## BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

	IDEN	ITIFICATION							
	INFORMATION fferent from establishment informat	on) EST	ESTABLISHMENT INFORMATION						
NAME OF OWNER(S), CORPORATION	M.*	Charleys P	ESTABLISHMENT TRADING NAME (NUTLEYS Philly Steaks						
NUMBER AND STREET	COUNTY		NUMBER AND/STREET COUNTY Somerset						
MUNICIPALITY	STATE	MUNICIPALITY Buck OR water	MUNICIPALITY ZIP CODE TELEPHONE N						
ZIP CODE C	OMUN. CODE		ESTABLISHMENT STATE LICENSE COMUN. CODE						
	INS	SPECTION							
TYPE OF ESTABLISHMENT RETAIL	ESTABLISHMENT CODE	<u> </u>							
2 POOL	GOODS			00 HOURS)					
3 CAMP	1 DESTROYED	12-12-22	1 . S7	Don	END				
4 OTHER	2 EMBARGOED			1					
	EVA	LUATION		········· 1					
SATISFACTORY   CONDITIONALLY SATISFACTORY  UNSATISFACTORY									
	OF	FICIAL(S)							
LOCAL BOA	RD OF HEALTH	1	INSPECTING OFFICIAL						
NAME, ADDRESS AND TELEPHONE NU Bridgewater Township 100 Commons Way Bridgewater, N.J. 08807 908-725-5750	JMBER	1 (	INSPECTOR'S NAME AND TITLE  Shahira More!!  RE! S INSPECTOR'S SIGNATURE  Adama More!!						
HEALTH OFFICER  HEALTH OFFICER  HEALTH OFFICER  HEALTH OFFICER	Ut	INSPECTOR'S PERM. REG.	NO. 1	/UU.					

## Bridgewater Township Health Department

100 Commons Way Bridgewater, NJ 08807

## **RETAIL FOOD INSPECTION REPORT**

Name of Owner(s), Partnership or Corporation   Trade Nisme   Partnership or Corporation	Phone: (908) 725-6300 ext. 5205					Activity 7	Activity Type Evaluation										
Respection on or Affect   Respecting Official   Respecting Address (if different)   Telephone No.   E-mail Address	Email: health@bridgewaterni.gov					, tolivity	1										
Stablishment Location (Street Address)													i				
REHS Lic. #   Name of Hospecting Official   Selection   Rehs Lic. #   Name of Health Officer   Risk Type   License No.	Name of Owner(s), Partnership or Corporation Trade Name Reinspection on or After:																
REHS Lic. #   Name of Hospecting Official   Selection   Rehs Lic. #   Name of Health Officer   Risk Type   License No.	Esta	ablishme	nt Local	tion (Street Ad	ldress)		City	- <del>  0 0</del>	f			Cour	ty	C	o/Mun	Code	
REHS Lic. #   Name of Hospecting Official   Selection   Rehs Lic. #   Name of Health Officer   Risk Type   License No.	()	00 00	mm	ous 12 la	n #35	05	B	add	eureto	K)							
REHS Lic. #   Name of Hospecting Official   Selection   Rehs Lic. #   Name of Health Officer   Risk Type   License No.	Esta	ablishme	nt Mailir	na Address (if	d/fferent)		Teler	phone N	n		<del></del>		CA DI				
TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)  Date		Establishinent Waning Address (in gillerent) Telephone No. (E-mail Address															
Date   Code   Began   Ended   Date   Code   Date   Code   Date					F	REHS Lic.	# /	, Nan	e of Health	Officer		Risk	Туре	Licer	License No.		
Date   Code   Began   Ended   Date   Code   Date   Da		hah	1100	Morell	· [	3-1101	130	S   K	luin Su	malex							
Date   Code   Began   Ended   Date   Dat	_	***************************************	·····									ation)	******************				
FOODBORNE 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: Ni-in Compliance; OUT-Not in Compliance, INC-Not Observed, Na-Not Applicable; COS*-Corrected On-site. R in OUT Box*-Repeat Violation.  MANAGEMENT AND PERSONNEL  IN OUT N.O. N/A COS  PIC In Risk Level 3 Retail Food Establishments is certified by January 2, 2010.  PREVENTING CONTAMINATION FROM HANDS  IN OUT N.O. N/A COS  Handwashing conducted in a timely manner; prior to work, after using restroom, etc.  Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.  Handwashing facilities provided in toiler froms and prep areas; convenient, accessible, unobstructed.  Handwashing facilities provided with warm water, soap and acceptable hand-drying method.  Direct bare hand contact with exposed, ready-to-eat foods is avoided.  FOOD SOURCE  NOUT N.O. N/A COS  Al floods, including ice and water, from approved sources; with proper records.  Shellins/Seafood record keeping procedures; storage, proper handling, parasite destruction.  PHPs received at 41° F or below. Except: milk, shell eggs and shellfish (45°F).  FOOD PROTECTED PROM CONTROLS  No OUT N.O. N/A COS  Shellins/Seafood record keeping procedures; storage, proper handling, parasite destruction.  PHPs TimeCremperatures (or raw animal foods for 15 seconds)  FOOD protected from contamination.  PHPs TimeCremperatures (or raw animal foods for 15 seconds)  FOOD source or warning foods for 15 seconds.  PHPs TimeCremperature for raw animal foods for 15 seconds.  PHPs TimeCremperature for raw animal foods for 15 seconds.  PHPs TimeCremperature or raw animal foods for 15 seconds.  PHPs TimeCremperature or or awa animal foods for 15 seconds.  PHPs TimeCremperature or or awarning foods for 15 seconds.  PHPs TimeCremperature or awarning foods for 15 seconds.  PHPs TimeCremperature or awarning foods for		Date	Code		,	<del></del>							e B	egan	T Er	nded	
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6 Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.  7 Handwashing facilities provided with warm water, soap and acceptable hand-drying method.  8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.  FOOD SOURCE  7 NO UT N.O. N/A 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 41° f or below. Except: milk, shell eggs and shellfish (45°f).  FOOD PROTECTED FROM CONTAMINATION  10 Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.  11 PHFs received at 41° f or below. Except: milk, shell eggs and shellfish (45°f).  FOOD PROTECTED FROM CONTAMINATION  11 PHFs received at 41° f or below. Except: milk, shell eggs and shellfish (45°f).  FOOD PROTECTED FROM CONTAMINATION  12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.  3 Food protected from contamination.  4 Food contact surfaces properly cleaned and sanitized.  PHFs TIME/TEMPERATURE CONTROLS  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.  130° for 112 minutes: Roads to as a per cooking chart found under 3.4(a)2;  145°F; Fish, Meat, Pork; 155°F; Ground Meat/Fish; injected Meats; or Pooled Shell Eggs;  165°F; Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.  17 COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F).  18 COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within in 2 hours.  19 COOLING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.  20 REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially p		<del></del>									*						
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Λ	Philly RETAIL FOOD INSPECTION REPORT ISSUED  MUY LUS Steaks 12-12-22 (CONTINUED) SATISFACTOR		
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<b></b>	Marly Steaks 12-12-22 (CONTINUED) SATISFACTOR	M	
	GOOD RETAIL PRACTICES	7	•
	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into for	róds.	
	OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box.		
	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	cos
25	Hot and cold water available; adequate pressure.		
26	Food properly labeled, original container.		
27	Food protected from potential contamination during preparation, storage, display.		
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.	T	
29	Raw fruits and 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 as allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	1	
	FOOD TEMPERATURE CONTROL	OUT	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 filets).	i	
36	Frozen foods maintained completely frozen.		
37	Frozen foods properly thawed.	***************************************	
38	Plant foods for hot holding properly cooked to at least 135°F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	<u> </u>	
	EQUIPMENT, UTENSILS AND LINENS	OUT	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.	1	
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	1 ><	Ī
	PHYSICAL FACILITIES	OUT	cos
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		
47	Sewage and waste water properly disposed.		
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	1	
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.	1	
50	Adequate ventilation; lighting; designated areas used.	1	
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		

52	All required sig	gns (handwashing, inspection placard, etc) provided and conspicuously posted.	
ltem#	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)	
NOTO		PIC-Felipe M'. Serv Safe up to date  Walk in Refrigerator - thermometer needed inside to  monitor: femp of £41° Temp was good  Post Control by Fell Environmental last on 12-7-22  Grease Trap Service by Trap Zap - Past on 12-5-22	
Name	of Inspecting		

Obtain More Samither fost strips