

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 | | | ESTABLISHMENT TRADING NAME <i>Ruby Thai Kitchen</i> | | |
| NUMBER AND STREET | | COUNTY | NUMBER AND STREET | | COUNTY |
| | | | <i>400 Commons Way</i> | | <i>Somerset</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 checked="" type="checkbox"/> INITIAL INSPECTION <input type="checkbox"/> REINSPECTION <i>(other than initial inspection)</i> | |
| <input checked="" type="checkbox"/> RETAIL <input type="checkbox"/> POOL <input type="checkbox"/> CAMP <input type="checkbox"/> OTHER | | | | | |
| | | GOODS | | TIME - (2400 HOURS) | |
| | | <input type="checkbox"/> DESTROYED <input type="checkbox"/> EMBARGOED | | DATE | BEGIN |
| | | | | <i>11/18/2021</i> | |
| | | | | | END |
| | | | | | |
| 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 Bridgewater Township 100 Commons Way Bridgewater, N.J. 08807 908-725-5750 | | | INSPECTOR'S NAME AND TITLE <i>Patricia Timko-Parker</i> | | |
| | | | INSPECTOR'S SIGNATURE <i>Patricia Timko-Parker</i> | | |
| HEALTH OFFICER <i>Kevin Sumner</i> | | | INSPECTOR'S PERM. REG. NO. <i>B1934</i> | | |

Bridgewater Township Health Department

100 Commons Way
 Bridgewater, NJ 08807
 Phone: (908) 725-6300 ext. 5205
 Email: health@bridgewaternj.gov

RETAIL FOOD INSPECTION REPORT

| | | | | | |
|--|--|--|---|---------------------------|-----------------------|
| Activity Type ANNUAL | | Evaluation SATISFACTORY | | | |
| Name of Owner(s), Partnership or Corporation RUBY Thai Kitchen | | Trade Name RUBY Thai Kitchen | | | |
| Reinspection on or After: | | | | | |
| Establishment Location (Street Address) 400 COMMONS WAY | | City Bridgewater | Zip Code 08807 | County Somerset | |
| Establishment Mailing Address (if different) | | Telephone No. | | E-mail Address | |
| Name of Inspecting Official Patricia Timko Parker | | REHS Lic. # 131934 | Name of Health Officer Kevin Sumner | | 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 |
|------------|------|-------|-------|------|------|-------|-------|------|------|-------|-------|
| 11/21/2011 | | | | | | | | | | | |

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: IN=In Compliance; OUT=Not in Compliance; NO=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 |
|-------------------------------------|--|-------------------------------------|-------------------------------------|------|-----|-----|
| 1 | PIC demonstrates knowledge of food safety principles pertaining to this operation. | <input checked="" type="checkbox"/> | | | | |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010. | <input checked="" type="checkbox"/> | | | | |
| 3 | Ill or injured foodworkers restricted or excluded as required. | <input checked="" type="checkbox"/> | | | | |
| 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. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 5 | Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 6 | Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 7 | Handwashing facilities provided with warm water, soap and acceptable hand-drying method. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 8 | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | <input checked="" type="checkbox"/> | | | | |
| FOOD SOURCE | | IN | OUT | N.O. | N/A | COS |
| 9 | All foods, including ice and water, from approved sources; with proper records. | <input checked="" type="checkbox"/> | | | | |
| 10 | Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction. | <input checked="" type="checkbox"/> | | | | |
| 11 | PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F). | <input checked="" type="checkbox"/> | | | | |
| FOOD PROTECTED FROM CONTAMINATION | | IN | OUT | N.O. | N/A | COS |
| 12 | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| 13 | Food protected from contamination. | <input checked="" type="checkbox"/> | | | | |
| 14 | Food contact surfaces properly cleaned and sanitized. | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | | | |
| PHFs TIME/TEMPERATURE CONTROLS | | IN | OUT | N.O. | N/A | COS |
| 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. 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. | <input checked="" 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 checked="" type="checkbox"/> | | | | |
| 17 | COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F). | <input checked="" type="checkbox"/> | | | | |
| 18 | COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. | <input checked="" type="checkbox"/> | | | | |
| 19 | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours. | <input checked="" type="checkbox"/> | | | | |
| 20 | REHEATING: 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. | <input checked="" type="checkbox"/> | | | | |
| 21 | HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment. | <input checked="" type="checkbox"/> | | | | |
| 22 | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input checked="" type="checkbox"/> | | | | |
| 23 | SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly. | <input checked="" type="checkbox"/> | | | | |
| 24 | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input checked="" type="checkbox"/> | | | | |

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

| GOOD RETAIL PRACTICES | | | | |
|---|---|---|------------|---|
| <p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. <i>OUT=Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box.</i></p> | | | | |
| SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION | | | OUT | 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 potential contamination during preparation, storage, display. | | | <input type="checkbox"/> |
| 28 | Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact. | | | <input type="checkbox"/> |
| 29 | Raw fruits and vegetables washed prior to serving. | | | <input type="checkbox"/> |
| 30 | Wiping cloths properly used and stored. | (X) | | (X) |
| 31 | Toxic substances properly identified, stored and used. | | | <input type="checkbox"/> |
| 32 | Presence of insects/rodents minimized: outer openings protected, animals as allowed. | | | <input type="checkbox"/> |
| 33 | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | | | <input type="checkbox"/> |
| FOOD TEMPERATURE CONTROL | | | OUT | 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 filets). | | | <input type="checkbox"/> |
| 36 | Frozen foods maintained completely frozen. | | | <input type="checkbox"/> |
| 37 | Frozen foods properly thawed. | (X) | | (X) |
| 38 | Plant foods for hot holding properly cooked to at least 135°F. | | | <input type="checkbox"/> |
| 39 | Methods for rapidly cooling PHFs are properly conducted and equipment is adequate. | | | <input type="checkbox"/> |
| EQUIPMENT, UTENSILS AND LINENS | | | OUT | 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. | (X) | | <input type="checkbox"/> |
| 43 | Utensils, single service items, equipment, linens properly stored, dried and handled. | (X) | | <input type="checkbox"/> |
| 44 | Food and non-food contact surfaces properly constructed, cleanable, used. | (X) | | <input type="checkbox"/> |
| 45 | Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | (X) | | (X) |
| PHYSICAL FACILITIES | | | OUT | COS |
| 46 | Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions. | | | <input type="checkbox"/> |
| 47 | Sewage and 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 and maintenance proper floors/walls/ceilings. | (X) | | <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 ("R" = Repeat violation from previous inspection) | | |
| | | <p align="center">* See continuation sheet for violations Note: Interim report out Oct. 2021 Note: Grease trap emptied in Sept. to provide receipt of inspection report from the company.</p> | | |
| Name of Inspecting Official | | Signature of Inspecting Official | | Name and Title of Person Receiving Copy of Report |
| Patricia Timko Parker | | Patricia Timko Parker | | Jasper |

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)

Date

Ruby Thai Kitchen

11/24/2021

BRIDGEWATER TOWNSHIP

| Item No. | Remarks |
|-------------|--|
| 5/2.3(c) | Employees observed washing hands in 3 comp sink. Spike to PIC - handwashing in handwash sink only |
| 7/6-7j | No paper towels in handwash sink in front customer area. (COS) Paper towels now at sink |
| 12/3.3(c) | 11 cgs stored above RTE food |
| 14/4.7(a,b) | Wiping cloths not stored in sanitizer bucket with sanitizer. (COS) |
| 37/3.5(c) | Filets of fish thawing in prep sink in water. (COS) water drained and fish to be thawed by "stacking" - under running water. |
| 42/3.3(k) | handles of scoops stood in product. Handles to be stored in up position out of the product |
| 44/4.6(h) | ice machine next to fryer has accumulation of suspect solids |
| 45/4.8(1) | Sanitizer was not in sanitize basin of water. (COS) PIC added bleach. Tested with test strips. @ 50 ppm in |
| 46/6-2(a) | flares + base of walls by fryer / wok have some accumulation of grease. To be clean to sight. |

RATING: Satisfactory

Signature of Individual Completing Form

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

[Handwritten Signature]

[Handwritten Signature]