



Retail Food Establishment Sanitary Inspection Report

Type: Initial

Rating: **Conditionally Satisfactory**

Risk: 3

Establishment Information

Three B's Bar & Bistro
314 Route 70
Lakehurst NJ 08733
(732) 657-4113
Contact at time of Inspection: Manager

Inspection Times

Date	From	To	Total Minutes	Inspector
08/26/25	11:16 am	12:40 pm	84	Gerdas, Dwight
			Total: 84	

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

NOTES: No pH meter instruction manual on site to follow, in order to properly calibrate and properly use for rice pH testing. Low boy refrigerator inoperable outside Sushi Station. Unit is empty and being used as a table. Dishwasher gage is upside down but reading properly. Corrected On Site (COS): - Soiled and damaged cleaning cloths found in direct contact with food in refrigeration - Scrubbing pad in Sushi Station hand wash sink - No paper towels at Sushi Station hand wash sink - Open waste and recycling container lids, when containers are not in use RE-INSPECTION IS REQUIRED: 7 days - 9/3/25

Citations

8. 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 Improper use of bare hands to handle RTE food at the sushi station

Location Sushi Station

Correction Always prevent bare hand contact to ready-to-eat foods by washing hands and donning single task gloves, using utensils or deli paper or other method.

Risk Factor S. Aureus

11. Admin Code N.J.A.C. 8:24-3.3 (c)1ii (c) Separation, packaging and segregation requirements for packaged and unpackaged food include the following: 1. Food shall be protected from cross contamination by: ii. Separating types of raw animal foods such as beef, fish, lamb, pork, and poultry from each other during storage, preparation, holding, and display, except when combined as ingredients. This separation of raw animal foods shall be accomplished by using separate equipment for each type of food, arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas;

Remarks Upon receiving seafood for sushi and sashimi (raw consumption), temperatures not taken or documented / logged into log book since early June 2025

Location Establishment Sushi Station

Correction Take temperature readings and log readings when sushi grade seafood is delivered.

Risk Factor Time/ Temperature Abuse

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 Foods at the steam table below 135 degrees F are found double panned.

Location Kitchen cook line

Correction With second pan removed, foods in steam table are held at 135 degrees F and above. COS Reviewed the need to monitor temperatures with a probe thermometer every 2 hours (and not more than every 4 hours) and if food is out of temperature control less than 4 hours, reheat it and return it to hot holding. Foods in hot holding out of temperature control over 4 hours must be discarded.

Risk Factor Improper hot holding procedures.

23. Admin Code N.J.A.C. 8:24-3.5 (h)3i (h) A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities: 3. Using food additives or adding components such as vinegar: i. As a method of food preservation rather than as a method of flavor enhancement; or

Remarks Rice testing and pH meter calibration has not been done since May 2025 to keep rice safe for consumption. Unable to verify rice pH. Sushi chef was not able to demonstrate pH meter calibration. Cannot test rice if meter is not calibrated to furnish an accurate reading.

Location Sushi Station

Correction Rice must be tested every day or every batch using the same rice recipe to verify that the pH is 4.6 and below. In order to test rice, a calibrated pH meter must e employed. Train staff to calibrate the pH meter properly, then train staff to properly perform required rice testing properly. Log results in log books. Rule of thumb: Calibrate pH meter weekly or as often and pH meter instruction manual requires calibration for use.

Risk Factor B. Cereus
Failure to maintain required records

Admin Code N.J.A.C. 8:24-3.5 (h)4 (h) A retail food establishment shall obtain approval from the health authority to conduct specialized food processing activities before engaging in any of the following activities: 4. Packaging food using a reduced oxygen packaging method except as specified under (i) below where a barrier to Clostridium botulinum in addition to refrigeration exists;

Remarks Promax Vacuum Packing unit on site for Reduced Oxygen Packaging (ROP) a specialized process. No manufactures instruction manual or HACCP Plan on site for review to ensure unit is used properly.

Location Kitchen

Correction Furnish manufacturer's instructions for proper use and maintenance of tis unit and furnish a HACCP (Hazard Analysis And Critical Control Points) Plan to account for everything that can go wrong in the course of using this equipment and proper corrective actions. Furnish for review upon inspection or remove vacuum pack unit from the premises.

Risk Factor C. Botulinum

27. Admin Code	N.J.A.C. 8:24-3.3 (z) (z) Food shall be protected from contamination that may result from a factor or source not specified above.
Remarks	Gas powered mobile equipment in the basement of the establishment
Location	Basement
Correction	Remove from the establishment - gas powered mobile equipment. Store this kind of equipment outside of the building. It is commonly stored in a locking shed.
Risk Factor	Not required for establishment operations Hasard to food or fire hazard due to improper storage.
32. Admin Code	N.J.A.C. 8:24-6.2 (n) 1iii iii. Solid self-closing, tight-fitting doors.
Remarks	- Front main entrance doors appear to have an opening at the bottom of the doors, sufficiently sized to permit rodents to get into the establishment. Daylight can clearly be seen through the bottom of the door. - Rear door from exterior does not close tightly.
Location	Front Main Entrance Rear Entrance from Exterior
Correction	Ensure exterior doors close tightly and automatically after every use to keep pests out. Adjust doors, add door sweeps or other means of repair to keep pests out.
Risk Factor	Pests
46. Admin Code	N.J.A.C. 8:24-5.2 (a)2 2. Maintained in good repair.
Remarks	Left most sink metered water faucet is not operating at this time.
Location	Women's Bathroom
Correction	Repair plumbing properly
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	Bare absorbent wood ceiling in sections of the basement.
Location	Basement
Correction	Seal wood to male the area smooth, cleanable and non-absorbent.
Risk Factor	Non- cleanable surface
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	Bathroom has missing ceiling tiles, strong sewage odor and visual evidence of spill or overflow that was not cleaned up at pipes.
Location	Basement Bathroom
Correction	Correct open ceiling issue Correct plumbing issues (odor and soiling)
Risk Factor	Disrepair of establishment Soil and sewage odor not abated
50. 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	2 lights out under the ventilation hood; diminished artificial light
Location	Kitchen
Correction	Replace bulbs or repair fixtures
Risk Factor	Artificial lighting issue
51. 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 found spilled to top of the container, sides and to the ground, darkening the white concrete pad below.
Location	Rear Exterior
Correction	When waste oil is spilled, it needs to be cleaned up promptly, whether on the container of on the ground. Clean container and ground below is expected to be maintained properly.
Risk Factor	Recyclable material Management Issue

Signatures

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



Inspection Official

Signature of Inspecting Official