

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: **8/26/2014** Reinspection ON or After: **2/26/2015**

OWNER NAME: **AUTERI DANIELE** TRADE NAME: **DANNY'S PIZZA**
 LOCATION (STREET ADDRESS): **47 MAIN ST. UNIT 11** CITY: **BLOOMINGDALE** ZIP CODE: **07403**
 MAILING ADDRESS: **47 MAIN ST. UNIT 11** PHONE: **973-838-6700** E-MAIL:
 INSPECTING OFFICIAL: **TIM ZACHOK** LICENSE # **B1941** HEALTH OFFICER: **PETER CORREALE** LICENSE # **A-361**
RISK TYPE: 3

Time/Activity

Date: **8/26/2014** Start Time -1: **14:23** End Time: **14:23** Date: **8/26/2014** 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		X				
2		X				
3		X				
**** PREVENTING CONTAMINATION FROM HANDS ****						
4		X				
5		X				
6		X				
7			X			X
8		X				
**** FOOD SOURCE ****						
9		X				
10					X	
11				X		
**** FOOD PROTECTED FROM CONTAMINATION ****						
12		X				
13		X				
14		X				
**** PHFs TIME/TEMPERATURE CONTROLS ****						
15						
16					X	
17		X				
18				X		
19				X		
20				X		
21		X				
22					X	
23					X	
24					X	
**** SAFE FOOD & WATER/PROTECTON FROM CONTAMINATION ****						
25		X				
26		X				
27		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
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.	X					
29	Raw fruits & vegetables washed prior to serving.				X		
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				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.						
	**** 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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Retail Food Establishment Inspection Report
TOWNSHIP OF PEQUANNOCK
RETAIL FOOD INSPECTION REPORT
(CONTINUED)

8/26/2014 Trade Name: DANNY'S PIZZA

City: BLOOMINGDALE

Item #	NJAC 8:24	REMARKS
#7	6.7(j)	Provided with hand drying device 6.7j Paper towel dispenser empty at the handwash sink in the rear area (COS)
#17	3.5(f)2	Cold PHFs maintained at refrigeration temperatures 3.5f2 food was held at 45 degrees F rather than 41 degrees F or below as required in bain marie and 46 °F in walk in refrigerator (Walk in was just repaired and temperature is dropping)
#30	3.3(m)	Wiping cloth, Use requirement 3.3m Moist wiping clothes observed lying in several locations and not stored in sanitizing solution.
#37	3.5(c)	methods of Defrosting 3.5c * food being thawed using an unapproved method. Food observed thawing in standing water. (COS)
#41	4.2(c)5	Ambient air thermometers not maintained in Victory reach in and Bain Marie.
#51	6.5(b-c)	Cleanliness of Facilities - Fan grate in walk in and bain marie have no visable thermometers.
#48	6.6(g)	Closing Toilet Room Doors, door to rest room must be self closing.

Temperature Chart:

Walk in box 46°F

Victory freezer 12.3°F

Bane marie 41°F -- raw chicken 41.9°F

Pizza bane marie 45°F

Hot holding:

Meatballs 184°F

NOTE: Will recheck temperature of Walk in and bain marie tomorrow.

NOTE: Placard must be placed on or near front door from this inspection forward.

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