

RETAIL FOOD INSPECTION REPORT

Activity Type <i>INITIAL</i>		Evaluation <i>Satisfactory</i>	
Name of Owner(s), Partnership or Corporation <i>Adam Angelakis</i>		Trade Name <i>OLIVES</i>	
Establishment Location (Street Address) <i>23 Witherspoon St</i>		City <i>Princeton</i>	Zip Code <i>08542</i>
Establishment Mailing Address (if different)		Telephone No. <i>609-921-1659</i>	E-mail Address <i>OLIVESPRINCETON@hotmail.com</i>
Name of Inspecting Official <i>Randy F. Carter</i>	REHS Lic. # <i>B1865</i>	Name of Health Officer <i>Jessie C. Grosser</i>	Risk Type <i>3</i>
		License No. <i>F2014 10</i>	

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>12/30/2014</i>											

*Jan - 8:30 9:30 AM* **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 type="checkbox"/>			<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 type="checkbox"/>				
13	Food protected from contamination					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			
14	Food contact surfaces properly cleaned and sanitized					<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) <i>Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.</i> <b>130°F for 112 minutes:</b> Roasts or as per cooking chart found under 3.4(a)2; <b>145°F:</b> Fish, Meat, Pork; <b>155°F:</b> Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; <b>165°F:</b> 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 type="checkbox"/>			<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 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 type="checkbox"/>			<input checked="" type="checkbox"/>	
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.					<input type="checkbox"/>			<input checked="" type="checkbox"/>	
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.					<input type="checkbox"/>			<input checked="" type="checkbox"/>	

#2 - Adam Angelakis owner is parent of  
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**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.	X	<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).	X	<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.		<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.	X	<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)
44	4:2c	Missing Thermmeter in several refrigerators.
44	4:6c	deli - under counter refrigerator - pooling water in one + bottom areas not clean to sight
51	6:5	Deep cleaning need for floors under and around deli equipment + cook line room OK all areas
13	4:1b	can opener is soiled (work on soaking overnight as needed)
27	6:7d	prep room Hand Wash Sink - Food debris observed - This sink is for hand washing only
Name of Inspecting Official		Signature of Inspecting Official
Randy J. Carter		Randy Carter
Name and Title of Person Receiving Copy of Report		

27/3:3 - a few boxes stand on floor in Walk-In Freezer

V. Good Food Temperature Control for cooking, cooling + storage  
 V. Good Food Handling Practices for Hand washing + no bare hand contact

**CONTINUATION SHEET**

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>OLIVES</i>	Date <i>12/30/2014</i>
Municipality <i>Princeton</i>	Tel., Code or ID No. <i>908-1459</i>

Item No.	Remarks
<i>NOTE</i>	<i>Front Display Cases @ entrance</i>
	<i>PHTFs PK'd - Beef + Veggies - 40°F, 2 Rice 40°F</i>
	<i>Meatballs 41°F 2 Chicken - 40-41°F Quiche 37°F</i>
	<i>Peli Display - All PHTFs' under 41°F - In Compliance</i>
	<i>Sandwiches Wraps made fresh from</i>
	<i>Lunch Meats: 38°F, Tuna 39°F, Chicken 40°F</i>
<i>4.1b c</i>	<i>Under Counter Refrigerator - Bottoms cleaned 1/3 of way <sup>Bottoming</sup> <sub>was</sub></i>
<i>4.2c</i>	<i>General Note/Violation - Missing Interior Thermometers</i>
<i>6.5b d</i>	<i>FLOORs under - food/dirt buildup observed at edges + bottoms of equipment</i>
<i>NOTE:</i>	<i>Sanitizers are set up in all prep rooms/station</i>
	<i>Small Defect/Regulate - torn door gaskets observed (PHTFs - 38°F avg)</i>
<i>4.1</i>	<i>Grill/COOK LINE</i>
<i>4.15b</i>	<i>Compressor - Soiled (NEED TO SOAK/WASH EVERY DAY)</i>
<i>NOTE:</i>	<i>Refrigeration - In compliance @ 37°F for all PHTFs'</i>
	<i>Grilled Chicken (now) 172°F, 1g pots of PHTFs on stove</i>
	<i>cooking - Beef 158°F + still on burner</i>
<i>6.15</i>	<i>Deep Cleaning floors around floor/wall junction @ cook line</i>
<i>NOTE:</i>	<i>Good Utensil knife usage + no bare hand contact observed</i>
<i>6.1</i>	<i>Good Glove use observed + utensil for NO bare hand contact</i>
<i>6.15 d</i>	<i>Prep Room - Hand Wash Sink - lot of food debris in drain</i>
<i>6.15 c</i>	<i>WALK-IN BOX - No violation - PHTFs @ 41°F or less</i>
<i>NOTE:</i>	<i>Good cool down procedures for all protein salads</i>
	<i>from 135° - 41°F in 10 hrs</i>

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