

BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

IDENTIFICATION						
OWNER INFORMATION <i>(Complete this section only if different from establishment information)</i>			ESTABLISHMENT INFORMATION			
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT <i>PIC - Hanna</i>			ESTABLISHMENT TRADING NAME <i>Master Wok</i>			
NUMBER AND STREET		COUNTY	NUMBER AND STREET		COUNTY	
			<i>400 Commons Way #3510</i>			
MUNICIPALITY		STATE	MUNICIPALITY	ZIP CODE	TELEPHONE NO.	
			<i>Bridgewater</i>	<i>08807</i>		
ZIP CODE	COMUN. CODE	ESTABLISHMENT STATE LICENSE NO. (if appl.)		COMUN. CODE		
INSPECTION						
TYPE OF ESTABLISHMENT		ESTABLISHMENT CODE		<input type="checkbox"/> 1 INITIAL INSPECTION <input checked="" type="checkbox"/> 2 REINSPECTION <i>(other than initial inspection)</i>		
				TIME - (2400 HOURS)		
<input checked="" type="checkbox"/> 1 RETAIL		GOODS		DATE	BEGIN	
<input type="checkbox"/> 2 POOL				<i>12/14/21</i>	<i>2:50pm</i>	END
<input type="checkbox"/> 3 CAMP	<input type="checkbox"/> 1 DESTROYED					
<input type="checkbox"/> 4 OTHER	<input type="checkbox"/> 2 EMBARGOED					
EVALUATION						
<input checked="" type="checkbox"/> SATISFACTORY <input type="checkbox"/> CONDITIONALLY SATISFACTORY <input type="checkbox"/> UNSATISFACTORY						
OFFICIAL(S)						
LOCAL BOARD OF HEALTH			INSPECTING OFFICIAL			
NAME, ADDRESS AND TELEPHONE NUMBER <i>Bridgewater Township 100 Commons Way Bridgewater, N.J. 08807 908-725-5750</i>			INSPECTOR'S NAME AND TITLE <i>Shahira Morell</i> <i>REHS</i>			
			INSPECTOR'S SIGNATURE <i>Shahira Morell</i>			
HEALTH OFFICER <i>Kevin Sumner</i>			INSPECTOR'S PERM. REG. NO. <i>B-164238</i>			

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Re-inspection

Name (Individual, Facility, Establishment, etc.)

Master Wok

Date

12/14/21

BRIDGEWATER TOWNSHIP

Item No.	Remarks
	<u>Remediation</u>
	• Food thermometer
	• Refrigerator thermometers
	• Ice scoop protected
	• Walk-in shelving resurfaced
	• Plumbing fixtures serviced
	• Kitchen/stove hood cleaned
	* Water accumulation
	Still present - potentially from stove
	as pans/pots cleaned
	Floor gets cleaned up frequently
	Food temperature and refrigeration temps were good.
	Note: Continue to move foods in Hot Holding units so heat is distributed evenly.
	Hot holding 135°F or above
	ISSUED SATISFACTORY Good Job!!

Signature of Individual Completing Form

[Signature]

Signature of Owner of Facility, Establishment, etc. if required

[Signature]