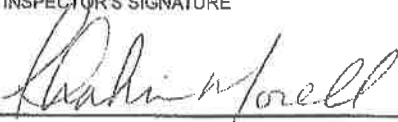


BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

IDENTIFICATION					
OWNER INFORMATION <i>(Complete this section only if different from establishment information)</i>			ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT PIC - Karen Spencer			ESTABLISHMENT TRADING NAME Sunrise of Bridgewater		
NUMBER AND STREET		COUNTY	NUMBER AND STREET		COUNTY
			390 US HWY 22 East		Somerset
MUNICIPALITY		STATE	MUNICIPALITY	ZIP CODE	TELEPHONE NO.
			Bridgewater	08807	908-605-
ZIP CODE	COMUN. CODE		ESTABLISHMENT STATE LICENSE NO. (if appl.)	COMUN. CODE	
				2074	
INSPECTION					
TYPE OF ESTABLISHMENT <input type="checkbox"/> RETAIL <input type="checkbox"/> POOL <input type="checkbox"/> CAMP <input checked="" type="checkbox"/> OTHER Nursing/ Assisted Living		ESTABLISHMENT CODE GOODS <input type="checkbox"/> DESTROYED <input type="checkbox"/> EMBARGOED		<input checked="" type="checkbox"/> INITIAL INSPECTION <input type="checkbox"/> REINSPECTION <i>(other than initial inspection)</i>	
				TIME - (2400 HOURS)	
				DATE	BEGIN
				6/28/22	10:50am
					12:25 pm
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 Shahira Morell		
			INSPECTOR'S SIGNATURE 		
HEALTH OFFICER Kevin Sumner			INSPECTOR'S PERM. REG/NO. B-164238		

Bridgewater Township Health Department

100 Commons Way

Bridgewater, NJ 08807

Phone: (908) 725-6300 ext. 5205

Email: health@bridgewaternj.gov

RETAIL FOOD INSPECTION REPORT

Name of Owner(s), Partnership or Corporation PIC- Karen S.		Trade Name Sunrise of Bridgewater		Activity Type	Evaluation Satisfactory						
Establishment Location (Street Address)		City Bridgewater	Zip Code 08807	County Somerset	Co/Mun Code						
Establishment Mailing Address (if different)		Telephone No. 908-605-2074	E-mail Address								
Name of Inspecting Official Shahira Morelli		REHS Lic. # B-164238	Name of Health Officer Kevin Sumner		Risk Type						
					License No.						
TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)											
Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
6/28/22		10:50 am									
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 type="checkbox"/>		<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 type="checkbox"/>	<input type="checkbox"/>			
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.				<input checked="" type="checkbox"/>		<input type="checkbox"/>				
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.				<input checked="" type="checkbox"/>						
7	Handwashing facilities provided with warm water, soap and acceptable hand-drying method.				<input checked="" type="checkbox"/>						
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.				<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input 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 type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F).				<input type="checkbox"/>		<input type="checkbox"/>	<input 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 type="checkbox"/>			
13	Food protected from contamination.				<input checked="" type="checkbox"/>						
14	Food contact surfaces properly cleaned and sanitized.				<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input 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) <i>Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service.</i> 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 type="checkbox"/>		<input type="checkbox"/>	<input 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 type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F).				<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input 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 type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.				<input type="checkbox"/>		<input type="checkbox"/>	<input 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 type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.				<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.				<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>			
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.				<input type="checkbox"/>			<input type="checkbox"/>			

RETAIL FOOD INSPECTION REPORT

(CONTINUED)

Sunrise of Bridgewater

6/28/22

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.		<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.		<input type="checkbox"/>
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.		<input type="checkbox"/>
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.		<input type="checkbox"/>
43	Utensils, single service items, equipment, linens properly stored, dried and handled.		<input type="checkbox"/>
44	Food and non-food contact surfaces properly constructed, cleanable, used.		<input type="checkbox"/>
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		<input type="checkbox"/>
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.		<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"/>

NOTE

NOTE

REMARKS ("R" = Repeat violation from previous inspection)

Item#	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
45	NOTE	PIC - Karen Spencer
51	NOTE	WASH cycle of Dishwasher to be at 160°
	NOTE	ENSURE SIDE DOORS OF DUMPSTERS are maintained closed
	NOTE	ENSURE TO SEND Health Dept. Grease Trap Receipt 3x/yr by April 30, Aug 31, and Dec 31
		*LAST serviced by * Craig's Plumbing & Heating Co. on 3/2/2022

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Shahira Morell	<i>Shahira Morell</i>	<i>John</i>

Post Control - EcoLab Post Elimination - List on June 25, 2022

→ ISSUED SATISFACTORY ←