



# SANITARY INSPECTION REPORT

## IDENTIFICATION

### OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Manager - Marice

NUMBER AND STREET

COUNTY

Owner - Jerry

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

### ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Halo Pub

NUMBER AND STREET

COUNTY

5 Hottfish Rd

Mer

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

Princeton

08540

609.921.1710

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE

## INSPECTION

TYPE OF ESTABLISHMENT

ESTABLISHMENT CODE

☒ RETAIL

Typed

☐ OTHER (Specify)

GOODS

☐

☐ DESTROYED

☐

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

11/26/14

## EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

## OFFICIAL(S)

### LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON HEALTH DEPARTMENT  
ONE MONUMENT DRIVE  
P.O. BOX 390  
PRINCETON, NEW JERSEY 08542  
609-497-7608

HEALTH OFFICER

David A. Henry

### INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

INSPECTOR'S SIGNATURE

INSPECTOR'S PERM. REG. NO.

Keith Levine REHS

Keith Levine

132257

# CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

|                                                  |           |                      |          |
|--------------------------------------------------|-----------|----------------------|----------|
| Name (Individual, Facility, Establishment, etc.) | Hale Pub  | Date                 | 11/26/14 |
| Municipality                                     | Princeton | Tel., Code or ID No. |          |

| Item No. | Remarks                                                                  |
|----------|--------------------------------------------------------------------------|
|          | General Condition: Excellent                                             |
|          | All refrigeration and freezers at proper running temps                   |
|          | Food storage proper in refrigerator units                                |
|          | Handwash sinks properly set up w/ hot water, soap & paper towels         |
|          | Scoops and utensils properly stored. Dip well has constant running water |
|          | Ice cream soft serve machines clean & well maintained                    |
|          | Dates on dairy products current                                          |
|          | Showcases clean & running properly                                       |
|          | Patron area well maintained                                              |
|          | Western Pest Control used                                                |
|          | Utensils & deli tissue used for handling ready to eat food               |

Signature of Individual Completing Form

*Kevin Jensen*

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

*Michael Anderson*