### BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

IDENTIFICATION									
OWNER I (Complete this section only if diff	ESTABLISHMENT INFORMATION								
NAME OF OWNER(S), CORPORATION PIC - Chef	ESTABLISHMENT TRADING NAME INSMED COCPOCATION								
NUMBER AND STREET COUNTY			NUMBER AND STREET COUNTY 700 US-206 Somerset						
MUNICIPALITY STATE			MUNICIPALITY Beidgewate	r	ZIP CODE	15 TELEPHONE NO. 108 - 977 -			
ZIP CODE CO	DMUN. CODE		ESTABLISHMENT STATE LI NO. (if appl.)		COMUN. CODE	9900			
INSPECTION									
TYPE OF ESTABLISHMENT  RETAIL Corporate	ESTABLISHMENT	CODE			ISPECTION  CTION (other than initial inspection)				
2 POOL	GOODS		TIME - (2400 HOURS)  DATE BEGIN END						
3 САМР	1 DESTROYED	1 DESTROYED			45am Ipm				
4 OTHER	2 EMBARGOE	ס			7.00				
EVALUATION									
SATISFACTORY		ONDITIONALLY	Y SATISFACTORY UNSATISFACTORY						
OFFICIAL(S)									
LOCAL BOA	INSPECTING OFFICIAL								
NAME, ADDRESS AND TELEPHONE NU Bridgewater Township 100 Commons Way Bridgewater, N.J. 08807 908-725-5750	INSPECTOR'S NAME AND TITLE  Shahira Morell  REHS  INSPECTOR'S SIGNATURE  Adam Morell								
HEALTH OFFICER Kevin Sum	INSPECTOR'S PERM. REG. NO. / B-164238								
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# Bridgewater Township Health Department

100 Commons Way Bridgewater, NJ 08807

## RETAIL FOOD INSPECTION REPORT

Establishment Location (Street Address)  PERSONAL COMMUNICATION (Street Address)  PERSONAL COMMUNICATION (Street Address)  Establishment Location (Street Address)  PERSONAL COMMUNICATION (Street Address)  PERSONAL COMMUNICATION (Street Address)  Establishment Mailing Address (if different)  Felephone NS.		Phone: (908) 725-6300 ext. 5205 Activity Type	Activity Type Evaluation					-			
Name of Owner(s), Partnership or Corporation   Trade Name   Trade N		Email: health@bridgewaternj.gov		4	A CONTRACTOR OF THE PARTY OF TH	6 .	tai	1/2	1 . A		
Establishment Location (Street Address)	Name of Owner(s) Partnership or Corporation Trade Name										
Establishment Mailing Address (if different)   Telephone NS.   PS - 9   -9   00	PICE Charles December 17						Reinspection on or After:				
Establishment Mailing Address (if different)   Telephone NS.   PS - 9   -9   00	PIC- CHET Brian Insmed Corporation										
Establishment Mailing Address (if different)   Telephone NS.   PS - 9   -9   00	Establishment Location (Street Address)  City  Zip Code					County Co/Mun Code					
Name of Inspecting Official			10	8801	170W	10150	erset				
Name of Inspecting Official   REHS Lic. # Name of Health Officer   Risk Type   License No.   September   Lic. # September   L	Est		E-	mail Addres	ess						
Name of Inspecting Official   REHS Lic. # Name of Health Officer   Risk Type   License No.   September   Lic. # September   L		908-977-9900	İ		•						
TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)    Pala	Nar										
Speta   Code   Began   Ended   Date   Code   Date	(	Shaling Marall B-11-4738 Kawa Cun	3000	-	"""	.,,,,	Electrice 140,				
Pate   Code   Began   Ended   Date		THE ACTIVITY DEPORT OF A TOTAL STATE ACTIVITY DEPORT OF A TOTAL ST			<u> </u>			,			
Note	<u> </u>				_						
FOODBORNE ILINESS RISK FACTORS AND INTERVENTIONS  RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI). NTERVENTIONS are control measures to prevent FBI.  Mark %: In experipriate Box: IM-In Compilance; Out-In Compilance; Out-In Compilance; Out-In Compilance; Out-In In Compilance; Out-In In I	<u> </u>		Code Began Ended Date			Code Bo		egan Ended			
RISKE RACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI), INTERVENTIONS are control measures to prevent FBI.  MANAGEMENT AND PERSONNEL IN 0UT N.O. N/A COS  PIC demonstrates knowledge of food safety principles pertaining to this operation.  PIC demonstrates knowledge of food safety principles pertaining to this operation.  PIC demonstrates knowledge of food safety principles pertaining to this operation.  PIC demonstrates knowledge of food safety principles pertaining to this operation.  PIC VIC NO. N/A COS  IN 0UT N.O. N/A COS  PIC INSIA Level 3 Ratial Food Establishments is certified by January 2, 2010.  PREVENTING CONTAMINATION FROM HANDS  IN 0UT N.O. N/A COS  PREVENTING CONTAMINATION FROM HANDS  IN 0UT N.O. N/A COS  PREVENTING CONTAMINATION FROM HANDS  IN 0UT N.O. N/A COS  Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.  Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.  Handwashing facilities provided in toilet rooms and prop areas; convenient, accessible, unobstructed.  FOOD SOURCE  FOOD SOURCE  NOUT N.O. N/A COS  All foods, including ice and water, from approved sources; with proper records.  FOOD SOURCE  Proper separation of raw meats and raw eggs from ready-to-eat foods provided.  FOOD PROTECTED FROM CONTAMINATION  PHS received at 41*F or below. Except: milk, shell eggs and shellfish (45*F).  FOOD PROTECTED FROM CONTAMINATION  NOUT N.O. N/A COS  SAFE COKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds)  Except: Foods may be served raw or undercooked in epsonse to a consumer order and for immediate service.  10 VIF for 112 milutes. Roasts or as per cooking chart found under 3.4(a)2:  11 VIF for 112 milutes. Roasts or as per cooking chart found under 3.4(a)2:  12 COLING: PHFs rapidly cooked from 135*F to 41*F within 6 hours and from 135*F to 70*F within in 2 hours.  13 COOLING: PHFs rapidly cooked from 135*F to 41*F within 6 hours		13021 11:45 am				1					
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1 PIC demonstrates knowledge of food safety principles pertaining to this operation. 2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. 3 Ill or injured foodworkers restricted or excluded as required.  PREVENTING CONTAMINATION FROM HANDS IN OUT N.O. N/A Cos 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc. 5 Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering. 6 Handwashing facilities provided in toillet 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. 9 All foods, including ice and water, from approved sources; with proper records. 9 All foods, including ice and water, from approved sources; with proper records. 10 Shelfish/Seafood record keeping procedures; storage; proper handling; parasite destruction. 11 PHS received at 41°F or below. Except: milk, shell eggs and shellish (45°F).  FOOD PROTECTED FROM CONTAMINATION 10 PHD record was eggs from ready-to-eat foods provided. 11 Product of the member of the manual properties of the provided of the product surfaces properly cleaned and sanitized. 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided. 13 Food protected from contamination. 14 Food contact surfaces properly cleaned and sanitized. 15 PHS TIME/TEMPERATURE CONTROLS 16 SAFE COOKING TEMPERATURES (internal temperatures for raw animal foods for 15 seconds) 17 Except. Foods may be sorved raw or undercooked in response to a consumer order and for immediate service. 18 PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. 19 Cacusar salad dressing, hollandalese sauce, tiramisu, chocolate mousse, meringue, etc. 19 COLD HOLDING: PHFs maintained at "Refrigeration temperatures cooked to 41°F within 4 hours. 19 COLD HOLDING: PHFs maintained at "Refrigeration temperature	Mar	ark "X: in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed, NA=Not Appli	cable; Co	OS=Corrected	On-site	R in OL	JT. Box=	Repeat \	liolation.		
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Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.   130°F for 112 minutes: Roasts or as 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.   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.   COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F).   COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within in 2 hours.   COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.   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.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F or above in appropriate equipment.   COOLING: PHFs Hot Held at 135°F o		SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 s	econds	\							
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	23							Ħ	=		
	24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not of	offered.				=				

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	11/	30	$\frac{1}{121} \qquad \qquad \text{(CONTINUED)} \qquad \qquad \frac{1}{113111601} \qquad \qquad $	DOP.	
	Goo	d Reta	GOOD RETAIL PRACTICES ail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects	s into foods	
	300	u iveta	OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box.	s milo mods.	
			SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	cos
25	Hot and	cold w	rater available; adequate pressure.		
26~			labeled, original container.		
27	Food pro	tectec	from potential contamination during preparation, storage, display.	34	
28	Utensils,	spatu	las, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		
29	Raw fruit	s and	vegetables washed prior to serving.		
30	Wiping c	loths p	properly used and stored.		
31	Toxic sub	ostano	es properly identified, stored and used.		
32	Presence	e of ins	sects/rodents minimized: outer openings protected, animals as allowed.		
33	Personal	clean	liness (fingernails, jewelry, outer clothing, hair restraint).		
			FOOD TEMPERATURE CONTROL	OUT	cos
34	Food ten	nperati	ure measuring devices provided and calibrated.		
35	Thin-prot	bed te	mperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).	· .	
36	Frozen fo	ods n	naintained completely frozen.		
37	Frozen fo	oods p	roperly thawed.		
38			hot holding properly cooked to at least 135°F.		
39	Methods	for rap	oidly cooling PHFs are properly conducted and equipment is adequate.		
			EQUIPMENT, UTENSILS AND LINENS	OUT	cos
40			truction, repair, design, capacity, location, installation, maintenance.		
41			perature measuring devices provided (refrigeration units, etc).	,	
42			properly stored.		
43			service items, equipment, linens properly stored, dried and handled.		
44			ood contact surfaces properly constructed, cleanable, used.		
45	Proper w	arewa	shing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		
			PHYSICAL FACILITIES	. OUT	cos
46			m properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	, .	
47			aste water properly disposed.		
48			are adequate, properly constructed, properly maintained, supplied and cleaned.		
49			ction, installation and maintenance proper-floors/walls/ceilings.		
50			lation; lighting; designated areas used.		
51			tained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage	)	
			perly maintained.		
52	All require	ea sigi	ns (handwashing, inspection placard, etc) provided and conspicuously posted.		
item#	NJAC 8	B:24	REMARKS ("R" = Repeat violation from previous inspection)		
		i	PIC- Chef Brian Moran, servsate exp 3/	10/01	
			The service oxp 3/	14/24	
		- 1	Exterminator - Western Pest Service monthly		
			Great Transcried years	L. 2 Co.	دی می
			Grease Trap Serviced yesterday: located in Floor.	04.0	P
27	3.3	q	Observed 2 boxes of tomatoos Stored on Floo Foods shall be stored to moff the Floor Email log of Greace Trap and Post Central smorella	rof wo	alk
			Foods shall be stored to " OFF the Floor		
	, ,		100013	hodoous	atom
	NO	10 +	- Email 109 of Grease Irap and Pest-Lentral Smotella	VI Jayevi	n 1 C4 .
vame	of Inspec	ting O	fficial Signature of Inspecting Official Name and Title of Person Receiving Copy	/ of Report	:
<u>Sh</u>	<u>ahiro</u>	2 /	More II Signature of Inspecting Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title of Person Receiving Copy  Nore II Security Official Name and Title Official N	No constitution of the second	CONSTRUCTION OF
			ost Servisate Certificate along with Inspect		
Re	mind	ler	: Ch 175 = 33 Grease Trap Ordinance effective ?	June 25	, 20
	*P	rov	nde copy of grouse trap maintenance 3x's/yr	· :	
35 'R 08	ho	la	ide copy of grouse trap maintenance 3x's/yr ter than April 30th, Aug 31st, and Dec 31st	Page 2 of	2 Page
*	Pre-	) <i>p</i> ((	chaged items also sold	,	