



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: **Re-Inspection**

Evaluation: **SATISFACTORY**

Name of Owner(s), Partnership or Corporation MARIA HEREDIA		Trade Name GRAND LIQUORS & DELI		Reinspection ON or After:	
Establishment Location (Street Address) 124-126 GRAND AVENUE		City/State/Zip ENGLEWOOD, NJ 07631		County Bergen	
Establishment Mailing Address (if different)		Telephone No		Co/Mun Code 0215	
Name of Inspecting Official Jennifer Galarza		Name of Health Officer JAMES FEDORKO		E-mail Address	
REHS Lic# B-102424		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
07/22/2016		12:30 PM	01:20 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

	IN	OUT	NO	NA	COS	RV
***** MANAGEMENT & PERSONNEL *****						
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 *****						
4. Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** FOOD SOURCE *****						
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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** FOOD PROTECTED FROM CONTAMINATION *****						
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Food contact surfaces properly cleaned and sanitized.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** 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 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23. SPECIALIZED PROCESSING METHODS	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



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Evaluation: **SATISFACTORY**

		***** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION *****					
		IN	OUT	NO	NA	COS	RV
25.	Hot and cold water available; adequate pressure.						
26.	Food properly labeled, original container.						
27.	Food protected from potentially contamination during preparation, storage, display.		✓				
28.	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.						
29.	Raw fruits & vegetables washed prior to serving.						
30.	Wiping cloths properly used and stored.						
31.	Toxic substances properly identified, stored and used.						
32.	Presence of insects/rodents minimized; outer openings protected, animals are allowed.						
33.	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).						
		***** FOOD TEMPERATURE CONTROL *****					
		IN	OUT	NO	NA	COS	RV
34.	Food temperature measuring devices provided and calibrated.						
35.	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets),		✓				
36.	Frozen foods maintained completely frozen.						
37.	Frozen foods properly thawed.						
38.	Plant food for hot hot holding properly cooked to at least 135F.						
39.	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.						
		***** EQUIPMENT, UTENSILS & LINENS *****					
		IN	OUT	NO	NA	COS	RV
40.	Materials, construction, repair, design, capacity; location, installation, maintenance.						
41.	Equipment temperature measuring devices provided (refrigeration units, etc).		✓				
42.	In-use utensils properly stored.		✓				✓
43.	Utensils, single service items, equipment, linens properly stored, dried, and handled.						
44.	Food and non-food contact surfaces properly constructed, cleanable, used.						
45.	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.						
		***** 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.						
47.	Sewage & waste water properly disposed.						
48.	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.						
49.	Design, construction, installation & maintenance proper.						
50.	Adequate ventilation; lighting; designated areas used.						
51.	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.						
52.	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.						
Item#	NJAC 8-24	REMARKS					
		TRUE					
42-R-COS	8.3(k) Storage during pauses in food preparation	Observed in use utensils stored in room temperature water. Water must be maintained hot at 135F or above and containers must be cleaned every 24hrs. Or the utensils can be kept out of water in a clean and dry container.					
41	8.2(c)7 Hot and cold holding equipment	Observed refrigeration units without a thermometer. All cold units must have a working thermometer.					
35	8.2(c)2 Provided and accessible	Establishment does not have a thermometer to check foods.					
17-R	8.5(f)2 Cold PHFs maintained at refrigeration temperatures	Low boy refrigeration unit was observed at 60F. Refrigeration unit must be at 41F or below. This is a repeat violation. Refrigeration unit must be fixed and approved by the health department before food items are placed. During the Last inspection the Owner was advised not to use the refrigeration unit until it was inspected by the inspector to verify that its reading 41F or below. All foods were removed and placed into a working refrigerator. If refrigeration is found in use with potentially hazardous foods and reading above 41F. A summons will be issued due to a repeat violation.					
27-R	8.3(q) Food Storage	Observed inside walk-in refrigerator bag of onions stored directly on the floor. All food items and equipment must be stored at least 6 inches off the floor to prevent possible contamination.					
Note		Another conditional. Has been given to the establishment due to repeat violation observed of the refrigeration unit. Owner must come to the health department to pay a re-inspection fee of \$125 immediately.					
Name of Inspecting Official		Signature of Inspecting Official			Name and Title of Person Receiving Copy of Report		
Jennifer Galarza					MARIA HERRERA		



Low Boy



Bain Marie