

RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **CONDITIONAL**

| | | | | | |
|--|--|--|--|--|--|
| Name of Owner(s),Partnership or Corporation ATUL LALAN | | Trade Name 7-ELEVEN (#34180) | | Reinspection ON or After: | |
| Establishment Location (Street Address) 13 TENAFLY RD | | City/State/Zip ENGLEWOOD, NJ 07631 | | County Bergen | |
| Establishment Mailing Address(if different) | | Telephone No | | Co/Mun Code 0215 | |
| Name of Inspecting Official PBL Priscilla Lewis | | REHS Lic# B-102092 | | Name of Health Officer JAMES FEDORKO | |
| | | E-mail Address | | Risk Type 2 | |
| | | | | License No. A-100607 | |

TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)

| Date | Code | Began | Ended | Date | Code | Began | Ended | Date | Code | Began | Ended |
|------------|------|-------|-------|------|------|-------|-------|------|------|-------|-------|
| 03/24/2016 | | | | | | | | | | | |

FOOD BORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI). **INTERVENTIONS** are control measures to prevent FBI.

Mark "X" in appropriate box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site, R in OUT box=Repeat Violation

| ***** MANAGEMENT & PERSONNEL ***** | | IN | OUT | NO | NA | COS |
|---|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| 1. | PIC demonstrates knowledge of food safety principles pertaining to this operation. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3. | Ill or injured foodworkers restricted or excluded as required. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** PREVENTING CONTAMINATION FROM HANDS ***** | | IN | OUT | NO | NA | COS |
| 4. | Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. | Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. | Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible,and unobstructed. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 7. | Handwashing facilities provided with warm water; soap & acceptable hand drying method. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** FOOD SOURCE ***** | | IN | OUT | NO | NA | COS |
| 9. | All foods, including ice and water, from approved sources with proper records. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. | Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 11. | PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F). | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** FOOD PROTECTED FROM CONTAMINATION ***** | | IN | OUT | NO | NA | COS |
| 12. | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. | Food protected from contamination. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. | Food contact surfaces properly cleaned and sanitized. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** PHFs TIME/TEMPERATURE CONTROLS ***** | | IN | OUT | NO | NA | COS |
| 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 under 3.4(a)2; 145F:Fish,Meat,Pork; 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 17. | COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 19. | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 21. | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 23. | SPECIALIZED PROCESSING METHODS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 24. | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |



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| ***** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION ***** | | IN | OUT | NO | NA | COS |
|---|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 25. | Hot and cold water available; adequate pressure. | <input type="checkbox"/> |
| 26. | Food properly labeled, original container. | <input type="checkbox"/> |
| 27. | Food protected from potentially contamination during preparation, storage, display. | <input type="checkbox"/> |

| | | | | | | |
|-----|---|--------------------------|-------------------------------------|--------------------------|--------------------------|-------------------------------------|
| 28. | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29. | Raw fruits & vegetables washed prior to serving. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30. | Wiping cloths properly used and stored. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. | Toxic substances properly identified, stored and used. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. | Presence of insects/rodents minimized; outer openings protected, animals are allowed. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | ***** FOOD TEMPERATURE CONTROL ***** | IN | OUT | NO | NA | COS |
| 34. | Food temperature measuring devices provided and calibrated. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. | Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets), | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. | Frozen foods maintained completely frozen. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37. | Frozen foods properly thawed. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. | Plant food for hot hot holding properly cooked to at least 135F. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | ***** EQUIPMENT, UTENSILS & LINENS ***** | IN | OUT | NO | NA | COS |
| 40. | Materials, construction, repair, design, capacity; location, installation, maintenance. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. | Equipment temperature measuring devices provided (refrigeration units, etc). | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. | In-use utensils properly stored. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 43. | Utensils, single service items, equipment, linens properly stored, dried, and handled. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 44. | Food and non-food contact surfaces properly constructed, cleanable, used. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 45. | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| | ***** PHYSICAL FACILITIES ***** | IN | OUT | NO | NA | COS |
| 46. | Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47. | Sewage & waste water properly disposed. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 48. | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49. | Design, construction, installation & maintenance proper. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50. | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 51. | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52. | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Item# | NJAC 8:24 | REMARKS |
|-----------------------------|---|---|
| Good | | Handwash sink observed clean, supplied and unobstructed. |
| 14 | 4.8(c) Cleaning agents required for warewashing | Sanitizer solution not functioning at 3 compartment sink. (Technician contacted for repair) |
| 17 | 3.5(f)2 Cold PHFs maintained at refrigeration temperatures | Bagels with cream cheese and rolls with butter observed at 76F. (Manager removed and discarded) |
| 6 | 6.7(n) Maintained and accessible for employee use 6.7(o) Prohibited use for other purposes | Hand wash sink in back area observed blocked. (COS) |
| 30 | 4.1(e) Sponges prohibited | Sponge observed for use for cleaning of counters. (Refrain from use) |
| 31 | 7.1(b) Working containers, Common Name | Bottle of Windex with water not labeled as to contents. |
| 22 | 3.5(g) Requirements for using "Time as a Public Health Control" | TPHC agreement not provided for health department approval for breakfast rolls/bagels. |
| 45 | 4.8(l) Sanitizer concentration shall be checked with test kit | Test kit not available at 3 compartment sink. COS |
| 49 | 6.2(a) Floor, walls, ceilings | Ceiling tile above cheese dispenser observed missing. |
| Name of Inspecting Official | | Signature of Inspecting Official |
| PBL Priscilla Lewis | | Name and Title of Person Receiving Copy of Report |