**THE CITY OF ENGLEWOOD**
**DEPARTMENT OF HEALTH**
73 South Van Brunt Street
Englewood, NJ 07631
(201)568-3450

FAX (201) 568-5738
http://www.cityofenglewood.org

# RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24** Evaluation: **SATISFACTORY**

| | | | | |
|---|---|---|---|---|
| Name of Owner(s),Partnership or Corporation | | Trade Name<br>**COOKIES BY DESIGN** | Reinspection ON or After: | |
| Establishment Location (Street Address)<br>**125 N DEAN ST** | City/State/Zip<br>**Englewood, NJ 07631** | | County<br>**Bergen** | Co/Mun Code<br>**0215** |
| Establishment Mailing Address(if different) | | Telephone No | E-mail Address | |
| Name of Inspecting Official<br>**Priscilla Lewis** | REHS Lic #<br>**B-102092** | Name of Health Officer<br>**JAMES FEDEORKO** | Risk Type<br>**1** | License No. |

**TIME/ACTIVITY REPORT** *(Codes: 1-Travel, 2-Inspection, 3-Administration)*

| Date | Code | Began | Ended | Date | Code | Began | Ended | Date | Code | Began | Ended |
|---|---|---|---|---|---|---|---|---|---|---|---|
| **07/22/2014** | | **03:01 PM** | **03:25 AM** | | | | | | | | |

**FOOD BORNE ILLNESS RISK FACTORS AND INTERVENTIONS**
**RISK FACTORS** are improper practices identified as the most common factors resulting in foodborne illness (FBI). **INTERVENTIONS** are control measures to prevent FBI.
**Mark "X" in appropriate box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT box=Repeat Violation**

| | ********** MANAGEMENT & PERSONNEL ********** | IN | OUT | NO | NA | COS |
|---|---|---|---|---|---|---|
| 1. | PIC demonstrates knowledge of food safety principles pertaining to this operation. | ✓ | | | | |
| 2. | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | | | | ✓ | |
| 3. | Ill or injured foodworkers restricted or excluded as required. | | | ✓ | | |
| | ********** PREVENTING CONTAMINATION FROM HANDS ********** | IN | OUT | NO | NA | COS |
| 4. | Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | | | ✓ | | |
| 5. | Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | | | ✓ | | |
| 6. | Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible,and unobstructed. | ✓ | | | | |
| 7. | Handwashing facilities provided with warm water; soap & acceptable hand drying method. | ✓ | | | | |
| 8. | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | ✓ | | | | |
| | ********** FOOD SOURCE ********** | IN | OUT | NO | NA | COS |
| 9. | All foods, including ice and water, from approved sources with proper records. | | | | | |
| 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). | | | ✓ | | |
| | ********** FOOD PROTECTED FROM CONTAMINATION ********** | IN | OUT | NO | NA | COS |
| 12. | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | | | | ✓ | |
| 13. | Food protected from contamination. | ✓ | | | | |
| 14. | Food contact surfaces properly cleaned and sanitized. | ✓ | | | | |
| | ********** PHFs TIME/TEMPERATURE CONTROLS ********** | IN | OUT | NO | NA | COS |
| 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 under 3.4(a)2; 145F:Fish,Meat,Pork: 155F:Ground Meat/Fish;Injected Meats;or Pooled Shell Eggs; 165F:Poultry;Stuffed fish/meat/or pasta;Stuffing containing fish/meat. | | | | ✓ | |
| 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. | | | | ✓ | |
| 17. | COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F) | | ✓ | | | ✓ |
| 18. | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | | | | ✓ | |
| 19. | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | | | | ✓ | |
| 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. | | | | ✓ | |
| 21. | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | | | | ✓ | |
| 22. | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | | | | ✓ | |
| 23. | SPECIALIZED PROCESSING METHODS | | | | ✓ | |
| 24. | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | | | | ✓ | |

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Activity Type: **CHAPTER 24** Evaluation: **SATISFACTORY**

| | ********** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION ********** | IN | OUT | NO | NA | COS |
|---|---|---|---|---|---|---|
| 25. | Hot and cold water available; adequate pressure. | | | | | |
| 26. | Food properly labeled, original container. | | | | | |
| 27. | Food protected from potentially contamination during preparation, storage, display. | | | | | |
| 28. | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | | | | | |
| 29. | Raw fruits & vegetables washed prior to serving. | | | | | |
| 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). | | | | | |
| | ********** FOOD TEMPERATURE CONTROL ********** | IN | OUT | NO | NA | COS |
| 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. | | | | | |
| | ********** EQUIPMENT, UTENSILS & LINENS ********** | IN | OUT | NO | NA | COS |
| 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. | | | | | |
| 45. | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available. | | ✓ | | | |
| | ********** PHYSICAL FACILITIES ********** | IN | OUT | NO | NA | COS |
| 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 freee 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. | | | | | |

| Item# | NJAC 8:24 | REMARKS |
|---|---|---|
| Good | | Hand wash sink observed fully stocked, Restrooms observed stocked, with hot water functional. |
| Good | | Refrigeration- Continental reach in 38 F, Continental freezer unit, 2 F. |
| 40 | 4.5a | Howard refrigeration unite observed dysfunctional with elevated temperature of 48F, Note: PIC instructed to remove eggs to cooler unit and to contact since observed at 46F. Technician to be contacted for repair |
| 17 | 3.5 f (2) | Eggs observed slightly elevated at 46 F. (Moved to Continental reach in) |
| 45 | 4.8k | Test kit not available at 3 compartment sink to test for concentration of chlorine sanitizer. *PIC will order* |

| Name of Inspecting Official | Signature of Inspecting Official | Name and Title of Person Receiving Copy of Report |
|---|---|---|
| Priscilla Lewis | | |