

# CHAPTER 24: Sanitation in Retail Food Establishments & Food & Beverage Vending Machines (N.J.A.C. 8:24)

## INSPECTION GUIDE

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#### 3.3 Protection from Contamination

- Contamination from Employees' Hands
  - No bare hand contact with RTE food
- Gloves, Use Limitation
- Separation/Packaging/Segregation
- Containers Identified/Common Name
- Pasteurized Eggs, Certain Recipes.
- Protection from Unapproved Additives
- Washing Fruits & Vegetables
- Exterior Ice Prohibited Ingredient
  - Food in Contact with Water or Ice
  - Food Contact with Equipment & Utensils
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#### (3.3 continued.....)

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### Subchapter 4:

### EQUIPMENT, UTENSILS & LINENS

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- Characteristics
- Cast Iron
- Copper
- Galvanized Metal
- Sponges
- Lead in Pewter
- Lead in Solder & Flux
- Wood
  - Nonstick Coatings
- Nonfood-Contact Surfaces
- Single-Service & Single-Use/Characteristics

#### 4.2 Design & Construction

- Equipment, Utensils/ Durability & Strength
- Multiuse food-contact surfaces
- Food Temperature Measuring Devices
- CIP Equipment
- "V" Threads
- Hot Oil Filtering Equipment
- Can Openers
- Nonfood-Contact Surfaces
  - Kick Plates, Removable
- Ventilation Hood, Filters
- Ventilation Hoods, Drip Prevention
- Equipment Openings, Closures/Deflectors
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#### 4.3 Equipment, Utensils, #s & Capacities

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- Ventilation Hood Systems, Adequacy
- Clothes Washers & Dryers
- Utensils for Consumer Self-Service

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- Cutting Board Surfaces
- Utensils in Good Repair
- Single-Service /Use Articles, Required Use
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#### 4.6 Cleaning of Equipment & Utensils

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- No Soil Accumulation/Encrust
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- Method of cleaning utensils, equipment
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- Equipment Food-Contact Surfaces / Utensils
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#### 4.8 Manual Warewashing Equipment

- Sink Requirements
- Sink limitations
- Cleaning Agents
- Solutions Kept Clean
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- Drainboards, Racks Provided
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- b. System Flushing & Disinfection
- c. Bottled Drinking Water.
- d. Standards
- e. Non-drinking Water
- f. Sampling
- g. Sample Report
- h. Capacity
- i. Pressure
- j. System
- k. Alternative Water Supply

### **5.2 Plumbing System**

- a. Good Repair/Maintained
- b. Approved Materials
- c. Fixtures Easily Cleanable
- d. Air Gap
- e. Backflow Prevention Device, Design
- f. Water Filter Design
- g. Service Sink
- h. Backflow Prevention
- i. Backflow Prevention Dev./Carbonator
- j. Prohibiting a Cross Connection
- k. Fogging Device Reservoir/Cleaning

### **5.3 Mobile Water Tank/ Mobile Food Establishments Water Tank**

- a. Materials, Design & Construction
- b-c. Requirements for a Mobile Water Tank
- d. "V" Type Threads, Use Limitation
- e. Tank Vent, Protected
- f. Inlet & Outlet, Sloped to Drain
- g. Hose, Construction/Identification
- h. Filter, Compressed Air
- i. Protective Equipment or Device
- j. Mobile Food Establishment Water Tank Inlet
- k. Flushing & Disinfecting System
- l. Using Pump & Hoses/Backflow Prev.
- m. Protect. Inlet/Outlet/Hose Fitting
- n. Dedicating Tank, Pump, & Hoses

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- b. Drainage Systems
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- d. Grease Trap
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- h. Approved Sewage Disposal System
- i. Other Liquid Wastes & Rainwater

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- a. Indoor Storage Area
- b. Outdoor Storage Surface
- c. Outdoor Enclosure
- d-f. Outside Receptacles
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- c. Junctures, Coved/Enclosed/Sealed
- d. Carpeting./Floor Covering
- e. Mats & Duckboards
- f. Wall, Ceiling, Coverings/Coatings
- g. Walls & Ceilings, Attachments
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- j. Design, Installation Ventilation System
- k. Controlling Pests, Insects
- l. Removing Dead or Trapped Pests
- m. Requirements for Insect Control Devices
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- p. Outdoor Servicing Areas, Protection
- q. Outdoor Walk/Drive Surfaces, Drained
- r. Outdoor Refuse Areas, Curbed/Drained
- s. Homes/Living/Sleeping Qtrs., Prohibited.
- t. Living/Sleeping Quarters, Separation

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- a. Lighting intensity
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Distressed Merchandise, Segregated

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- l. Pesticides, Restricted-Use, Criteria
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