

# 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: **10/15/2014** Reinspection ON or After: **4/15/2015**

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: **10/15/2014** Start Time -1: **14:05** End Time: **14:05** Date: **10/15/2014** 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.						
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.						
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.						
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.						
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.						
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.						
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.						
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.						
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.						
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.						
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).						
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.						
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	X					
13	Food protected from contamination.						
13	Food protected from contamination.	X					
14	Food contact surfaces properly cleaned and sanitized.						
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						
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	

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
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.						
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).						
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.						
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.						
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						
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.						
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.						
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.						
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.					X	
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.						
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.						
25	Hot and cold water available; adequate pressure.	X					
26	Food properly labeled, original container.						
26	Food properly labeled, original container.	X					
27	Food protected from potentially contamination during preparation, storage, display.						
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.						
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.	X					
29	Raw fruits & vegetables washed prior to serving.						
29	Raw fruits & vegetables washed prior to serving.				X		
30	Wiping cloths properly used and stored.						
30	Wiping cloths properly used and stored.	X					
31	Toxic substances properly identified, stored and used.						
31	Toxic substances properly identified, stored and used.	X					
32	Presence of insects/rodents minimized; outer openings protected, animals are allowed.						
32	Presence of insects/rodents minimized; outer openings protected, animals are allowed.	X					
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).						
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	X					
	**** FOOD TEMPERATURE CONTROL ****						
34	Food temperature measuring devices provided and calibrated.						
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).						
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.						
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
36	Frozen foods maintained completely frozen.	X					
37	Frozen foods properly thawed.						
37	Frozen foods properly thawed.				X		
38	Plant food for hot holding properly cooked to at least 135F.						
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.						
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.						
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	X					
41	Equipment temperature measuring devices provided (refrigeration units, etc).						
41	Equipment temperature measuring devices provided (refrigeration units, etc).		X				
42	In-use utensils properly stored.						
42	In-use utensils properly stored.		X				
43	Utensils, single service items, equipment, linens properly stored, dried and handled.						
43	Utensils, single service items, equipment, linens properly stored, dried and handled.	X					
44	Food and non-food contact surfaces properly constructed, cleanable, used.						
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.						
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.						
46	Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.	X					
47	Sewage & waste water properly disposed.						
47	Sewage & waste water properly disposed.	X					
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.						
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	X					
49	Design, construction, installation & maintenance proper.						
49	Design, construction, installation & maintenance proper.		X				
50	Adequate ventilation; lighting; designated areas used.						
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.						
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.						
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	X					

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Retail Food Establishment Inspection Report  
**TOWNSHIP OF PEQUANNOCK**  
**RETAIL FOOD INSPECTION REPORT**  
**(CONTINUED)**

10/15/2014 Trade Name: BELLA SERA

City: BLOOMINGDALE

Item #	NJAC 8:24	REMARKS
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#10 Shellfish/Seafood record keeping procedures; storage, tags should be stored in a neat and organized manner

#17 3.5(f)2 Cold PHFs maintained at refrigeration temperatures  
 3.5f2 food was held at 43 degrees F rather than 41 degrees F or below as required in walk in refrigerator.

#41 4.2(c)5 Ambient air thermometers not maintained in glass dooe box freezer.

#42 3.3(k) Storage during pauses in food preparation- ice scoop to be stored in clean dry location ( ice scoop holster ) or in ice with handle extended.

#49 6.2(f-g) Wall and ceiling covering, attachments- two (2) ceiling tiles missing to be replaced

NOTE: Dishwasher 50ppm

Temperatures:

National glass door 40°F

Walk in (left) 34°F

Walk in (right) 42°F - Sauce 43°F

Hot:

Gravey 145°F

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