Princeton Health Department
One Monument Drive P.O. Box 390
Princeton, N.J. 08542
609-497-7608 - ofc. 609-924-7627

RETAIL FOOD INSPECTION REPORT

Activity Type	Evaluation
INITIAL	

Name of Owner(s), Partnership or Corporation	Trade Name	Reinspection on or After:
Trustees of Princeton Univ	First Campus Center	

Establishment Location (Street Address)	City	Zip Code	County	Co/Mun Code
33 First Campus Center	Princeton	08544	Mercer	

Establishment Mailing Address (if different)	Telephone No.	E-mail Address
—	609-258-2181	

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type	License No.
Randy F. Carlon	13105	Jeffrey C. Grossen	3	12014

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended

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

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.		☐
26	Food properly labeled, original container.		☐
27	Food protected from potential contamination during preparation, storage, display.	X	☒
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		☐
29	Raw fruits and vegetables washed prior to serving.		☐
30	Wiping cloths properly used and stored.		☐
31	Toxic substances properly identified, stored and used.	X	☒
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed.		☐
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		☐
	FOOD TEMPERATURE CONTROL	**OUT**	**COS**
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 filets).		☐
36	Frozen foods maintained completely frozen.		☐
37	Frozen foods properly thawed.	X	☐
38	Plant food for hot holding properly cooked to at least 135°F.		☐
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		☐
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	X	☐
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 warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		☐
	PHYSICAL FACILITIES	**OUT**	**COS**
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage 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.		☐

	Item #	NJAC 8:24	REMARKS *("R" = Repeat violation from previous inspection)*
COS	27	3.3c	Lower Level Dry Storage - a few boxes of single service are not closed/open to overhead contamination
	40	4.5a	- General violation - Poor gaskets in disrepair on some refrigeration units See pg 1 & 2
	40	4.6/12	Grill room - spice cabinet was unclear & personal medication mixed in w/spices
COS	18	3.5	- Cart of PHFs in Walk-In - out of temp for cold holding See pg 1
COS	31	7.3	Spray bottles not labeled - Cofe Vivian & OLF - COS

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Randy F. Carter	Randy F. Carter	William Brewsbey Unit Chief

37 | 3.5c - Deli Lg Containers of Peas & Beans @ 60°F - improper Thawing with warm water - only under cold Running water

F-35
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) Frist Campus Center	Date 11/18/2014
Municipality Princeton	Tel., Code or ID No. 258-2181

Item No.	Basement — Remarks
	Cold Prep. - All Refrigeration + PHFs @ 37-41°F w/ Thermometer
NOTE	Equipment etc Slicers broken down + Sanitized
	Hand Wash Sink + 3 Compartment Sink in Compliance
3.3c	Dry Storage - Often open boxes of Single Service articles
	Upper Level
	Hallway Storage + Refrigeration - In Compliance
	Main Kitchen
NOTE:	Ice Machine - Clean To sight - No Pink slime build up
	~~Grill~~ Refrigerator Opposite Ice Machine - In compliance
	Grill Station
4.5a	1st Refrigerator - Gasket on Refrigeration side is torn
4.6	2nd Refrigerator - Trays are unclean + accumulation of food debris building up on bottom - COS
7.2p	Spice Cabinet - First Aid (personal) with spices +
	" " - shelves unclean -
NOTE:	All PHFs at 41°F or less for cold holding + Hot Held PHFs @ 168°F
*NOTE:	Grill Hand Wash Sink - use automated unit + can use Soap etc in main kitchen
3.5	Main Walk-in Box - One card of Tex Mex Corn Salsa Beans 48°F
COS	Sliced Ham - 48°F - Sol/rits Sauce - 46° Beans 45°F
	All of the above are in Walk-In Freezes to attain 41°F
	2 Dr Truck - In Compliance - (Refrigeration
	OLE/Food For Thought - All PHFs - Hot + Cold in compliance

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Randy J Carter	William Rowbury

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	First Campus Center	Date 11/18/2014
Municipality	Princeton	Tel., Code or ID No. 258-8281

Item No.	All Hot Boxes 140°-170°F — Remarks
7.3 —	OLE/Food For Thought - Spray Bottle not labeled - COS.
NOTE	Main Prep Room - In Compliance - Very well maintained
2Dr =	Deli Refrigerator - Lunch meals etc at 41°F or less
4.5a —	" " - Gaskets torn & in disrepair - all units
3.5c —	Lg Containers of Beans + Peas @ 78°F - Thaw in cold water not Hot
4.5c —	Deli Refrigerator Cutting Board getting scarred - Replace can be hard to clean & sanitized
NOTE:	Pizza Station
No Violation	Pizza on Display is reheated to 165°F on hotter
	Strombolis - Reheated in microwave - 165°F min
	Meat balls, Chicken Parm Pasta etc all at 135°F (min)
	Refrigeration is in compliance @ 41° w/ Thermometers
	Soups - 180°F Plus
	Beverage Line - Good - No Violation
	Dishwasher - 160°F @ Plate
=	Café Vivian - Front Service - PHFs all at 37°-38°F COS
NOTE: —	Contact Staff about Personal Drinks in Refrigeration unit
7.3	Spray Bottles not labeled - COS
NOTE:	Dishwasher - 170°F - Final plate - Walk-In Box - 37°F w/ Thermometer
NOTE:	Walk-In - Chicken at 44°F - COS - Put in freezer to cool
NOTE: —	Wetherspoon Store - Refrigerator undercounter Refrigerator - Thermometer Probe
	Espresso Machine - Cleaned & Sanitize Twice a day
	C-Store - No Violation

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Randy Tate	William Bowlby

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Frist Campus Center	Date 11/18/2014
Municipality	Princeton	Tel., Code or ID No. 258-2181

Item No.	Remarks
NOTE	Cold Prep - No Violations - Very Good Temperature
	& Food Handling - All equipment broken down &
	Sanitized - This is a room w/ no heat Kill
	Receiving - Walk-In Boxes & Storage - V. Good
	Main Kitchen - Very Well Maintained
	V. Good Temperature Control for PHFs -
	only one violation for one cart of PHFs
	and they were immediately corrected
	Grill Room - Good - Some cleaning issues that were addressed
	Cafe Vivien - Very Good Food Handling and Temperature
	control for PHFs
	All Major Stations have Potentially Hazardous Food
	Control Log Books that are updated daily
	All Refrigeration units have Temperature Log Sheets
	Food Handling Practices, Hand Washing, Personal
	Hygiene are practiced by Staff and monitored
	by management
	No Bare Hand Contact Observed - Good Plastic Glove
	use & utensils in all areas
	SATISFACTORY

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Randy F. Cash	William Boeskhey