

CITY OF ENGLEWOOD

73 SOUTH VAN BRUNT STREET
 ENGLEWOOD, NJ 07631
 TEL: # (201) 568-3450

RETAIL FOOD INSPECTION REPORT

Activity Type:
CHAPTER 24

Evaluation:
SATISFACTORY

Inspection Date: **5/22/2012** Reinspection ON or After: **8/22/2012**

OWNER NAME: WU YUEH HSIA	TRADE NAME: BAUMGART'S CAFE RESTAURANT	ZIP CODE: 07631
LOCATION (STREET ADDRESS): 45 E PALISADE AVE	CITY: ENGLEWOOD	E-MAIL: CONTACT@BAUMGARTSCAFE.COM
MAILING ADDRESS: 45 E PALISADE AVE	PHONE: 569-6267	LICENSE #: A-602
INSPECTING OFFICIAL: FAUSTO GARCIA JR	LICENSE #: B-2425	HEALTH OFFICER: NELSON XAVIER CRUZ
		RISK TYPE: 3

Time/Activity

Date: **5/22/2012** Start Time -1: **13:07** End Time: **14:37** Date: **5/22/2012** 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 **INTERVENTIONS** 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 *****

#	Description	IN	OUT	RV	NO	NA	COS
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				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				X
14	Food contact surfaces properly cleaned and sanitized.	X			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).		X				X
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				X
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					

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
FAUSTO GARCIA JR		

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

IN OUT RV NO NA COS

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 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
CITY OF ENGLEWOOD

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

5/22/2012 BAUMGART'S CAFE RESTAURANT

Item # NJAC 8:24 REMARKS

COS Snow peas in box observed on floor
3.3K Rags noted on Counter must be stored in sanitizer solution
OK beverage Air refrigerator at 37°F Cheese, 41°F Pork rib
OK Low Boy 40°F Eggs
3.5f(2) Bain Marie 48°F sliced vegetables
3.5f(2) Bain Marie 42°F diced chicken; Shrimp 43°F Meats stacked high in container suggested smaller sizes to hold temperature.
OK Brown Rice 140°F, White rice 138°F
OK Traulsen refrigerator 39°F Shrimp
OK 3 compartment sink not set-up; employee properly set up sink when asked to
OK Ameri Kooler Walk-in refrigerator 40°F eggs; 42°F Milk
OK Freezer 3°F frozen shrimp, lobster tails
OK true refrigerator 37°F
OK True refrigerator 38°F sliced cheese 40°F Ham
OK Chicken prepared in Kitchen area 34°F
OK Freezer 0°F Ice cream
COS 3.3z Shrimp in box stored in freezer floor; moved to shelf 6 at least 6 inches off of floor
COS Boxes of Chicken and duck observed on walk-in box refrigerator floor; moved to area at least 6 inches off of floor
OK Frigidaire freezer 5°F was frozen solid
OK Beverage air refrigerator 42°F no Potentially hazardous foods
COS Downstairs hand sink had no paper towel; A new roll was placed
OK Low boy 42°F Milk
OK Sushi preparation acidification process in place log book kept current
OK Sushi refrigerator 42°F tuna 43°F (constantly opened and closed)
2.4A employee observed drinking tea in kitchen area
OK Employees using gloves and tongs to handle ready to eat foods
OK Employee wearing hats to restrain hair
OK Certified food managers through Serv Safe Prince Randall EXP 12/14;JI Cao EXP 1/15; Kwee Keong Lai EXP 12/14
Ok Pest Management 2 times a month Horizon termite and Pest control last visit May 21, 2012

Satisfactory Posted

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