

BRIDGEWATER TOWNSHIP SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION <small>(Complete this section only if different from establishment information)</small>				ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT				ESTABLISHMENT TRADING NAME <i>Whole Foods Market</i>		
NUMBER AND STREET		COUNTY		NUMBER AND STREET		COUNTY
				<i>319 Chimney Rock Rd</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 <small>(other than initial inspection)</small>		
<input checked="" type="checkbox"/> RETAIL <input type="checkbox"/> POOL <input type="checkbox"/> CAMP <input type="checkbox"/> OTHER	GOODS <input type="checkbox"/> DESTROYED <input type="checkbox"/> EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END
		<i>1/14/2021</i>		

EVALUATION

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 <i>Patricia Timko Parker</i> R.E.H.S.
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@bridgewater.nj.gov

RETAIL FOOD INSPECTION REPORT

Activity Type Annual Inspection	Evaluation Satisfactory
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Name of Owner(s), Partnership or Corporation		Trade Name Whole Foods Market		Reinspection on or After:	
Establishment Location (Street Address) 319 Cherry Hill Road		City 1	Zip Code	County Somerset	Co/Mun Code
Establishment Mailing Address (if different)		Telephone No. 732-584-1960	E-mail Address		
Name of Inspecting Official Patricia Tinko Parker		REHS Lic. # B19341	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
1/11/2021											

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"/>				
5	Handwashing proper, duration at least 20 seconds with at least 10 seconds of vigorous lathering.					<input checked="" 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"/>	<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. <i>Except: milk, shell eggs and shellfish (45°F).</i>					<input type="checkbox"/>		<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"/>				
13	Food protected from contamination.					<input checked="" type="checkbox"/>				
14	Food contact surfaces properly cleaned and sanitized.					<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) <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 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 type="checkbox"/>			<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 type="checkbox"/>		<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 type="checkbox"/>		<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 type="checkbox"/>			<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 type="checkbox"/>			<input checked="" type="checkbox"/>	

**RETAIL FOOD INSPECTION REPORT
(CONTINUED)**

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.	(X)	<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.	(X)	<input checked="" 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"/>

Item#	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
42		Ice machine - scoop stored in the ice (COS) and sifter stored in the powdered sugar (COS)
34		NO thermometer in the milk fridge in bakery. temp @ 40°F.
7		Bakery Area - NO paper towels @ handwash sink (COS)
Name of Inspecting Official		Signature of Inspecting Official
Patricia Timko/Partner		Patricia Timko/Partner
Name and Title of Person Receiving Copy of Report		
		KATIE YOON ASTL

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.) Whole Foods Market

Date 1/14/2021

BRIDGEWATER TOWNSHIP

Item No.	Remarks
	Cheese Area - Handwash sink satisfactory.
	3 comp sink satisfactory. Quat @ 200 ppm + test strips available. Disposable gloves available + used.
	Meat Dept - Handwash sink satisfactory. 3 comp sink. Quat @ 200 ppm + test strips
	Dishwashing room - Hand sink satisfactory. Water to main temp working. Final rinse above 180°F
	Fish Dept - shellfish tags kept on file for 90 days plus and chronological order. 3 comp sink + handwash sink satisfactory
	SUSHI Area - 100 Boke OK. PH of white sushi rice 4.1 + brown sushi rice 4.1
	Salmon - 40°F Shrimp 40°F in case
	Hot holding - chicken @ 149°F and soup at 155°F.
	Bakery area - handwash missing paper towel (s/cos) at coffee station
	Deli - cold holding satisfactory.

Note: All units cold holding are monitored by an outside company and if go above 45°F store is notified and a repair will be done.

Signature of Individual Completing Form Patricia Tarte Lambert

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