



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Surekh Patel

NUMBER AND STREET

COUNTY

MUNICIPALITY email

surekhrpatel@gmail.com

ZIP CODE

COMUN. CODE

Store #

609-430-4790

cell:- 201-927-1139

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

7-Eleven

NUMBER AND STREET

COUNTY

259 Nassau St

Mer

MUNICIPALITY

Princeton

ZIP CODE

08540

TELEPHONE NO.

609 430 4790

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

☒ RETAIL

☐ OTHER (Specify)

☐

☐

ESTABLISHMENT CODE

Type 2

GOODS

☐ DESTROYED

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

4/21/16

EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON HEALTH DEPARTMENT
ONE MONUMENT DRIVE
PRINCETON, NEW JERSEY 08540
609-497-7608

HEALTH OFFICER

Jeffrey C. Grosser

INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

Keith Levine RETHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B2257

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	7-Eleven	Date	4/21/16
Municipality	Princeton	Tel., Code or ID No.	

Item No.	General Condition: Very Good	Remarks
----------	------------------------------	---------

3.5 Hot hold unit for breakfast sandwiches running below 135°. * Food must be kept at 135° or above

- Notes -
 Refrigeration temps @ 41° or below
 Freezer temps @ 0°
 Walk-in box well maintained
 Open showcases functioning properly
 Hot holding for hot dogs @ 135° or above
 Handwash sinks properly set up w/ soap, hot water & paper towels
 Gloves & utensils used when handling ready-to-eat foods
 Self-serv area maintained
 Patron area & restrooms maintained
 Recycling policy in place
 Dumpster area maintained
 No food prep done on site - just heating of cooked foods.

* Owner information is needed for our records and food handler renewal of license. Please provide us w/ this information within 1 week to avoid penalties.

* Name, address, contact phone number (Not the store number)
 * Received 4/21/16 (RC)

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Keith Irvine	Janish