

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: **1/16/2013** Reinspection ON or After: **5/16/2013**

OWNER NAME: POMPTONIAN FOOD MARK VIDOVICH (TRADE NAME: JANIS E DISMUS MIDDLE SCHOOL
LOCATION (STREET ADDRESS): TRYON AVE & LIBERTY RD	CITY: ENGLEWOOD ZIP CODE: 07631
MAILING ADDRESS: TRYON AVE & LIBERTY RD	PHONE: 201-862-6020 E-MAIL: POMPTONIAN@EPSD.ORG
INSPECTING OFFICIAL: FAUSTO GARCIA JR LICENSE #: B-2425	HEALTH OFFICER: NELSON XAVIER CRUZ LICENSE # A-602
	RISK TYPE: 3

Time/Activity

Date: **1/16/2013** Start Time -1 : **12:15** End Time: **12:15** Date: **1/16/2013** 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

#	Description	IN	OUT	RV	NO	NA	COS
0	**** FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS ****						
0	**** MANAGEMENT & PERSONNEL ****						
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					
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				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/PROTOACTION FROM CONTAMINATION ****						
25	Hot and cold water available; adequate pressure.						
26	Food properly labeled, original container.						
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.						
29	Raw fruits & vegetables washed prior to serving.						

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

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).						
34	**** FOOD TEMPERATURE CONTROL ****						
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.						
40	**** EQUIPMENT, UTENSILS & LINENS ****						
40	Materials, construction, repair, design, capacity; location, installation, maintenance.		X				
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, used.						
46	**** PHYSICAL FACILITIES ****						
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.						

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FAUSTO GARCIA JR		

**Retail Food Establishment Inspection Report
CITY OF ENGLEWOOD**

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

1/16/2013 JANIS E DISMUS MIDDLE SCHOOL

Item #	NJAC 8:24	REMARKS
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OK Cheeseburger 146°F
 OK Chicken tenders 138°F
 COS Handsink no paper towels; PIC provided paper towels
 OK Salad Bar area lettuce 41°F
 COS Condiment bottles italian dressing should be kept refrigerated in colder location (tall bottle);
 OK Hot hold Mercury Savory 145°F
 OK Hot Buffet line (lower) rice mixed with chicken turkey and ham 170°F
 COS Chicken nuggets 110°F; items rotated to hotter lower unit as needed
 COS thin Steak for sandwich at 115°F; item rotated to hotter lower unit as needed
 OK true refrigerator 37°F
 OK true hot hold 138°F
 OK Chicken fingers 136°F
 COS 2nd handwash sink needs garbage recepticle
 OK Traulsen refrigerator 40°F
 OK Wittco Hot hold 140°F
 OK 3 compartment sink properly set up
 OK Sanitizer test strips available
 OK Pest control western 1x a month last visit 1-13-13
 OK CFM Ruth Lynny Serv Safe EXP 11/16
 OK Walk-in box 40°F
 OK Employee observed washing hands thoroughly
 (40) 6.2 A Wall in Walk in box must be repaired paint on the walls; Notice of violation will be issued
 COS Pre-topped pizza stored in walk in box with-out cover-employee covered pizza
 OK Freezer 0°F
 OK 2nd Walk-in box 38°F
 OK turbo air refrigerator milk 37°F
 OK turbo air refrigerator 35°F refrigerator
 OK thermometers available for taking food temperatures
 OK Bathroom hand sink stocked and operational with paper towels soap and hot water
 (48) 6.6h bathroom needs to be cleaned litter scattered on the floor

Satisfactory Posted

Notice of Violation will be issued for paint chipping in the Walk-in box

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FAUSTO GARCIA JR		