

# TOWNSHIP OF PEQUANNOCK

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

## RETAIL FOOD INSPECTION REPORT

Activity Type:  
**FULL**

Evaluation:  
**SATISFACTORY**

Inspection Date: **12/28/2016** Reinspection ON or After: **6/28/2017**

OWNER NAME: **WALKER TERRY** TRADE NAME: **WALKER'S DELI**  
 LOCATION (STREET ADDRESS): **217A HAMBURG TURNPIKE** CITY: **BLOOMINGDALE** ZIP CODE: **07403**  
 MAILING ADDRESS: **217A HAMBURG TURNPIKE** PHONE: **973-283-4555** E-MAIL: **TPWALKER2005@OPTONLINE.NET**  
 INSPECTING OFFICIAL: **TIM ZACHOK** LICENSE #: **B1941** HEALTH OFFICER: **PETER CORREALE** LICENSE # **A-361**  
**RISK TYPE: 3**

### Time/Activity

Date: **12/28/2016** Start Time -1: **13:48** End Time: **13:48** Date: **12/28/2016** 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.  | 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 ****            |   |    |     |    |    |    |     |
| 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, and unobstructed.   | X  |     |    |    |    |     |
| 7  | Handwashing facilities provided with warm water; soap & acceptable hand drying method.  | X  |     |    |    |    |     |
| 8  | Direct bare hand contact with exposed, ready-to-eat foods is avoided.   | X  |     |    |    |    |     |
| **** FOOD SOURCE ****                                    |   |    |     |    |    |    |     |
| 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  |     |
| 11   | PHFs received at 41F or below. Except: milk, shell eggs and shellfish (45F).  |    |     |    | X  |    |     |
| **** FOOD PROTECTED FROM CONTAMINATION ****              |   |    |     |    |    |    |     |
| 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.   | X  |     |    |    |    |     |
| **** 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 | 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 (41F).  | X  |     |    |    |    |     |
| 18   | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.   | X  |     |    |    |    |     |
| 19   | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.  | X  |     |    |    |    |     |
| 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  |    |     |    |    | X  |     |
| 21   | HOT HOLDING: PHFs Hot Held at 135F 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  |     |    |    |    |     |
| **** SAFE FOOD & WATER/PROTECTON FROM CONTAMINATION **** |   |    |     |    |    |    |     |
| 25   | Hot and cold water available; adequate pressure.  | X  |     |    |    |    |     |
| 26   | Food properly labeled, original container.  | X  |     |    |    |    |     |
| 27   | Food protected from potentially contamination during preparation, storage, display.   | X  |     |    |    |    |     |
| 28   | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.  | X  |     |    |    |    |     |
| 29   | Raw fruits & vegetables washed prior to serving.  | X  |     |    |    |    |     |

Name of Inspecting Official

Signature of Inspecting Official

Name and Title of Person Receiving Copy of Report

TIM ZACHOK

|    |   | IN | OUT | RV | NO | NA | COS |
|----|---|----|-----|----|----|----|-----|
| 30 | Wiping cloths properly used and stored.   | X  |     |    |    |    |     |
| 31 | Toxic substances properly identified, stored and used.  | X  |     |    |    |    |     |
| 32 | Presence of insects/rodents minimized; outer openings protected, animals are allowed.   | X  |     |    |    |    |     |
| 33 | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).  | X  |     |    |    |    |     |
|    | **** FOOD TEMPERATURE CONTROL ****  |    |     |    |    |    |     |
| 34 | Food temperature measuring devices provided and calibrated.   | X  |     |    |    |    |     |
| 35 | Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets).   | X  |     |    |    |    |     |
| 36 | Frozen foods maintained completely frozen.  | X  |     |    |    |    |     |
| 37 | Frozen foods properly thawed.   | X  |     |    |    |    |     |
| 38 | Plant food for hot holding properly cooked to at least 135F.  | X  |     |    |    |    |     |
| 39 | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.  | X  |     |    |    |    |     |
|    | **** EQUIPMENT, UTENSILS & LINENS ****  |    |     |    |    |    |     |
| 40 | Materials, construction, repair, design, capacity; location, installation, maintenance.   | X  |     |    |    |    |     |
| 41 | Equipment temperature measuring devices provided (refrigeration units, etc).  | X  |     |    |    |    |     |
| 42 | In-use utensils properly stored.  | X  |     |    |    |    |     |
| 43 | Utensils, single service items, equipment, linens properly stored, dried and handled.   | X  |     |    |    |    |     |
| 44 | Food and non-food contact surfaces properly constructed, cleanable, used.   | X  |     |    |    |    |     |
| 45 | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.  | X  |     |    |    |    |     |
|    | **** PHYSICAL FACILITIES ****   |    |     |    |    |    |     |
| 46 | Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.  | X  |     |    |    |    |     |
| 47 | Sewage & waste water properly disposed.   | X  |     |    |    |    |     |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.  | X  |     |    |    |    |     |
| 49 | Design, construction, installation & maintenance proper.  | X  |     |    |    |    |     |
| 50 | Adequate ventilation; lighting; designated areas used.  | X  |     |    |    |    |     |
| 51 | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | X  |     |    |    |    |     |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.  | X  |     |    |    |    |     |

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

Retail Food Establishment Inspection Report  
TOWNSHIP OF PEQUANNOCK

**RETAIL FOOD INSPECTION REPORT  
(CONTINUED)**

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| Item # | NJAC 8:24 | REMARKS |
|--------|-----------|---------|
|--------|-----------|---------|

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Temperatures:

|                  |      |
|------------------|------|
| Atora            | -6°F |
| Low boy          | 40°F |
| Deli Case        | 40°F |
| Deli Case        | 41°F |
| Small Glass Door | 40°F |
| Quality Reach In | 40°F |
| Walk in          | 40°F |

NOTE: Karen Doran holds Food Manager Certificate which expires 5/27/21.  
Establishment will be posted Conditionally Satisfactory if certificate is expired.

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

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