2020 9:59 am Taken by...:a.ristaino
Inspector...:PHILIP BUJALSKI On call...:no

Service.....:58 INDOOR AIR QUALITY/MOLD/SICK BLD SYN

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ -
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact....:

Complainant: [REDACTED]
Phone.....:
Address.....:
Town.....:

Comments:

See attached complaint.
Specifically: Complainant stating odors and unsanitary conditions
at SeaQuest via email (see attached).

2/18/20: Visited site. Met with general Manager Braden Albertoni.
Identified myself and the purpose of my visit. Walked the
designated pathway from store entrance counter clockwise. At apx
one third the way around, I detected an odor that was stronger than
any other location in the facility and shared that observation with
Mr. A. and that it was of a degree that I feel needs to be
mitigated.

As to the second of the two concerns expressed in the email that
pertain to our Division, outside the Sting Ray exhibit is a coin
operated (gum ball like) machine that dispenses plastic eggs that
contain little raw shrimps which patrons can feed to the Rays. The
egg shells (two parts that snap together/open) are
deposited/collected in a bucket next to this station. Mr. B. stated
that these egg pieces are cleaned and sanitized (bleach) before
being put back into use.

Mr. B. showed me the new handwash signs they ordered, some of which
have yet to be installed. We discussed my suggestion that another
handwash sign be displayed in a particularly conspicuous manner
for patrons nearing the exit.

From: BUJALSKI, PHILLIP
Sent: Tuesday, February 25, 2020 9:41 AM
To: GREEN, DENNIS <dennis.green@twp.woodbridge.nj.us>

From: Brayden Albertoni <brayden.albertoni@visitsequest.com>
Sent: Friday, February 21, 2020 2:55 PM
To: BUJALSKI, PHILLIP <phil.bujalski@twp.woodbridge.nj.us>
Cc: Dennis Ferreira <dennis.ferreira@visitsequest.com>
Subject: SeaQuest Follow Up

Hello Phil,

To follow up from your last visit. The duck exhibit has finished being revamped and has the new ropes up so guests can touch where the ducks would possibly defecate. See attached pictures below.

We will also be getting a "Did you wash your hands?" sign near the exit of the aquarium.

We are also continuously cleaning and performing regularly scheduled deep cleaning duties to cut back on any smells. Also I have attached Dennis, he will be taking over as General Manager of our location. We will make sure he has a chance to meet with you before I leave in April.

Please let me know if there is any other information you need.

Regards,
Brayden Albertoni
General Manager, SeaQuest Woodbridge, NJ
woodbridge.visitsequest.com

Disposition: N

Close date:

10/04/2021
4:08 PM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP_REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER C0040008

Date/Time...:04/02/2020 8:43 am
Inspector...:PHILIP BUJALSKI

Taken by...:a.ristaino
On call...:no

Service.....:02 COVID 19

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ -
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact...:

Complainant:
Phone.....:
Address.....:
Town.....:

Comments:

Dear Ms. [REDACTED]

As per Mr. James Bereheiko of Mall Management (this morning),
SeaQuest has employees attending to their livestock every day. If
you have any other questions, please contact Mr. Bereheiko
accordingly.

Thank you. Phil

From: [REDACTED]
Sent: Thursday, April 02, 2020 8:43 AM
To: WBMAYOR
Subject: SeaQuest

Good Morning,

I am inquiring about the animals housed at SeaQuest. I have left a
few messages for Detective Slossberg and she has not returned them.
I was hoping to get an update on their condition. We do have
sanctuaries waiting to rescue them.

Thank you for your time.

FILE/PB

Disposition: N

Close date:

10/04/2021
4:08 PM

WOODBIDGE TOWNSHIP
RESIDENT SERVICES SYSTEM

CMP_REP3.P

DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL
SERVICE REQUEST NUMBER C1060208

Date/Time...:06/23/2021 1:57 pm Taken by...:anthony
Inspector...:ANTHONY RAVINO On call...:no

Service.....:05 COMMUNICABLE/INFECTIOUS DISEASE INVESTIGATION

Name.....:Seaquest
Address...:101 WOODBRIDGE CENTER DR., WOODBRIDGE, NJ -
Town.....:WOODBIDGE
Block.....: Lot(s).....:
Day phone.:
Eve phone.:

Contact....:

Complainant:
Phone.....:
Address.....:
Town.....:

Comments:

Received the following email from [REDACTED] of the Nursing
Division:

"Hi, Anthony!

As a follow up from yesterday's conversation, the salmonella CDRSS
case # is [REDACTED], [REDACTED], 3 years old.
He went to Sea Quest in Woodbridge Mall on Friday, 6/18 around mid
afternoon. Then started having fevers that evening, and diarrhea on
Sunday, 6/20, and his stool was tested Sunday, too. Mom feels that
he got sick from feeding the fish and touching the fish food,
however, did not touch the fish or any other animal.
Doesn't seem to be a food issue as their food source comes from
Stop & Shop, and Sam's Club in Edison.
Any ways, thank you for your assistance with this matter!
Take care!"

Met on site with Manager, Jane. she brought me into the facility
and showed me how they disinfect. They use two disinfectants and
clean regularly. Patrons are encouraged to use hand sanitizers and
there are stations set up in different locations throughout. They
are discouraged from touching the animals and some are completely
inaccessible. However, there are some that the patrons can hold and
interact with. The mother is concerned that exposure was from
feeding the fish, but the food itself is likely not contaminated if
coming from a bulk container and the fish food is then thrown over
the glass partition. The mother claims that no animals were
touched, so I reinforced regular disinfection of touch surfaces
with the manager as another child might touch a surface, not clean
their hands, and then contaminate the surface.

BUJALSKI, PHIL

From: BUJALSKI, PHIL
Sent: Friday, October 30, 2020 11:46 AM
To: 'Strilec, Sandra'; KUZMA, SCOTT; HUBNER, NICOLE;
'jason.mendelson@co.middlesex.nj.us'
Cc: MCCORMAC, JOHN; CIMILLUCA,VITO; EHRLICH, CAROLINE; GREEN, DENNIS; HAGERTY, JOHN
Subject: SeaQuest, 250 Woodbridge Center - Taskforce visit Summary report from local Health Department.

To all,

Yesterday, at the invitation of Sandy Strilec, (New Jersey Department of Agriculture Division of Animal Health Veterinarian), I along with Scott Kuzma (WPD), Nicole Hubner (WPD) and Jason Mendelson (Middlesex County Prosecutor's office), accompanied Ms. Strilec on an unannounced inspection visit to SeaQuest. It should be noted that this is the second of such "Taskforce" visits to this establishment this year (the previous one occurring on ~~2/18/20~~ ^{11/7/20}).

After identifying ourselves and the purpose of our visit, we met with the facility Manager Dennis Ferreira and conducted a walk-through tour/inspection led by Ms. Strilec. My role as the local Health Department representative in this visit was to assess the status of general sanitation (cleanliness, odors, ..) and infection control (hand washing, hand sanitizing means). The areas of the establishment inspection included all customer accessible areas as well as employee-only areas where livestock is received/held for required evaluation before being put out on display.

As was noted in my previous Taskforce report, the establishment has a number of hand wash and hand sanitizing stations, several restrooms and a snack bar.

My findings:

General sanitation: No observation of any adverse/concerning unsanitary conditions. Furthermore, odors detected on the previous taskforce visit were found to be virtually non-detectable upon this visit.

Infection control: All of the hand wash and hand sanitizer stations throughout the customer accessible areas were found to be fully equipped and operational. (There was one hand wash station where the paper towel dispenser needed a re-fill. Upon alerting management to this, it was immediately re-filled). It is also noteworthy to indicate that the soap, paper towel and hand sanitizer dispensers are all non-touch activated.

Snack Bar: Found that the consumable products available continue to be limited to pre-packaged soft drinks and ice creams. Upon this visit there were no ice creams within the display freezer.

In conclusion, the local health department finds no violation on any issues that our office regulates at the time of this inspection visit.

Phil Bujalski
Chief REHS/Deputy Health Director
Woodbridge Health Department
2 George Frederick Plaza
Woodbridge, NJ 07095
732-855-0600 x 5001

BUJALSKI, PHIL

From: Brian Sadowski <froyobrosnj@gmail.com>
Sent: Thursday, September 2, 2021 6:21 PM
To: BUJALSKI, PHIL
Subject: Reis & Irvy's frozen yogurt vending machine at SeaQuest

Hi Phil,

Following up your call to me earlier this week, Sharon emailed us the Woodbridge Twp. Vending Machine form on July 26, 2021. We completed it and mailed it back with our check on August 2, 2021. We received two licenses for 2021 - Distributors (#853) and Operators (#854) - issued on August 6, 2021. These licenses are displayed on the machine in the back.

My business partner and I own and operate the machine. It is maintained and cleaned by us on a regular basis, and we monitor the conditions of the unit via remote telemetry provided by the company that developed the technology. The unit is completely sealed, customers order via the touchscreen on the outside of the machine, and the customer is the only person to come into contact with the frozen yogurt when the cup is placed into the delivery area. The delivery area has a clear plastic window which only opens when the cup is in the delivery area, and the window closes after the cup is removed.

Please let us know if you have any other questions or if you need more information for the SeaQuest file.

Kind regards,

-- Mark Mosley

Brian Sadowski & Mark Mosley
FROYO-BROS LLC
Reis & Irvy's
Owner-Operators

973.449.9588 | Brian
616.560.7430 | Mark

froyobrosnj@gmail.com

BUJALSKI, PHIL

From: Strilec, Sandra <Sandra.Strilec@ag.nj.gov>
Sent: Tuesday, November 3, 2020 12:17 PM
To: BUJALSKI, PHIL; KUZMA, SCOTT; HUBNER, NICOLE;
'jason.mendelson@co.middlesex.nj.us'
Subject: NJDA SeaQuest Report
Attachments: NJDA Humane Investigation Form_October_SeaQuest.pdf; After investigation letter_SeaQuest.pdf

Good afternoon,

Attached is the humane investigation report and the summary letter. I have emailed and snail-mailed the summary letter to Dennis Ferreira at SeaQuest.

Please keep me informed if you receive any other complaints and/or updates related to the livestock species. I will contact Dennis in a couple weeks to check in on the wall repairs in the duck and pig enclosure.

Thanks for involvement in the case. Let me know if you have any questions.

Sandy Strilec, DVM
New Jersey Department of Agriculture
Division of Animal Health
Veterinarian
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Subject: [EXTERNAL] SeaQuest, 250 Woodbridge Center - Taskforce visit Summary report from local Health Department.

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To all,

Yesterday, at the invitation of Sandy Strilec, (New Jersey Department of Agriculture Division of Animal Health Veterinarian), I along with Scott Kuzma (WPD), Nicole Hubner (WPD) and Jason Mendelson (Middlesex County Prosecutor's office), accompanied Ms. Strilec on an unannounced inspection visit to SeaQuest. It should be noted that this is the second of such "Taskforce" visits to this establishment this year (the previous one occurring on 2/18/20).

After identifying ourselves and the purpose of our visit, we met with the facility Manager Dennis Ferreira and conducted a walk-through tour/inspection led by Ms. Strilec. My role as the local Health Department representative in this visit was to assess the status of general sanitation (cleanliness, odors, ..) and infection control (hand washing, hand sanitizing means). The areas of the establishment inspection included all customers accessible areas as well as employee-only areas where livestock is received/held for required evaluation before being put out on display.

As was noted in my previous Taskforce report, the establishment has a number of hand wash and hand sanitizing stations, several restrooms and a snack bar.

My findings:

General sanitation: No observation of any adverse/concerning unsanitary conditions. Furthermore, odors detected on the previous taskforce visit were found to be virtually non-detectable upon this visit.

Infection control: All of the hand wash and hand sanitizer stations throughout the customer accessible areas were found to be fully equipped and operational. (There was one hand wash station where the paper towel dispenser needed a re-fill. Upon alerting management to this, it was immediately re-filled). It is also noteworthy to indicate that the soap, paper towel and hand sanitizer dispensers are all non-touch activated.

Snack Bar: Found that the consumable products available continue to be limited to pre-packaged soft drinks and ice creams. Upon this visit there were no ice creams within the display freezer.

In conclusion, the local health department finds no violation on any issues that our office regulates at the time of this inspection visit.

Phil Bujalski
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new jersey department of agriculture

Division of Animal Health Field Investigation for Animal Cruelty Complaints

Date of Investigation: October 29, 2020

DAH Investigator(s): Dr. Sandy Strilec

Premise Information:

- Business/Farm Name: SeaQuest
- Mailing: 250 Woodbridge Center Drive
Woodbridge, NJ 07095
- Phone : 732-283-2945
- Mobile:
- Fax:
- GPS Coordinates: N 40. 557583
W -74. 299686

*** Please record information for any secondary premises at the end of report

Owner Information:

- Name: Dennis Ferreira, General Manager
- Mailing : 250 Woodbridge Center Drive
Woodbridge, NJ 07095
- Phone :
- Mobile : 908-659-6063
- Fax :
- Email:

Business Type*: ☐ Individual ☐ Partnership ☐ Incorporated ☒ Limited Liability Corporation
(* check one) ☐ Limited Liability Partnership ☐ Non-profit Organization

Premises Type*: ☐ Producer Unit/Farm ☐ Clinic ☒ Exhibition ☐ Laboratory ☐ Market/collection point
(* check all) ☐ Non-producer Participant ☐ Port of Entry ☐ Quarantine Facility ☐ Rendering
☐ Slaughter plant ☐ Tagging site

Location of Animals:

- SeaQuest-Woodbridge is a public attraction exhibiting live animals within Woodbridge Center, a shopping mall. The animals are housed within the interior of the mall. See the exhibit diagram below.

Species	Breed	Sex	Age	Color	BCS
Swine	Kune Kune pig	Boar	13 months	Brown/Black	4.0/5.0
Swine	Kune Kune pig	Gilt	13 months	Brown/Black	3.5/5.0
Avian	(4) Pekin ducks	1 male 3 female	Unknown	3 White and 1 White/Grey	
Avian	(1) Silkie chicken	Female	Unknown	Grey	
Avian	(5) Polish chickens	Female	Unknown	Black/white	
Rabbit	(2) Holland Lop Rabbits	Male	Unknown	Brown/white ("Eugene") Brown/black ("Morty")	
Rabbit	(2) Giant Flemish Rabbits	Female	Unknown	Black/White ("Oreo") Brown/White ("Cookie Dough")	

Reason for Investigation:

- On September 30, 2020, NJDA received a complaint stating “Pigs, Ducks, Chickens & Rabbits housed in unsanitary, poor, inadequate conditions.”

Present During Investigation:

- Certified Livestock Inspector (CLI) Dr. Sandy Strilec
- Philip Bujalski, Chief Registered Environmental Health Specialist, Woodbridge Health Department
- Detective Jason Mendelson, Middlesex County Prosecutor’s Officer
- Detective Nicole Hubner, Woodbridge HLEO
- Chief Scott Kuzma, Woodbridge Police Department Chief
- Dennis Ferreira, SeaQuest Woodbridge General Manager
- Katie, SeaQuest employee

History of Farm/History of Movement/Herd Additions (indicate source):

- SeaQuest-Woodbridge is an animal exhibit and interaction business that opened in November 2019. NJDA, along with other agencies, had completed a humane investigation on January 09, 2020. USDA APHIS Animal Care has previously completed all initial and follow up inspections as required to their regulations. The ducks and chickens were acquired from Smoke Hollow Farm in Pittstown, NJ. The pigs were transported from Long Island Kune Kune to SeaQuest-Woodbridge and are same two pigs present during the investigation in January 2020. SeaQuest was unable to provide any paperwork for the origin of the Polish chickens but provided that these chickens arrived in February 2020. The Holland Lop and Flemish rabbits originated in New Jersey, according to the paperwork provided. Since the January 09th inspection, 3 Sikie chickens and 1 Pekin duck passed away. The facility has not recorded the date of deaths or cause of death of these avian species. Additionally, the facility did not employ their veterinarian to investigate cause of death. The facility houses a variety of other animal types, such as reptiles, amphibians, birds, and small mammals.

Observations (indicate time): Arrival 12:00 pm Departure 1:00 pm

- The livestock are housed in two nearby areas. The rabbits, pigs, and chickens are in one room and the ducks are along a walkway just before this room. The ducks have a swimming pool surrounded by plastic painted rocks that provide a surface to stand on. On a wall the ducks have access to, there is a section of sheet rock in disrepair that is covered with a plastic tote lid. Dennis mentioned that this area has not been appropriately repaired because the business has not had maintenance crew. However, he said that the business will be hiring maintenance staff shortly and will have it repaired soon recently. The stated plan is to place translucent acrylic sheets along the bottom edge of the wall. The appearance of this behavior indicates the ducks could be ingesting the paint and wall material. According to Dennis, the pool is kept clean with a continuous water filtration system and at the time of the inspection appears adequately clean. The ducks are fed throughout the day by the customers, who are provided Mazuri Waterfowl pellets to feed. The ducks were observed ambulating normally. Duck diet: 500g Waterfowl pellets, 50g Base Diet, 20 g Meal worms daily.
- The pigs are housed using a translucent barrier to enclose their pen. The flooring contains a layer of wood shavings bedding. According to Katie, a SeaQuest employee, straw bedding is added into the pig’s pen at night. There are numerous sites on the sheet rock wall in disrepair within the pig’s enclosure. In one section, there is a hole approximately 6” diameter. The wall destruction, according to Katie, has been caused by the pigs. The appearance of this behavior indicates the pigs could be ingesting the paint and wall material. The water dish within the pen contains adequate quality water. Both pigs are observed ambulating normally. Both pigs have peri-ocular erythema and thickening of that area of skin. Lesions

were not detected elsewhere. Katie reports that Dr. Loomis recommended to wipe the peri-ocular area once a week with a damp cloth but did not diagnosis the causative factor for this clinical sign in the pigs. Pig diet: 1300g Mini Pig pellets once a day and 300g food scraps twice a day

- The Giant Flemish rabbits are housed with 4 chickens in a pen using a translucent barrier to enclose their pen with hay and crumble-type bedding. There is clean water provided in the drinking dish. Giant Flemish rabbit diet: 200g Rabbit pellet and 200g base diet once a day. Chicken diet: 75g Chicken scratch and 10g scraps per chicken.
- According to Katie, the chickens alternate daily from being house on a raised platform with artificial grass flooring and the Giant Flemish enclosure. There were two chickens on the raised platform during the inspection. On one end of the platform is a miniature barn structure with no entrance, providing the chickens no enclosed area to reside. The platform does have a short barrier fence around the perimeter. A ground waterer is present in the center of the square of artificial grass. Chicken diet: 75g Chicken scratch and 10g scraps per chicken.
- The Holland Lop rabbits are housed in a pen using translucent barriers to enclose their pen with hay and crumble-type bedding. Holland Lop rabbit diet: 100g Base diet and 200g Rabbit pellets once a day. The paperwork provided by SeaQuest states that these rabbits originated from an individual in High Bridge, NJ.
- The drinking water for the chickens, rabbits, and pigs are cleaned and refilled at least once a day according to Kaite.
- All formulated/pelleted feed is the Mazuri brand. The base diet is made in-house and contains fresh vegetables and fruits.
- It was stated that Dr. Anthony Loomis, from Westfield Animal Hospital, is scheduled to visit the premise on Monday 11/02/2020.

Comments from Individuals Present:

- Was the owner aware of the humane standards outlined in NJAC 2:8 Yes ☒ No ☐

Diagnostic Testing:

- None

Certified Livestock Inspector Recommendations/Actions:

- ☐ No cause for Action
- ☒ Recommendations/Actions Listed Below
- Mr. Ferreira shall provide the CLI with documentation on the origin of the 5 female Polish chickens as soon as possible.
- As stated in 2:8-7.4 (b) 1 v., where constructed shelters are provided, they shall "provide an environment that supports swine health." The pigs are tearing at the paint and material comprising of their external wall, with the potential for pica, or inappropriate ingestion of these materials. This construction should be reassessed to provide a surface more tolerant to this destructive behavior, as the current materials may not be safe for the pigs to consume.
- As stated in 2:8-4.4 (b) 1 iii., constructed shelters shall "have a safe interior surface, reasonably free of injurious matter. The duck exhibit walls have evidence of tearing and/or pecking due to its appearance of disrepair. The ducks may be ingesting the paint and wall material. This was also observed during the January 2020 inspection. The wall construction should be reassessed to provide a surface more tolerant to this destructive behavior, as the current materials may not be safe for the ducks to consume.
- SeaQuest shall provide the CLI photographic proof of addressing the disrepair in the duck and pig enclosure walls within 3 weeks (November 23, 2020).

Additional Comments: