

SANITARY INSPECTION REPORT

		IDENTIF	ICATION				
OWNER INI (Complete this section only if differ	FORMATION ent from establish	ment information)	ESTA	BLISHMEN	T INFORM	ATION	
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT			ESTABLISHMENT TRADING NAME				
			ON BACK Steak HOUSE				
NUMBER AND STREET			NUMBER AND STREET	821	(2)		
COUNTY			MUNICIPALITY	S 004	-	ZIP CODE	
MUNICIPALITY		STATE	COUNTY		TELEPHON	NE NO.	
			Somerse	erset.			
ZIP CODE	CO/MUN. CODE	- ×	ESTABLISHMENT STALLICENSE NO. (If Appl.)	TE	E CO/MUN CODE		
		INSPE	CTION				
TYPE OF ESTABLISHMENT	ESTABLISHMEN	T CODE	1 DINITIAL INICI	DECTION			
1 KETAIL			1 INITIAL INSPECTION 2 REINSPECTION (other than initial inspection)				
2 OTHER (Specify):							
	GOODS		TIME - (2400 HOURS)				
3 🔼			DATE	BEGIN		END	
4 🗌	1 DESTROYED		5/12/21	17/2	7)	IECK).	
2 ☐ EMBAR		RGOED	910101	19:00		700	
EVALUATION							
SATISFACTORY CONDITIONALLY SATISFACTORY UNSATISFACTORY							
,		OFFIC	CIAL(S)				
LOCAL BOARD OF HEALTH			INSPECTING OFFICIAL				
Middle-Brief Ray Heather			NAME OF INSPECTOR				
Greation N			SI REHS.				
TELEPHONE NUMBER	0		INSPECTOR'S SIGNAT	URE			
(732)96X-5151			INSPECTOR'S PERM REG. NO. DATE				
NAME OF HEALTH OFFICER			P. // U		DATE		
Mr. G. SIMARET			17/64	7			

RISK-BASED INSPECTION REPORT

Na	me of Establishment	City	Date of I	nspec	tion,		Risk	Гуре
O 12+ BACK Great Brok		.5	5/10/27			2		
FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS					10	-	9	
RIS	K FACTORS are improper practices identified as the most common fa			S are c	ontrol m	easures	to preve	ent 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=Repe					eat Viol	ation.		
	MANAGEMENT AND PE			IN	OUT	N.O.	N/A	cos
PIC demonstrates knowledge of food safety principles pertaining to this operation.								
2 PIC in Risk Level 3 Retail Food Establishments is a certified food protection manager.						CHIMME		****
3 III or injured foodworkers restricted or excluded as required.								
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.						Λ.,	X	
Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.						×		
6 Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.						Satement		
7 Handwashing facilities provided with warm water; soap and acceptable hand-drying method.				X		Carrettina		
Direct bare hand contact with exposed, ready-to-eat foods is avoided.								
	FOOD SOURCE			/IN	OUT	N.O.	N/A	cos
9	All foods, including ice and water, from approved source			X		411111111		
10	Shellfish/Seafood record keeping procedures; storage; p			-			×	
11	PHFs received at 41°F or below. Except: milk, shell egg					×		
	FOOD PROTECTED FROM CO	ACCOUNT HIS HOUSE AND ACCOUNT OF THE	T' su si	IN	OUT	Ń.O.	N/A	cos
12	Proper separation of raw meats and raw eggs from read	y-to-eat foods provided		\times				
13	Food protected from contamination			X				
14	Food contact surfaces properly cleaned and sanitized			X				
	PHFs TIME/TEMPERATURE		a di wii	"IN	OUT	N.O.	N/A	cos
15	SAFE COOKING TEMPERATURES (Internal temperatures) Except: Foods may be served raw or undercooked in response 130°F for 112 minutes: Roasts or as per cooking chart for 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injection 165°F: Poultry; Stuffed fish/meat/or pasta; Stuffing contact	e to a consumer order and for immediate sound under 3.4(a)2; ected Meats; or Pooled Shell Eggs;	ls) service,			×		
16	PASTEURIZED EGGS: substituted for shell eggs in raw Caesar salad dressing, hollandaise sauce, tiramisu, choo	or undercooked egg-containing foods,	i.e.				×	
17	COLD HOLDING: PHFs maintained at "Refrigeration Te	mperatures" (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	2 hours.	0			1529	
19	COOLING: PHFs prepared from ingredients at ambient t	emperature cooled to 41°F within 4 ho	urs.	5				
20	REHEATING: PHFs rapidly reheated (within 2 hours) in commercially processed PHFs heated to a			/		X		
21	HOT HOLDING: PHFs Hot Held at 135°F or above in ap			X		DUTH		
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written		4 hours.	/			V	
23	SPECIALIZED PROCESSING METHODS: Approval; wr						8	
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized f	oods used; prohibited foods not offered	d.					
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foo OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box								
SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION					THE REAL	OUT	cos	
25	Hot and cold water available; adequate pressure.							
26	Food properly labeled, original container.						-	
27	Food protected from potential contamination during preparation							
28	Utensils, spatulas, tongs, forks, disposable gloves provid	ed and used properly to restrict bare h	and contac	ct.				
29	Raw fruits and vegetables washed prior to serving.							
30 Wiping cloths properly used and stored.								
Toxic substances properly identified, stored and used.								
Presence of insects/rodents minimized: outer openings protected, animals as allowed.								
33	Personal cleanliness (fingernails, jewelry, outer clothing,	hair restraint).						

RISK-BASED INSPECTION REPORT (CONTINUED)

Nar	ne of Establis	shment	City	Date of Inspection	Risk 1	Type
(1,12	a ck	1 10 106	5/10/21	2	. 7 -
		FOOD TEMPE	RATURE CONTROL	0/10/01	OUT	cos
34	Food temper	ature measuring devices provided and calib	HILLION TOMOR HET THE WAY AND THE HE		001	000
35		temperature measuring device provided for		s and fish filets).		
36		s maintained completely frozen.	,	ji Pic		
37		s properly thawed.				
38		r hot holding properly cooked to at least 135	5°F.	- N		
39	-	rapidly cooling PHFs are properly conducted				
			TENSILS AND LINENS		OUT	cos
40	Materials, co	nstruction, repair, design, capacity, location	, installation, maintenance.			
41	Equipment to	emperature measuring devices provided (ref	frigeration units, etc).			
42	In-use utensi	Is properly stored.				
43	Utensils, sing	gle service items, equipment, linens properly	y stored, dried and handled.			
44	Food and no	n-food contact surfaces properly constructe	d, cleanable, used.	No.		
45	Proper warev	washing facilities installed, maintained, clea	ned, used; sanitizer test strips availab	le, used.	No.	
		PHYSICA	AL FACILITIES		OUT	cos
46	Plumbing sys	stem properly installed; safe and in good rep	pair; no potential backflow or backsiph	onage conditions.		
47	Sewage and	waste water properly disposed.		265		
48	Toilet facilitie	s are adequate, properly constructed, prope	erly maintained, supplied and cleaned	. 3.		
49	Design, cons	truction, installation and maintenance prope	er-floors/walls/ceilings.			
50	Adequate ve	ntilation; lighting; designated areas used.				
51		intained free of litter, unnecessary articles, operly maintained.	cleaning and maintenance equipment	properly stored; and garbage		
52	All required s	igns (handwashing, inspection placard, etc)	provided and conspicuously posted.	5%		
Item i	* NJAC 8:24	REMARKS	S ("R" = Repeat violation from previou	s inspection)		
	1					
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