

# 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: **6/13/2012** Reinspection ON or After: **10/13/2012**

OWNER NAME: **FEIXBROD HOWARD** TRADE NAME: **BLUE MOON MEXICAN CAFE**  
 LOCATION (STREET ADDRESS): **23-25 E. PALISADE AVE** CITY: **ENGLEWOOD** ZIP CODE: **07631**  
 MAILING ADDRESS: **23-25 E. PALISADE AVE** PHONE: E-MAIL: **ENGLEWOOD@BLUEMOONMEXICANCAFE.COM**  
 INSPECTING OFFICIAL: **FAUSTO GARCIA JR** LICENSE #:**B-2425** HEALTH OFFICER: **NELSON XAVIER CRUZ** LICENSE # **A-602**  
**RISK TYPE: 1**

**Time/Activity**

Date: **6/13/2012** Start Time -1: **12:55** End Time: **14:25** Date: **6/13/2012** Start Time-2: **19:16** End Time: **19:16**

### 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 \*\*\*\*\*

		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				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.						
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					
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				
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					
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					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					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)**

6/13/2012 BLUE MOON MEXICAN CAFE

Item #	NJAC 8:24	REMARKS
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OK True low boy 30°F cooked buffalo wings  
 OK True freezer 1°F desserts  
 Ok true double door refrigerator 41°F produce  
 OK Chicken hot held 136°F, steak 140°F  
 OK Beef steak off grill 180°F  
 OK Rice at 141°F on hot hold  
 Ok chicken 142°F hot hold  
 OK second hot hold rice 138°F, chicken 140°F  
 OK ground beef 136°F  
 COS 49°F Shrimp moved to colder unit  
 OK true lowboy 38°F  
 OK 3 compartment sink set up properly; wash, rinse, sanitize  
 OK walk-in refrigerator box ambient temperature 40°F  
 OK Eggs stored on top of other items; moved potential for cross contamination  
 OK Raw chicken separated from other items  
 OK 2nd walk-in produce refrigerator box 42°F ambient temperature  
 COS scoops stored inside salsa; scoop removed  
 OK Pest control provided by Western Pest Control one time a month last visit 5-1-12  
 OK Observed proper hand washing techniques  
 OK CFM Andy Tronick serv safe exp 6/12 and Charles J Argenti FSP expires 8/11/15  
 OK Bar area low boy 37.5°F milk, canned juice  
 OK Grease Trap service one time a month last visit 5/22/12 David Zuidema Inc  
 Ok Boys restroom hand sink stocked and operational  
 OK Girls restroom handsink stocked and operational  
 COS Ice scoop stored (cup) stored in ice; scoop taken out  
 OK 3 compartment sink set-up in bar area  
 COS hand sink behind bar area; No soap  
 OK glass beverage case 37°F; 2nd glass beverage case 40°F  
 3.5f(2) low boy 46°F shrimp second temp after adjusting (items moved to colder unit)  
 3.5f(2) 2nd low boy 47°F shrimp second temperature after adjusting( items moved to colder unit)  
 COS Employee observed handling ready to eat chips without gloves; employee put on gloves  
 6.2k 3 fruit flies observed at the time of inspection  
 6.2n back door open to allow for food delivery  
 3.3K wiping cloths laying around kitchen area; must be placed in sanitizer solution  
 COS Dented cans observed in dry storage (voluntarily discarded)  
 OK procedures in place for cooling of Chili  
 Satisfactory Posted

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