



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Risk: 3

Establishment Information

Peking Chinese Restaurant
734 Rt. 37 W
Toms River NJ 08753
(732) 341-4242
Contact at time of Inspection: Steve Lee

Inspection Times

Date	From	To	Total Minutes	Inspector
07/03/25	1:12 pm	3:00 pm	108	Gerdas, Dwight
			Total: 108	

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

	IN	OUT	NO	NA	COS	MANAGEMENT AND PERSONNEL
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.
	IN	OUT	NO	NA	COS	PREVENTING CONTAMINATION FROM HANDS
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
	IN	OUT	NO	NA	COS	FOOD SOURCE
9	☒	☐	☐	☐	☐	All foods, including ice and water, from approved sources; with proper records.
10	☐	☐	☒	☐	☐	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.
11	☐	☐	☒	☐	☐	PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F).
	IN	OUT	NO	NA	COS	FOOD PROTECTED FROM CONTAMINATION
12	☐	☒	☐	☐	☒	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
13	☒	☐	☐	☐	☐	Food protected from contamination.
14	☐	☒	☐	☐	☐	Food contact surfaces properly cleaned and sanitized.
	IN	OUT	NO	NA	COS	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.
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 must be cooled to 41 F or below within 4 hours.
20	☐	☐	☒	☐	☐	Reheating: PHFs rapidly reheated in proper facilities to 165 F or above within two hours or commercially processed PHF's heated to 135 F or above 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 after 4 hours.
23	☐	☐	☐	☒	☐	Specialized processing; approval; written procedures; conducted properly.
24	☐	☐		☒	☐	Highly Susceptible Populations
GOOD RETAIL PRACTICES						
	IN	OUT	NO	NA	COS	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION
25	☒	☐			☐	Hot and cold water available; adequate pressure.
26	☒	☐			☐	Food properly labeled, original container.
27		☒			☒	Food protected from contamination during preparation, storage, and display.
28	☒	☐			☐	Utensils, spatulas, tongs, forks, disposable gloves provided & used properly to restrict bare hand contact.
29	☒	☐			☐	Ready-to-eat raw fruits and vegetables washed prior to serving.
30	☒	☐			☐	Wiping cloths used and stored properly.
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).
	IN	OUT	NO	NA	COS	FOOD TEMPERATURE CONTROL
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 maintenance 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.
	IN	OUT	NO	NA	COS	EQUIPMENT, UTENSILS AND LINENS
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 ware washing facilities installed, maintained, cleaned, used, sanitizer test strips available, used.
	IN	OUT	NO	NA	COS	PHYSICAL FACILITIES
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 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.

Additional Notes and Comments

- Old hand wash sink in kitchen has vanity askew. May require cleaning and repair or replacement. - Hood filters appear mostly clean, manager indicates they were recently cleaned. - Men's Bathroom hand wash sink is found with very low hot water pressure. Owner makes adjustments to plumbing and water flows better, but not at the same rate as cold water. Flow is sufficient for hand washing. - Manager indicates that there is illegal dumping at waste containers and a homeless population issue that creates problems with the waste container area. Manager indicates ice machine works but is not in use at this time. RE-INSPECTION IS REQUIRED IN 30 DAYS.. Tentative date for Re-Inspection is Tuesday August 5, 2025.

Citations

2. Admin Code N.J.A.C. 8:24-2.1 (b) Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the health authority knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point (HACCP) principles, and the requirements of this chapter. The person in charge shall demonstrate this knowledge by substantial compliance with this chapter. By January 2, 2010, at least one person in charge in Risk Type 3 Food Establishments shall be a certified food protection manager who has shown proficiency of required information through obtaining a food safety certificate by passing a food safety certification examination administered by an accredited certifying program recognized by the Conference for Food Protection. Certified food protection managers shall maintain the currency of the food safety certificate by following the accredited certifying program's requirements for renewal. Information on accredited food safety certification programs is available through the Department of Health and Senior Services, Food and Drug Safety Program by mailing a written request to: Consumer and Environmental Health Services, Food and Drug Safety Program, P.O. Box 369, Trenton, New Jersey, 08625-0369, telephone (609) 588-3123.

Remarks No Food Protection Manager certification.

Location Establishment.

Correction At least one person must have a Food Safety or Food Protection Manager's certification. Present it upon inspection.

Risk Factor Required certification not observed at inspection

12. Admin Code N.J.A.C. 8:24-3.3 (c)1i (c) Separation, packaging and segregation requirements for packaged and unpackaged food include the following: 1. Food shall be protected from cross contamination by: i. Separating raw animal foods from any ready-to-eat foods during storage, preparation, holding, and display;

Remarks Raw chicken improperly stored over vegetables in refrigeration

Location Walk-In

Correction Always store raw chicken on the bottom shelf and vegetables on the top shelf. COS Corrected at this time.

Risk Factor Cross Contamination

14. Admin Code N.J.A.C. 8:24-4.7 (a) (a) Equipment food-contact surfaces and utensils shall be sanitized.

Remarks After washing, equipment cannot be sanitized because no stopper is found to hold water in the 3rd compartment of the 3 bay sink

Location Kitchen

Correction Obtain and begin using a stopper to hold water in 3rd bay of the 3 compartment sink. Add sanitizer. Use sanitizer test kit to verify concentration. Place washed equipment and utensils into sanitizer solution for 7-30 seconds before air drying.

Risk Factor Unable to sanitize food-contact equipment

17. Admin Code N.J.A.C. 8:24-3.5 (f)2 (f) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under (g) below, potentially hazardous food shall be maintained: 2. At refrigeration temperatures.

Remarks Cut vegetables, noodles, chicken pieces and spring rolls are found staged outside of refrigeration at 70 degrees F - 82 degrees F.

Location Kitchen

Correction There is no hot holding equipment on site such as a heat lamp or steam table to hold food hot after cooking (135 degrees F or above). Foods requiring temperature control like the foods indicated here cannot be left out on the counter. If needed, add another refrigerator or the proper equipment to keep food safe.

Risk Factor Time/ Temperature Abuse

18. Admin Code N.J.A.C. 8:24-3.5 (d)1i (d) The following requirements apply to the preparation of potentially hazardous foods which will be refrigerated: 1. If cooked, it shall be cooled: i. Within 2 hours, from 135°F to 70°F; and

Remarks Ribs found cooling at room temperature. Tested to 98 degrees F and must cool to 70 degrees within 2 hours.

Location Kitchen

Correction Ribs are removed to walk-in for proper cooling (135 degrees F to 70 degrees F within 2 hours). Moving into refrigeration alone is not enough. Take temperature to ensure cooling to 70 degrees within 2 hours has been completed. If not re-heat ribs and start cooling process over or discard the food. Cooling is completed by food temperatures at 70 degrees F get to 41 degrees F or below in the next 4 hours.

Risk Factor Improper cooling procedures (room temperature)

27. Admin Code N.J.A.C. 8:24-2.4 (a)2 (a) The following requirements shall apply to eating, drinking, or using tobacco: 2. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles.

Remarks Open drinking cups found in the food preparation and ware washing area

Location Kitchen/ food prep area

Correction Reviewed for correction and open cups are removed. COS

Risk Factor Cross Contamination

Admin Code N.J.A.C. 8:24-3.3 (q)1iii (q) Food storage requirements include the following: 1. Except as specified in (q)2 and 3 below, food shall be protected from contamination by storing the food: iii. At least six inches above the floor.

Remarks Food improperly stored on the floor

Location Walk-in

Correction Store all foods in all areas at least 6 inches off the floor

Risk Factor Improper food storage

40. Admin Code N.J.A.C. 8:24-4.2 (h) (h) Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Remarks Improper use of absorbent and not-cleanable cardboard to line carpeted floors in dining area, due to humidity.

Location Dining room

Correction Cardboard is removed at this time. COS

Risk Factor Absorbent/ not-cleanable materials used

42. Admin Code N.J.A.C. 8:24-3.3 (k)2 (k) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 2. In food that is not potentially hazardous, with their handles above the top of the food within containers of equipment that can be closed, such as bins of sugar, flour, or cinnamon;

Remarks Improper use of take-out container as a scoop in bulk food

Location Dry Storage

Correction Use only scoops with handles in food. Scoops must be designed to be used in direct contact with food.

Risk Factor Cross Contamination

45. Admin Code N.J.A.C. 8:24-4.8 (k) (k) A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

Remarks No sanitizer test kit available for use on site.

Location Kitchen

Correction Obtain and begin using a sanitizer test kit that matches the sanitizer being used at the 3 compartment sink.

Risk Factor Unable to verify sanitizer concentration

46. Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Men's urinal is blocked by a sign that reads "OUT OF ORDER"
Location	Men's Bathroom.
Correction	Manager indicates urinal has been repaired and he removes the sign. Manager tests urinal at this time. COS
Risk Factor	Plumbing Disrepair
Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Open pipe(s) in wall near corner where dish tray table was installed. a portion of dish tray table is now removed, and on the floor/ in dis repair.
Location	Kitchen
Correction	Properly cap any open pipes and re-install dish tray table that is on the floor.
Risk Factor	Plumbing Disrepair
Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Left side faucet leaks at the hot water handle when water is used at the 3 compartment sink.
Location	Kitchen
Correction	Properly repair faucet.
Risk Factor	Plumbing Disrepair
Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Both cold water faucets at 3 compartment sink appear to be stripped; spin around
Location	Kitchen
Correction	Properly repair faucet handles for proper operation
Risk Factor	Plumbing Disrepair
Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Mop sink in staff bathroom is loose; sink moves around
Location	Staff Bathroom
Correction	Properly secure mop sink basin
Risk Factor	Plumbing Disrepair
47. Admin Code	N.J.A.C. 8:24-5.4 (e) (e) Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated in accordance with N.J.A.C. 5:23, New Jersey Uniform Construction Code.
Remarks	Broken pipe below 2 compartment sink causes waste water to pour and pool to the floor
Location	Kitchen
Correction	Properly repair waste water pipe below 2 compartment sink. Sink may be used for food preparation and must have indirect plumbing, such as an 'air gap' to prevent backflow into the sink.
Risk Factor	Plumbing Disrepair
49. Admin Code	N.J.A.C. 8:24-6.2 (a) (a) The floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so that they are smooth and easily cleanable, except as specified under (d) below and except that antislip floor coverings or applications may be used for safety reasons.
Remarks	REPEAT VIOLATION Floor inside walk-in is severely damaged and spongy.
Location	Walk In
Correction	This violation was identified for correction in previous establishment inspection. Properly repair floor to be secure, smooth, cleanable and non-absorbent.
Risk Factor	Establishment Disrepair.

50. Admin Code N.J.A.C. 8:24-6.2 (i)2 2. Shielded, coated, or otherwise shatter resistant bulbs need not be used in areas used only for storing food in unopened packages, if: i. The integrity of the packages cannot be affected by broken glass falling onto them; and

Remarks 1 light under ventilation is unshielded; lacks globe to protect bulb inside.

Location Kitchen

Correction Re-install globe.

Risk Factor Unshielded light/ physical hazard to food

Admin Code N.J.A.C. 8:24-6.3 (a)3 3. At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws, where employee safety is a factor.

Remarks - One light inoperable under ventilation hood - Kitchen lighting is very dim with 2 ceiling fixtures inoperable and light tubes noticeably burnt out or missing.

Location Kitchen

Correction Replace bulbs or repair light fixtures. Need 50 footcandles of artificial light where food is prepared.

Risk Factor Artificial light issue

51. Admin Code N.J.A.C. 8:24-5.5 (k) (k) Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

Remarks Wooden exterior waste corral is in disrepair. Wood is found broken or missing.

Location Rear Exterior

Correction Properly repair or replace or remove corral

Risk Factor Establishment Disrepair.

Admin Code N.J.A.C. 8:24-5.5 (f) (f) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

Remarks Waste oil spilled to outside of waste oil collection container (top and sides)

Location rear exterior

Correction When waste oil is spilled, it must be cleaned up promptly. Clean waste oil from outside of container so it does not get on the ground.

Risk Factor Waste Management Issue

Admin Code N.J.A.C. 8:24-5.5 (d) (d) Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect-resistant, rodent-resistant, leakproof, and nonabsorbent, except that plastic bags and wet strength paper bags may be used to line receptacles for storage inside the retail food establishment, or within closed outside receptacles.

Remarks Bottles and cans found in the garbage. Dumpster filled with cardboard has no labeling to indicate what the container will accept.

Location Rear Exterior

Correction Establishment must recycle Cardboard/ bottles/ cans - they cannot be placed in the garbage. If you need help with recycling compliance issued, please contact Robert Walling at the Ocean County Health Department at 732-341-9700 x7455.

Risk Factor Recycling system deficiencies

Admin Code N.J.A.C. 8:24-5.5 (f) (f) Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

Remarks Rear exterior shed is haphazardly filled with supplies and garbage; an ideal environment for rodent harborage.

Location Rear exterior shed inside waste corral

Correction Clean out shed and area outside of the shed.

Risk Factor Rodent harborage conditions

Admin Code N.J.A.C. 8:24-6.5 (j) (j) The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.

Remarks Beverage Air 2 door freezer is inoperable and is no longer used for establishment operations. and has already been replaced with a new freezer.

Location Kitchen

Correction Freezer has already been replaced with a new freezer. Remove inoperable and unused freezer from the premises.

Risk Factor Disrepair of Equipment

Equipment not used for establishment operations

Signatures

Dwight Gerdes, Senior Registered Environmental Health Specialist, B-101909



Inspection Official

Signature of Inspecting Official