

6/23/2015 - SATISFACTORY
RETAIL FOOD INSPECTION REPORT

Name of Owner(s), Partnership or Corporation <i>Barry Sussman</i>		Trade Name <i>Peacock Inn</i>		Activity Type <i>Initial</i>	Evaluation <i>Delayed Posting</i>
Establishment Location (Street Address) <i>20 Bayard Lane</i>		City <i>Princeton</i>	Zip Code <i>08540</i>	Reinspection on or After: <i>6/12/15 - Not corrected</i>	
Establishment Mailing Address (if different) <i>Chief-Manny Manager - Manny</i>		Telephone No. <i>609 924.1707</i>	E-mail Address <i>ecastillo@thepeacockinn.com</i>		
Name of Inspecting Official <i>K. Levine</i>	REHS Lic. # <i>B-2257</i>	Name of Health Officer <i>J. Grosser</i>	Risk Type <i>384</i>	License No.	

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

Date	Code	Began	Ended	Date	Code	Began	Ended	Date	Code	Began	Ended
<i>5/27/15</i>											

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.	☒				
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	☒				
3	Ill or injured foodworkers restricted or excluded as required.	☒				
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.	☒				
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.	☒				
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	☒				
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.	☒				
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	☐	☒			
FOOD SOURCE		IN	OUT	N.O.	N/A	COS
9	All foods, including ice and water, from approved sources; with proper records	☒				
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	☐				
11	PHFs received at 41°F or below. Except: milk, shell eggs and shellfish (45°F)	☒				
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	☒				
13	Food protected from contamination	☒				
14	Food contact surfaces properly cleaned and sanitized	☐	☒			
PHFs TIME/TEMPERATURE CONTROLS		IN	OUT	N.O.	N/A	COS
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.	☒				
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.	☒				
17	COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	☒				
18	COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	☒				
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.	☒				
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.	☒				
21	HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment.	☒				
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	☐			☒	
23	SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly.	☒				
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	☐			☒	

**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		
25	Hot and cold water available; adequate pressure.	OUT ☐
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		
34	Food temperature measuring devices provided and calibrated.	OUT ☐
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		
40	Materials, construction, repair, design, capacity, location, installation, maintenance.	OUT ☐
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		
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.	OUT ☐
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)
		<i>* See Attached Report</i>
Name of Inspecting Official <i>K. Levine</i>		Signature of Inspecting Official <i>Kristi Levine</i>
Name and Title of Person Receiving Copy of Report <i>X Emanuel Cella</i>		

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Peacock Inn	Date	5/27/15
Municipality	Princeton	Tel. Code or ID No.	

Item No.	General Condition: Excellent	Remarks
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- Kitchen -

3.5d Foods cooling at room temperature. 22qt size container filled to top w/ cooked duck wings/legs etc at 70°

3.5d 3 (Three) 22qt size containers filled w/ Fluid stock (various types) cooling on counter at 132°, 137°, 150° at time of check

* Note: All Foods should be rapidly cooled once they reach 135° in cooling process. Due to the limitation of space in the facility the best methods to rapidly cool are either a cooling wand or double container ice bath. Foods should go from 135° down to 71° in 2 hours and from 71° down to 41° in the next 4 hours. All Foods shall be then covered and refrigerated to avoid bacterial growth.

3.3m Sanitize buckets not in use. Sanitize buckets required at all food prep stations. Please store wet and/or soiled cloth wiping rags in these buckets to prevent the growth of bacteria. Sanitize food contact surfaces as needed.

4.11 Pans and pan lids located outside and stored on an open rack unprotected from element and vermin. Heavy build-up of pollen, dust, dirt etc. * Please relocate indoors or propose a viable solution for covering and protecting cookware. Also relocate pans hanging from shelf directly adjacent to mop & mop sink - Mop is touching pan

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

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CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Peacock Inn	Date	5/27/15
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Item No.	Remarks
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- Bar Area and Basement -

4.6 ^{- Bar -} Dishwasher
Residue build-up on bottles, refrigerator door handles and some equipment. Please clean frequently enough to avoid the build-up of residue.

3.3 Cloth wiping rag stored over edge of garbage can and touching inside of can. Spray bottle hanging on lip of garbage can.
* Please store cloth rag in a sanitise bucket of a sanitise solution.

- Basement -

3.3 Ice scoop stored on top of ice machine w/o a holder. Please acquire an ice scoop storage unit.

3.3/62 Multiple veggies stored in containers w/o covers. Please be sure to store all veggies in containers w/ lids to avoid vermin issues.

3.3a Barehand contact w/ ready-to-eat was witnessed. Please avoid by using gloves/potential.
Note: Some mice droppings seen in basement area behind hot water heater.
To avoid problems w/ pests be sure all food is properly covered and ice scoops properly stored - (avoid standing water).

XX Please fax copy of serv-safe certification to Keith at 609.924.7627

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Keith Jorne	Michael C. [Signature]

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

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Item No.	Remarks
	- Notes -
	All handwash sinks are properly set up w/ hot water, soap & paper towels.
	Food in refrigerators properly stored, refrigerators are very well organized and maintained
	Most utensils & cookware properly stored and maintained clean & dry.
	Dishwasher functioning properly - 120° achieved during cycle chemical sanitizer used
	Dishwasher at bar area functioning properly
	Viking Test control used - records available for review
	Patron areas, restrooms and dumpster area all very well maintained
	Bar area well maintained, proper caps used on bottles to avoid Fruit Flies etc.
	Outside area well maintained
	Shellfish records available for review
	* Please provide serv-safe / Food safety manager training certifications either by fax or on re-inspection. Correct all violations by reinspection, call if more time is needed or if you have any questions - Keith - 609.497.7613
	* Reinspection 1-2 weeks

Signature of Individual Completing Form

Keith Ferne

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

Michael Walsh