SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION (Complete this section only if different from establishment information)			ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT			ESTABLISHMENT TRADING NAME		
Chris Viola			The TACO TRUCK		
NUMBER AND STREET	COUNTY		NUMBER AND STREET	COUNTY	
309 Court St	Hudson		301 N Harrison St	Mercer	
MUNICIPALITY	STATE		MUNICIPALITY	ZIP CODE	TELEPHONE NO.
Hoboken	NJ				
ZIP CODE	COMUN. CODE		ESTABLISHMENT STATE LICENSE NO. (if appl.)	COMUN. CODE	
07030					

INSPECTION

TYPE OF ESTABLISHMENT

- [1] RETAIL
- [2] OTHER (Specify)
- [3]
- [4]

ESTABLISHMENT CODE

Risk #

GOODS

- [1] DESTROYED
- [2] EMBARGOED

Pre-Op

- [1] INITIAL INSPECTION
- [2] REINSPECTION *(other than initial inspection)*

TIME - (2400 HOURS)		
DATE	BEGIN	END
12/12/2014		

EVALUATION

No Rating Pre-Operational

- [ ] SATISFACTORY
- [ ] CONDITIONALLY SATISFACTORY
- [ ] UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL
NAME, ADDRESS AND TELEPHONE NUMBER (print)	INSPECTOR'S NAME AND TITLE
PRINCETON HEALTH DEPARTMENT ONE MONUMENT DRIVE P.O. BOX 390 PRINCETON, NEW JERSEY 08542 609-497-7608	Randy F. Carter Sr. REHS
	INSPECTOR'S SIGNATURE
	Randy F Carter
HEALTH OFFICER	INSPECTOR'S PERM. REG. NO.
Jeffrey C. Grosser	13503

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	The TACO TRUCK	Date 12/12/2014
Municipality	Princeton	Tel. Code or ID No. 609-510-1284

Item No.	Remarks
	Pre-operational Inspection - Tentatively Approved
	All equipment is in + set in place + NOT operating
	Plumbing - Sinks, Floor Sink at Prep + 3 compartment sink
	2 hand wash sinks
	This Retail Food Establishment shall be permitted To until bring food + staff in for training after a TCO or CO has been issued by The Construction Officials Office
	After the TCO is issued all major construction shall be completed + cleanup / sanitization shall be performed
1)	Soap + paper towels To be in place at hand sink
2)	2 compartment SINK set up for
3)	(1) Wash (2) Rinse (3) Sanitizing + Air drying of Sanitized
4)	Refrigeration - all To be at 41°F or less articles
	w/ interior hanging Thermometer
(5)	Food Thermometer
(6)	2 Bucket of Sanitizer w/ clean rags at prep area
	12/22/2014 - Follow up for final 9:15 am

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