



**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: **CONDITIONAL**

Name of Owner(s),Partnership or Corporation JAC, INC YOLANDA CASTRO		Trade Name SALVADOREAN DELI		Reinspection ON or After: 09/11/2015	
Establishment Location (Street Address) 36 W DEMAREST AVE		City/State/Zip ENGLEWOOD, NJ 07632		County Bergen	Co/Mun Code 0215
Establishment Mailing Address(if different) 36 W DEMERAST		Telephone No (201)233-6638		E-mail Address	
Name of Inspecting Official Priscilla Lewis		REHS Lic # B-102092	Name of Health Officer JAMES FEDORKO		Risk Type 3
				License No.	

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
------	------	-------	-------	------	------	-------	-------	------	------	-------	-------

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 checked="" 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 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 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 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 checked="" 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 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.	Food protected from contamination.	<input 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 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 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 type="checkbox"/>	<input type="checkbox"/>
17.	COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)	<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 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 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 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 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 type="checkbox"/>	<input type="checkbox"/>
23.	SPECIALIZED PROCESSING METHODS	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>



RETAIL FOOD INSPECTION REPORT

Activity Type: **CHAPTER 24**

Evaluation: **CONDITIONAL**

***** 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						
2- Repeat	2.1b	No Certified Food Manager on premises.						
6	6.7n	Hand wash sink observed blocked .(Next to cash register, holding scrub pads and coins)						
17	3.7 (f) 2	Cheese observed on counter held at room temperature 65F.						
17	3.5 (f) 2	Low boy unit at cook line observed at 51F						
21	3.5 F	Hot holding items at steam table observed below 135F- stewed chicken 121F, Beef stew 114F,						
17	3.5f	Victory 4 tier unit holding vegetables 51F						
27	3.3s	Bowls observed used as scoops found in flour.						
18	3.5 (d) 1	Improper cooling of meat in sauce observed on counter . 111F (PIC placed in smaller container and removed to refrigeration)						
50	6.2 i R	Light shields not shatter proof above preparation area.						
26	3.3 d	Food items in refrigeration found unlabeled, not in original containers.						
43	4.11 e	Single service pans observed not inverted. (Invert to avoid possible cross contamination)						
32	6.2k	Fly activity observed in prep area. (5+)						
Notes:		Food handlers will require food handler certification Owner, not on premises at time of visit. Abhor extermination last service performed 9/8/15 As per the Administrative hearing held 9/2/15, all violations including registration for the Food Managers Certification was required by 9/9/15. Summons will be issue						

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
PBL		