



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

KETUL DESAI

NUMBER AND STREET

COUNTY

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

973 420-0429

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Speedy Mart

NUMBER AND STREET

59 4th Rd

COUNTY

Mer

MUNICIPALITY

Princeton

ZIP CODE

08540

TELEPHONE NO.

609 924 3000

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

ESTABLISHMENT CODE

☒ RETAIL

☐ OTHER (Specify)

☐

☐

GOODS

☐ DESTROYED

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

6/04/14

Delayed Posting

6/18/14

Restored

EVALUATION

All violations corrected

☒ 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 REHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B 2257

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Speedy Mart	Date	6/24/14
Municipality	Princeton	Tel., Code or AD No.	

Item No.	General Condition: Fair	Remarks
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35 Deli Meat showcase running above 41°. (Have refrigerator repair company out to fix as soon as possible) * Do not use until repaired.

Deli meats in showcase are at 55°, protein salads at 55°.
* Keep a hanging thermometer in all refrigerator units to monitor temperatures.

* Open refrigerator units are at highest risk of improper temperatures - monitor regularly and repair if needed.

33m Sanitize buckets not in use. (Sanitize buckets should be used at all food prep areas for storing cloth wiping rags. This is important for proper sanitization of food contact surfaces) 1/2 capful of Chlorine bleach per 1/2 gallon of hot water will equal 50ppm solution. Chlorine test strips must be used to test sanitizer solution.

46 Deli Meat slicer has heavy food residue build-up. * Use a sanitizer solution of 200ppm to sanitize the deli meat slicer every 4 hours while in use to prevent the growth of bacteria such as listeria.

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Kent Jernie	[Signature]
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(for Inspections, Surveys, Audits, etc.)

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