

RETAIL FOOD INSPECTION REPORT

Activity Type <i>Initial</i>		Evaluation <i>Delayed Posting</i>	
Name of Owner(s), Partnership or Corporation <i>John Proccacci</i>		Trade Name <i>Porta Via</i>	
Establishment Location (Street Address) <i>180 Nassau St.</i>		City <i>Princeton</i>	Zip Code <i>08540</i>
Establishment Mailing Address (if different) <i>Owner Contact (Cell) 609-504-4477</i>		Telephone No. Store # <i>609-924-6269</i>	E-mail Address <i>John2610@Comcast.net</i>
Name of Inspecting Official <i>K. Levine</i>		REHS Lic. # <i>B2254</i>	Name of Health Officer <i>J. G. Gasser</i>
		Risk Type <i>3</i>	License No.

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>6/23/15</i>		<i>6/23/15</i>	<i>Restored</i>				<i>SATISFACTORY</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

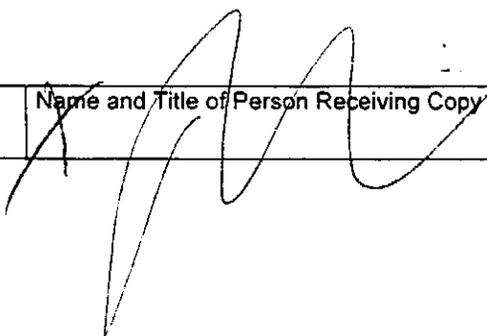
	IN	OUT	N.O.	N/A	COS
15 SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) <i>Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.</i> 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4(a)2; 145°F: 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"/>				

**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.		<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"/>
FOOD TEMPERATURE CONTROL		OUT	COS
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"/>
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.		<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		<input type="checkbox"/>
PHYSICAL FACILITIES		OUT	COS
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"/>

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
		* See Attached Report
Name of Inspecting Official		Signature of Inspecting Official
K. Levine		Kent Levine
		Name and Title of Person Receiving Copy of Report
		

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <u>Porta Via</u>	Date <u>6/08/15</u>
Municipality	Tel., Code or ID No.

Item No.	General Condition: <u>Good</u>	Remarks
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4.6.5 Deli meat slicer has food residue build-up - (Please clean and sanitize all equipment as needed. ~~Meat & cheese~~ slice should be sanitized every 4 hours.)*

3.3 Wet and/or soiled rags on cutting boards or food contact surfaces. (*Please be sure to store cloth rags in a sanitize bucket w/ sanitize solution) Dry rags may be used for cleaning spills but must be stored in a sanitizer solution after they are wet or soiled.

4.8 Handwash sink drains slow (across from bain marie unit) (Please have drains cleaned and ensure proper drainage)

4.5 Bain marie unit (True Brand) & deli meat showcase has water build-up in bottom of unit. (Please make sure units are draining properly and fluids do not build up)

4.6 Bain marie units have sticky food residue build-up underneath handles and on doors.

4.8 Test strips not available for sanitize buckets.
(*Sanitize solution should be measured upon mixing)

Signature of Individual Completing Form <u>Renee Jerome</u>	Signature of Owner of Facility, Establishment, etc., if required <u>[Signature]</u>
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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) <i>Porte Via</i>	Date <i>6/08/15</i>
Municipality <i>Princeton</i>	Tel. Code or ID No.

Item No.	Remarks
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<i>4.8</i>	3 bay sink not set up. (3 bay sink shall be set up for WASH/RINSE/SANITIZE to accommodate all dish & utensil washing)* Please label each bay w/ wash/rinse/san.
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<i>4.5</i>	Light fixtures above 3-bay sink in kitchen require paper covers. (Please use covers to separate open ceiling from work areas)
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- notes -

All refrigeration temps at 41° or below

All food properly covered and stored properly

Utensils and gloves used for handling ready-to-eat foods.

Handwash sinks properly set up w/ hot water, soap & paper towels.

Sanitize buckets in use ~~Make~~ Make sure buckets are used at all food prep and service areas.

Facility maintained clean - patron areas maintained, self-serve areas maintained.

* Also be sure to put garbage bags/all trash inside of dumpsters. Recycling should also be placed inside dumpsters. The Health Dept has received numerous complaints for trash around the dumpster area.

Signature of Individual Completing Form <i>Kevin Jarne</i>	Signature of Owner of Facility, Establishment, etc., if required <i>[Signature]</i>
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