

Princeton Health Department

One Monument Drive

Princeton, N.J. 08540

609-497-7608 - ofc 609-924-7627 - fax

Princeton International School of MATHEMATICS RETAIL FOOD INSPECTION REPORT

Activity Type INITIAL		Evaluation Satisfactory	
Name of Owner(s), Partnership or Corporation Full Corporation		Trade Name PRISM	
Establishment Location (Street Address) 19 Lambert Dr		City Princeton	Zip Code 08540
Establishment Mailing Address (if different) Randy F. Carter		Telephone No. 609-454-5580	County Merco
Name of Inspecting Official Randy Carter		REHS Lic. # B1805	Name of Health Officer Jeffrey C. Grosser
		Risk Type 3	License No. F2015
TIME/ACTIVITY REPORT (Codes: 1-Travel, 2-Inspection, 3-Administration)			
Date	Code	Began	Ended
9/22/2015			
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			
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	IN	OUT
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	IN	OUT
3	Ill or injured foodworkers restricted or excluded as required.	IN	OUT
PREVENTING CONTAMINATION FROM HANDS			
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.	IN	OUT
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	IN	OUT
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	IN	OUT
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	IN	OUT
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	IN	OUT
FOOD SOURCE			
9	All foods, including ice and water, from approved sources; with proper records	IN	OUT
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	IN	OUT
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	IN	OUT
FOOD PROTECTED FROM CONTAMINATION			
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	IN	OUT
13	Food protected from contamination	IN	OUT
14	Food contact surfaces properly cleaned and sanitized	IN	OUT
PHFs TIME/TEMPERATURE CONTROLS			
15	SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 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.	IN	OUT
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.	IN	OUT
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	IN	OUT
18	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	IN	OUT
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	IN	OUT
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.	IN	OUT
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	IN	OUT
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	IN	OUT
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	IN	OUT
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	IN	OUT

DANA SEMENOW - SonuSole 6/30/2020

Very well Run & Maintained

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.		☐
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).		☐

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).		☐
42	In-use utensils properly stored.		☐
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 garbage and refuse properly maintained.		☐
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		☐

Item #	NJAC 8:24	REMARKS ("R" = Repeat violation from previous inspection)						
105	2.4c	<i>Note</i> All SINKS in Compliance - Hand Wash - 3 Bay Sinks w/ Test Strip No Food Temperature Violations at Food Service Line Hot Foods held 135°F Plus Salad Box 41°F - Walk-In - 41°F - OK Good labeling procedures - No cross contamination issues Check all interior hanging Thermometers - 3 small TALL no Air scales is inaccurate						
		<table border="1"> <tr> <td>Name of Inspecting Official</td> <td>Signature of Inspecting Official</td> <td>Name and Title of Person Receiving Copy of Report</td> </tr> <tr> <td>Randy Carter</td> <td>Randy Carter</td> <td>Dana Jemerson</td> </tr> </table>	Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report	Randy Carter	Randy Carter	Dana Jemerson
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Randy Carter	Randy Carter	Dana Jemerson						

COS - 4.8 Good Glove Utensils - No Bare Hand Contact
 Quaternary was over 200ppm + corrected by Chef
 Storage - In compliance } Bathrooms - In compliance
 No Significant Violations } Grease Trap - every 3 mos
 Satisfactor } Log up-to-date