



RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **SATISFACTORY**

Name of Owner(s),Partnership or Corporation MIGUEL PEREZ		Trade Name LA PLAZITA FOOD MARKET		Reinspection ON or After:			
Establishment Location (Street Address) 34 W DEMAREST AVE		City/State/Zip ENGLEWOOD, NJ 07631		County Bergen		Co/Mun Code 0215	
Establishment Mailing Address(if different) 133 WASHINGTON AVE		Telephone No (201)779-5966		E-mail Address EZWAYTRANSPORT@HOTMAIL.COM			
Name of Inspecting Official FG		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
01/05/2015		10:30 AM	11:20 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

		IN	OUT	NO	NA	COS
***** MANAGEMENT & PERSONNEL *****						
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"/>
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"/>
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 checked="" 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"/>
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"/>
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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21.	HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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					
7	6.7e	Bathroom handsink does not have soap (COS) PIC provided soap at handsink					
7	6.7i	Bathroom hand sink does not have approved habd drying device (COS) PIC provided papertowels at hand sink					
OK		CFM Miguel A Perez through Serv-Safe exp 5/7/19					
OK		open refrigerator 38°					
OK		Meat refrigerator 32° F					
OK		open air refrigerator 37°F Milk & Eggs					
OK		freezer 0° F					
OK		open refrigerator 39°F					
OK		Pest control through terminex 1x a month last visit 12/22/14					
ok		Tongs available for handling ready to eat breads					
OK		Proper use of 3 compartment sink demonstrated by employee					
OK		Meat cutting table cleaned using bleach and water solution after cutting					

		poultry
ok		cutting machine sanitized with water & bleach solution
		Satisfactory Posted
Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
FG		