

RETAIL FOOD INSPECTION REPORT

Activity Type <i>Initial</i>	Evaluation <i>Delayed Posting</i>
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Name of Owner(s), Partnership or Corporation <i>Gennaro Constabile</i>	Trade Name <i>Gennaro's</i>	Reinspection on or After: <i>2 weeks</i>
Establishment Location (Street Address) <i>47B State Rd</i>	City <i>Princeton</i>	Zip Code <i>08540</i>
Establishment Mailing Address (if different) <i>Chof-Ben</i>	Telephone No. <i>609.497.2774</i>	E-mail Address <i>www.gennaroc26.gol.com</i>
Name of Inspecting Official <i>K. Levine</i>	REHS Lic. # <i>B2257</i>	Name of Health Officer <i>J. Grasser</i>
		Risk Type <i>3</i>

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>8/26/15</i>		<i>9/10/15</i>		<i>9/11/2015</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"/>								
3	Ill or injured foodworkers restricted or excluded as required.	<input checked="" 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"/>								
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	<input checked="" type="checkbox"/>								
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	<input checked="" type="checkbox"/>								
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	<input checked="" type="checkbox"/>								
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input checked="" 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"/>								
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	<input checked="" type="checkbox"/>								
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	<input checked="" 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"/>								
13	Food protected from contamination	<input checked="" type="checkbox"/>								
14	Food contact surfaces properly cleaned and sanitized	<input checked="" 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"/>								
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 checked="" type="checkbox"/>								
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	<input checked="" 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 checked="" type="checkbox"/>								
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	<input checked="" 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"/>								
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	<input checked="" type="checkbox"/>								
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input checked="" type="checkbox"/>								
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	<input checked="" type="checkbox"/>								
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input checked="" type="checkbox"/>								

*9/10/15 - Reinspect, lowboy unit still down. Not being used but requires repair.  
 Other violations corrected but new ones discovered.  
 9/11/15 - Lowboy unit repaired, running at proper temp. All other violations corrected - Sat. Restored*

**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

<b>SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION</b>		<b>OUT</b>	<b>COS</b>
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.		<input 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"/>
<b>FOOD TEMPERATURE CONTROL</b>		<b>OUT</b>	<b>COS</b>
34	Food temperature measuring devices provided and calibrated.		<input 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"/>
<b>EQUIPMENT, UTENSILS AND LINENS</b>		<b>OUT</b>	<b>COS</b>
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 checked="" type="checkbox"/>	<input type="checkbox"/>
44	Food and non-food contact surfaces properly constructed, cleanable, used.		<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		<input type="checkbox"/>
<b>PHYSICAL FACILITIES</b>		<b>OUT</b>	<b>COS</b>
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		<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"/>

*Knives & spatula*

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
		<i>* See Attached Report</i>

Name of Inspecting Official <i>K. Levine</i>	Signature of Inspecting Official <i>K. Levine</i>	Name and Title of Person Receiving Copy of Report <i>[Signature]</i>
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Gennaro's	Date	8/26/15
Municipality	Princeton	Tel., Code or ID No.	

Item No.	General Condition: Very Good	Remarks
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3.5 Low boy refrigerator in center of kitchen running warm - 46°. (Clean or replace door gaskets, charge unit if needed)

4.6 Large can opener has a dull cutting spade. (Please sharpen or replace)

4.11 Large knives and spatula stored in between equipment. (Please install a proper holder or magnetic strip)

3.3 Wooden cutting block is very pitted (Please resurface)  
- Notes -

All other refrigeration functioning properly  
Handwash sink properly set up  
Dishwasher functioning properly  
Bare hand contact w/ RTE foods is avoided  
Food separation proper, dry food storage proper  
Shellfish tags are available for review & saved for 90 days.  
No signs of pest activity  
Dumpster area & outside facility well maintained  
Patron area & restrooms maintained

Please correct violations for reinspection

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Renee Jarine	[Signature]

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