



# 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 <i>PIC - Brian</i>			ESTABLISHMENT TRADING NAME <i>Watchung Valley Golf Club</i>		
NUMBER AND STREET			NUMBER AND STREET <i>600 Mountain Blvd</i>		
COUNTY			MUNICIPALITY <i>Watchung</i>	ZIP CODE <i>07069</i>	
MUNICIPALITY		STATE	COUNTY <i>Somerset</i>	TELEPHONE NO. <i>908-561-8855</i>	
ZIP CODE	CO/MUN. CODE		ESTABLISHMENT STATE LICENSE NO. <i>(If Appl.)</i>	CO/MUN CODE	
INSPECTION					
TYPE OF ESTABLISHMENT		ESTABLISHMENT CODE	1 <input checked="" type="checkbox"/> INITIAL INSPECTION		
1 <input type="checkbox"/> RETAIL		GOODS	2 <input type="checkbox"/> REINSPECTION <i>(other than initial inspection)</i>		
2 <input checked="" type="checkbox"/> OTHER <i>(Specify):</i> <i>Country Club</i>			TIME - (2400 HOURS)		
3 <input type="checkbox"/>			DATE	BEGIN	END
4 <input type="checkbox"/>			<i>9/7/22</i>	<i>11:30am</i>	<i>2pm</i>
		1 <input type="checkbox"/> DESTROYED			
		2 <input type="checkbox"/> EMBARGOED			
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 <i>(print)</i>			NAME OF INSPECTOR <i>Shahira Morell</i>		
			TITLE <i>REHS</i>		
TELEPHONE NUMBER <i>732-968-5151</i>			INSPECTOR'S SIGNATURE <i>Shahira Morell</i>		
NAME OF HEALTH OFFICER <i>Kevin Sumner</i>			INSPECTOR'S PERM. REG. NO. <i>B-164238</i>	DATE <i>9/7/22</i>	

## RISK-BASED INSPECTION REPORT

Name of Establishment <i>Watchung Valley Golf Club</i>	City <i>Watchung</i>	Date of Inspection <i>9/7/22</i>	Risk Type <i>3</i>
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### 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 a certified food protection manager.	X		----	----	----	
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. <i>Except: milk, shell eggs and shellfish (45°F)</i>						
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	<b>SAFE COOKING TEMPERATURES</b> (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> <b>130°F for 112 minutes:</b> Roasts or as per cooking chart found under 3.4(a)2; <b>145°F:</b> Fish, Meat, Pork; <b>155°F:</b> Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; <b>165°F:</b> Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.			X			
16	<b>PASTEURIZED EGGS:</b> substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.						
17	<b>COLD HOLDING:</b> PHFs maintained at "Refrigeration Temperatures" (41°F)	X					
18	<b>COOLING:</b> PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.						
19	<b>COOLING:</b> PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.						
20	<b>REHEATING:</b> 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.						
21	<b>HOT HOLDING:</b> PHFs Hot Held at 135°F or above in appropriate equipment.						
22	<b>TIME as a PUBLIC HEALTH CONTROL:</b> Approval; written procedures; time marked; discarded in 4 hours.						
23	<b>SPECIALIZED PROCESSING METHODS:</b> Approval; written procedures; conducted properly.						
24	<b>HIGHLY SUSCEPTIBLE POPULATIONS:</b> Pasteurized foods used; prohibited foods not offered.			----			
GOOD RETAIL PRACTICES							
<p><b>Good Retail Practices</b> 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.						
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).						

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**RISK-BASED INSPECTION REPORT  
(CONTINUED)**

SATISFACTORY

Name of Establishment <i>Watchung Valley Golf Club</i>	City <i>Watchung</i>	Date of Inspection <i>9/7/22</i>	Risk Type <i>3</i>
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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 food 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).	X	
42	In-use utensils properly stored. <i>BAR OUTSIDE - ICE MACHINE</i>	X	
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 <u>garbage</u> and refuse properly maintained.	X	
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	X	

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)
		- * PIC - Brian
		* New Executive Chef onsite - just started 4 days ago
	NOTE	Email ServSafe Certificate
		Pest Control - Victory Pest Soln 2x/month Last on Aug 16, 2022
		Grease Trap Serviced 8/9/22 by United/Russell Reid
NOTE	7 6.7	Ensure all Handsinks are provided w/ soap, paper towels, - warm water When in use * Several locations are NOT used often * outdoor bar + banquet Hall INDOOR BAR HANDSINK - observed NO HOT WATER or paper Towels

Name of Inspecting Official <i>Shahira Morrell</i>	Signature of Inspecting Official <i>Shahira Morrell</i>	Name and Title of Person Receiving Copy of Report <i>[Signature]</i>
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**CONTINUATION SHEET**  
(for Inspections, Surveys, Audits, etc.)

ISSUED  
SATISFACTORY

NAME (Individual, Facility, Establishment, etc.) <i>Watchung Valley Golf Club</i>	DATE <i>9/7/22</i>
MUNICIPALITY <i>Watchung</i>	TEL., CODE or ID NO.

ITEM NO.	REMARKS
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NOTE 3.5f2	17 - Ensure Top Holding Areas of Paine Maries / Deli Fridge Remain closed when NOT in use to maintain cold air and Temp @ $\leq 41^{\circ}\text{F}$
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10 3.2c2	Mussels used - No current record was available during inspection - ONLY TAG AVAILABLE was for current bag of Mussels * Chef will START a NEW procedure for Record keeping
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41 4.2C	Did NOT observe thermometers inside of Refrigeration units ENSURE Thermometers are placed toward Front of units to ensure Temp of $\leq 41^{\circ}\text{F}$ : <sup>IND DOOR</sup> Bar & Fridge in Rack Rm, Outdoor BAR Kitchen units & walk-ins
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42 3.3K-5	Observed ice scoop inside ice machine in OUTDOOR BAR Provide a protected container, outside of machine
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NOTE	48 Observed a damaged tile by toilet in Mens Room by Banquet Hall
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51	Observed Dumpsters not covered and some equipment & debris around area - AREA OUTSIDE of outdoor walk-in also had an accumulation of boxes and other equipment/debris
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5.5o	STORAGE + Refuse Area shall be maintained Free of
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5.5 m	Unnecessary items and shall be kept covered
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SIGNATURE OF INDIVIDUAL COMPLETING FORM <i>Shawn Worell</i>	SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED <i>[Signature]</i>
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# CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)

WATCHUNG Valley Golf Club

Date

9/7/22

BRIDGEWATER TOWNSHIP

Watchung

Item No.

NJAC 8:24

Remarks

52 Observed multiple Hand sinks w/o hand wash signs

6.7m Provide Hand wash only signs to  
- outdoor bar & indoor bar  
- banquet area bar

8.12 Inspection placard & ServSafe certificates were NOT posted

- place placard & certificate in an area visible for easy public / member view

~~ISSUED  
SATISFACTORY~~

Signature of Individual Completing Form

*Paul Apoll*

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

*[Signature]*