



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 JAMES DU		Trade Name AKAI LOUNGE (DU ENTERPRISES)		Reinspection ON or After:	
Establishment Location (Street Address) 11 N 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 JF Jennifer Galarza		REHS Lic# B-102424	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
06/29/2016		12:15 PM	01:45 PM								

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	RV
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"/>	<input type="checkbox"/>
2.	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.							<input checked="" 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>	<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 checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23.	SPECIALIZED PROCESSING METHODS							<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>



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***** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION *****							IN	OUT	NO	NA	COS	RV	
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 checked="" 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32.	Presence of insects/rodents minimized; outer openings protected, animals are allowed.						<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** FOOD TEMPERATURE CONTROL *****							IN	OUT	NO	NA	COS	RV	
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 checked="" 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 checked="" 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	RV	
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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44.	Food and non-food contact surfaces properly constructed, cleanable, used.						<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** PHYSICAL FACILITIES *****							IN	OUT	NO	NA	COS	RV	
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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50.	Adequate ventilation; lighting; designated areas used.						<input type="checkbox"/>	<input checked="" 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 checked="" 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
8	3.3(a) 1-4 Contamination from employee's hands	Observed Sushi Chef cutting cucumbers with bare hands. Observed chef in the kitchen handlig ready to eat foods (carrots Broccoli and Asparagus) with his bare hands to prepare entree on the plate. Foods can not be touched with bare hands. Foods must be protected by using gloves or utensils. Educated
10	3.4(e) Parasite Destruction Documentation	Establishment needs to fax a record of written agreement from the fish supplier stipulating that the fish has been frozen to kill parasite. A copy of each supplier is needed to be kept onsite. During the inspection establishment was able to provide me with Hongs Merchandising Group Certificate of compliance.
10	3.2(r)1 Shellfish tags attached to original	Shellfish tags must be maintained with the shellfish until the last shellfish is sold/served to the consumer. Then the tag may be maintained for 90 days onsite for record keeping.
14	4.6(a) Food contact surfaces clean to sight and touch	Observed toaster oven in the sushi prep area with old food debris on the handles to open oven. Advised PIC that the handles are considered a food contact surface because chefs are constantly opening the oven with gloves on and contaminating the gloves with the old food debris. The handles must be cleaned daily to prevent accumulation.
17	3.5(f)2 Cold PHFs maintained at refrigeration temperatures	Observed low boy in the kitchen to be at 50F. Note: Temperature was checked during lunchtime when refrigeration unit is constantly opened. Refrigeration units must be maintained at 41F or below to prevent a rapid growth of bacteria. The cut vegetable observed in the kitchen area must be refrigerated when not in use.
26	3.3(d) Containers Identified/Common Name	Observed condiment bottles without a label. Food items taken out of the original container and placed in another one must be labeled to properly identify.
27	3.3(q) Food Storage	Food items inside walkin refrigerator and freezers must be stored at least 6in off the floor. Beverages at the bar must be also stored 6 in off the floor.
28	3.3(b) Limitations for glove use	Observed employee handle raw chicken and raw fish with gloves on and then proceeded to the 2 compartment sink to wash gloves to go back to prep station. Advised Chef in charge that employee must change gloves and wash his hands after each task. Gloves are not reusable. They are only to be used for one task.
30	3.3(m) Wiping cloth, Use requirement	Observed cloths stored on top of the food prep area in the kitchen they must be stored in a sanitizer bucket.
30	4.1(e) Sponges prohibited	Observed sponges at the 2 compartment sink. Sponges are not allowed to be used contact surfaces.
31-COS	7.2(a) Storage, Separation	Observed a bottle of chemical stored in the food preparation area next to rommain lettuce. PIC immediately removed chemical bottle.

35	4.2(c)2 Provided and accessible	Thin probe thermometer needed to check the temperature of foods that are prepared.
43-COS	4.11(e) Storage requirements	Utensils observed face up they must be face down to prevent bare hand contact on the part that customers are going to put in their mouths. PIC corrected.
42	3.3(k) Storage during pauses in food preparation	Observed in use utensil stored in room temperature water. In use utensils must be stored in a clean and dry location. If you want to store utensils in water the water must be maintained at 135F.
45	4.8(b) Sink limitations	Observed employees washing his hand at the 2 compartment sink. The hand wash sink must be used for hand washing. The two compartment sink is only for food preparation and washing of dishes.
50	6.3(a) Lighting intensity	More lighting is needed in the sushi prep area so that employees can see.
44	4.6(c, j) Non-food contact surfaces shall be clean	Observed shelves where clean equipment is stored with old food debris. Cloth napkins and rags can not be used for storing clean items because its not an easily cleanable surface. The surfaces must be smooth and cleanable.
Note		Ecotech 1x month last visit june 20, 2016
Note		ServSafe food manager Justin Kim 9/1/20
Note		Hood system next service novemebr 2016
27	3.3(c)1 .viii Storing food uncovered	Foods inside the refrigeration unit must be protected with plastic wrap. They can not be stacked on top of each other. Observed Soup garnishes stacked on one another.
51	6.5(i) Maintenance tools stored properly	Maintanace tools can not be stored with food equipment. Must be kept out of the kitchen.
Name of Inspecting Official		Signature of Inspecting Official
JF Jennifer Galarza		JAMES DU
		Name and Title of Person Receiving Copy of Report