BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION (Complete this section only if different from establishment information)		ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT: PIC - NY COLLE HILL		ESTABLISHMENT TRADING NAME: Shake Shack #1149		
NUMBER AND STREET / COUNTY		NUMBER AND STREET: 610 Commons Way #4320 / COUNTY: Somerset		
MUNICIPALITY / STATE		MUNICIPALITY: Bridgewater	ZIP CODE: 08807	TELEPHONE NO.: 732-347-
ZIP CODE / COMUN. CODE		ESTABLISHMENT STATE LICENSE NO. (if appl.)	COMUN. CODE	8820

INSPECTION

TYPE OF ESTABLISHMENT

- [X] 1 RETAIL
- [ ] 2 POOL
- [ ] 3 CAMP
- [ ] 4 OTHER

ESTABLISHMENT CODE

GOODS

- [ ] 1 DESTROYED
- [ ] 2 EMBARGOED

- [X] 1 INITIAL INSPECTION
- [ ] 2 REINSPECTION *(other than initial inspection)*

TIME - (2400 HOURS)		
DATE	BEGIN	END
2/3/2023		

EVALUATION

- [X] *SATISFACTORY*
- [ ] *CONDITIONALLY SATISFACTORY*
- [ ] *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: Patricia Timko-Parker REHS
	INSPECTOR'S SIGNATURE: Patricia Timko-Parker
HEALTH OFFICER: Kevin Sumner	INSPECTOR'S PERM. REG. NO.: B1934

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	Evaluation
Annual Inspect.	Satisfactory

Name of Owner(s), Partnership or Corporation	Trade Name	Reinspection on or After:
	Shake Shack #1144	

Establishment Location (Street Address)	City	Zip Code	County	Co/Mun Code
610 Commons Way #4320	Bridgewater	08807	Somerset	

Establishment Mailing Address (if different)	Telephone No.	E-mail Address

Name of Inspecting Official	REHS Lic. #	Name of Health Officer	Risk Type	License No.
Patricia Marie Parker	B1934	Kevin Sumner		

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
2/3/2023											

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.	X		—	—	—
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.	X		☐	—	☐
	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.	X		☐	☐	☐
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.	X		☐	—	☐
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		—	—	☐
7	Handwashing facilities provided with warm water, soap and acceptable hand-drying method.	X		—	—	☐
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	X		☐	☐	☐
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records.	X		—	—	☐
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction.	☐		☐	X	☐
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F).*	☐		X	☐	☐
	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.	X		—	☐	☐
13	Food protected from contamination.	X		—	—	☐
14	Food contact surfaces properly cleaned and sanitized.	X		☐	☐	☐
	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.	☐		X	☐	☐
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.	☐		☐	X	☐
17	**COLD HOLDING:** PHFs maintained at "Refrigeration Temperatures" (41°F).	X		☐	☐	☐
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.	☐		X	☐	☐
19	**COOLING:** PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	☐		X	☐	☐
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.	☐		X	☐	☐
21	**HOT HOLDING:** PHFs Hot Held at 135°F or above in appropriate equipment.	X		☐	☐	☐
22	**TIME as a PUBLIC HEALTH CONTROL:** Approval; written procedures; time marked; discarded in 4 hours.	X		☐	☐	☐
23	**SPECIALIZED PROCESSING METHODS:** Approval; written procedures; conducted properly.	☐		☐	X	☐
24	**HIGHLY SUSCEPTIBLE POPULATIONS:** Pasteurized foods used; prohibited foods not offered.	☐		—	X	☐

RETAIL FOOD INSPECTION REPORT
(CONTINUED)

Shake Shack #1144

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

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.		☐
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).		☐
	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).		☐
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.		☐
	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.		☐
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		☐
	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.		☐
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.		☐
50	Adequate ventilation; lighting; designated areas used.		☐
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.		☐
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		☐

Item#	NJAC 8:24	REMARKS *("R" = Repeat violation from previous inspection)*
		Note: ServSafe for Nycolle Hill onsite
		Note: EcoLAB Exterminator receipt on file in office
		Note: PIC confirmed w/ corporate grease trap being serviced & receipts sent to Health Division.
	*	Note: Please Post Food Manager w/ placards

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Patricia Tinta Parker	Patricia Tinta Parker	Nycolle Hill

Note: All cold holding temps OK

Note: All hot holding temps OK

Note: 150°F @ Fryer range for dishwasher

Note: Handsinks OK + restrooms OK

Note: 3 comp sink + sani buckets @ 200 ppm QUAT OK

POSTED SATISFACTORY