



Retail Food Establishment Sanitary Inspection Report

Type: Reinspection

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
08/07/25	11:00 am	2:00 pm	180	Gerdas, Dwight
			Total: 180	

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

8/7/25 Re-Inspection Violations Corrected On Site (COS): - Cut vegetables, and other foods that require refrigeration are found out of temperature control in plastic buckets on the counter. Steve Lee directs owner to remove to refrigeration (walk in/ bain ,marie or other working refrigeration) walk-in is selected. By the end of this inspection these same foods are out of temperature control again, on the counter. Owner is again instructed by Steve Lee to keep these foods at 41 degrees F or below such as in refrigeration. They are again removed to refrigeration COS. If foods that require refrigeration are more convenient for use near the cook line, add them to existing refrigeration or get additional refrigeration and add them to the new refrigerator. Do not leave them out of temperature control on tabletop again. - Open drink cup found on kitchen table again. This was identified previously for correction. Open cup is removed at this time by Steve Lee. COS - Floor in Walk-In is repaired to be more secure and not spongy. Cleanable. COS This is the 3rd straight Conditionally Satisfactory inspection. Establishment was evaluated a Conditionally Satisfactory on 2/18/25, 7/3/25 and 8/7/25. All inspection violations are reviewed with Steve Lee for correction. Informed unused 2 door beverage air refrigerator is expected to be repaired. Maintain clean until repair is completed. RE-INSPECTION IS REQUIRED - Tentative date for Re-Inspection as agreed with Steve Lee: September 15, 2025 after 11am.

Citations	
14. Admin Code	N.J.A.C. 8:24-4.7 (a) (a) Equipment food-contact surfaces and utensils shall be sanitized.
Remarks	Establishment is not able to sanitize any food contact equipment because it does not have a simple sink stopper to hold water in 3rd bay of the 3 compartment sink. Establishment is using unsanitized food equipment and utensils at this time.
Location	Ware Washing sink
Correction	Immediately obtain a sink stopper, and wash, rinse and sanitize (with an approved sanitizer at correct concentration) all establishment food contact equipment and utensils. Allow to air dry before putting everything back into storage. This must be remedied ASAP.
Risk Factor	Ongoing ware washing/ sanitizing issue - All 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	All food in walk-in is at 49 degrees Fat this time
Location	Walk-In
Correction	Owner turned walk in temperature down and temperature dropped to 42-45 degrees prior to completion of this inspection. Food temperatures must be 41 degrees F or below within 4 hours. If this cannot be achieved, remove all food to known properly working refrigeration or discard this food. Note: it is important for the owner to know that the food temperature is required to be 41 degrees f or less, inside the refrigeration unit.
Risk Factor	Time/ Temperature Abuse
27. Admin Code	N.J.A.C. 8:24-3.3 (q)2 (q) Food storage requirements include the following: 2. Food in packages and working containers may be stored less than six inches above the floor on case lot handling equipment such as dollies, pallets, racks, and skids.
Remarks	Food, some open found stored directly on the floor of the walk-in
Location	Walk-in
Correction	Store all food in all areas at least 6 inches off the floor
Risk Factor	Improper Food Storage
32. Admin Code	N.J.A.C. 8:24-6.2 (n)1iii iii. Solid self-closing, tight-fitting doors.
Remarks	Flies of different sizes found buzzing around the 2 compartment sin and below the flood rim/ under the sink. E& G Exterminators on site 7/22/25 but pest problem is not under control at this point. In addition, the rear screen door is 1/2 open when not in use. The screen door does not close tightly and automatically after each use to keep pests like flies out.
Location	Kitchen
Correction	- Rear screen door requires proper repair to close tightly and automatically after every use to help keep pests, like flies, out. - Exterminator must be able to control flies and document that this pest is "Under Control" when pests are under control. This may take extra time/ site visits/ treatments, however this inspection and complaints received cannot be closed until this pest problem is abated. Exterminator should show progress to achieve control until control is achieved.
Risk Factor	Pests not Under Control Establishment Disrepair
37. Admin Code	N.J.A.C. 8:24-3.5 (c)2i (c) Frozen food shall be thawed: 2. Completely submerged under running water: i. At a water temperature of 70°F or below;
Remarks	Shrimp found in standing water in 3 compartment sink
Location	Kitchen
Correction	Cool running water discussed and added for proper thawing COS
Risk Factor	Improper thawing procedures
40. Admin Code	N.J.A.C. 8:24-4.5 (a) (a) Equipment and equipment components shall be maintained in a state of repair and condition that meets the requirements specified under N.J.A.C. 8:24-4.1 and 4.2.
Remarks	White kitchen hand wash sink is in disrepair. It looks like door is about to fall off, one door is missing a handle and the hand wash sink is not secured in place.
Location	Kitchen
Correction	Properly repair and secure hand wash sink.
Risk Factor	Equipment Disrepair

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 on site to ensure sanitizer will be used at the correct concentration.

Location Establishment at ware washing facilities

Correction Obtain and begin using a sanitizer test kit for the sanitizer to be used by this establishment.

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 Broken white PVC pipe near floor to the right of the 3 compartment sink

Location Kitchen

Correction Repair plumbing. Ensure all open =water and waste water pipes are capped or properly repaired.

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, hot water, leaks at the handle when this faucet is turned on.

Location 3 compartment sink

Correction Repair plumbing properly

Risk Factor Plumbing Disrepair

51. Admin Code N.J.A.C. 8:24-6.5 (b) (b) The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Remarks Carpet is sticky; requires proper cleaning

Location Dining area

Correction Carpet needs to be cleaned; it should not be sticky or soiled. Steve Lee indicates the carpet is expected to be removed at the end of the year as part of a larger renovation. However, the carpet must be clean until then. Cleaning is needed for the carpet in the dining area and carpet should not be soiled or sticky after cleaning. No part of the establishment should remain soiled overnight.

Risk Factor Soiled floor in establishment

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 - Exterior waste containers on site, one has bottles, cans and cardboard in it. Restaurant indicates that an exterior recycling container should arrive in 3 weeks however, recycling cannot be thrown in the garbage.

Location Rear exterior

Correction Stop discarding recyclables in garbage. Stage recycling container as soon as possible. If you have any questions about recycling compliance, contact Robert Walling at Ocean County Health Department at 732-341-9700 option #4

Risk Factor Improper disposal of recycling

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 Damaged corral fencing has been removed and shed hand been somewhat organized but is still substantially cluttered with waste and supplies to suggest it may be a harborage location for pests like rodents.

Location Rear exterior shed

Correction Further cleaning of shed is necessary to prevent possible pest harborage due to cluttered storage conditions.

Risk Factor Pests

52. Admin Code N.J.A.C. 8:24-8.11 (a) The operator of every retail food establishment shall post the evaluation placard of the most recent evaluation made by the health authority. The evaluation placard shall be posted immediately in a conspicuous place near the public entrance of the establishment in such a manner that the public may view the placard.

Remarks The most recent inspection placard is not conspicuously posted.

Location Establishment near entrance door

Correction Post the most recent inspection placard.

Risk Factor Failure to post evaluation placard.

Signatures

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



Inspection Official

Signature of Inspecting Official