

TOWNSHIP OF PEQUANNOCK

530 NEWARK POMPTON TURNPIKE
 POMPTON PLAINS, NJ 07444
 TEL: # (973) 835-5700 EXT. 127

RETAIL FOOD INSPECTION REPORT

Activity Type:
REINSPECTION

Evaluation:
SATISFACTORY

Inspection Date: **10/ 4/2017** Reinspection ON or After: 10/18/20

OWNER NAME: **KABA MIRLINDA** TRADE NAME: **BELLA SERA**
 LOCATION (STREET ADDRESS): **60-A MAIN STREET** CITY: **BLOOMINGDALE** ZIP CODE: **07403**
 MAILING ADDRESS: **60-A MAIN STREET** PHONE: **973-283-8020** E-MAIL:
 INSPECTING OFFICIAL: **TIM ZACHOK** LICENSE #:**B1941** HEALTH OFFICER: **PETER CORREALE** LICENSE # **A-361**
RISK TYPE: 3

Time/Activity

Date: **10/ 4/2017** Start Time -1: **10:13** End Time: **10:13** Date: **10/ 4/2017** Start Time-2: End Time:

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness | **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV=Repeat Violation

		IN	OUT	RV	NO	NA	COS
**** MANAGEMENT PERSONNEL ****							
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.						
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.						
3	Ill or injured foodworkers restricted or excluded as required.						
**** PREVENTING CONTAMINATION FROM HANDS ****							
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.						
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.						
6	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.						
7	Handwashing facilities provided with warm water; soap & acceptable hand drying method.						
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.						
**** FOOD SOURCE ****							
9	All foods, including ice and water, from approved sources with proper records.						
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.						
11	PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).						
**** FOOD PROTECTED FROM CONTAMINATION ****							
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.						
13	Food protected from contamination.						
14	Food contact surfaces properly cleaned and sanitized.						
**** PHFs TIME/TEMPERATURE CONTROLS ****							
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. 130F for 112 minutes: Roasts or as per cooking chart found un						
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.						
17	COLD HOLDING: PHFs maintained at Refrigeration Temperatures (41F).						
18	COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.						
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.						
20	REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding						
21	HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.						
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.						
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.						
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.						
**** SAFE FOOD & WATER/PROTECTON FROM CONTAMINATION ****							
25	Hot and cold water available; adequate pressure.						
26	Food properly labeled, original container.						
27	Food protected from potentially contamination during preparation, storage, display.						
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.						
29	Raw fruits & vegetables washed prior to serving.						

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
TIM ZACHOK		

30	Wiping cloths properly used and stored.						
31	Toxic substances properly identified, stored and used.						
32	Presence of insects/rodents minimized; outer openings protected, animals are allowed.						
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).						
	**** FOOD TEMPERATURE CONTROL ****						
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 fillets).						
36	Frozen foods maintained completely frozen.						
37	Frozen foods properly thawed.						
38	Plant food for hot holding properly cooked to at least 135F.						
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.						
	**** EQUIPMENT, UTENSILS & LINENS ****						
40	Materials, construction, repair, design, capacity; location, installation, maintenance.						
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 ****						
46	Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.						
47	Sewage & waste water properly disposed.						
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.						
49	Design, construction, installation & maintenance proper.						
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.						

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Retail Food Establishment Inspection Report
TOWNSHIP OF PEQUANNOCK

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

Item #	NJAC 8:24	REMARKS
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AS OF THIS INSPECTION THE ESTABLISHMENT IS REOPENED.

#1 Demonstration of Knowledge - Within two (2) weeks (OCTOBER 18, 2017) of opening a second person approved by the Health Department must be working for the establishment and hold a current Food Manager Certificate.

#10 3.2(r)2 Maintaining Shellfish records kept for 90 days - Should be stored in a neat and organized manner. - ABATED

#49 6.2(a) Floor, walls, ceilings -

3. Floors of walk in and walk in freezer should be sealed to wall -- ABATED

4. Stained ceiling tiles to be replaced - one (1) in back corner to be replaced- ABATED

#49 6.2(b) Utility line requirements - Drainage line for walk in freezer to be repaired and any ice removed from flooe and condensor- ABATED

#51 6.5(b-c) Cleanliness of Facilities - The following is in need of further cleaning,

1. Some areas of the stove top have burnt on debris - ABATED

3. Grease under equipment - ABATED

NOTE: HOOD NEXT DATE IS APRIL

NOTE: EQUIPMENT TEMPERATURE LOGS MUST BE FILLED OUT AND FAXED TO HEALTH DEPARTMENT WEEKLY. (973-835-4328) ATTN: TIM

NOTE: A FULL INSPECTION WILL BE DONE IN TWO WEEKS AT WHICH TIME A SECOND CERTIFIED FOOD MANAGER MUST BE PRESENT AND DEMONSTRATE KNOWLEDGE

NOTE: SANITIZER BUCKETS MUST BE SET UP AND IN USE WITH ALL RAGS STORED IN SOLUTION.

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