

Princeton Health Department

One Monument Drive

Princeton, N.J. 08540

609-497-7608 - ofc 609-924-7627 - fax

RETAIL FOOD INSPECTION REPORT

Activity Type <i>INITIAL</i>	Evaluation <i>Satisfactory</i>
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Name of Owner(s), Partnership or Corporation <i>Bd of Trustees - Princeton Univ. - Battle-Wilson</i>		Trade Name		Reinspection on or After: <i>Spot Check only</i>	
Establishment Location (Street Address) <i>Princeton Univ. Campus</i>		City <i>Princeton</i>	Zip Code <i>08544</i>	County <i>Mercur</i>	Co/Mun Code
Establishment Mailing Address (if different)		Telephone No. <i>609-258-6098</i>	E-mail Address <i>Chef Brad@princeton.edu</i>		
Name of Inspecting Official <i>Randy F. Carter</i>		REHS Lic. # <i>B1805</i>	Name of Health Officer <i>Jeanne C. Gausson</i>		Risk Type <i>3</i>
					License No. <i>F2015</i>

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>10/21/05</i>											

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.	<input checked="" type="checkbox"/>		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	<input checked="" type="checkbox"/>		----	<input type="checkbox"/>	----
3	Ill or injured foodworkers restricted or excluded as required.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	----	<input type="checkbox"/>
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.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	----	<input type="checkbox"/>
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	<input checked="" type="checkbox"/>		----	----	<input type="checkbox"/>
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	<input checked="" type="checkbox"/>		----	----	<input type="checkbox"/>
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
9	All foods, including ice and water, from approved sources; with proper records	<input checked="" type="checkbox"/>		----	----	<input type="checkbox"/>
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>		----	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from contamination	<input checked="" type="checkbox"/>		----	----	<input type="checkbox"/>
14	Food contact surfaces properly cleaned and sanitized	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	<input type="checkbox"/>	<i>F</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input type="checkbox"/>		----	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

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; For "Repeat" Violation: Mark "R" in OUT Box

SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION

		OUT	COS
25	Hot and cold water available; adequate pressure.		<input type="checkbox"/>
26	Food properly labeled, original container.		<input type="checkbox"/>
27	Food protected from potential contamination during preparation, storage, display.	X	<input checked="" type="checkbox"/>
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		<input type="checkbox"/>
29	Raw fruits and vegetables washed prior to serving.		<input type="checkbox"/>
30	Wiping cloths properly used and stored.		<input type="checkbox"/>
31	Toxic substances properly identified, stored and used.		<input type="checkbox"/>
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed.		<input type="checkbox"/>
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		<input type="checkbox"/>

FOOD TEMPERATURE CONTROL

		OUT	COS
34	Food temperature measuring devices provided and calibrated.	X	<input checked="" type="checkbox"/>
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).		<input type="checkbox"/>
36	Frozen foods maintained completely frozen.		<input type="checkbox"/>
37	Frozen foods properly thawed.		<input type="checkbox"/>
38	Plant food for hot holding properly cooked to at least 135°F.		<input type="checkbox"/>
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		<input type="checkbox"/>

EQUIPMENT, UTENSILS AND LINENS

		OUT	COS
40	Materials, construction, repair, design, capacity, location, installation, maintenance.		<input type="checkbox"/>
41	Equipment temperature measuring devices provided (refrigeration units, etc).		<input type="checkbox"/>
42	In-use utensils properly stored.		<input type="checkbox"/>
43	Utensils, single service items, equipment, linens properly stored, dried and handled.		<input type="checkbox"/>
44	Food and non-food contact surfaces properly constructed, cleanable, used.	X	<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	X	<input type="checkbox"/>

PHYSICAL FACILITIES

		OUT	COS
46	Plumbing system properly installed; safe and in good repair, no potential backflow or backsiphonage conditions.	X	<input type="checkbox"/>
47	Sewage and waste water properly disposed.		<input type="checkbox"/>
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		<input type="checkbox"/>
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.		<input type="checkbox"/>
50	Adequate ventilation; lighting; designated areas used.		<input type="checkbox"/>
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		<input type="checkbox"/>
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		<input type="checkbox"/>

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
34	4.2c	Not all Refrigeration units had interior thermometer COS
46	6.5	Main Kitchen - Floor drain at back wall was soiled
18	3.5f	Part w/ PHFs (Protein salads) @ 47°F in walk-in by office removed to pro cool to 41°F/same for lg containers of Beans @ Salad Bar
27	4.6	Bulk storage containers are clean

Name of Inspecting Official <i>Randy F. Carter</i>	Signature of Inspecting Official <i>Randy F. Carter</i>	Name and Title of Person Receiving Copy of Report <i>Randy Carter</i>
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44 4.6 COOK LINE - some area are getting grease/food splatter buildup (Stoves)

44 4.5 some refrigeration units - door gaskets not clean to sight + in disrepair

F-35 4.11 - Pots pans etc stored wet + stacked after dishwashing

APR 08 27 4.6 Hot Food - Utensils stored in an unclean container

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Butter Wilson</i>		Date <i>10/21/2015</i>
Municipality <i>Premont</i>		Tel. Code or ID No. <i>609-258-6098</i>
Item No.	Remarks	
10130am Start		
NOTE:	<i>Breakfast ends at 11am - Bacon, pork roll, French Toast Eggs, all to be discarded - by staff</i>	
NOTE:	<i>Main Kitchen</i>	
NOTE:	<i>Dry Storage IN compliance</i>	
	<i>Walk-In Boxes - 37-40°F</i>	
	<i>PHF-Temps - all pre-advanced @ 41°F or less - all labeled</i>	
4.2c	<i>General Note - INTERIOR Thermometers replaced as needed after breakfast or lost.</i>	
=	<i>Walk-In Freezer - Pre-chilling Salad Bar Etc (will eat at lunch) (for Temperature)</i>	
6.5	<i>DRAIN @ back wall is sealed</i>	
4.1b	<i>COOKLINE equipment - some grease buildup on sides of equipment & Floor -</i>	
NOTE:	<i>The main cook/prep goes through a deep cleaning at break weeks (usually 4) and summer break before camp</i>	
NOTE:	<i>MINOR cleaning issue around equipment & bulk storage containers</i>	
NOTE:	<i>OK all hand soap dispensers for operation as you are doing - Inform Staff to alert you to dead batteries</i>	
4.11	<i>Pots pans wet after Dishwasher (can dry)</i>	
3.5	<i>Front Walk-In Salad Cart - 43-47°F - taken to Freezer to re-chill</i>	
NOTE	<i>Dishwasher 166 @ Final Plate (minimum is 160°F)</i>	
Signature of Individual Completing Form <i>Ronley J. [Signature]</i>		Signature of Owner of Facility, Establishment, etc., if required <i>Butter Wilson</i>

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Butler Wilson</i>	Date <i>10/21/2015</i>
Municipality <i>Premala</i>	Tel. Code or ID No. <i>258-</i>

Item No.	Remarks
	<i>Service time</i>
<i>NOTE: =</i>	<i>Hot Foods - All PTHF in compliance</i>
<i>4.6</i>	<i>- Utensile containers unclean</i>
<i>NOTE =</i>	<i>Pizza Station</i>
<i>NOTE:</i>	<i>Ban Marie - PTHFs in compliance at 40°F or less</i>
<i>4.5</i>	<i>" " door gaskets in disrepair</i>
<i>4.6 =</i>	<i>General Note - Bulk Storage containers are unclean</i>
<i>NOTE: =</i>	<i>Deli - Lunch Meats / cheese - in compliance at 40°F or less</i>
	<i>Uncut Bulk Lunch meat @ 37°F</i>
<i>NOTE: =</i>	<i>Grill - Chicken held @ 168°F after grilling</i>
	<i>all PTHF's @ Grill in compliance for hot & cold holding</i>
<i>NOTE:</i>	<i>Salad Bar - All PTHF Protein Salad Pre-chilled & 41°F at Display</i>
<i>3.5F</i>	<i>- 1g containers of beans in refrigerator at 47°F removal to chill to 41°F</i>
<i>NOTE:</i>	<i>RECEIVING - Lower Level - All Walk-In Boxes & Dry Storage are in compliance</i>
	<i>Walk-In Box - several fish & chicken one thawed & held until ready for service</i>
	<i>Very Good TIME/TEMPERATURE Control Procedures in place - 2 Temp Violations w/ fast response to chill to 41°</i>
	<i>Good Sanitizing practices + Glove & Utensil use for NO Bare Hand Contact</i>
	<i>V. Good Report for The Number/Covers of meals pending</i>

Signature of Individual Completing Form <i>Randy A. Clark</i>	Signature of Owner of Facility, Establishment, etc., if required <i>Brad [Signature]</i>
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