

# CITY OF ENGLEWOOD

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

## RETAIL FOOD INSPECTION REPORT

Activity Type:  
**CHAPTER 24**

Evaluation:  
**CONDITIONAL**

Inspection Date: **2/12/2013** Reinspection ON or After: **2/12/2014**

OWNER NAME: <b>PITA JESUS</b>	TRADE NAME: <b>LAS MARAVILLAS DE TULCINGO</b>	ZIP CODE: <b>07631</b>
LOCATION (STREET ADDRESS): <b>84 W. PALISADE AVE.</b>	CITY: <b>ENGLEWOOD</b>	
MAILING ADDRESS: <b>84 W. PALISADE AVE.</b>	PHONE: <b>201-568-1980</b>	E-MAIL:
INSPECTING OFFICIAL: <b>JENNIFER FRANCO</b> LICENSE #: <b>B-2424</b>	HEALTH OFFICER: <b>NELSON XAVIER CRUZ</b>	LICENSE # <b>A-602</b>
		<b>RISK TYPE: 1</b>

**Time/Activity**

Date: **2/12/2013** Start Time -1 : **12:50** End Time: **13:15** Date: **2/12/2013** 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					
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				X
13	Food protected from contamination.		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					
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/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				
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
JENNIFER FRANCO		

\*\*\*\*\* 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.		X				
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.						
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.		X				
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.		X				
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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**Retail Food Establishment Inspection Report  
CITY OF ENGLEWOOD**

**RETAIL FOOD INSPECTION REPORT  
(CONTINUED)**

2/12/2013 LAS MARAVILLAS DE TULCINGO

Item #	NJAC 8:24	REMARKS
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Good- Food Hot holding 140°F

(27) 3.3c1viii- Coca Cola refrigerator 41°F- All foods must be covered

(44) 4.6i- Microwave requires cleaning frequently

COS-Eggs must be stored on bottom Shelf

Good- Low boy 32°F

(8) 3.3a- Employee did not use gloves or utensils to grab avocado.

(13) 3.3j- All food contact surfaces must be clean sight to touch including shelves where clean plates are stored

COS- Cold holding bain marie 48°F for shredded salad- Pan not making contact with refrigeration unit.

(10)3.2r1,2- Shellfish tags must be kept with batch until finished and then tags must be kept in establishment for 90 days.

COS- Improper defrosting of chicken

COS- Can of raid observed. Can not do own exterminating- Employee Discarded

(13) 3.3j- Dead Roach on top of dry goods container- Must be cleaned and sanitized

Good- Walk-in refrigerator 37°F

COS- All foods inside walk-in must be covered

COS- Can not store raw meats directly on top of vegetables

Good- ServSafe Gonzalo Gonzalez and Eugenio Guterrez 9-16-17

Good- Hand wash sink stocked and operational

Good- Restroom stocked and operational (2)

Good- ServSafe Jesus Pita exp 5/10/16

Good- Handwash sink at the front of the restaurant stocked and operational

Good- Fruit Display refrigerator 38°F

Good- Hugo and sons exterminator 1X month last visit 01/13

COS- No sanitizer bucket available for rags

(49) 6.2s- Twin size bed in office.

Note: Dead roaches and mice feces observed

Note: All food and non-food contact surfaces must be cleaned sight to touch including but not limited to: shelves where plates are stored, countertops, food bins, deli slicer, microwaves, inside refrigerators, and bain marie where vegetables are stored.

Note: Can not bare hand ready to eat foods including but not limited to: avocados, bread and tortilla chips. Must use gloves, utensils or tissue paper.

Note: All foods must be covered inside refrigerators to prevent contamination.

Note: Can not have living quarters inside food retail establishments. Twin bed must be removed.

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