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

INSPECTION GUIDE

Subchapter 1. GENERAL PROVISIONS

1.5 Definitions

Subchapter 2. MANAGEMENT & PERSONNEL

2.1 Supervision
a. Assignment of Responsibility
b. Demonstration of Knowledge
c. Duties of Person in Charge

2.2 Employee Health
a. Exclusions & Restrictions
b. Responsibility of Person in Charge

2.3 Personal Cleanliness
a. Clean Condition
b. Cleaning Procedure
c. Special Handwash Procedures
d. Fingernail Maintenance
f. When to Wash
g. Where to Wash
h. Hand Sanitizers
j. Jewelry Prohibitions
k. Outer Clothing Cleanliness

2.4 Hygienic Practices
a. Eating, Drinking, or Using Tobacco
b. Discharges-Eye, Nose, Mouth
h. Variance Requirement
i. Reduced Oxygen Packaging, Criteria

Subchapter 3: FOOD

3.1 Characteristics
Safe/Unadulterated

3.2 Sources/Specifications/Original Container/Records
a. Sources Requirements
b. Hermetically Sealed Food
c. Fluid Milk & Milk Products
d. Wild Mushrooms
e. Game Animals
f. Receiving Temperatures
g. Additives
h. Shell Eggs
i. Pasteurized Eggs & Milk
j. Package Integrity
k. Ice
n. Shucked Shellfish, Packaging/ID
o. Shellstock Identification
p. Shellstock, Condition
q. Molluscan Shellfish
r. Shellstock, Maintaining Identification

3.3 Protection from Contamination
a. Contamination from Employees’ Hands
b. Glove, Use Limitation
c. Separation/Packaging/Segregation
d. Containers Identified/Common Name
e. Pasteurized Eggs, Certain Recipes.
f. Protection from Unapproved Additives
g. Washing Fruits & Vegetables
h. Exterior Ice Prohibited Ingredients
i. Food in Contact with Water or Ice
j. Food Contact with Equipment & Utensils
k. Storage of Dispensing Utensils
l. Food Contact with Linens & Napkins
m. Wiping Cloths, Use Requirement

3.4 Destroying Organisms of PHC
a. Raw Animal Foods
b. Microwave Cooking
c. Plant Foods for Hot Hold
d. Parasite Destruction
e. Records, Creation & Retention
f. Preparation for Immediate Service
g. Reheating for Hot Holding

3.5 Limiting Organisms of PHC
a. Frozen Food
b. Slacking
h. Variance Requirement
i. Reduced Oxygen Packaging, Criteria

3.6 Food Identity, Presentation, Labeling
a. Standards of Identity/Presentation
b. Food Labels

3.7 Highly Susceptible Populations
Special Requirements

Subchapter 4: EQUIPMENT, UTENSILS & LINENS

4.1 Materials for Construction & Repair
a. Cast Iron
c. Copper
d. Galvanized Metal
e. Sponges
f. Lead in Pewter
g. Lead in Solder & Flux
h. Wood
i. Nonstick Coatings
j. Nonfood-Contact Surfaces
k. Single-Service & Single-Use/Characteristics

4.2 Design & Construction
a. Equipment, Utensils/Durability & Strength
b. Multiuse food-contact surfaces
c. Food Temperature Measuring Devices
d. CIP Equipment
e. “V” Threads
f. Hot Oil Filtering Equipment
g. Can Openers
h. Nonfood-Contact Surfaces
i. Kick Plates, Removable
j. Ventilation Hood, Filters
k. Ventilation Hoods, Drip Prevention
l. Equipment Openings, Closures/Deflectors
m. Dispensing Equipment, Barriers
n. Bearings & Gear Boxes, Leakproof
o. Beverage Tubing, Separation
p. Ice Units, Separation of Drains
q. Condenser Unit, Separation

4.3 Equipment, Utensils, #s & Capacities
a. Cooling/Heating/Holding Capacities
b. Ventilation Hood Systems, Adequacy
c. Clothes Washers & Dryers
d. Utensils for Consumer Self-Service

4.4 Equipment Location & Installation
a-c. Equipment storage/Limitations
d. Fixed Equipment, Spacing/Sealing
e-f. Fixed Equipment, Elevation/Sealing

4.5 Maintenance & Operation
a. Equipment-Good Repair & Proper Adjustment
b. Can Opener Cutting Parts
c. Cutting Board Surfaces
d. Utensils in Good Repair
f. Single-Service /Use Articles, Required Use
h. Single-Service/Use Articles, Use Limitation
i. Shells, Use Limitation

4.6 Cleaning of Equipment & Utensils
a. Food-Contact Surfaces/Utensils
b. No Soil Accumulation/Encrust
b. Nonfood-Contact Surfaces
c-j. Equipment, Cleaning Frequency
k-o. Method of cleaning utensils, equipment
l. Refilling of empty containers

4.7 Manual Sanitization of Equip & Utensils
a-b. Equipment Food-Contact Surfaces / Utensils
c. Method for Manually Sanitizing Equipment

4.8 Manual Warewashing Equipment
a. Sink Requirements
b. Sink limitations
c. Cleaning Agents
d. Solutions Kept Clean
e. Wash Solution Temperature
f. Drainboards, Racks Provided
g. Temperature of Water
h. Requirements for Hot Water Sanitizing
i. Temperature Measuring Device Required
j. Requirements for Chemical Sanitizer
k-l. Sanitizing test kit/ Concentration
m-n. Alternative Method- Manual Warewashing

4.9 Mechanical Warewashing Equipment
a-i. Machine Operating Requirements
j-k. Machine Temperature
l-m. Water Pressure Requirements

4.10 Laundering
a. Clean Linens free from residue
b. Specifications for linens
c. Storage of Soiled Linens
d. Mechanical Washing
e. Use of Laundry Facilities

4.11 Protection of Clean Items
a. Equipment & Utensils, Air-Drying
b. Wiping Cloths, Air-Drying
c-d. Lubricating Food-Contact Surfaces
e. Equipment Storage Requirements
f. Single Service Articles
g. Soiled Tableware

4.12 Vending Machines
a. Potentially Hazardous Food
b. Condiments
c. Self Closing door/Cover Requirements
d. Can Openers
e. Automatic Control Requirements
f. Automatic Shut-off Requirements
g-i. Design Requirements
Subchapter 5. WATER, PLUMBING & WASTE

5.1 Water
a. Approved System
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. Foggling Device Reservoir/Cleaning

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

5.4 Sewage, Liquid Wastes, & Rainwater
a. Mobile Food Estabs. Sewage Holding Tank
b. Drainage Systems
c. Backflow Prevention
d. Grease Trap
e. Conveying Sewage
f. Removing Mobile Food Est. Wastes
g. Flushing a Waste Retention Tank
h. Approved Sewage Disposal System
  i. Other Liquid Wastes & Rainwater

5.5 Refuse, Recyclables & Returnables
a. Indoor Storage Area
  b. Outdoor Storage Surface
  c. Outdoor Enclosure
d-f. Outside Receptacles
  g-k. Inside Receptacles
  l. Outside Storage Prohibitions
  m. Covering Receptacles
  n. Using Drain Plugs
  o. Maintaining Refuse Areas/Enclosures
  p. Cleaning Receptacles
  q-r. Removal Frequency/Procedure
  s. Solid Waste Disposal

Subchapter 6. PHYSICAL FACILITIES

6.1 Materials For Construction & Repair
a. Indoor Surface Characteristics
b. Outdoor Surface Characteristics

6.2 Design, Construction, & Installation
a. Floors, Walls, & Ceilings
b. Utility Lines
c. Junctures, Coved/Enclosed/Sealed
d. Carpeting/Floor Covering
e. Mats & Duckboards
f. Wall, Ceiling, Coverings/Coatings
g. Walls & Ceilings, Attachments
h. Stubs/Joists/Rafters
  i. Light Bulbs, Protective Shielding
  j. Design, Installation Ventilation System
  k. Controlling Pests, Insects
  l. Removing Dead or Trapped Pests
m. Requirements for Insect Control Devices
n. Outer Openings, Protected
  o. Exterior Walls/Roofs, Barriers
  p. Outdoor Servicing Areas, Protection
  q. Outdoor Walk/Drive Surfaces, Drained
  r. Outdoor Refuse Areas, Curbed/Draped
  s. Homes/Living/Sleeping Qtrs., Prohibited.
  t. Living/Sleeping Quarters, Separation

6.3 Lighting, Ventilation, & Dressing Areas
a. Lighting intensity
b. Ventilation
c. Dressing area & Locker Requirements
d. Employee Accommodations, Designated

6.4 Segregation & Location of Distressed Merchandise
Distressed Merchandise, Segregated

6.5 Maintenance & Operation
a. ‘Facilities In Good Repair’
  b-d. Cleanliness of Facilities
  e. Prohibited use of sinks for disposal of mop water
  f. Drying Mops
g. Floors – Absorbent Materials
  h. Using Dressing Rooms & Lockers
  i. Storing Maintenance Tools
  j. Unnecessary Items & Litter
  k. Prohibiting Animals

6.6 Toilet Facilities
a. Toilet Rooms, Convenient/Accessible
b. Available to the Public
  c. Location
  d. Sanitary & Cleanable
  e. Enclosed
  f. Closng Toilet Room Doors
  g. Clean & in Good Repair
  h. Toilet Tissue, Availability
  i. Covered Receptacles

6.7 Handwashing Facilities
a-i. Construction, Location, Number & Requirements
  j-l. Hand Drying Provision
  m. Handwashing Signage
  n. Accessibility
  o-p. Prohibited uses

Subchapter 7. POISONOUS or TOXIC MATERIALS

7.1 Labeling & Identification
a. Identifying Information, Prominence
  b. Working Containers, Common Name

7.2 Operational Supplies & Applications
a. Storage, Separation
  b. Presence & Use
  c. Conditions of Use
  d. Restriction
  e. Container Prohibitions
  f-h. Requirements for Chemicals/Sanitizers
  i-j. Drying Agents/Sanitization
  k. Lubricants, Incidental Food Contact
  l. Pesticides, Restricted-Use, Criteria
  m. Bait Stations
  n. Tracking Powders
  o. Storage of Medicine
  p. Employee Medicines, Refrigerated Storage
  q. First Aid Supplies, Storage
  r. Other Personal Care Items, Storage

7.3 Stock & Retail Sale
a. Storage & Display, Separation

Subchapter 8: ENFORCEMENT PROVISIONS

8.1 Legal Authority

8.2 Inspection of Retail Food Establishments
a. Frequency
  b. Access

8.3 Examination of Records

8.4 Examination & Condemnation of Unwholesome, …..Food & Drink

8.5 Retail Food Establishments Outside Jurisdiction

8.6 Emergency Occurrences

8.7 Salvaged Food

8.8 Closure for Infection

8.9 Penalties

8.10 Report of Inspections

8.11 Evaluation of Reports

8.12 Public posting of Inspection Reports

8.13 Public Availability of Inspection Reports

8.14 Interpretations

SUBCHAPTER 9. REVIEW OF PLANS

9.1 Plan Submission & Approval
  a. When Plans Are Required
  b. Contents of Plans/Specifications
  c. Review of Plans
  d. HACCP Plan/When Required
  e. Contents of a HACCP Plan

9.2 Pre-Operational Inspection

Subchapter 10. ADDITIONAL REQUIREMENTS

10.1 Choking Prevention Posters

10.2 Smoking in Restaurants & Food Stores