



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Marco Lucchi - Owner

NUMBER AND STREET

COUNTY

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE owner cell-

609-683-8720

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Thomas Sweet Ice Cream

NUMBER AND STREET

COUNTY

183 Nassau St

Mer

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

Princeton

08540

609.974.0454

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE Email-

Thomas Sweet @ Verizon.net

INSPECTION

TYPE OF ESTABLISHMENT

ESTABLISHMENT CODE

☒ RETAIL

Type 2
GOODS

☐ OTHER (Specify)

☐ DESTROYED

☐

☐ EMBARGOED

☐

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

7/08/15

EVALUATION

☒ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON HEALTH DEPARTMENT
ONE MONUMENT DRIVE
P.O. BOX 390
PRINCETON, NEW JERSEY 08542
609-497-7608

INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

Keith Levine REHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B2257

HEALTH OFFICER

Jeffrey C. Grosser

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Thomas Sweet Ice Cream	Date	7/08/15
Municipality	Princeton	Tel., Code or ID No.	

Item No.	General Condition: Good	Remarks
4.6		General cleaning required - under equipment & on some equipment, clean spills as soon as possible
3.3m		Sanitize buckets not in use at prep & serving stations * 1 capful of bleach per gallon of hot water & store wet & soiled cloth rags in this solution for cleaning surfaces & preventing the spread of bacteria & viruses.
		- Notes -
		All refrigeration & freezer temps proper
		Food storage in walk-in & dry storage areas good
		Handwash sink properly set up w/ hot water, soap & paper towels
		Drippler well properly maintained - clean & maintains a steady flow of clean water
		Gloves & deli tissue used when handling ready-to-eat foods
		Utensil storage proper - clean, dry & off floor.
		Outside area & dumpster area well maintained
		Manager Joseph has food safety certification
		All signage posted in view of patrons
		Patron area well maintained

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Paul Jerome	Thomas Sweet