



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Terra Momo Group

NUMBER AND STREET

Managers - Mariana Conde

COUNTY

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Terra Libre @ Library

NUMBER AND STREET

65 Witherspoon St Mer

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

ESTABLISHMENT STATE LICENSE
NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

☒ RETAIL

☐ OTHER (Specify)

☐

☐

ESTABLISHMENT CODE

GOODS

☐ DESTROYED

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

10/08/14

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 REHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B 2287

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Terra Ligna at Library	Date	10/08/14
Municipality	Princeton	Tel., Code or ID No.	

Item No.	General Condition: Excellent	Remarks
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4.4 Refrigerator door gasket torn (reach-in unit in storage area)
 (Please have gasket repaired)
 - Notes -

* Soups made at Medda Terra restaurant and delivered to library. Please make sure soups are heated to a temperature of 165°F to ensure any bacteria is killed prior to hot holding at 135°F in hot hold units. Thermometers should be available for employees to check temperatures.

All refrigerator temps at 41° or below

Hot holding temps at 135° or higher after proper reheating.

Utensils and cookware clean, dry and stored properly
 Equipment properly maintained

Employees use gloves and utensils when handling ready-to-eat foods.

Open showcase functioning properly at 38°F.

All milk & milk product dates current

Self-serv area well maintained (Please be sure to sanitize self-serv utensils/milk containers frequently during flu & morovirus season, October-April to prevent the spread of illness)

Patron area & restrooms well maintained.

Signature of Individual Completing Form

Kent Geime

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

[Signature]