



THE CITY OF ENGLEWOOD
DEPARTMENT OF HEALTH
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RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **CONDITIONAL**

| | | | | | | | | | | | |
|--|--|--|--|--|--|--|--|--|--|----------------------------|--|
| Name of Owner(s), Partnership or Corporation JUAN F. CORREDOR | | | | Trade Name RANCHO MARIA RESTAURANT | | | | Reinspection ON or After: 08/15/2014 | | | |
| Establishment Location (Street Address) 199 W PALISADE AVE | | | | City/State/Zip ENGLEWOOD, NJ 07631 | | | | County Bergen | | Co/Mun Code 0215 | |
| Establishment Mailing Address (if different) 60 KNICKERBOCKER RD | | | | Telephone No (917)544-4997 | | | | E-mail Address | | | |
| Name of Inspecting Official Fausto Garcia | | | | REHS Lic # B-102425 | | Name of Health Officer JAMES FEDORKO | | | | Risk Type 2 | |
| | | | | | | | | License No. | | | |

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

| Date | Code | Began | Ended | Date | Code | Began | Ended | Date | Code | Began | Ended |
|------------|------|----------|----------|------|------|-------|-------|------|------|-------|-------|
| 08/01/2014 | | 12:00 PM | 01:30 PM | | | | | | | | |

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

| | | IN | OUT | NO | NA | COS |
|---|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|
| ***** MANAGEMENT & PERSONNEL ***** | | | | | | |
| 1. | PIC demonstrates knowledge of food safety principles pertaining to this operation. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3. | Ill or injured foodworkers restricted or excluded as required. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** PREVENTING CONTAMINATION FROM HANDS ***** | | | | | | |
| 4. | Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. | Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. | Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. | Handwashing facilities provided with warm water; soap & acceptable hand drying method. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** FOOD SOURCE ***** | | | | | | |
| 9. | All foods, including ice and water, from approved sources with proper records. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. | Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 11. | PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F). | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** FOOD PROTECTED FROM CONTAMINATION ***** | | | | | | |
| 12. | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. | Food protected from contamination. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. | Food contact surfaces properly cleaned and sanitized. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| ***** 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 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. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 17. | COLD HOLDING: PHFs maintained at Refrigeration Temperatures (41F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 18. | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 19. | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21. | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22. | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 23. | SPECIALIZED PROCESSING METHODS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 24. | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |



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| ***** SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION ***** | | | IN | OUT | NO | NA | COS |
|---|-----------|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 25. | | Hot and cold water available; adequate pressure. | <input type="checkbox"/> |
| 26. | | Food properly labeled, original container. | <input type="checkbox"/> |
| 27. | | Food protected from potentially contamination during preparation, storage, display. | <input type="checkbox"/> |
| 28. | | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | <input type="checkbox"/> |
| 29. | | Raw fruits & vegetables washed prior to serving. | <input type="checkbox"/> |
| 30. | | Wiping cloths properly used and stored. | <input type="checkbox"/> |
| 31. | | Toxic substances properly identified, stored and used. | <input type="checkbox"/> |
| 32. | | Presence of insects/rodents minimized; outer openings protected, animals are allowed. | <input type="checkbox"/> |
| 33. | | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | <input type="checkbox"/> |
| ***** FOOD TEMPERATURE CONTROL ***** | | | IN | OUT | NO | NA | COS |
| 34. | | Food temperature measuring devices provided and calibrated. | <input type="checkbox"/> |
| 35. | | Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets), | <input type="checkbox"/> |
| 36. | | Frozen foods maintained completely frozen. | <input type="checkbox"/> |
| 37. | | Frozen foods properly thawed. | <input type="checkbox"/> |
| 38. | | Plant food for hot hot holding properly cooked to at least 135F. | <input type="checkbox"/> |
| 39. | | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | <input type="checkbox"/> |
| ***** EQUIPMENT, UTENSILS & LINENS ***** | | | IN | OUT | NO | NA | COS |
| 40. | | Materials, construction, repair, design, capacity; location, installation, maintenance. | <input type="checkbox"/> |
| 41. | | Equipment temperature measuring devices provided (refrigeration units, etc). | <input type="checkbox"/> |
| 42. | | In-use utensils properly stored. | <input type="checkbox"/> |
| 43. | | Utensils, single service items, equipment, linens properly stored, dried, and handled. | <input type="checkbox"/> |
| 44. | | Food and non-food contact surfaces properly constructed, cleanable, used. | <input type="checkbox"/> |
| 45. | | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available. | <input type="checkbox"/> |
| ***** PHYSICAL FACILITIES ***** | | | IN | OUT | NO | NA | COS |
| 46. | | Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions. | <input type="checkbox"/> |
| 47. | | Sewage & waste water properly disposed. | <input type="checkbox"/> |
| 48. | | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> |
| 49. | | Design, construction, installation & maintenance proper. | <input type="checkbox"/> |
| 50. | | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> |
| 51. | | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> |
| 52. | | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> |
| Item# | NJAC 8:24 | REMARKS | | | | | |
| 21 | 3.5f(1) | Several food items observed at 75° -80° F; Rice, Scrambled eggs, cooked beans) to limit bacterial growth foods must be stored under 41°F or over 135°F | | | | | |
| 6 | 6.7o | Utensils observed in hand sink basin; hand sink should only be used for hand washing | | | | | |
| 17 | 3.5f(2) | Walk-in box 47° F to limit bacterial growth foods must be stored 41°F or under | | | | | |
| 17 | 3.5f(2) | cut cabbage stored at room temperature must be held at 41° F or under | | | | | |
| 14 | 4.6K | Improper use of 3 compartment sink demonstrated by employee, ware washing includes wash, rinse and sanitize with air drying | | | | | |
| 7 | 6.7k | employee observed wiping hands with common towel; employee must wash hands and dry them with paper towels; possible source of hand contamination | | | | | |
| 1 | 2.1b | Pic did not demonstrate knowledge in food safety; PIC could not correctly answer person in charge questions | | | | | |
| 8 | 3.3a1 | Employee observed handling ready to eat avocado with his bare hands in preparation for a salad; all ready to eat foods must be handled with gloved hands or approved hand barrier to prevent possible hand contamination | | | | | |
| OK | | LG Freezer 0° F | | | | | |
| OK | | Grilled chicken cooked to 170° F | | | | | |
| OK | | freezer 0° F | | | | | |
| OK | | refrigerator 39°F | | | | | |

| | | | |
|-----------------------------|--|--|---|
| OK | | Temp log white rice 141°F, Fried fish 152°F, BBQ chicken 142°F | |
| OK | | Men and women's bathroom has hot water, soap, and paper towels | |
| OK | | Basement freezer 0°F | |
| OK | | Pest control through pest termite and Pest control boys 1x a month last visit 7/23/14 | |
| OK | | CFM Juan Corredor through Serv Safe exp 1/18 (not on premises during inspection) | |
| | | Conditionally Satisfactory Posted; reinspection will be done within 2 weeks; If any critical items are not corrected a summons will be issued, and establishment may face a multiple conditionally satisfactory fee will be assessed | |
| Name of Inspecting Official | | Signature of Inspecting Official | Name and Title of Person Receiving Copy of Report |
| Fausto Garcia | | | |