

# TOWNSHIP OF PEQUANNOCK

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

# RETAIL FOOD INSPECTION REPORT

Activity Type:

**FULL**

Evaluation:

**SATISFACTORY**

Inspection Date: **6/8/2016**

OWNER NAME: **SAL & LINA PAGLIARULO**  
 LOCATION (STREET ADDRESS): **49 MAIN STREET**  
 MAILING ADDRESS: **49 MAIN STREET**  
 INSPECTING OFFICIAL: **TIM ZACHOK**

TRADE NAME: **LINA'S RISTORANTE**  
 CITY: **BLOOMINGDALE** ZIP CODE: **07403**  
 PHONE: **973-492-2211** **LINARISTORANTE@HOTMAIL.COM**  
 HEALTH OFFICER: **PETER CORREALE** LICENSE # **A-361**  
**RISK TYPE: 3**

**Time/Activity**

Date: **6/8/2016** Start Time -1: **14:02** End Time: **14:02** Date: **6/8/2016** 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 **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					
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).						
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				

Name of Inspecting Official

Signature of Inspecting Official

Name and Title of Person Receiving Copy of Report

TIM ZACHOK

\*\*\*\*\* MANAGEMENT & PERSONNEL \*\*\*\*\*

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					
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  
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**RETAIL FOOD INSPECTION REPORT  
(CONTINUED)**

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 dishwasher area.
#27	3.3(q)	Food Storage 3.3q Food is not stored at least 6 inches above the floor in walk in.
#28	3.3(a)2	Contamination from employees hands - All scoops must have handles extended from food products. All dry goods must have a scoop.
#30	3.3(m)	Wiping cloth, Use requirement 3.3m Moist wiping clothes observed lying on * and not stored in sanitizing solution.
#41	4.2(c)5	Ambient air thermometers maintained in Box freezer and Haire mini fridge
#41	4.2(c)6	Easily readable and accurate 4.2c6 Temperature measuring devices for ensuring proper equipment temperatures are not calibrated and/or functioning properly in True and Hobart
#42	3.3(w)	Self-Serve Operations - Serving spoons to be stored in product which is hot holding
#44	4.6(c)	Non-food contact surfaces shall be clean - Dust on fan grate in walk in.
#49	6.2(a)	Floor, walls, ceilings, Floors in basement in disrepair
#50	6.2(i)	Protective shielding for light bulbs - Lights in front of walk in must have protective shielding.
#52		All required signs ( Choke poster in dining area and pregnancy placard in ladies room ) provided and conspicuously posted.

Walk in	44°F - Borderline - Must be 41°F
Walk in freezer	14°F
Delfield reach in	40°F
True	37°F -0.1°F
Hobart reach in	40 °F
Delfield bain marie	34°F
Box freezer	-10°F
Hobart	38°F
Box Freezer	14°F
Haire	34°F
Dishwasher	160 °F

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RETAIL FOOD INSPECTION REPORT  
(CONTINUED)

NOTE: ALEJANDRO HERRE and SAL PAGLIARULO hold Food Manager Certificates which expire 2/1/2021.

Establishment will be posted Conditionally Satisfactory if certificate is expired.

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