

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: **4/24/2017**

Reinspection ON or After: 10/24/20

OWNER NAME: **CERON COSMO**

TRADE NAME: **CINCO DE MAYO**

LOCATION (STREET ADDRESS):

125 HAMBURG TURNPIKE

CITY: **BLOOMINGDALE**

ZIP CODE: **07403**

MAILING ADDRESS:

125 HAMBURG TURNPIKE

PHONE: **973-850-6778**

E-MAIL: **JCERON48@YAHOO.COM**

INSPECTING OFFICIAL:

TIM ZACHOK

LICENSE #: **B1941**

HEALTH OFFICER:

PETER CORREALE

LICENSE # **A-361**

RISK TYPE: **3**

Time/Activity

Date: **4/24/2017**

Start Time -1: **14:17**

End Time: **14:17**

Date: **4/24/2017**

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.	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.						
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.						
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

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		IN	OUT	RV	NO	NA	COS
30	Wiping cloths properly used and stored.						
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).						
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.						
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
#21	3.5(f)1 hot PHFs maintained at 135 F 3.5f1 Beef was held at 110 degrees F rather than 135 degrees F or above as required. - Food reheated to 165°F and returned to steam table	
#27	3.3(q) Food Storage - All foods to be covered (Peppers in basement, Tortillas in gans, assorted other foods in refrigeration)	
#27	3.3(q) Food Storage - Mold growth in ice machine	
#30	3.3(m) Wiping cloth, Use requirement 3.3m Moist wiping clothes observed lying on several counters and not stored in sanitizing solution. - REPEATx3 - SUMMONS WILL BE ISSUED IF VIOLATION IS OBSERVED DURING NEXT INSPECTION	
#40	4.1(j) Material requirements for surfaces requiring frequent cleaning - Shelves in basement must be easily cleanable - No bare wood must be painted or stained	
#41	4.2(c)5 Ambient air thermometers maintained in Basement box freezer and Walk in refrigerator as well as two Bain maries in kitchen.	
#42	3.3(k) Storage during pauses in food preparation 3.3k Food dispensing utensils for the ice bin observed on topof the ice machine and not stored in a clean dry location on in the ice with the handle extended	
#49	6.2(a) Floor in disrepair in several locations in the kitchen	
#50	6.2(i) Protective shielding for light bulbs in walk in and storage room	
#51	5.5(m) Covering Receptables - Lids to dumpsters must be closed at all times	
#52	All required signs (Choke Poster) provided and conspicuously posted	

NOTE: Patricia Bruno holds Food Manager Certificate which expires 5/20/2018 .
Establishment will be posted Conditionally Satisfactory if certificate is expired.

Temperatures:

Basement	
Box	25°F
Walk in	40°F
Cold Tech	1°F
Beverage Air	35°F

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RETAIL FOOD INSPECTION REPORT
(CONTINUED)

Bain Marie
 Top (Shrimp) 40°F
Bain Marie 39°F
 Top 40°F
Bain Marie 42°F - Front wall -- BORDERLINE

Steam Table (Pork) 170°F
 (Beef) 110 - 140°F - Reheated to 165°F

Dish Washer 50ppm

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