



THE CITY OF ENGLEWOOD
DEPARTMENT OF HEALTH
 73 South Van Brunt Street
 Englewood, NJ 07631
 (201)568-3450

FAX (201) 568-5738
<http://www.cityofenglewood.org>

RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **CONDITIONAL**

Name of Owner(s), Partnership or Corporation GENNARO TURCI		Trade Name JERRY'S GOURMET		Reinspection ON or After:	
Establishment Location (Street Address) 410 S DEAN ST		City/State/Zip ENGLEWOOD, NJ 07631		County Bergen	Co/Mun Code 0215
Establishment Mailing Address (if different)		Telephone No		E-mail Address	
Name of Inspecting Official Jennifer Galarza, Priscilla Lewis		REHS Lic# B-102424, B-102092	Name of Health Officer JAMES FEDORKO	Risk Type 3	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
04/27/2016		11:30 AM									

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

		IN	OUT	NO	NA	COS	RV
***** MANAGEMENT & PERSONNEL *****							
1.	PIC demonstrates knowledge of food safety principles pertaining to this operation.	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.	Ill or injured foodworkers restricted or excluded as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** PREVENTING CONTAMINATION FROM HANDS *****		IN	OUT	NO	NA	COS	RV
4.	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
8.	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** FOOD SOURCE *****		IN	OUT	NO	NA	COS	RV
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"/>	<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"/>	<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"/>	<input type="checkbox"/>
***** FOOD PROTECTED FROM CONTAMINATION *****		IN	OUT	NO	NA	COS	RV
12.	Proper separation of raw meats and raw eggs from ready-to-eat foods provided.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.	Food protected from contamination.	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>
***** PHFs TIME/TEMPERATURE CONTROLS *****		IN	OUT	NO	NA	COS	RV
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17.	COLD HOLDING: PHFs maintained at Refrigeration Temperatures (41F)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<input type="checkbox"/>
23.	SPECIALIZED PROCESSING METHODS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>



THE CITY OF ENGLEWOOD
DEPARTMENT OF HEALTH
 73 South Van Brunt Street
 Englewood, NJ 07631
 (201)568-3450

FAX (201) 568-5738
 http://www.cityofenglewood.org

RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **CONDITIONAL**

***** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION *****							IN	OUT	NO	NA	COS	SRV	
25.	Hot and cold water available; adequate pressure.						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26.	Food properly labeled, original container.						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27.	Food protected from potentially contamination during preparation, storage, display.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
28.	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.						<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>	<input type="checkbox"/>
30.	Wiping cloths properly used and stored.						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
31.	Toxic substances properly identified, stored and used.						<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>	<input type="checkbox"/>
33.	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).						<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
***** FOOD TEMPERATURE CONTROL *****							IN	OUT	NO	NA	COS	SRV	
34.	Food temperature measuring devices provided and calibrated.						<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** EQUIPMENT, UTENSILS & LINENS *****							IN	OUT	NO	NA	COS	SRV	
40.	Materials, construction, repair, design, capacity; location, installation, maintenance.						<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>				
***** PHYSICAL FACILITIES *****							IN	OUT	NO	NA	COS	SRV	
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"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
49.	Design, construction, installation & maintenance proper.						<input type="checkbox"/>	<input checked="" 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"/>	<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"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>

Item#	NJAC 8:24	REMARKS
4	2.3(f) When hands must be washed	observed employee in the kitchen and deli area don gloves without first washing hands. Observed employee enter in and out of kitchen where food is being prepared without washing hands before prepping foods. Not changing gloves
6	6.7(n) Maintained and accessible for employee use 6.7(o) Prohibited use for other purposes	In the kitchen observed hand wash sink blocked by garbage can. Employee removed can out of the way
8	3.3(a) 1-4 Contamination from employee's hands	Observed employee that was packaging the food with one glove on and handling food with bare hand.
12	3.3(c)1. I. Separation of raw and ready to eat foods	Observed raw eggs inside walk in refrigerator above boxes of broccoli. Employee removed and fixed. Observed inside reach in refrigerator raw meat above prepared RTE foods.
13	2.4(a) Eating, drinking, tobacco use by food employees prohibited s 2.7 2.4(d) Handling live animals	Observed employee while packaging foods eating lettuce/mixed greens
13	3.3(c)1viii	Observed open deli meats in an open refrigerator without wrapping. Foods must be protected from environmental contamination.
14	4.6(f)5 Food contact surfaces (with PHFs) cleaning frequency	Observed in kitchen refrigeration units old food debris at the bottom of the refrigerator and all along the gaskets of the refrigeration units.
14	4.7(a) Food contact surfaces shall be sanitized	Observed employee wiping down counter surfaces, food scale, without using a sanitizer.
22	3.5(g) Requirements for using "Time as a Public Health Control"	A resubmission is required of all foods that are using time as a public health control method.

27	3.3(q) Food Storage	Foods observed stored directly on the floor in the walk in box, in the kitchen and cheese area. Must be 6in off the floor
28	3.3(b) Limitations for glove use	Gloves shall only be used for one task. Observed employees using gloves for multiple tasks.
30	3.3(m)2ii Wiping cloth, Use requirement	Wiping cloths were observed not stored in a sanitizer solution.
31	7.2(a) Storage, Separation	Observed can of ajaz comingled with other foods like flour. Chemicals must be stored separate from foods.
33	2.3(k) Outer Clothing Cleanliness	Observed employeewith soiled apron. Employee changed for a new one.
45	4.8(l) Sanitizer concentration shall be checked with test kit	Employee must check sanitizer concentration with a test kit. Concentration of sanitizer at the 3 compartment sink was too high. Educated employee
49	6.2(d) Carpeting	Carpets observed in the food preparation area in the kitchen. Carpets are prohibited. Mats that are easily cleanable are allowed.
6	6.7o	Observed employees in the deli area washing dishware in the hand wash sink.
Food Manager Certifications		Juan Castillo exp 2-14-18 and Maria Turci Exp 2-14-18
Note	Items Using TPHC	Cucumber salad Kale Salad Chicken Dumplings Vegetable frittata Spinach Salad Beet and asparagus salad roasted red peppers focaccia caramelized onions focaccia vegetable focaccia margherita pizza prosciutto, mozzarella and parmesan bread
Note		Re-inspection to be performed in 2 weeks
NOTE		Placard must be posted at the entrance facing outside
Name of Inspecting Official		Signature of Inspecting Official
Jennifer Galarza, Priscilla Lewis		
		Name and Title of Person Receiving Copy of Report