



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

COUNTY

Manager - Christina

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Terra MoMo

Witherspoon Bread Co

NUMBER AND STREET

COUNTY

74 Witherspoon St

MUNICIPALITY

ZIP CODE

TELEPHONE NO.

Princeton

08542

609.688.0188

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

ESTABLISHMENT CODE

☒ RETAIL

☐ OTHER (Specify)

☐

☐

Type 2

GOODS

☐ DESTROYED

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

10/12/14

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

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B2257

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Terna MoMo Bread Co.	Date	10/17/14
Municipality	Princeton	Tel., Code or ID No.	

Item No.	Remarks
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4.5 General Condition: Very Good
Some flour residue build-up w/ grayish color under & behind equipment

- Notes -

All refrigeration running at proper temps - 41° or below
Showcase temps at 41° or below

Freezers functioning properly

Equipment properly maintained - racks stored in rear of store are covered & protected from sources of contamination

3 Bay sink properly set up w/ Wash/Rinse/Sanitize

Employees use gloves when handling RTE Foods

Sneeze guard used at Front Counter

Utensils maintained clean

Del. tissue used when serving breads etc

Handwash sink properly set up

XX Please be sure pizza & foccacia bread w/ cut veggies are discarded if not sold within 4 hours of being prepared if they are not under temperature controls.

* Please research & consider an air curtain for screen door for the front door. Will be required by next inspection.

Signature of Individual Completing Form

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