SANITARY INSPECTION REPORT

Return 2 wks

IDENTIFICATION

OWNER INFORMATION (Complete this section only if different from establishment information)			ESTABLISHMENT INFORMATION		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT PIC - Sree Kumar			ESTABLISHMENT TRADING NAME Aroma Indian Restaurant		
NUMBER AND STREET			NUMBER AND STREET 53 Mt. Boulevard		
COUNTY			MUNICIPALITY Warren		ZIP CODE 07059
MUNICIPALITY		STATE	COUNTY Somerset	TELEPHONE NO. 908-834-8844	
ZIP CODE	CO/MUN. CODE		ESTABLISHMENT STATE LICENSE NO. *(If Appl.)*	CO/MUN CODE	

INSPECTION

TYPE OF ESTABLISHMENT	ESTABLISHMENT CODE			
1 ☒ RETAIL 2 ☐ OTHER *(Specify):* 3 ☐ 4 ☐		1 ☒ INITIAL INSPECTION 2 ☐ REINSPECTION *(other than initial inspection)*		
	GOODS 1 ☐ DESTROYED 2 ☐ EMBARGOED	TIME - (2400 HOURS)		
		DATE	BEGIN	END
		1/4/22	1:30pm	3:15pm

EVALUATION

☐ *SATISFACTORY* ☒ *CONDITIONALLY SATISFACTORY* ☐ *UNSATISFACTORY*

OFFICIAL(S)

LOCAL BOARD OF HEALTH	INSPECTING OFFICIAL	
NAME, ADDRESS AND *(print)*	NAME OF INSPECTOR Shahira Morell	
	TITLE REHS	
TELEPHONE NUMBER 908-753-8000	INSPECTOR'S SIGNATURE Shahira Morell	
NAME OF HEALTH OFFICER Kevin Sumner	INSPECTOR'S PERM. REG. NO. B-164238	DATE 1/4/22

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SEP 06

RISK-BASED INSPECTION REPORT

Conditional ←

Name of Establishment	City	Date of Inspection	Risk Type
Aroma Indian Restaurant	Warren	1/4/22	3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (FBI). **INTERVENTIONS** are control measures to prevent FBI

Mark "X" in appropriate Box: IN=In Compliance; OUT=Not in Compliance; NO=Not Observed; NA=Not Applicable; COS=Corrected On-site. R in OUT Box=Repeat Violation.

	MANAGEMENT AND PERSONNEL	IN	OUT	N.O.	N/A	COS
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.			-----	-----	-----
2	PIC in Risk Level 3 Retail Food Establishments is a certified food protection manager. EXPIRED		X	-----		-----
3	Ill or injured foodworkers restricted or excluded as required.			X	-----	
	PREVENTING CONTAMINATION FROM HANDS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
4	Handwashing conducted in a timely manner; prior to work, after using restroom, etc.			X		
5	Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.			X	-----	
6	Handwashing facilities provided in toilet rooms and prep areas; convenient, accessible, unobstructed.	X		-----	-----	
7	Handwashing facilities provided with warm water; soap and acceptable hand-drying method.		X	-----	-----	
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.					
	FOOD SOURCE	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
9	All foods, including ice and water, from approved sources; with proper records	X		-----	-----	
10	Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction					
11	PHFs received at 41°F or below. *Except: milk, shell eggs and shellfish (45°F)*					
	FOOD PROTECTED FROM CONTAMINATION	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	X		-----		
13	Food protected from contamination		X	-----	-----	
14	Food contact surfaces properly cleaned and sanitized					
	PHFs TIME/TEMPERATURE CONTROLS	**IN**	**OUT**	**N.O.**	**N/A**	**COS**
15	**SAFE COOKING TEMPERATURES** (Internal temperatures for raw animal foods for 15 seconds) *Except: Foods may be served raw or* undercooked in response to a consumer order and for immediate service. **130°F** *for 112 minutes*: Roasts or as per cooking chart found under 3.4(a)2; **145°F**: Fish, Meat, Pork; **155°F**: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; **165°F**: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat.			X		
16	**PASTEURIZED EGGS**: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.					
17	**COLD HOLDING**: PHFs maintained at "Refrigeration Temperatures" (41°F)	X				
18	**COOLING**: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.					
19	**COOLING**: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours.					
20	**REHEATING**: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding.					
21	**HOT HOLDING**: PHFs Hot Held at 135°F or above in appropriate equipment.					X
22	**TIME as a PUBLIC HEALTH CONTROL**: Approval; written procedures; time marked; discarded in 4 hours.					
23	**SPECIALIZED PROCESSING METHODS**: Approval; written procedures; conducted properly.					
24	**HIGHLY SUSCEPTIBLE POPULATIONS**: Pasteurized foods used; prohibited foods not offered.			-----		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box

	SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	OUT	COS
25	Hot and cold water available; adequate pressure.		
26	Food properly labeled, original container.		
27	Food protected from potential contamination during preparation, storage, display.	X	
28	Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact.		
29	Raw fruits and vegetables washed prior to serving.		
30	Wiping cloths properly used and stored.		
31	Toxic substances properly identified, stored and used.		
32	Presence of insects/rodents minimized: outer openings protected, animals as allowed.		
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).		

RISK-BASED INSPECTION REPORT
(CONTINUED)

Conditional ←

Name of Establishment	City	Date of Inspection	Risk Type
Aroma Indian Restaurant	Warren	1/4/22	3

	FOOD TEMPERATURE CONTROL	OUT	COS
34	Food temperature measuring devices provided and calibrated.		
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish filets).		
36	Frozen foods maintained completely frozen.		
37	Frozen foods properly thawed.		
38	Plant food for hot holding properly cooked to at least 135°F.		
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.		
	EQUIPMENT, UTENSILS AND LINENS	**OUT**	**COS**
40	Materials, construction, repair, design, capacity, location, installation, maintenance.		
41	Equipment temperature measuring devices provided (refrigeration units, etc).	X	
42	In-use utensils properly stored.	X	
43	Utensils, single service items, equipment, linens properly stored, dried and handled. Invert	X	
44	Food and non-food contact surfaces properly constructed, cleanable, used.	X	
Note 45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.		
	PHYSICAL FACILITIES	**OUT**	**COS**
46	Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions.		
47	Sewage and waste water properly disposed.		
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.		
49	Design, construction, installation and maintenance proper-floors/walls/ceilings.	X	
50	Adequate ventilation, lighting, designated areas used. Walk-in	X	
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	X	
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.		

Item #	NJAC 8:24	REMARKS *("R" = Repeat violation from previous inspection)*
2		PIC - Sree Kumar serv safe posted expired 10/10/2017
	2.1b	Updated ServSafe Food Handler Certificate is needed & Post
7		Observed Hand Sink in front Register Area and kitchen hand
		sink without hand soap and paper towels
	6.7j	Handsinks shall be stocked with soap & paper towels
13, 27		Observed Foods in storage Room and kitchen stored on Floor
42		Observed bulk containers uncovered and scoops inside
50		observed walk-in fridge with insufficient lighting
27		and foods stored incorrectly and without covers
42		Bulk containers/tubs had soiled scoops inside.

Name of Inspecting Official	Signature of Inspecting Official	Name and Title of Person Receiving Copy of Report
Shahira Morell	Shahira Morell	

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FEB 14

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CONTINUATION SHEET
(For Inspections, Surveys, Audits, etc.) Conditional ←

NAME (Individual, Facility, Establishment, etc.)	DATE
Aroma Indian Restaurant	1/4/22
MUNICIPALITY	TEL., CODE or ID NO.

ITEM NO.	NJAC 8:24 REMARKS
3.3q	Food Storage: all foods shall be stored 6" OFF the Floor
	away from dust, splash, etc to prevent ~~cross~~ potential contamination
13	Observed cooked chicken stored against Stove Hood
3.3j	Food may only come in contact with surfaces of equipment that are
	cleaned and sanitized
6.3 a	Provide Brighter Light in the walk-in Refrigerator and in the
	dry Food storage area
3.3d	Bulk Containers shall be covered, labeled, and provided with a
	proper scoop with handle. Scoop can be stored in
	container with handle above food.
31	Observed cleaning chemicals - stored on floor
7.2a	These materials shall be stored in a seperate area, in an orderly way,
	that is not above food, equipment, utensils, etc. to prevent contamination
	of Food
41	Did not observe thermometers inside Refrigeration units
4.2c8	Ensure they all have them and place by front which is
	warmest area due to opening and closing of unit doors
43	Observed single use items - Food trays stored incorrectly
4.11e2	Invert to prevent contamination from Dust, debris, etc

SIGNATURE OF INDIVIDUAL COMPLETING FORM	SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED
Shakina Morell	X

MS-5
OCT 08

CONTINUATION SHEET → Issued ←
(For Inspections, Surveys, Audits, etc.) CONDITIONAL

NAME (Individual, Facility, Establishment, etc.) Aroma	DATE 1/4/22
MUNICIPALITY Warren	TEL., CODE or ID NO.

ITEM NO.	NJAC 8:24 REMARKS
44	Observed grease accumulation on Stove hood and food debris
	and on other equipment
	Observed cutting board on bains-marie with lots wear and tear -
	Replace / Resurface
4.6 b,c	Food and Non Food Contact Surfaces Shall be kept clean
	and free of accumulation of dust, dirt, Food residue etc.
51	Observed some items that might not be used for restaurant operation
	observed mop sink area in disorder
	observed Dumpster area in disorder with some items/equipment
	out of container - oil container had debris on it
	Area behind restaurant back door with debris and items on
	ground.
5.5 m	Dumpster · shall have tight fitting Lids
5.5 o	Areas Shall be clean and free of unnecessary items
	Keep areas free of potential food sources for rodents and other pests
6.5 i2	Maintain tools, brooms, mops etc in an orderly manner
13	Review order of Food Storage in Walk in to prevent cross
3.3 c1	contamination and cover foods
45 Note	Ensure Dishwasher is releasing enough sanitizer and use correct
	test strips

SIGNATURE OF INDIVIDUAL COMPLETING FORM	SIGNATURE OF OWNER OF FACILITY, ESTABLISHMENT, ETC., IF REQUIRED
Shahin Morell	X

MS-5
OCT 08