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: Manager On-duty - Michael Werkheiser		ESTABLISHMENT TRADING NAME: WaWa #8331		
NUMBER AND STREET: Store Manager - Violet Ireland	COUNTY	NUMBER AND STREET: 152 Alexander Ave	COUNTY: Mer	
MUNICIPALITY	STATE	MUNICIPALITY: Princeton	ZIP CODE: 08540	TELEPHONE NO.
ZIP CODE	COMUN. CODE	ESTABLISHMENT STATE LICENSE NO. (if appl.)	COMUN. CODE	

INSPECTION

TYPE OF ESTABLISHMENT

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

ESTABLISHMENT CODE: Type 2

GOODS

- [ ] 1 DESTROYED
- [ ] 2 EMBARGOED

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

TIME - (2400 HOURS)		
DATE	BEGIN	END
12/30/14		

EVALUATION

- [X] *SATISFACTORY*
- [ ] *CONDITIONALLY SATISFACTORY*
- [ ] *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL
NAME, ADDRESS AND TELEPHONE NUMBER (print) PRINCETON HEALTH DEPARTMENT ONE MONUMENT DRIVE P.O. BOX 390 PRINCETON, NEW JERSEY 08542 609-497-7608	INSPECTOR'S NAME AND TITLE: Keith Levine REHS INSPECTOR'S SIGNATURE: Keith Levine
HEALTH OFFICER: David A.Henry	INSPECTOR'S PERM. REG. NO.: B2257

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Date
WaWa	12/30/14
Municipality	**Tel., Code or ID No.**
Princeton	

Item No.	Remarks
	General Condition: Excellent
	- Notes -
	All refrigeration temperatures at 41° or below
	Bain Marie temps at 41° or below, - meats, cheeses & cut veggies checked
	Open showcases all at proper temps - 41° or below
	All dates of milk, eggs etc are current.
	Hot holding temperatures at 135° or higher
	Food storage proper in walk-in box and open units
	Dry food storage areas well maintained
	No signs of pest activity
	Employees use gloves and utensils when handling ready-to-eat foods
	All hand wash sinks properly set up with hot water soap and disposable towels
	Patron areas well maintained
	Self-serv areas provide utensils and deli tissue for patrons
	Sanitize bucket in use for storing cloth wiping rags & for sanitizing surfaces
	Restrooms & garbage area properly Maintained
	Recycling policy in place
	* Remember to check identification for tobacco sales

Signature of Individual Completing Form: Keith Levine

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