

# 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: **5/29/2012** Reinspection ON or After: **9/29/2012**

OWNER NAME: **ABRAHAM GEORGE** TRADE NAME: **SMOKE CHOPHOUSE & CIGAR EMPORIUM**  
 LOCATION (STREET ADDRESS): **36 ENGLE ST** CITY: **ENGLEWOOD** ZIP CODE: **07631**  
 MAILING ADDRESS: **36 ENGLE ST** PHONE: **541-8530** E-MAIL:  
 INSPECTING OFFICIAL: **FAUSTO GARCIA JR** LICENSE #:**B-2425** HEALTH OFFICER: **NELSON XAVIER CRUZ** LICENSE # **A-602**  
**RISK TYPE: 3**

**Time/Activity**

Date: **5/29/2012** Start Time -1 : **12:05** End Time: **13:34** Date: **5/29/2012** 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 \*\*\*\*\*

		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					
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					
15	**** PHFs TIME/TEMPERATURE CONTROLS ****						
15	SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15	X					
16	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 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					X	
19	hours. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4					X	
20	hours. 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					X	
23	in 4 hours. 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				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)**

5/29/2012 SMOKE CHOPHOUSE & CIGAR EMPORIUM

Item # NJAC 8:24 REMARKS

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OK Hot hold Lobster Bisque soup 135°F; French onion 141°F  
COS Wiping rags noted on counter; must be kept in sanitizer solution; rags placed in sanitizer solution  
Low Boy temp 38°F (beef steak), chicken at 39°F  
COS Chicken and Lobster tails in containers not covered potential for contamination; Employee covered with wrap  
OK True refrigerator 39°F chicken, 40°F shrimp, potatoes 40°F  
COS 2nd container of chicken uncovered; employee covered with wrap  
OK Freezer 2°F Ice cream  
OK 3 compartment sink set-up and used properly  
OK true refrigerator (low boy) 43°F Milk  
COS Milk has a freshness date of 4-28-12, cream has a freshness date of May 1, 2012 both voluntarily discarded  
OK Hand sink has paper towel, soap, and hot water available  
OK Hand sink #2 has paper towel, soap, and hot water available  
OK Beverage air low boy 41°F sliced vegetables  
OK Bain Marie 39°F sliced vegetables OK True glass door refrigerator 39°F produce  
OK Walk-in refrigerator box 38°F Ambient temperature, Pork ribs 40°F  
OK Items in walk-in box stored and separated in a sanitary manner  
OK true freezer 3°F lobster tails  
OK true refrigerator 53°F only liquor items no potentially hazardous foods  
OK Mens bathroom clean operational has paper towels, hot water, soap  
OK Womens bathroom clean operational has paper towels, hot water, soap  
COS womens bathroom garbage has no lid; switched with mens bathroom garbage can which does have a lid  
OK refrigerator behind bar area 37°F fruit juices  
OK pest control through horizon Pest control; last visit 5/3/12  
OK person in charge food safety certified exp 5/15 Kevin Morales

Satisfactory Posted

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