

CHAPTER 24

ANNUAL INSPECTION CHECKLIST/FORMS AND
POTENTIAL ANSWERS

CLARK HEALTH DEPARTMENT
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RETAIL FOOD INSPECTION REPORT

Name of Owner(s), Partnership or Corporation		Trade Name		Activity Type	Evaluation
Establishment Location (Street Address)		City	Zip Code	County	Co/Mun Code
		CLARK	07066	UNION	2004
Establishment Mailing Address (if different)		Telephone No.	E-mail Address		
Name of Inspecting Official		REHS Lic. #	Name of Health Officer		Risk Type
NANCY RAYMOND		A 0526/1496	NANCY RAYMOND		

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended

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 type="checkbox"/>		----	----	----
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	<input type="checkbox"/>		----	<input type="checkbox"/>	----
3	Ill or injured foodworkers restricted or excluded as required.	<input type="checkbox"/>		<input type="checkbox"/>	----	<input 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 type="checkbox"/>		<input 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 type="checkbox"/>		<input type="checkbox"/>	----	<input type="checkbox"/>
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	<input type="checkbox"/>		----	----	<input type="checkbox"/>
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	<input type="checkbox"/>		----	----	<input type="checkbox"/>
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input type="checkbox"/>		<input 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 type="checkbox"/>		----	----	<input type="checkbox"/>
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	PHFs received at 41°F or below. <i>Except: milk, shell eggs and shellfish (45°F)</i>	<input type="checkbox"/>		<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 type="checkbox"/>		----	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from contamination	<input type="checkbox"/>		----	----	<input type="checkbox"/>
14	Food contact surfaces properly cleaned and sanitized	<input type="checkbox"/>		<input 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"/>	<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"/>	<input type="checkbox"/>
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	<input type="checkbox"/>		<input 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"/>	<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"/>	<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"/>	<input type="checkbox"/>
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	<input type="checkbox"/>		<input 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"/>	<input type="checkbox"/>
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly,	<input type="checkbox"/>		<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"/>	<input 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.		<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 food 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"/>
Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)	
Name of Inspecting Official NANCY RAYMOND		Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report

RETAIL FOOD INSPECTION QUESTIONS AND ANSWERS
(NOTE: ANSWERS ARE UNDERLINED)

Q 1. Does the person in charge demonstrate knowledge of food safety principles pertaining to this operation?

A1. This will be determined by the answers provided by the person in charge, by direct observations during the inspection and by demonstration by the person in charge.

Q2. Has your designated person in charge taken, completed and passed a certified food safety course? **MUST BE SERV SAFE, NATIONAL REGISTRY OR THOMPSON PROMETRIC CERTIFIED!!**

A2. A current copy of the certificate **MUST** be on file in the Clark Health Department. Please remember the person in charge should be someone who is present at the facility on a daily basis. If not, you will need to have more employees trained.

Q3. Are ill (fever, vomiting, diarrhea, yellowing of the skin and eyes) and /or (open cuts, blisters, burns) allowed to work as food handlers?

A3. NO!

Supplemental question: If an employee is ill/injured as stated above, can they mop the floors, operate the cash register, clean tables or wash dishes/equipment?

Point to ponder: Would you take that chance?

Q4. When should you wash your hands?

A4. Before starting work, before putting on gloves, after coughing, sneezing, touching any body part, after using the bathroom, whenever you change tasks, after eating, drinking, smoking.

Supplemental question: Is it ok to use a liquid hand sanitizer in place of soap and water?

A. Never!

Q5. How long should you wash your hands for?

A5. Two courses of HAPPY BIRTHDAY or two recitals of the ABC's, or at least 20 seconds (10 seconds vigorously). Never give the answers "ALL THE TIME". I want to know you understand the importance of hand washing.

Q6. Are hand washing facilities located in bathrooms and/or food prep areas that are conveniently located, accessible and unobstructed?

A. Hand wash sinks are for hand washing only! Nothing else. Never let me observe anything else being done in a hand wash sink such as washing produce, washing equipment and utensils etc.

Q7. Are hand wash sinks equipped with hot and cold running water, hand soap and paper towels and/or a functional hand drying device?

A. The answer should be yes to all of the above.

Q8. What do you and your employees do so that your bare hands do not directly come in contact with food?

A. We use gloves, tongs, tissue paper, forks spoons, spatulas, etc.

Q9. Do you keep all of your receipts/invoices in the establishment?

A. The answer should be yes. I will ask to see a few examples.

Q10. Do you prepare, serve and or sell shellfish (clams, oysters, mussels) and/or seafood? Seafood includes sushi.

A. If yes, you must provide me with shell fish tags. The tags must be kept for 90 +days. As an example, if you buy clams in May but do not buy any in June, I still need to see May's tags.

Shellfish must be stored in a refrigerator in self draining trays or holding containers.

A VERY IMPORTANT NOTE ABOUT SUSHI!!

If your facility prepares, serves and/or sells sushi, YOU MUST

1. Present to me upon annual inspection, your sushi HACCP plan.
2. Present to me you seafood supplier letters stating the fish is frozen to -4 degrees Fahrenheit for 7 days or frozen to -15 degrees Fahrenheit for 35 hours. I will not accept a blanket statement.
3. You must show me your pH meter, buffer solution, demonstrate the calibration of the pH meter, tell me what the pH should be, tell me why maintaining the pH is important and tell me what disease organisms are associated with sushi and sushi rice.

4. Your sushi chef must be able to describe the wash, rinse and sanitize procedure for equipment and for cleaning and sanitizing in place.

Q11. Are potentially hazardous foods received at 41 degrees Fahrenheit or below?
NOTE: Milk, eggs and shellfish may be received at 45 degrees Fahrenheit.

- A. You must keep temperature receiving logs for refrigerated and frozen food. A sample is enclosed for your use. You may make up your own form.

Q12. How do you separate the preparation of raw meat and raw eggs from ready to eat foods?

- A. Before answering this, you must know what a ready to eat food is. A ready to eat food is one which needs no further preparation. A piece of fruit, aside from washing it off first is a ready to eat food. A sandwich, except for slicing the luncheon meat, is a ready to eat food. These are just two examples. There are many more.

Some possible answers are: We use colored coordinated cutting boards (i.e. green= produce, red=meat, yellow=chicken, white= fish). We prepare our sandwiches on the front line. Raw meat products (i.e. hamburger) and raw eggs used for an egg wash are prepared in the kitchen in separate areas.

Q13. How do you prevent food from becoming contaminated and possibly making someone sick from the minute you receive it to the minute you serve it to your customers?

- A. There are a lot of answers. Let's take one food item as an example only.-
CHICKEN

You order a case of frozen, skinless chicken cutlets. The delivery comes in. You open the box to check the temperature. You notice the chicken is completely defrosted. The chicken is swimming in bloody waster. You insert your food testing thermometer into the chicken. It reads 55 degrees Fahrenheit. You accept the delivery and place it into your refrigerator which is operating at 60 degrees Fahrenheit. At 11:00 a.m. your cook comes in. He is pale and sweaty. He tells you he has a slight fever and was up all night vomiting. He apologizes for being late (he was supposed to be in at 10:00 a.m.) He will make it up to you. He grabs the chicken from the refrigerator and prepares an egg wash. He can't find any gloves so he uses his bare hands to dip and bread the chicken. He has 40 lbs of chicken to bread and fry.

After frying the chicken for 2 minutes on each side, he places ALL of the chicken in a deep pan he found on the floor underneath the sink. He covers the pan with heavy duty foils and places it in the 60 degree refrigerator. He then begins to prepare a salad

using romaine lettuce that was stored in the refrigerator in an open container. Above the uncovered lettuce is a box a frozen whole chickens that is defrosting and leaking blood and 2 bags of clams that the cook's friend gave him from a guy who got from his friend off a truck. The romaine lettuce is a little brown and slimy and has a couple of dead flies.

What's wrong with this? How can someone get sick?

1. Accepting deliveries out of temperature.
2. Storing potentially hazardous foods under inadequate refrigeration (foods 41 degrees or below; frozen =zero degrees).
3. Allowing an ill food handler to work.
4. Food handler not washing his hands
5. No gloves being worn
6. Inadequate cooking time (2 minutes each side)
7. Using an unclean and not sanitized pan
8. Stock piling the chicken into a deep pan vs a shallow pan.
9. Not monitoring the cooling temperatures(see #'s 18 and 19)
10. Covering the pan so that air cannot circulate trapping in hot air and moisture.
11. Storing the food at an improper temperature.
12. Placing ANY uncovered food item underneath chicken. Chicken goes on the bottom.
13. Accepting shell fish (clams) from an unknown source.
14. Improper storage of shellfish. Shellfish must be placed on ice in self draining containers. The shellfish should never be allowed to "swim" in its own water.
15. Using spoiled produce with blatant vermin infestation.

Q14 How do you clean and sanitize food contact surfaces.

- A. A food contact surface can be a cutting board, slicer, knife, bowl, plates, cups, glasses, pots, pans basically anything.
You can clean and sanitize these items in a dishwasher, 3 compartment sink or in place. This will be addressed in greater depth in question # 45.

Q15 What are the safe cooking temperatures for:

- A. Hint: Post a chart for all to see.

Chicken	165 oF
Roasts	130 oF
Fish and pork	145 0 F
Ground meat, ground fish, injected meats pooled eggs	155 oF
Poultry, stuffed fish/meats, pasta	165 oF
Stuffing containing fish or meat	165oF

Q16 Are you using pasteurized eggs to prepare Caesar dressing, tiramisu, hollandaise sauce, chocolate mousse, or meringue?

- A. You must use pasteurized eggs for these products not whole shell eggs. You can buy pasteurized eggs but they are a little expensive or you can buy pasteurized liquid eggs. Either way, I will be looking for pasteurized eggs if you prepare these items.

Q17. Are your refrigerator temperatures being maintained at 41 oF or below and freezers at 0oF?

- A. I will review your daily temperature logs. Sample enclosed. You can make up you own if you want.

Q18 How do you cool down potentially hazardous foods?

- A. To properly do this you need the correct equipment, the appropriate thermometer and a written log.

Once you are finished cooking the food, break it down into smaller portions and place it in a shallow pan/pot/container. Insert your thermometer into the thickest part of the product. For soups, stews and chili's do not let the thermometer touch the sides and bottom of the container/pot/pan.

You want to get the product from 135 oF to 70oF within 2hours. And to 41oF within the next 4 hours for a total of no more than 6 hors to get it from 135 oF to 41oF. Your chart should look like:

Date	Time	Temp	2 hours	2 hours	2 hours
Chili 7/11/11	10 am	135	12 noon	70	41 oF or below

Q20 How do you reheat potentially hazardous food and in what amount of time? Why?

- A. Reheat to a temperature of 165 oF with 2 hours. If your food item is small, in a shallow pan that is microwaveable, the reheat will be less than two hours. We do this to prevent growth of microorganisms such as bacteria and viruses. NEVER REHEAT IN A STEAM TABLE/BAINE MARIE /CHAFING DISH, STERNO TRAYS OR CROCK POT

Q21. What temperature do you hold hot food at once it is cooked/reheated?

- A. 135o F or higher. What happens if the temperature falls below 135 o F? Bring it back up to temperature (165oF) on a stove or in a microwave.

Q22. Can you display food such as prepared sandwiches without being refrigerate.

A. If you answered yes to this question you need approval from the Clark Board of Health, the food has to be labeled AND time marked. All food must be discarded after 4 hours. You make 12 sandwiches and sell 5, after 4 hours you throw away 7 sandwiches.

Q23. Do you have a smoker where you smoke food such as hams, kielbasa etc.

A. If you answered yes you need written approval from the Clark Board of Health

Q24. Do you serve food to highly susceptible populations?

A. Susceptible populations include the very young, very old and immunocompromised. Foods such as, raw or raw marinated fish, raw and/or undercooked eggs, unpasteurized foods should never be served to highly susceptible populations.

THIS REQUIREMENT NEEDS SOME THOUGHT AND DISCUSSION.
HOW WOULD YOU KNOW A PERON IS IMMUNOCOMPROMISED

Q25. Do you have hot and cold running water for all sinks?

Q26. Are you properly labeling food if not kept in its original container?

A. You have a 5 gallon jug of Italian dressing. You portion it out into 1 gallon containers Each container must be labeled, dated and list the ingredients. Example # 2, you prepare your own marinara sauce for sale. Each and every container must be labeled, dated and list the ingredients. There are a few exceptions. Foods not meeting the exception will be embargoed and order destroyed.

Q27 Are you taking all the necessary precautions to protect food from contamination during preparation, storage and display. SEE # 13 above

Q28. Are gloves, tongs, forks spatulas etc. being provided AND used to prevent bare hand contact.

Q29 Do you wash fruits and vegetables before using?

Q30 Do you properly store cloths for wiping

Q31 Do you properly store toxic substance (not with food items, on bottom shelves, in separate storage cabinets, etc)

Q32. Do you have any problems with vermin (i.e. flies, roaches, mice, rats?)

A few notes on vermin.

Flies fly on counters, garbage cans, toilets, food, hang upside down on ceilings.

They eat anything, land on food, vomit what they ate and then re-eat it.

Roaches walk on everything and carry germs on their feet. So if they walk on your garbage, then your counter, across a plate and onto a slice of pizza, guess what?

Mice need an opening the size of a dime; rats a quarter. Both mice and rats walk, eat, urinate and defecate. They walk, eat, urinate and defecate. They walk, eat, urinate and defecate. See the pattern. You may see the visible signs of droppings, but you won't see the urine.

Q33 Do your employees practice personal cleanliness –No nail polish, hair restraints, no jewelry, clean clothing.

34 Do you have food testing thermometers AND do you know how to calibrate it. Calibration techniques are included in this packet.

Q35 Do you have a thin probe thermometer to test thin foods such as hamburgers, chicken cutlets, fish fillets. You can purchase thin probe thermometers on line at the Restaurant Depot. They cost about \$30.00. **WARNING!!! MAKE SURE YOU CAN CALIBRATE THE THIN PROBE THERMOMETER. IF YOU CAN'T YOU WILL SPEND A LOT OF MONEY REPLACING THEM.**

Q36 IS FROZEN FOOD BEING RECEIVED FROZEN AND BEING KEPT FROZEN UNTIL READY TO BE USED?

Q37. How do you defrost/thaw frozen food?

- B. In a refrigerator. HINT!!! BEST ANSWER
- C. Under running water. If you use this answer I will ask what temperature does the water have to be, how do you know you have the right water temperature, and what tool do you need to determine this.
- D. In a microwave oven as long as you continue with conventional cooking as soon as you take the food out of the microwave oven.
- E. As part of a conventional cooking process.

Q38 When you cook plant food (this means rice, beans etc) are you holding the cooked product at a temperature of 135 oF or above.

Q39 Do you have the adequate equipment (shallow pans, trays, containers) to properly rapidly cool potentially hazardous food AND do you understand AND practice the method (SEE # 18 above)

Q40 Is all your equipment in good repair, easily cleanable, no chipping, cracking, pitting, open seams (i.e. butcher block cutting boards)

Q41. Do all refrigerators AND freezers have thermometers. DO NOT RELY SOLEY ON EXTERNAL DIGITAL THERMOMETERS ON REFRIGERATORS AND FREEZERS.

Q42 Are utensils properly stored (HANDLES OUT).

Q43 Are utensils, single service items (plastic ware, napkins, disposable cups) properly stored (clean, dry off of the floor)

Q44 Are food and non-food contact surfaces properly constructed and cleanable (no chips, breaks, jagged edges etc.)

Q45 Do you have the proper ware washing facilities and sanitizer test strip.

A. THIS IS A MAJOR PART OF THE INSPECTION! What I will be looking for:

1. Do you use a commercial dishwasher?
2. Does it sanitized by hot water only?
3. What temperature do you need to sanitize with hot water? (180 oF)
4. How do you know it reaches that temperature? External temperature gauge or using a maximum registering thermometer (not recommended as it contains mercury. If it breaks, you have a HAZMAT situation), or temperature sensitive test strips that turns color when the temperature is reached.
5. Does your dishwasher use low temperature and chemical sanitizer?
6. What is the name of the sanitizer? I'm looking for the manufacturer or supplier's name i.e. Kay, Ecolab, Clorox.
7. What is the chemical agent that does the sanitizing? Possible answers:
Chlorine- clear/yellow
Iodine-dark brown
Quaternary ammonia –pink/orange
8. Be sure to have the correct test strips and know how to interpret the concentrations.
9. Do you use a three compartment sink to clean and sanitize equipment and utensils.
10. Demonstrate the procedure, set up the sanitizer solution and measure the concentration.

Q46 Is your plumbing system (sinks, toilet) properly installed (no possibility of backflow/back siphonage), safe and in good repair.

Q47. Is sewage and waste water properly disposed of correctly?

Q48. Are toilet facilities properly maintained, supplied and clean.

Q49 Are floors, walls and ceilings in good repair, easily cleanable, have no open holes, seams or cracks?

Q50 Do you have adequate lighting in all areas of the establishment. Is there adequate ventilation over cooking equipment? Are hoods, filters and duct work cleaned on a regular basis (KEEP RECEIPTS)?

Q51. In general is the establishment kept clean and in good repair both inside and outside including dumpster areas?

Q52 Do you have the proper signage "EMPLOYEES ONLY", "NO SMOKING", "FOOD HANDLERS MUST WASH HANDS AFTER USING THE RESTROOM", conspicuous posting of your annual license, inspection placard.

MISCELLANEOUS

In the past few years the Township has spent much money and man power on grease clogged sewer lines. It is illegal to dispose of cooking grease in sinks, toilets and floor drains. You must keep documentation of who disposes of and how you handle spent grease. If it is determined that your establishment is contributing to or directly caused grease clogs in the city sewer lines, your establishment will be fined and you will ordered to reimburse the Town for all costs associated with the removal and clean up. Therefore you are strongly urged to have your grease traps serviced on a regular basis.

