



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Director - Allan Apperson

NUMBER AND STREET

COUNTY

Corner Stone Kitchen Program (soup kitchen)

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Princeton United Methodist Church

NUMBER AND STREET

COUNTY

7 Vanderveken

Mer

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

Princeton

08542 609.924.2443

ESTABLISHMENT STATE LICENSE
NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

☐ 1 RETAIL

☒ 2 OTHER (Specify)

☐ 3 Church

☐ 4

ESTABLISHMENT CODE

(soup kitchen)
Type 2

GOODS

☐ 1 DESTROYED

☐ 2 EMBARGOED

☒ INITIAL INSPECTION

☐ 2 REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

9/29/14

EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON REGIONAL 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

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.)	United Methodist Church Cornerstone	Date	9/29/14
Municipality	Stone Kitchen Program, Princeton	Tel., Code or ID No.	

Item No.	Remarks
	General Condition: Excellent
	- Violations -
6.7	Paper towels not available at the handwash sink
4.7	Ice scoop not properly stored. (Please provide an easily cleanable container or holder for the ice scoop for when it is not in use)
	- Notes -
	All refrigeration temps at 41° or below
	Freezers at proper temp
	All equipment new and functioning properly
	Utensil and cookware storage proper
	Food storage in refrigeration and in dry storage areas are proper
	Patron area and restrooms well maintained
	- Reminders -
	* When serving food at Cornerstone Kitchen please ensure hot food is kept at a temperature of 135° or higher after proper cooking. Keep cold foods at 41° or below
	* Use gloves & utensils when handling ready-to-eat foods such as bread, fruits, cooked meats etc.
	* Wash hand thoroughly prior to serving food and after using the restroom or coughing/sneezing.

Signature of Individual Completing Form

Kent Levine

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

Robert Smith