



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Risk: 3

Establishment Information

Slice House
177 Route 37 West
Toms River NJ 08754
(848) 221-4232
Contact at time of Inspection: Stefano Rea

Inspection Times

Date	From	To	Total Minutes	Inspector
08/25/25	11:30 am	12:45 pm	75	Albora, Kevin
			Total: 75	

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

Retail food inspection conducted on this date. Reviewed sanitation, handwashing, and food handling/storage practices with PIC at time of inspection. Re-inspection to address critical violations and other deficiencies tentatively scheduled for 3:00 PM on 9/1/2025. NOTE: Highly recommend labeling the compartments of the three-bay sink in English and Spanish to assist staff in the ware washing process and ensuring all steps are conducted. NOTE: Food delivery in progress at time of inspection, please ensure food is elevated at least 6 inches above the floor by EOD. NOTE: Single service containers shall be stored inverted. Utensils shall be stored with their handles up to avoid contamination of food contact surfaces.

Citations

1. Admin Code	N.J.A.C. 8:24-2.1 (c)6 6. That employees are properly trained in food safety as it relates to their assigned duties.
Remarks	Too many critical violations and deficiencies observed, PIC shall train food handlers in food safety as it relates to their assigned duties.
Location	Throughout.
Correction	Please train food handlers.
Risk Factor	Unknown
6. Admin Code	N.J.A.C. 8:24-6.7 (n) (n) A handwashing facility shall be maintained so that it is accessible at all times for employee use.
Remarks	Handwashing sink observed obstructed with garbage cans and soiled dishes.
Location	Kitchen.
Correction	COS - Garbage can and soiled dishes were removed by PIC. Please ensure all handwashing sinks are readily accessible at all times.
Risk Factor	Unknown
7. Admin Code	N.J.A.C. 8:24-6.7 (i) (i) Each handwashing sink or group of two adjacent sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
Remarks	No soap observed at multiple handwashing sinks.
Location	Kitchen and bathroom.
Correction	Soap was provided at handwashing sinks, however not enough soap was on-site to supply all sinks. Please provide soap at all sinks.
Risk Factor	Unknown
Admin Code	N.J.A.C. 8:24-6.7 (i) (j) Each handwashing sink or group of adjacent sinks shall be provided with the following: 1. Individual, disposable towels;
Remarks	No disposable towels observed at multiple handwashing sinks.
Location	Kitchen.
Correction	COS - Paper towels were provided at handwashing sinks. Please ensure all handwashing sinks are provided with disposable towels at all times.
Risk Factor	Unknown
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	Observed raw animal proteins stored over ready-to-eat foods and raw animal proteins not stored according to cooking temperature.
Location	Walk-in refrigerator.
Correction	Reviewed and provided PIC a handout on refrigeration storage requirements. Please sort products appropriately.
Risk Factor	Unknown
14. Admin Code	N.J.A.C. 8:24-4.6 (o)1iii iii. A three-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment;
Remarks	Observed three-bay sink setup improperly and improper manual ware washing being conducted.
Location	Kitchen.
Correction	Reviewed proper ware washing procedures with PIC and food handlers. Going forward dishes need to be washed, rinsed, sanitized, and air dried.
Risk Factor	Unknown
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	Contents of Bain Marie observed between 45°F - 60°F per inspector's thermometer.
Location	Kitchen.
Correction	Please keep unit closed when not in use, this is especially important for the unit closest to the hot stove and fryer. Unit may need to be turned down to accommodate.
Risk Factor	Unknown

21. Admin Code N.J.A.C. 8:24-3.5 (f)1 (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: 1. At 135°F or above, except that roasts cooked to safe cooking temperatures or reheated as specified under N.J.A.C. 8:24-3.4(g)5 may be held at a temperature of 130°F; or

Remarks Vodka sauce in hot holding unit observed at 65°F per inspectors thermometer.

Location Kitchen.

Correction COS - Reviewed reheating and hot holding requirements with PIC. Sauce was reheated on the stove to 165°F and hot held at 135°F.

Risk Factor Unknown

26. Admin Code N.J.A.C. 8:24-3.3 (d) (d) Working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Remarks Working containers of various dry ingredients observed unlabeled.

Location Kitchen.

Correction When removed from their original containers, please label all food ingredients with their common name such as "flour" or "sugar".

Risk Factor Unknown

28. Admin Code N.J.A.C. 8:24-3.3 (a)2 (a) Requirements for preventing contamination from hands include the following: 2. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, except when washing fruits and vegetables as specified under N.J.A.C. 8:24-3.3(g); provided that food employees may contact exposed, ready-to-eat foods with their bare hands after meeting the requirements set forth in N.J.A.C. 8:24-2.3(b) through (e), and in (a)4 below.

Remarks Observed non-handled scoops being used to scoop dry ingredients.

Location Kitchen.

Correction Please obtain handled scoops for ingredients and store handles away from hood.

Risk Factor Unknown

40. Admin Code N.J.A.C. 8:24-4.1 (j) (j) Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.

Remarks Cardboard observed used as shelving and flooring in multiple locations.

Location Kitchen.

Correction Please remove all cardboard from floors and shelving. Cardboard is absorbent and not easily cleanable. Insects, such as roaches, can thrive in this environment.

Risk Factor Unknown

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 at time of inspection.

Location Kitchen.

Correction Please provide the appropriate test kit.

Risk Factor Unknown

46. Admin Code N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.

Remarks Handwashing sink is located directly adjacent to the pizza prep counter, and the sink was observed without any protective barriers. During handwashing, food may become exposed to splash.

Location Kitchen, specifically the handwashing sink adjacent to the pizza prep counter.

Correction Please install a durable, non-absorbent barrier around the handwashing sink to prevent splash onto food at prep counter.

Risk Factor Unknown

48. Admin Code N.J.A.C. 8:24-6.6 (k) (k) Easily cleanable receptacles shall be provided for waste materials, and such receptacles in toilet rooms for women shall be covered. Such receptacles shall be emptied at least once a day, and more frequently when necessary to prevent excessive accumulation of waste material.

Remarks Garbage can in gender-neutral staff bathroom observed without a lid.

Location Gender-neutral staff bathroom.

Correction Please provide a lid to the garbage can.

Risk Factor Unknown

Admin Code N.J.A.C. 8:24-6.6 (f) (f) A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment such as a toilet room that is provided by the management of a shopping mall.

Remarks Bathroom door observed not self-closing.

Location Staff bathroom.

Correction Please provide a mechanism that allows the bathroom door to close automatically.

Risk Factor Unknown

Signatures

Kevin Albora, Registered Environmental Health Specialist, B-180211

Inspection Official

Signature of Inspecting Official