



THE CITY OF ENGLEWOOD
DEPARTMENT OF HEALTH
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RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **SATISFACTORY**

Name of Owner(s),Partnership or Corporation SHOPRITE OF ENGLEWOOD ASSOC.**				Trade Name SHOPRITE OF ENGLEWOOD				Reinspection ON or After:				
Establishment Location (Street Address) 40 NATHANIEL PL				City/State/Zip Englewood, NJ 07631				County Bergen		Co/Mun Code 0215		
Establishment Mailing Address(if different) 244 WEST PASSAIC ST.				Telephone No				E-mail Address				
Name of Inspecting Official Fausto Garcia				REHS Lic # B-102425		Name of Health Officer JAMES FEDORKO				Risk Type		License No.

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
08/18/2014		09:00 AM	11:00 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.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
***** PREVENTING CONTAMINATION FROM HANDS *****											IN	OUT	NO	NA	COS	
4.	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.	Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible,and unobstructed.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.	Handwashing facilities provided with warm water; soap & acceptable hand drying method.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** FOOD SOURCE *****											IN	OUT	NO	NA	COS	
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"/>	<input type="checkbox"/>
10.	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
***** FOOD PROTECTED FROM CONTAMINATION *****											IN	OUT	NO	NA	COS	
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"/>	<input type="checkbox"/>
13.	Food protected from contamination.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14.	Food contact surfaces properly cleaned and sanitized.										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
***** 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.										<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17.	COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)										<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<input type="checkbox"/>
23.	SPECIALIZED PROCESSING METHODS										<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<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						
		Establishment in Compliance with chapter 24						
OK		open air 37°F mozzarella cheese						
OK		open air 40°F Hummus						
OK		produce 36°F						
OK		cheese 33° F						
OK		Deli meats & hotdogs 38°F						
OK		cut fruit 41° F						
OK		crab legs & frozen fish 20°F						
OK		freezer 0°F						
OK		freezer 2°F						
OK		Kosher meat 33°F						
OK		open refrigerator 38°F						
OK		Mussels stored in bag with shell fish tags; tag retention protocol in place						
OK		fresh fish stored on ice						
OK		handsink has soap, hot water, paper towels						
OK		proper use of 3 compartment sink demonstrated by employee						
ok		refrigerator 41° F						

OK		Deli case 36°F	
OK		Deli case 35° F	
OK		Deli case 35° F	
OK		low boy 31° F	
OK		turkey legs out of oven 190°F	
OK		handsink has hot water, soap, paper towels	
OK		refrigerator chicken 41°F	
OK		OK refrigerator case 40°F deli and raw meats	
OK		employee preparing rte sandwiches with gloved hands	
OK		separate areas for cutting meat vs poultry products	
OK		Slicers broken down and sanitized at the end of night	
OK		handsink has soap. hot water, paper towels	
OK		walk in box 38°F	
OK		liquid pasteurized eggs used for baking	
OK		freezer 0°F	
OK		hot holding ambient rotisserie chicken 163°F	
OK		hot holding drumsticks chicken 137°F	
OK		open deli 37°F, cheeses, deli meats	
OK		poultry refrigerator 33°F	
OK		2nd poultry refrigerator 39° F	
OK		meat refrigerator 35°F	
OK		milk refrigerator 41°F	
OK		eggs 37°F	
OK		fruit cutting room 41°F	
OK		men's employee bathroom hand sink has hot water, soap, hand dryer	
OK		women's employee bathroom has hot water, soap,hand dryer	
OK		Customer bathroom has hot water, soap, paper towels	
OK		Pest control through rambug pest control 1x a week last visit 8/11/14	
ok		Spot check of aisles all food items stored in a safe and sanitary manner	
OK		CFM Maximo A Porro through FSP exp 6/29/19	
OK		Satisfactory Posted	
Name of Inspecting Official		Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Fausto Garcia			