

# TOWNSHIP OF PEQUANNOCK

530 NEWARK POMPTON TURNPIKE  
 POMPTON PLAINS, NJ 07444  
 TEL: # (973) 835-5700 EXT. 128

## RETAIL FOOD INSPECTION REPORT

Activity Type: <b>FULL</b>	Evaluation: <b>SATISFACTORY</b>
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Inspection Date: **6/27/2014**

OWNER NAME: <b>WALKER M</b>	TRADE NAME: <b>WALKER'S DELI</b>	ZIP CODE: <b>07403</b>
LOCATION (STREET ADDRESS) <b>217 A HAMBURG TPKE</b>	CITY: <b>BLOOMINGDALE</b>	TPWALKER2005@OPTONLINE.NET
MAILING ADDRESS: <b>217 A HAMBURG TPKE</b>	PHONE: <b>973-283-4555</b>	LICENSE # <b>A-361</b>
INSPECTING OFFICIAL <b>PAUL CIMINS</b>	LICENSE # <b>B2178</b>	HEALTH OFFICER <b>PETER CORREALE</b>
<b>RISK TYPE: 3</b>		

**Time/Activity**

Date: **6/27/2014** Start Time -1: **10:30** End Time: **10:30** Date: **6/27/2014** 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 **INTERVENTION** 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 - R=Repeat Violation

***** MANAGEMENT & PERSONNEL *****		IN	OUT	RV	NO	NA	COS
0	**** 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					
4	**** 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				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					
9	**** 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		
12	**** 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				
15	**** 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	
25	**** 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	X			

Name of Inspecting Official <b>PAUL CIMINS</b>	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
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\*\*\*\*\* MANAGEMENT & PERSONNEL \*\*\*\*\*

IN OUT RV NO NA COS

28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.		X					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						
34	**** 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			
40	**** 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						
46	**** 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)**

Item #	NJAC 8:24	REMARKS
#6	6.7(0)	Prohibited use for other purposes. Coffee pot sitting in hand wash sink. Hand wash sinks can be used for hand washing only.
#14	4.7(a)	Provide sanitizer bucket at kitchen prep area to wipe food contact items.
#17	3.5(f)2	Cold PHFs maintained at refrigeration temperatures. Limit time flat of eggs are left out on counter. Once you open a can of tuna fish do not leave out on counter if you are not going to work on it right away. Place back in refrigerator.
#27	3.3(z)	Throw away egg separators. Can not be reused, as there is a potential risk for cross contamination of salmonella.
#27	3.3(z)	Other Sources of Contamination. After cracking eggs gloves must be changed to avoid contamination of ready to eat food like roll egg is placed on.
#27	3.3(z)	Other Sources of Contamination. Glass cracked on deli case could contaminate food stored in unit. Replace glass by re-inspection.
#27	3.3(q)	Food Storage. Coffee cups stored directly on floor. All storage of food or food contact items must be 6" off floor.
#35	4.2(c)2	Provided and accessible. Obtain thin stem thermometer like COMARK PDT300 available on line for less than \$20.
#41	4.2(c)7	Hot and cold holding equipment. All refrigerators/freezers must be provided with thermometers.
#44	4.6(c)	Non-food contact surfaces shall be clean. Heavy food residue noted in bottom of deli case, tracks of sliding doors on deli case, low boy in kitchen and walls in kitchen. Heavy duty cleaning required.
#46	5.2(a-c)	Plumbing system designed, installed and maintained. Leak noted in hand sink drain.
#50	6.2(i)	Light bulbs shall be shielded, coated or otherwise shatter resistant. Lights in kitchen are not shielded and some lights missing end caps.

**NOTES:**

Karen Doran is ServSafe certified expires 12/3/14. Must be re-certified before end of year.

Deli ham in deli case @ 41°F

Cooked chicken in kitchen reach-in at 38°F

Cooked potatoes in kitchen reach-in @ 37°F

Pre-chill #5 cans of tuna in refrigerator over night to start making tuna salad with cold product. Makes easier to cool down product.

Defrost chest freezer.

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

Replace plastic liner for chicken breeder as duct tape ia a uncleanable surface.  
Refrigerator/freezer temps at proper range.

Re-inspection will be conducted in 4-6 weeks make sure all issues have been addressed.

POSTED SATISFACTORY

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