Torres Rojas, Genara

From: "Duffy, Christie" <DuffyC@njtvnews.org>
Date: November 20, 2014 at 7:33:36 PM EST
To: "Duffy, Daniel" <dduffy@panynj.gov>, "Eastman, Karen" <keastman@panynj.gov>
Subject: FOI REQUEST

To: City of Newark, Dept. of Health; Essex County, Dept. of Health;

The Port Authority of New York & New Jersey; N.J. State Dept. of Health

From: Christie Duffy, NJTV News

Date: Nov. 20, 2014

This is a Freedom of Information requestfor the following records:

Sanitation and retail food and beverage inspection reports, public health orders and evaluation placards dated 2012, 2013 and 2014 for all the concessions located within Newark Liberty Airport's Terminal C:

Food & Beverage Concessions	Post/Pre Security	Location
Asian Chao	Post-Security	Gates C120-139
Auntie Anne's	Post-Security	Gates C120-139
Balducci's	Post-Security	Near Checkpoint to Gates C70-99
Brooklyn Deli	Post-Security	Gates C120-139
Casciano Italian Specialties	Post-Security	Gates C70-99
CIBO Express Gourmet Market	Pre-Security	Bag Claim #9
CIBO Express Gourmet Market	Pre-Security	Door 3 Upper level
CIBO Express Gourmet Market	Pre-Security	Mid-level Check-in Doors #2
CIBO Express Gourmet Market	Post-Security	Gates C70-99
CIBO Express Gourmet Market	Post-Security	Gates C70-99

Cases		
Custom Burgers	Post-Security	Gates C120-139
Dunkin' Donuts	Pre-Security	Bag Claim # 3
Famous Famiglia	Post-Security	Gate C101-115
Flora Café	Post-Security	Gates C120–139
Garden State Diner	Post-Security	Gate C70-99
Grand Central Oyster Bar	Post-Security	Gates C70-99
Guinness Pub	Post-Security	Gate C70-99
Hamachi Sushi	Post-Security	Gates C120-139
Heineken Lounge	Post-Security	Gates C101-115
Hudson News/Euro Café	Pre-Security	Bag Claim # 9
Jamba Juice	Post-Security	Gates C120-139
Juan Valdez	Post-Security	Gates C70-99
LaTapenade	Post-Security	Gates C120-139
Le Grand Comptoir	Post-Security	Gates C120-139
Melange Petit Patisserie	Post-Security	C101-115
Nathan's	Post-Security	Gates C70-99
Nonna’s Meatball	Post-Security	Gates C120-139
Riviera	Post-Security	Gates C70-99
Ruby's Diner	Post-Security	Gates C101-115
Saison	Post-Security	Gates C120–139
Samuel Adam's Brew Club	Post-Security	Gates C101-115
Sandella's	Pre-Security	Bag Claim #6
Smashburger	Post-Security	Gates C120-139
South Philly Steak & Fries	Post-Security	Gates C70-99
Starbucks	Post-Security	Gates C120-139
Starbucks	Pre-Security	Arrivals Level - International
Tagliare	Post-Security	Gates C70-99
The Grove (kiosk)	Post-Security	Gates C70-99 (Near Gate C83)

The Grove (kiosk)	Post-Security	Gates C70-99 (Near Gate C94)
The Grove	Post-Security	Near checkpoint to Gates C101-115
The Grove	Post-Security	Near checkpoint to Gates C101-115
Vino Volo	Post-Security	Gates C70-99
Vito's Deli	Post-Security	Gates C101-115
Vo Bahn Mi	Post-Security	Gates C70-99
Wabi Sabi	Post-Security	Gates C70-99
Wabi Sabi	Post-Security	Gates C120-139
World Bean	Post-Security	Gates C70-99
World Bean	Post-Security	Gates C101–115
World Bean	Post-Security	Gates C120–139

I would like to receive this in an electronic format. I can accept this on CD-ROM, via email or FTP.

If some of this material will take longer to provide than other portions, please provide information as soon as it is available.

Please let me know if there is anything I can do to help clarify or expedite this request. I look forward to hearing from you and appreciate your assistance.

Sincerely,

Christie Duffy

NJTV News

646-573-3357

DuffyC@NJTVNews.org

THE PORT AUTHORITY OF NY & NJ

FOI Administrator

December 15, 2014

Ms. Christie Duffy
NJTV News

Re: Freedom of Information Reference No. 15507

Dear Ms. Duffy:

This is in response to your November 20, 2014 request, which has been processed under the Port Authority's Freedom of Information Code (the "Code") for copies of sanitation and retail food and beverage inspection reports, public health orders and evaluation placards dated 2012, 2013 and 2014 for all the concessions located within Newark Liberty Airport's Terminal C.

Material responsive to your request and available under the Code can be found on the Port Authority's website at http://www.panynj.gov/corporate-information/foi/15507-O.pdf. Paper copies of the available records are available upon request.

Please refer to the above FOI reference number in any future correspondence relating to your request.

Very truly yours,

Daniel D. Duffy
FOI Administrator

225 Park Avenue South, 17th FL
New York, NY 10003
T: 212 435 3642 F: 212 435 7555

SATISFACTORY

1st cycle

PA 1683 7/4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	ASIAN CHAO	TERM C3	Gate Level	5-18-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
	NOT POSTED	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. (5) FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. (10) FACILITY DESIGN AND MAINTENANCE
    A (B) C D E F G H /
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. (15) OTHER GENERAL ITEMS OBSERVED
    A B (C) /

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Chris H. Steven		5/18/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		5-18-1

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	ASIAN CHAO	TERM C3	GATE LEVEL	5-18-12/11:15AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10B –	FLOOR IN WALK-IN NOTED TO BE SOILED
	SPILL NOTED IN NEED OF CLEANING
5A –	MOLD GROWTH NOTED IN ICE MACHINE
	AT MY REQUEST ICE MACHINE WAS
	EMPTIED AND STAFF WAS INSTRUCTED TO
	CLEAN + SANITIZED PRIOR TO BEING
	USED
NOTE –	FOOD TEMPERATURES NOTED TO BE SATISFACTORY
15C –	PERMIT NOT POSTED OR PROVIDED AS
	REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Chris A. Stein	SIGNATURE	DATE 5/18/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA-1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	ASIAN CHAO	TERM C3	GATE LEVEL	6-26-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	with Newark HD	Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G (H) 1
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 3
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (4) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
William B. Williams	William B. Williams	6/26/14

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Styles	6-26-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A./ 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	ASIAN CHAO	TERMC3	GATE LEVEL	6-26-14/10:05 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
15C -	REPLACE MISSING CEILING TILE ABOVE WALK-IN REFRIGERATOR
15C -	REPLACE MISSING FILTERS ABOVE GRILL AREA NOTE (CORRECTED ON SITE)
10H -	ELEVATE ITEMS NOTED STORED DIRECTLY ON FLOOR OF WALK-IN REFRIGERATOR (COS)
NOTE -	REACH-IN REFRIGERATOR NOTED - TO - BE 45 DEG F - SATISFACTORY
15C -	REMOVE AND REPLACE BRILLO TYPE PADS USED FOR CLEANING WORKS
NOTE -	SAFETY ITEM - CO2 CYLINDERS NOTED STORED WITHOUT SAFETY CHAIN TO SECURE ITEM FROM FALLING

* - Critical Item that must be corrected immediatley V - Abated by personal effort

William B. Williams PERSON IN CHARGE (PRINT)	William B. Williams SIGNATURE	6/26/14 DATE
PERSON IN CHARGE (PRINT) KEN SAYLES	SIGNATURE KS	DATE 6-26-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Asian Cafe	TERM C3	Gate Level	10-8-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A (B) C D E /
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C (D) E F G /
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
1	1	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
William B. Williams	William B. Williams	10-7-14
Ken Styles	Ken Styles	10-8-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	ASIAN CHAO	TERMC3	GATE LEVEL	10-8-14 / 11:28 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
8D –	PERSONAL ITEMS - OUTER GARMENTS NOTED
	STORED ON SHELFS IN PRODUCTION AREA
	CUSTOMER SERVICE AREA:
1B –	HOT FOOD ITEM NOTED - TO - BE 127 DEG F
	AT MY REQUEST FOOD ITEM WAS REMOVED
	RAPIDLY REHEATED TO 165 DEG PRIOR
	TO BEING SERVED
	NOTE HOT FOOD MUST BE MAINTAINED AT
	OR ABOVE 135 DEG F

* - Critical Item that must be corrected immediatley V - Abated by personal effort

William B. Williams PERSON IN CHARGE (PRINT)	SIGNATURE	10-8-14 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 10-8-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	ASIAN CHAO	TERM C3	Gate Level	11-26-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Chris Stevens	SIGNATURE	DATE 11/26/2013
INSPECTOR (PRINT) Ken Styles	SIGNATURE	DATE 11-26-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	ASIAN CHAO	TERMC3	GATELOUD	11-26-13 / 10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	HOT FOOD TEMPERATURE NOTED-TO-BE 145-165
	DEG F - SATISFACTORY
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Chris Stevens	SIGNATURE	DATE 11/26/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 11-26-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Auntie Annie's	Term C3	Gate Level	10-[illegible]-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

Yajhaira Santos	[signature]	10-2-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Ken Stiller	[signature]	10-[illegible]-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Auntie Annes	Term C3	Gate Level	10-8-14 / 9:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area.
10 A	- Repairs handed noted missing from replaced cabinet doors

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Yajhaira Santos PERSON IN CHARGE (PRINT)	SIGNATURE [signature]	DATE 10-8-14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 10-7-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATIN FACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	AUNTIE ANNES	TERM C3	GATE LEVEL	6-5-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HD		NEWARK

Type of Establishment

- ☑ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	3	☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Angelica Velazquez	Angelica V.	06/05/14
KEN STYLES	K Styles	6-5-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	AUNTIE ANNE'S	TERM C3	GATE LEVEL	6-5-14 / 11:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
9B -	HAND SINK NOTED WITHOUT SOAP AND
	SANITARY DRYING TOWELS
15C -	REPLACE MISSING HANDLES FOR CABINET
10G -	REPLACE / REPAIR 3 OVERHEAD LIGHTS
	NOTED NOT WORKING

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Angelica Velazquez PERSON IN CHARGE (PRINT)	Angelica V. SIGNATURE	06/05/14 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 6-5-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

FA 1683/9-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	AUNTIE ANNE'S	TERM C3	GATE LEVEL	1-10-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65564	9-31-13	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F /
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Angelica Velazquez	Angelica V.	1/10/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	Ken S	1-10-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	AUNTIE ANNE'S	TERMC3	GATE LEVEL	1-10-13 / 10:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
5A –	ICE SCOOP NOTED STORED WITH HANDLE IN ICE – AT MY REQUEST UTENSIL WAS REMOVE WASHED, RINSED AND SANITIZED – THEN STORE PROPERLY – NOTE FOOD MUST BE PROTECTED FROM CONTAMINATION AT ALL TIME
NOTE –	REFRIGERATION UNITS TEMPERATURE AND FOOD HANDLING PROCEDURES WERE NOTED TO BE SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Angelica Velazquez PERSON IN CHARGE (PRINT)	Angelica V. SIGNATURE	1-10-13 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 1-10-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	AUNTIE'S ANNE'S	TERM C3	GTE LEVEL	6-1-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65564	8-31-13	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Angelica Velazquez	Angelica V.	6/1/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K. Styles	6-1-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	AUNTIE ANNE'S	TERM C3	GATE LEVEL	6-1-12 / 12:01 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15c -	REPAIR / SEAL PENETRATION NOTED
	ABOVE 3 COMPARTMENT SINK

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Angelica Velazquez PERSON IN CHARGE (PRINT)	Angelica V. SIGNATURE	6/1/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 6-1-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	BALDUCCI'S	TERM C	MC	6-4-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65575 0714-33-077-010	1-31-13 6-30-12	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	( ) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kelvia Flores	Kelvia Flores	6/4/12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 6-4-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	B1/DUCCI'S	TERMC	MC	6-4-12/10:50 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	PREP AREA:
10 H-	ELEVATE ALL ITEMS NOTED STORED
	DIRECTLY ON FLOOR - TO 6" OFF FLOOR
	CUSTOMER SERVICE AREA:
15 C-	HAND SINK NOTED TO BE NOT ACCESSIBLE
	REMOVE ITEMS STORED AT HAND SINK

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Hetric Flores	SIGNATURE Hetric Flores	DATE 6/4/12
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE [illegible]	DATE 6-4-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	BALDUCCI'S	TERM C	M C	12-14-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65575 0714-33-077-010	1-31-13 6-30-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(✓) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
JANINE DEL VALLE	M Valle	12-14-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	12-14-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	BALDUCCI'S	TERM C	MAIN CONCOURSE	12-14-12 / 8:55 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15C -	DISPLAY REACH-IN REFRIGERATED UNIT
	NOTED TO BE AT 44 DEG F - NOTE
	THERMOMETER READING AT 40 DEG F
	NOTE MONITOR UNIT TO ENSURE ACCURATE
	TEMPERATURE OF REFRIGERATED UNIT
	AND THAT ALL FOOD ARE STORED AT OR
	BELOW 41 DEF

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) JANINE DEL VALLE	SIGNATURE	DATE 12-14-12
PERSON IN CHARGE (PRINT) KEN STOLES	SIGNATURE	DATE 12-14-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	BALDUCCI'S	TERM C	M C	12-13-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65575	1-31-13	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Presley Beauvais	[signature]	12-13-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	[signature]	12-13-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	BALDUCCI'S	TERM C	MAIN CONCOURSE	12-13-13 / 11:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	REFRIGERATION EQUIPMENT @ 37.9 DEGF
	SATISFACTORY
NOTE –	HOT FOOD TEMPERATURE @ 183 DEGF
	SATISFACTORY
NOTE –	FOOD HANDLER NOTED WITH G/GLOVES AND
	EFFECTIVE HAIR RESTRAINTS WORN
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Presley Beauvais	SIGNATURE Presley Beauvais	DATE 12-13-13
PERSON IN CHARGE (PRINT) KEN STYLET	SIGNATURE Ken Styl	DATE 12-13-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

1083 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	BILDUCCIS	FERMC	M C	3-18-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65575	1-31-13	Newark

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Presley B	SIGNATURE [signature]	DATE 3/18/14
INSPECTOR (PRINT) Ken Stylet	SIGNATURE [signature]	DATE 3-18-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Bi/Ducci's	TERM C	Mid Concourse	3-18-14 / 12:42 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	HOT FOOD NOTED TO BE 178 – 185 DEG F
	SATISFACTORY
NOTE –	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
NOTE –	REFRIGERATION EQUIPMENT NOTED TO BE 38 DEG F
	SATISFACTORY
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Pacey B	SIGNATURE Pacey B	DATE 3/18/14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE K. Styles	DATE 3-18-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	BA/DUCCI'S	TERM C	MC	9-24-14

Permit #	Expiration Date	Issued by
14-65575	1-31-15	NEWARK

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☑ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated 1
   A B C D E F G (H)
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
1	0	☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
ALEXANDER Castillo	Alex Castillo	09/24/2014
KEN STYLES	Ken Styles	9-24-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	BALDUCCI'S	TERM C	MAIN CONCOURSE	9-24-14 / 11:10 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	SOUPS NOTED TO BE 165 – 187 DEG F
	SATISFACTORY
3H –	5 CONTAINER of CHOBANI YOGURT NOTED
	WITH USED BY DATE SEPT/21, 2014
	AT MY REQUEST FOOD ITEM WAS DISCARDED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) ALEXANDER CASTILLO	SIGNATURE Alex Castillo	DATE 09/24/14
PERSON IN CHARGE (PRINT) KEN SAYLES	SIGNATURE K Sayles	DATE 9-24-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATIN FACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Brooklyn National Deli	TERM C3	Gate Level	10-8-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G (H) 1
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
CHRIS BOZIOS	[signature]	10/8/14
KEN STYLES	[signature]	10-8-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Brooklyn National Deli	TERM C3	Gate Level	10-8-14 / 11:10 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10H -	ELEVATE ITEMS IN WALK-IN REFRIGERATOR
	6" OFF FLOOR - NOTE ITEMS STORED DIRECTLY
	ON FLOOR
	CUSTOMER SERVICE AREA:
NOTE -	HOT FOOD ITEMS NOTED-TO-BE 156 DEG F
	SATISFACTORY
NOTE -	COLD FOOD NOTED-TO-BE 37 DEG F
	SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

CHRIS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 10/8/14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 10-8-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Brooklyn National Deli	TERM C3	Gate Level	6-24-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with	Newark HD	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE 2
   A (B) C (D) E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES 1
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G (H) 1
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (2) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES (✓) NO ( )

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
CHRIS BOZIOS	[signature]	

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	6-24-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	BROOKLYN NITEWIT DELI	TERMC3	GATE LEVEL	6-24-14 / 12:30 pm

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
10 H –	ELEVATE ALL ITEMS NOTED STORED DIRECTLY ON THE FLOOR IN WALK-IN REFRIGERATOR
1B –	SOUP NOTED IN HOT HOLDING EQUIPMENT AT 112 DEG F AT MY REQUEST FOOD ITEM WAS REHEATED TO 165 DEG PRIOR TO BEING SERVED
1D –	8 TURKEY BREAST NOTED IN PREP SINK BEING THAWED AND NOT USING THAWING PROCEDURES TO ENSURE FOOD ITEMS ARE THAWED PROPERLY
9B –	NO DRYING TOWELS NOTED AT HAND SINK NEAREST COOKING AREA.

* - Critical Item that must be corrected immediatley V - Abated by personal effort

CHRIS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 6-24-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Brooklyn Deli	TERM C3	Gate Level	11-26-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
(X) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (4) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
CHRIS BOZIOS	[signature]	11/26/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	11-26-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Brooklyn Deli	TERMQ3	Gate Level	11-26-13 / 9:54 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	PREP AREA:
5A —	SODA BOTTLE NOTED STORED IN ICE MACHINE
	AT MY REQUEST ITEM WAS REMOVE AND
	ICE DISCARDED — NOTE FOOD MUST BE
	PROTECTED FROM CONTAMINATION AT ALL TIME
	CORRECTED ON SITE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

CHRIS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 11/26/13
PERSON IN CHARGE (PRINT) KEN STOLLA	SIGNATURE	DATE 11-26-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Brooklyn Deli	TERM C3	Gate Level	1-28-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Application made with Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G (H)
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
CHRIS BOZIOS	BOZIOS	1/28/13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 1-28-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-90

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Brooklyn Deli	TERM C3	GATE LEVEL	1-28-13 / 11:35AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
10H —	REMOVE MILK CRATES USED FOR STORAGE
	RACKS OBTAIN PROPER STORAGE RACKS
15C —	HAND SINK NOTED TO BE USED FOR STORAGE
	OF UTENSILS - REMOVE ITEMS STORED IN SINK

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

OHAS B0210S PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 1/28/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 1-28-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

FOLLOW-UP

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Brooklyn Deli	TERM C3	GATE LEVEL	1-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		NEWARK

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	(X) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
CHRIS BOZIOS		1/12/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STOLLOS		1-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Brooklyn Deli	TERM C	Gate Level	1-12-12 / 10:56 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Kitchen / Customer Service Area:
NOTE-	ALL VIOLATION NOTED FROM INSPECTION
	ON 12-21-11 HAVE BEEN ADDRESSED AND
	OR CORRECTED
NOTE-	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

CHRIS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	1/12/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLER	SIGNATURE	DATE 1-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL INSP. — SATISFACTORY — 2ND CYCLE

FNSP. - MUR#176

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

(1-F200) Page 1 of 2

Facility	Name of Establishment (OTB)	Location	Floor	Date of Inspection
EWR	CESUPO TRAVEL PLAZA	TERM. B-1 FOOD COURT-PORT DEP.	1ST	11/11/14

Permit #	Expiration Date	Issued by
RECEIPT PENDING - NEWARK		HEALTH DEPT.

Type of Establishment

- [x] ~~Take Out~~
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MUR#176

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AMA	PEST CT.	—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-11-14
DAVID FALCO	[signature]	11/11/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MUH# 1756

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CASCIANO ITALIAN SPECIALTIES	TERM. C-1 FOOD COURT POST SEC	[illegible]	11/11/14 - 9:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) [signature]	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) [signature]	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. — SATISFACTORY — 2ND CYCLE

INSP. - MWTH 1756 PHASE 3

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1683 / 06-12

Operations Services Department (L1-M2) Page 1 of 2

Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	CBS EXPRESS CONTINENT MARKET	TERM. C - PRE-SEC. BAGGAGE LEVEL	BAGGAGE	11/21/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK PROVIDED		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: 1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL	→	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-21-14
DAVID FALCONE	[signature]	11/21/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

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THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MARKET 176

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS	TERM C - PRE SEC	GARAGE LEVEL	11/24/14 - 6:00 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST — SATISFACTORY — 2ND CYCLE

INSP. - MUST 1756 (SHEET 2)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1083/06-12

Operations Services Department Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	(OTG) CBE EXPRESS GOURMET MARKET	(L3 M1) TERM. C - PRE-SECURITY	TICKET LEVEL (3)	11/24/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO RENEWAL PROVIDED		

Type of Establishment

- [x] ~~Take~~ Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] ~~Initial~~
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1756)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	0	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO		11-24-14
DAVID FALCONE		11/24/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

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THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MAP #156

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS GOURMET MKT.	TERM. C - PRE-SEC.	TICKET LEVEL (#3)	11/21/14 - 6:00 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. INSP.
MWA # M-1756

— SATISFACTORY —

2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 96-12

Operations Services Department

(C1-F24)

Page 1 of 2

Facility	Name of Establishment (DTG)	Location	Floor	Date of Inspection
EWR	CLEO EXPRESS GOURMET MARKET	TERM. C-1 FOOD COURT - POST SEC	DEPT.	11/11/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED - NEWARK HEALTH DEPT.		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: M-1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-11-14
DAVID FALCONE INSPECTOR	[signature]	11/11/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH#M-1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXP-MKT	TERM. C-1 FOOD COURT	DEPT.	11/11/14 - 8:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
~~PERSON IN CHARGE (PRINT)~~	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP. - MWA#1754

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	(OTG) CIBO EXPRESS GOURMET MARKET	<C2-M2> TERM. C-2 BY GATE 110	DEPT. LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED FROM NEWARK		LICENSING UNIT

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWA#1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA	PEST CONTROL	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-4-14
DAVID FALCONE ~~PERSON IN CHARGE~~ INSPECTOR	[signature]	11/4/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

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MWR# 1754

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CUBO EXPRESS LOBSTER MKT.	TERM. C-2 BY GATE 110 (C2-M2)	DEPT. LEVEL	11/4/14 - 6:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	X NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) DF	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DM	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP. - MWA#1754

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1683 / 06-12

Operations Services Department

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Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS GOURMET MARKET	<C3M1> TERM. C-MAIN CONCOURSE <BY C-3>	DEPT. LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED FROM NEWARK LICENSING UNIT		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWA#1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA	PEST CONTROL	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	0	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-4-14
DAVID FALCONE INSPECTOR	[signature]	11/4/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWA# 1754

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS GOURMET MKT.	TERM. C MAIN CONC. BY C-5	DEPT. LEVEL	11/4/14 - 6:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP. - MWA# 1754

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

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Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS GOURMET MARKET (OTG)	TERM. C3 - BY GATE C123 (C3M2)	DEPT. LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED FROM NEWARK LICENSING UNIT		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWA# 1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKM	PEST CONTROL	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-4-14
DAVID FALCONE INSPECTOR	[signature]	11/4/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MWA# 1754

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS GOURMET MKT.	TERM. C-3 BY GATE C123	DEPT. LEVEL	11/4/14 - 6 45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE (PRINT)~~	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONST.

FND - MWA# 1756 - PHASE 2

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1684 / 06-12

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Operations Services Department

C1-F11

Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS GOURMET MARKET	TERM C - POST SEC. - FOOD COURT	GATE LEVEL	11/18/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK PROVIDED		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1756)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0 | Number of General Items: 0 | Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-18-14
DAVID FALCONE	[signature]	11/18/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWA # 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS GOURMET MARKET	TERM. C - FOOD COURT POST SEC.	GATE LEVEL	11/18/14 - 6 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE (PRINT)~~	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST
IN SP. - MWA# 1754

— SATISFACTORY —

2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

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Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS (OTG) GOURMET MARKET	A-M3 TERM. C - MAIN CONCOURSE	DEPT. LEVEL	11/7/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION / PYMENT		PROVIDED

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWA# 1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
FOXA PEST CONTROL		—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

DEAN MERCADO PERSON IN CHARGE (PRINT NAME)	Dean Mercado SIGNATURE	11-7-14 Date
DAVID FALCONE ~~PERSON IN CHARGE~~ (PRINT NAME)	David Falcone SIGNATURE	11/7/14 Date

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

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THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MWH#1 NY

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXP. GOURMET MKT.	TERM. C - MAIN CONC.	DEPT. LEVEL	11/7/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

Final Const. — Satisfactory — 2nd Cycle

Insp. - Mark #156 (Phase 2)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1683 / 06-12

Operations Services Department (LZ M2) Page 1 of 2

Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	CBP Express Center Phase	Term. C -	Level 3	11/21/14

Permit #	Expiration Date	Issued by
Copy of application to renew license		

Type of Establishment

- [x] Take-Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: Mark #156

Licensed Exterminator	Date of Last Treatment	Chemicals Used
Port Control		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Dean Mercado	[signature]	11-21-14
Denis Fagan	[signature]	11/21/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH# 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXPRESS	TERM. C - PRE-SEC.	LEVEL 2	11/21/14 - 6 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION
	#

* - Critical Item that must be corrected immediatley √ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Dunkin Donuts	Term C	Baggage Level	5-3-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
#34827 Application made w/ Newark HD		Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Anna	SIGNATURE Anna B. Arakh	DATE 05/3/12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 5-3-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	DUNKIN DONUTS	TERM C	BAGGAGE LEVEL	5-3-12 / 10:32 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE —	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Aruna	SIGNATURE Aruna B. Parekh	DATE 05/31/12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [illegible]	DATE 5-3-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	DUNKIN DONUTS	TERM C	BIG GATE	11-8-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for	with Newark HD	Newark

TYPE OF EST.
- (Y) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Aruna Parekh	Aruna B Parekh	11/08/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	K Styles	11-8-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	DUNKIN DONUTS	TERM C	BAGGAGE LEVEL	11-8-13 / 9:32AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE-	NO ACTION REQUIRED
NOTE-	REFRIGERATED EQUIPMENT NOTED-TO-BE SATISFACTORY
NOTE-	FOOD HANDLING NOTED-TO-BE SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Aruna Parekh	SIGNATURE Aruna B Parekh	DATE 11/08/13
PERSON IN CHARGE (PRINT) Ken Stigler	SIGNATURE Ken Stigler	DATE 11-8-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY 2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 (06-12)

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	DUNKIN DONUTS	TERM C	Baggage Area	10-20-14

Permit #	Expiration Date	Issued by
Applied For with	Newark HD	Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Shruti K. Shah	S.K. Shah	10/20/2014
KEN STYLES	K. Styles	10-20-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	DUNKIN DONUTS	TERM C	BIGGER LEVEL	10-20-14 / 12.27 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE-	NO ACTION REQUIRED
NOTE-	HAND SINK IS FOR WASHING HANDS ONLY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Shruti K. Shah	SIGNATURE S. K. Shah	DATE 10/20/2014
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE [illegible]	DATE 10-20-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	DUNKIN DONUTS	TERM C	BAGGAGE LOBY	5-23-14

Permit #	Expiration Date	Issued by
APPLIED FOR	WITH NEWARK HD	NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	0	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Shruti Shah	S. K. Shah	05/23/2014
KEN STYLES	K. Styles	5-23-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
CWR	DUNKIN DONUTS	TERM C	BIGGAGE LEVEL	5-23-14 / 10:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	FOOD HANDLERS OBSERVED WITH EFFECTIVE
	HAIR RESTRAINTS AND GLOVES WORN – SATISFACTORY
NOTE –	HAND WASH SINK NOTED WITH SOAP AND DRYING
	TOWELS – AND HOT + COLD RUNNING WATER
	SATISFACTORY
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Shruti Shah	SIGNATURE S.K. Shah	DATE 05/23/2014
PERSON IN CHARGE (PRINT) KEN STYLER	SIGNATURE Ken Styler	DATE 5-23-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	DUNKIN DONUTS	TERM C	BAGGAGE	12-14-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-61871	8-31-12	NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Shashi Shah	S. K. Shah	12/15/2012
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	K Styles	12-14-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	DUNKIN DONUTS	TERM C	BAGGAGE	12-14-12 / 10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Shruti Shah.	SIGNATURE S.K. Shah	DATE 12/15/2012
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 12-14-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	EUPO CAFE	TERM C	BIG GATE LOUNGE	5-23-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
NAZMA BEGUM	NBegum	5-23-14

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	5-23-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	EURO CAFE	TERM C	BAGGAGE LEVEL	5-23-14/10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	DISPLAY UNIT NOTED @ 39.5 DEG F SATISFACTORY
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

NAZMA BEGUM PERSON IN CHARGE (PRINT)	NBegum SIGNATURE	5-23-14 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-23-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	EURO CAFE	TERM C	BIG LEVEL	10-16-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For with Newark HD		Newark

TYPE OF EST.			TYPE OF INSPECTION
(✓) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(✓) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Quantel Hamilton		10/16/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles		10-16-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	EURO CAFE	TERM C	BAGGAGE LEVELL	10-16-13 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	NO ACTION REQUIRED
NOTE -	REFRIGERATED EQUIPMENT NOTED-TO-BE 37DEG SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Quantel Hamilton	SIGNATURE	DATE 10/16/13
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 10-16-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2nd cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	EURO CAFE	TERMC	Baggage	12-11-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with	Newark HD	Newark

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Quaid Hamilton	SIGNATURE [signature]	DATE 12/11/12
INSPECTOR (PRINT) Ken Style	SIGNATURE [signature]	DATE 12-11-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	EUROCAFE	TERM C	BIGGER	12-11-12 / 12:04 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Quanell Hamilton	SIGNATURE	DATE 12/11/12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 12-11-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

CYCLE

PA 3 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	EURO CAFE	TERM C	B/Gate Lounge	5-3-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-1901 2	1-31-12	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PARMJIT KAUR	Parmjit Kaur	5/3/12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE K Styles	DATE 5-3-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	EURO CAFE	TERM C	BAGGAGE LOBBY	5-3-12 / 9:50 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
10C -	PERMIT NOTED TO BE EXPIRED DATE 1-31-12
	AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) PARMJIT KAUR	SIGNATURE	DATE 5/3/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-3-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LEVEL	12-13-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-65742	8-31-12	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(✓) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A (B) C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
XAVIER DIVELLO	Xavier Divello	12/13/12

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Styles	12-13-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LEVEL	12-13-12 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
9B	– NO SOAP AT HAND SINK
1B	– CHICKEN CUTLETS IN HOT HOLDING UNIT
	NOTED TO BE 85 – 87 DEG F AT MY
	REQUEST FOOD ITEM WAS REMOVED /
	REHEATED RAPIDLY TO 165 DEG F
	BEFORE BEING SERVED NOTE: HOT FOOD
	MUST BE MAINTAINED AT OR ABOVE 135 DEG F

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

XAVIER DIUELLO PERSON IN CHARGE (PRINT)	SIGNATURE	12-13/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 12-13-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LOUNGE	12-3-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR	WITH NEWARK HD	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
(X) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
GRANIT BOSHNJAKAJ	[signature]	12-03-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	12-3-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C2	GITE LEVEL	12-3-13 / 11:09 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15C -	INSTALL CHAIN AROUND CO2 CYLINDERS
	SAFETY ITEM
NOTE -	HOT FOOD TEMPERATURES NOTED-TO-BE 146 DEG
	SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

GRANIT BOSHNJAKAJ PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 12-3-13
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 12-3-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	FAMOUS Famiglia	TERM C2	GATE LEVEL	5-15-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
applied FOR	WITH Newark HD	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(✓) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   (A) B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Emely Garcia		5-15-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLET		5-15-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C2	Gate Level	5-15-13/11:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
14 –	CHICKEN WINGS ON HOT HOLDING UNIT NOTED-TO-BE 116 DEG F, CHICKEN CUTLETS ON HOT HOLDING EQUIPMENT NOTED-TO-BE 90-94 DEG F AT MY REQUEST FOOD ITEMS WERE REMOVED, REHEATED TO 165 DEG F BEFORE BEING STORED IN HOT HOLDING UNIT
	(CORRECTED ON SITE)

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Emely Garcia	SIGNATURE	DATE 5-15-13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-15-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Famous Famiglia	TERM C2	Gate Lounge	7-2-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	with Newark HD	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
—	N/A	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Emely Garcia	[signature]	7-2-14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	[signature]	7-2-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C	GATE LEVEL	7-2-14 / 10:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15C -	REMOVE SOAP IN NOTED STORED IN CUP USED FOR COLD
	BEVERAGE / WITHOUT A LABEL - OBTAIN proper
	SOAP / DISPENSER
NOTE —	HOT FOOD ITEMS NOTED TO BE 141 DEG F
	SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Emely Garcia	SIGNATURE	DATE 7-2-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 7-2-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Famous Fam 19/14	Term C2	Gate Level	9-30-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	0	Number of General Items:	0	Reinspection Required?	☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Emely Garcia	[signature]	09-30-14
KEN STYLER	[signature]	9-30-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LEVEL	9-30-14 / 11:05 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	FOOD TEMPERATURE NOTED TO BE 140 DEG F
	SATISFACTORY
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Emely Garcia PERSON IN CHARGE (PRINT)	SIGNATURE	09-30-14 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 9-30-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LEVEL	4-25-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-65742	8-31-12	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE — 1
   A (B) C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED — 1
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
GRAWIT BOSHNJAKAJ	[signature]	04-25-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	4-25-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	FAMOUS FAMIGLIA	TERM C2	GATE LEVEL	4-25-12 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
1B –	MEATBALLS ON STEAM TABLE NOTED TO BE 117 DEG F AT MY REQUEST FOOD ITEM WAS REMOVED REHEATED RAPIDLY NOTE HOT FOOD MUST BE MAINTAINED AT OR ABOVE 135 DEG F
	CHICKEN WINGS ON STEAM TABLE NOTED TO BE 87 DEG F AT MY REQUEST FOOD ITEM WAS REMOVED REHEATED TO 165 DEG F
15C –	NOTE PROPERLY LABEL ANY ITEM STORED IN CONTAINER

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) GRANIT BOSHNJAKAJ	SIGNATURE	DATE 04-25-12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 4-25-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONT. — SATISFACTORY — 2ND CYCLE
INSP. - MWH #1756

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Page 1 of 2

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	FLORA CAFE (OTG)	C3F24 TERM. C-3 FOOD COURT	DEPT.	11/7/14

Permit #	Expiration Date	Issued by
COPY OF APPL. / PYMT. PROVIDED		

Type of Establishment

- [x] ~~Take Out~~
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] ~~Initial~~
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWH #1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-7-14
DAVID FALCONE	[signature]	11/7/14

~~PERSON IN CHARGE (PRINT NAME)~~ INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MWH# 1756

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Flora Cafe	C3 P24 Term C-3 Food Court	Dept.	11/7/14 - 7:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATION NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) DP	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GARDEN STATE DINER	TERMC1	Gate Level	1-15-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS ( ) NO. OF GEN. ITEMS ( ) REINSPECTION REQUIRED YES ( ) NO ( )

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Lorimar Reyes Santiago	L. Reyes	1-15-14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	Ken Styles	1-15-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GARDEN STATE DINER	TERM C1	GATE LEVEL	1-15-14 / 11:07AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	HOT FOOD TEMPERATURE NOTED-TO-BE 135-158 DEG F – SATISFACTORY
	KITCHEN AREA:
10 H –	REMOVE BEVERAGE RACKS NOTED STORED DIRECTLY ON FLOOR UNDER STORAGE SHELFING
9 B –	NO SOAP NOTED AT HAND SINK
15 C –	REPLACE DAMAGED RUBBER DOOR GASKET
NOTE –	REFRIGERATED EQUIPMENT TEMP @ 38 DEG F SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Zorimar Reyes Santiago	SIGNATURE	DATE 1-15-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 1-15-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2ND cycle

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	GARDEN STATE DINER	TERM C/	G/TO LEVEL	10-29-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A (B) C D E /
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 1	Number of General Items: 0	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Zorimar Reyes	Reyes	10-29-2014
KEN SAYLES		10-29-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GARDEN STATE DINER	TERMC1	GATE LOUNGE	10-29-14 / 12:15 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
1B -	Chili on Hot Holding Unit Noted to be 127 Deg F - At My Request Food Item was Removed Reheated Rapidly to 165 Deg F Before Being Served - Note Hot Food must be Maintained at or Above 135 Deg F

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Lorincio Reyes	SIGNATURE L. Reyes	DATE 10-29-2014
PERSON IN CHARGE (PRINT) Ital Styles	SIGNATURE	DATE 10-29-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GARDEN STATE DINER	TERMC1	GATE LEVEL	1-14-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-12310 LIQ: 0714-33-744-007	1-31-13 6-30-13	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHARGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Tisa L Smith	Tisa L Smith	1/14/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	1-14-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GARDEN STATE DINER	TERM C1	GATE LEVEL	1-14-13 / 11:21 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
24 —	2 TRAYS OF EGGS NOTED TO BE STORED AT ROOM TEMPERATURE - AT MY REQUEST FOOD ITEM WAS REMOVED AND REFRIGERATED - NOTE COLD FOOD MUST BE STORED AT 41 DEG F OR BELOW

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Tisa L Smith	SIGNATURE Tisa L Smith	DATE 1/14/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 1-14-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GARDEN STATE DINER	TERM C1	GATE LEVEL	1-11-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-33-744-007	6-30-12	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(X) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE 2
    A (B) C D E F G H
11. EQUIPMENT AND UTENSILS 1
    A B C D (E) F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (3) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Nicholas Giakoumatos	Nikolas Giakoumatos	1/11/2012

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	KEN STYLES	1-11-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GARDEN STATE DINER	TERM C	GATE LEVEL	1-11-12 / 11:35

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / DISH ROOM AREA:
11E –	REPAIR CRACKED OVER HEAD light FIXTURE SHIELD
	CUSTOMER SERVICE AREA:
10B –	REPAIR/REPLACE DAMAGED COVE BASE NEAR ENTRANCE TO GRILL AREA
	DISH ROOM:
10B –	REPLACE STAINED CEILING TILE NOTED IN DISH ROOM AREA
NOTE –	NOTED IMPROVEMENT IN ALL AREAS FROM LAST INSPECTION

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Nicholas Giakoumatos	SIGNATURE	DATE 1/11/2012
PERSON IN CHARGE (PRINT) Ken Stigley	SIGNATURE	DATE 1-11-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GRAND CENTRAL / OYSTER BAR	TERM C1	GATE LEVEL	1-13-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD	6-30-14	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (X) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE 2
    A (B) C D E F G (H)
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 1
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (3) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
GLENROY WALTERS	[signature]	1/13/14
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 1-13-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GRAND CENTRAL OYSTER BAR	TERM C1	GATE LEVEL	1-13-14 / 10:58 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BAR AREA:
NOTE -	SHELLFISH NOTED TO BE PROPERLY TAGGED/LABELED AND TAGS HAVE BEEN RETAINED FOR 90 DAYS AS REQUIRED
	OFFICE / STORAGE AREA:
10B -	Replace missing ceiling tile noted ajar
	WALK-IN REFRIGERATOR
10H -	Remove milk crate used as storage rack in walk-in
	KITCHEN AREA:
15C -	Replace damaged cove base noted near entrance door

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Glenroy Inlatters PERSON IN CHARGE (PRINT)	SIGNATURE [signature]	DATE 1/13/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 1-13-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2ND Cycle

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Grand Central Oyster Bar	Term C	Gate Level	10-29-14

Permit #	Expiration Date	Issued by
6714-33-634-004 14-61834	6-30-15 1-31-15	Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☑ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A (B) C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Glenroy Walters	[signature]	10/29/14
Ken Styles	[signature]	10-29-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GRAND CENTRAL OYSTER	TERM C1	GATE LEVEL	10-29-14 / 12:44 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREAS
NOTE -	SHELLFISH NOTED TO-BE PROPERLY TAGGED/LABELED
	TAGS HAVE RETAINED FOR 90 DAYS AS REQUIRED
NOTE -	NO ACTION REQUIRED
10 B -	REPAIR GAP NOTED ABOVE WALK-IN UNIT

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Clemroy Walters PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 10/29/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GRAND CENTRAL/OYSTER BAR	TERM C1	GATE LEVEL	2-5-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-61834 LIQUOR 0714-33-295-003	1-31-13 6-30-13	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (✓) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE 2
    A (B) C D E F G (H)
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Bianca Pesantez	Bianca Pesantez	2/5/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	2-5-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GRAND CENTRAL OYSTER BAR	TERM C1	GATE LEVEL	2-5-13 / 11:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10 B –	FLOOR UNDER EQUIPMENT NOTED DEBRIS AND IN NEED OF CLEANING
10 H –	ELEVATE ITEMS NOTED STORED DIRECTLY ON FLOOR 6" OFF FLOOR

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Bianca Pesantez PERSON IN CHARGE (PRINT)	Bianca Pesantez SIGNATURE	DATE 2/5/13
PERSON IN CHARGE (PRINT) KEN STYLO	SIGNATURE	DATE 2-5-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	GUINNESS PUB	TERM C1	GATE LEVEL	9-26-14

Permit #	Expiration Date	Issued by
0714-32-194-007 APPLIED FOR WITH	6-30-15 NEWARK HD	Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☒ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☐ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C (D) E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
1	0	☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Francis Wicher	[signature]	9-26-14
KEN STYLES	[signature]	9-26-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GUINNESS IRISH PUB	TERM C1	GATE LEVEL	9-26-14 / 10:52 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D	DISPLAY REFRIGERATION UNIT NOTED TO BE 45 DEGS/F SLIGHTLY HIGHER THAN REQUIRED TEMPERATURE 41 DEGS - MEHITEK

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Frankie Wilcher	SIGNATURE	DATE 9-26-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 9-26-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GUINNESS IRISH PUB	TERM C1	GRE Level	5-20-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	6-30-13	Newark

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kim Estelle	[signature]	5/20/13
INSPECTOR (PRINT) Ken Stolz	SIGNATURE [signature]	DATE 5-20-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
CLUR	GUINNESS IRISH PUB	TERM C1	GITE LEVEL	5-20-13 / 10:56 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2 D –	DISPLAY REFRIGERATION UNIT UPPER LEVEL
	NOTED TO BE @ 47.6 DEG F – 1
	NOTE LOWER LEVEL OF DISPLAY UNIT @ 40. DEG F
	AT MY REQUEST FOOD ITEMS WERE TRANSFERED
	TO LOWER LEVEL
	NOTE CONTACT REPAIR COMPANY FOR SERVICE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kim Estelle	SIGNATURE	DATE 5/20/13
PERSON IN CHARGE (PRINT) Ken Stylo	SIGNATURE	DATE 5-20-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLO

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GUINNESS IRISH PUB	TERM C1	GATE LEVEL	12-23-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applies for with	Newark HD	Newark

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(✓) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Frances Wilchen	[signature]	
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	12-23-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GUINNESS THE IRISH PUB	TERM C1	GATE LEVEL	12-23-13/12:17 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	HOT FOOD @ 143 - 150 DEG F - SATISFACTORY
NOTE -	REFRIGERATED EQUIPMENT @ 40 DEG F SATISFACTORY
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Frances Wilchen	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 12-23-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GUINNESS IRISH PUB	TERM C	GATE LEVEL	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-10991 LIQUOR 0714-32-914-007	1-31-13 6-30-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G (H)
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Frances Wilcher	Frances Wilcher	12-12-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GUINNESS IRISH PUB	TERM C1	GATE LEVEL	12-12-12 / 10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
10 H –	ELEVATE ASSORTED BEVERAGES - SODA NOTED STORED DIRECTLY ON FLOOR – NOTE ELEVATE 6" OFF FLOOR / STORE ON CLEANABLE STORAGE RACK

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Frances Wilcher	SIGNATURE	DATE 12-12-12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 12-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	GUINNESS IRISH PUB	TERM C1	Gate Level	4-23-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	1-31-13 6-30-12	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (X) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- ( ) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
[illegible]	4-22-12	

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[illegible]	4-23-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	GUINNESS IRISH PUB	TERM C1	GATE LEVEL	4-23-12 / 11:08 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
NOTE	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Francos Witch PERSON IN CHARGE (PRINT)	SIGNATURE	4-22-12 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 4-23-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Himachi	TERM C3	GATE LEVEL	10-16-14

Permit #	Expiration Date	Issued by
0714-33-684-007 14-61877	1-31-15	Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☑ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	**Number of General Items:**	**Reinspection Required?** ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
HARNTH		
KEN STYLES		10-16-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Hamilton	TERM C3	Gate Level	10-16-14 / 11:55 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREAS
NOTE –	FOOD TEMPERATURES NOTED TO BE 40 DEG F
	SATISFACTORY
NOTE –	NO NOTICE REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) HARVEY	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 10-16-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-6

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Hamachi	TERM C3	GATE LOUNGE	6-26-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	WITH Newark HD	Newark

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    (A) B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
MD. ALAM	Md. Alam	6.25.14

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	6-26-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Hamachi	TERM C3	GATE LEVEL	6-26-14 / 11:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
11A –	UTENSILS – SPOONS NOTED STORED IN SUCH A WAY AS TO EXPOSE SURFACE TO CONTAMINATION / UTENSILS MUST PROTECTED FROM CONTAMINATION AND STORED PROPERLY
NOTE –	FOOD TEMPERATURES WERE NOTED TO BE SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

MD. ALAM PERSON IN CHARGE (PRINT)	SIGNATURE Md. Alam	DATE 6.26.14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 6-26-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Hamachi	TERM C3	GATE LOUNGE	11-19-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-61877 0714-33-295-003	1-31-13 6-30-14	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. (✓) POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   (✓) B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Denise LaRoach	Denise LaRoach	11-19-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	11-19-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Hamachi	TERM C3	Gate Level	11-19-13 / 10:34 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2 A -	COLD FOOD - EEL, SALMON NOTED STORED
	AT ROOM TEMPERATURE - AT MY REQUEST
	FOOD ITEM WAS REMOVED - REFRIGERITURE
	TO REDUCE TEMPERATURE - NOTE COLD FOOD
	MUST BE MAINTAINED AT OR BELOW 41 DEGF
~~11-D~~	~~INSTALL THERMOMETER WITH-IN~~

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Denise LaRoach PERSON IN CHARGE (PRINT)	Denise LaRoach SIGNATURE	11-19-13 DATE
PERSON IN CHARGE (PRINT) Ken Styler	SIGNATURE Ken Styler	DATE 11-19-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

REV CYCLE

PA 1683 7/4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HAMACHI	TERM C3	GATE LEVEL	2-1-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-61977 LIQUOR 0715-33-295-003	1-31-13 6-30-13	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (✓) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
MD. ALAM	M. Alam	2/1/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	2-1-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A-/ 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	HAMACHI	TERM C3	GATE LEVEL	2-1-13 / 10:41 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
13 A -	DRAIN / FRUIT FLIES NOTED IN COUNTER NEAR
	SODA FOUNTAIN DISPENSER
NOTE -	FOOD TEMPERATURES NOTED TO BE
	SATISFACTORY
15 D -	INSTALL THERMOMETER IN DISPLAY REFRIGERATION UNIT

* - Critical Item that must be corrected immediatley V - Abated by personal effort

MD. ALAM PERSON IN CHARGE (PRINT)	SIGNATURE M. Alam	DATE 2/1/13
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 2-1-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HAMACHI SUSHI	TERM C3	GATE LEVEL	5-9-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-61877	1-31-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(✓) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F /
   A B C (D) E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Bianca Pesantez	Bianca Pesantez	5-9-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K. Styles	5-9-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	HAMACHI SUSHI	TERM C3	GATE LEVEL	5-9-12 / 11:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D -	DISPLAY REFRIGERATED UNIT NOTED TO BE
	53 - 60 DEG F / AT MY REQUEST ALL
	PERISHABLE FOOD ITEMS WERE REMOVED
	NOTE CONTACT REPAIR COMPANY FOR SERVICE
	NOTE - REFRIGERATED EQUIPMENT MUST
	BE MAINTAINED AND OPERATED SO THAT
	ALL FOOD ITEMS ARE STORED AT OR BELOW
	41 DEG F
NOTE -	FOOD TEMPERATURES NOTED TO BE SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Bianca Pesantez PERSON IN CHARGE (PRINT)	Bianca Pesantez SIGNATURE	DATE 5-9-12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE Ken Styles	DATE 5-9-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HEINEKENS	TERM C2	GATE LOBY	4-25-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	1-31-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kathy Schubert	[signature]	4-25-12
INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	[signature]	4-25-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	HEINEKENS	TERM C2	GATE LEVEL	4-25-12 / 12:37 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15C –	COUNTER UNDER EQUIPMENT NOTED DUST BUILD UP AND IN NEED OF CLEANING

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schubert	SIGNATURE	DATE 4-25-12
PERSON IN CHARGE (PRINT) KEN SYLOT	SIGNATURE	DATE 4-25-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HEINEKENS	TERM C2	GATE LEVEL	12-3-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	6-30-14	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(X) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Ivy Otoo	[signature]	12-3-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	[signature]	12-3-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	HEINEKENS	TERM C2	GATE LEVEL	12-3-13 / 11:59 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	REACH-IN DISPLAY REFRIGERATION UNIT
	NOTED - TO - BE 41 DEG F
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Ivy Otoo	SIGNATURE	DATE 12-3-13
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 12-3-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HEINEKENS	TERM C2	GATE LEVEL	5-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	6-30-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kathy Schubert		5-6-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styler		5-6-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Heineken	Term C	Gate Level	5-6-13 / 12:47 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area:
Note -	No Action Required

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schuber	SIGNATURE	DATE 5-6-13
PERSON IN CHARGE (PRINT) Ken Style	SIGNATURE	DATE 5-6-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	HEINEKENS	TERM C 2	Gate Level	12-13-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
	1-31-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(✓) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Tara Walter	[signature]	12/13/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	[signature]	12-13-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	HEINEKENS	TERMC2	GATE LEVEL	12-13-12 / 12:54 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMERS SERVICE AREA.
NOTE-	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Jerg Waller	SIGNATURE	DATE 12/13/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 12-13-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	HEINEKEN	TERM C2	GATE LEVEL	9-30-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HD		NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [x] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Kim Estelle	Kim Estelle	9/30/14
KEN STYLES	[illegible]	9-30-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Heineken	TERM C2	GITE Level	9-30-14 / 11:35 am

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
NOTE	No ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kim Estelle	SIGNATURE Kim Estelle	DATE 9/30/14
PERSON IN CHARGE (PRINT) Ken Stayer	SIGNATURE Ken Stayer	DATE 9-30-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JAMBA JUICE	TERM C3	GATE LOBBY	12-16-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Y. RAVI	Y. Ravi	12/16/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	Ken Styles	12-16-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUMBA JUICE	TERM C3	GATE LOVE	12-16-13 / 10:22 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	FOOD HANDLERS WITH gloves AND effective
	HAIR RESTRAINTS WORN
NOTE –	REFRIGERATION EQUIPMENT NOTED – TO-BE
	SATISFACTORY – 38 DEG F
NOTE –	SOAP AND SANITARY DRYING TOWELS PROVIDED
	AT HAND SINK
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Y. RAHI	SIGNATURE Y. Rahi	DATE 12/16/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 12-16-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1633 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JAMBA JUICE	TERM C3	Food Court	1-10-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-62518	12-31-12	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Y. RAVI	[signature]	01/10/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	[signature]	1-10-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JAMBA JUICE	TERM C3	FOOD COURT	1-10-13 / 9:55 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Y. RAVI PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 01/10/13
PERSON IN CHARGE (PRINT) KEN STYLOS	SIGNATURE	DATE 1-10-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JAMBA JUICE	TERM C3	GATE LEVEL	6-4-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-52318	8-31-13	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Y. PUNANARAJAN	Y. Pun	06/04/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	6-4-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JAMBA JUICE	TERM C3	GATELAND	6-4-12 / 9:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE-	NO ACTIONS REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Y. PUYANARASAN PERSON IN CHARGE (PRINT)	SIGNATURE Y. Pu	DATE 06-04-12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE K S	DATE 6-4-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	JAMBA JUICE	TERM C3	GATE LEVEL	10-8-14

Permit #	Expiration Date	Issued by
Applied with Newark HD		Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D 1
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Y. RAVI		10-8-14
KEN STYLES		10-8-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JAMBA JUICE	TERMC3	GATE LEVEL	10-8-14/12:15 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
13A-	FRUIT/DRAIN FLIES NOTED ON WALL AND CEILING
	CONTACT PEST CONTROL COMPANY FOR SERVICE
	NOTE- SANITATION IS CRITICAL IN OBTAINING
	CONTROL

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Y. RAVI	SIGNATURE	DATE 10-8-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 10-8-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	JAMBA JUICE	TERM C3	GATE LEVEL	6-5-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HD		NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Y. RAVI		6-5-14
KEN STYLES		6-5-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JAMBA JUICE	TERMC3	GATE LEVEL	6-5-14 / 10:59AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
NOTE -	ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Y. RAJI	SIGNATURE	DATE 6-5-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 6-5-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SHT IS FACTORY

CYCLE

PA 1683 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JUAN VALDEZ	TERM C 1	GATE LOUNGE	5-20-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR WITH NEWARK HD		NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (6) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DINYAKANT PATEL	[signature]	5/20/2013

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	5-20-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 168 . / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERM C1	GATE LEVEL	5-20-13 / 10:35 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	DISPLAY REFRIGERATION UNIT NOTED-TO-BE
	@ 38.8 DEG F – SATISFACTORY
NOTE –	NO ACTION REQUIRED AT THIS TIME

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

DINYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	5/20/2013. DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-20-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JUAN VALDEZ	TERM C1	GATE LEVEL	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR @	NEWARK HD	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F (G) H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (3) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DIVYAKANT PATEL	[signature]	12/12/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERM C1	GATE LEVEL	12-12-12 / 11:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK PREP / STORAGE AREA:
9B –	NO TOWELS AT HAND WASH SINK
10G –	REPAIR OVER HEAD LIGHTS NOTED NOT WORKING
15C –	REMOVE ITEM STORED IN HAND WASH SINK – NOTE NOT ACCESSIBLE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

DIVYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	12/12/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 12-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JUAN VALDEZ	TERM C1	GATE LEVEL	4-6-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-5V269	8-31-12	NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES 1
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE 1
    A B C D E F (G) H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 2
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DIVYAKANT PATEL	[signature]	04/06/12

INSPECTOR (PRINT)	SIGNATURE	DATE
JOE STYLOT	[signature]	4-6-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERM C1	GATE LEVEL	4-6-12 / 10:04 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15C -	LEFT SIDE OF DISPLAY REFRIGERATED UNIT
	NOTED DUST BUILD-UP / - IN NEED OF CLEANING
15C -	REPAIR SOAP DISPENSER AT HAND SINK
	NOTED NOT ATTACHED TO WALL
9B -	NO SANITARY DRYING TOWELS AT HAND
	SINK
	BACK STORAGE / PREP AREAS
10G -	LIGHTING NOTED TO BE NOT WORKING

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

DIVYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	04/06/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 4-6-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

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PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JUAN VALDEZ	TERM C1	GATE LOUNGE	11-8-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR	WITH NEWARK HD	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DIVYAKANT PATEL	[signature]	11/8/2013

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	11-8-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERM C1	GATE LOUNGE	11-8-13 / 10:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

DINYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 11/8/2013.
PERSON IN CHARGE (PRINT) KON SOYLOS	SIGNATURE	DATE 11-8-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	JUAN VALDEZ	TERM C1	GATE LOWER	9-26-14

Permit #	Expiration Date	Issued by
Applied for with Newark HD		Newark

Type of Establishment

- ☐ Take Out
- ☐ Confectionary
- ☐ Deli
- ☐ Employee Café
- ☐ Flight Kitchen
- ☐ Bar
- ☐ Restaurant
- ☐ Cocktail Lounge
- ☐ Grocery
- ☐ Mobile Unit
- ☐ Snack Bar
- ☐ Other

Type of Inspection

- ☐ Initial
- ☐ Reinspection
- ☐ Routine
- Date of Initial Inspection: _____
- ☐ Reopening

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit 1
   A B C (D) E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 1	Number of General Items: 0	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Charlena Simmons	[signature]	9-26-14
KEN STYLES	[signature]	9-26-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A 7/4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERMC1	GATE LEVEL	9-26-14 / 11:34 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D -	DISPLAY REFRIGERATION UNIT NOTED OVER STOCKED
	WITH FOOD ITEMS - PREVENTING ADEQUATE
	CIRCULATION OF COOL AIR FLOW - AT MY
	REQUEST FOOD ITEMS WERE REMOVE TO PROMOTE
	AIR CIRCULATION - NOTE CORRECTED ON SITE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Charlene Simmons	SIGNATURE [signature]	DATE 9-26-14
PERSON IN CHARGE (PRINT) KEN SYLET	SIGNATURE [signature]	DATE 9-26-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	JUAN VALDEZ	TERM C1	GATE LOU	6-26-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Miteshkumar	[signature]	01/26/14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	[signature]	6-26-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	JUAN VALDEZ	TERMC1	GATE LEVEL	6-26-14 / 12:20 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
9B -	NO SANITARY DRYING TOWEL AT HAND SINK
	NOTE (CORRECTED ON SITE)

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Mitesh Kumar	SIGNATURE	DATE 06/26/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 6-26-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	La Tapenade	Term C3	Gate Level	10-8-14

Permit #	Expiration Date	Issued by
14-66135	8-31-15	Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Betty Campbell	Betty Campbell	10-8-14
KEN STYLES	KS	10-8-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LA TAPENDE	TERM C3	GATE LEVEL	10-8-14 / 9:50 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK PREPARATION AREA:
106 -	TEMPERATURE OF PREPARATION AREA NOTED TO BE
	86 DEG F - NOTE FOOD PREPARATION AREA
	TO BE 40 - 68 DEG F - CONTACT REPAIR COMPANY
	FOR SERVICE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Betty Campbell PERSON IN CHARGE (PRINT)	Betty Campbell SIGNATURE	10-8-14 DATE
PERSON IN CHARGE (PRINT) KEN STYLO	SIGNATURE	DATE 10-8-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

NOT CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	LA TAPENADE	TERM C3	GATE LEVEL	3-18-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR WITH NEWARK HD		NEWARK

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
SALOMON APARICIO		3/18/14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		3-18-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LA TAPENADE	TERM C3	GATE LEVEL	3-18-14 / 11:28 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
NOTE —	FLOORS - CEILING NOTED CLEAN AND IN GOOD
	CONDITION - SATISFACTORY
NOTE —	HAND WASH SINK NOTED SUPPLIED WITH SOAP
	AND SANITARY DRYING TOWELS - SATISFACTORY
NOTE —	FOOD HANDLER NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
	SATISFACTORY
NOTE —	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Salomon Alarcio	SIGNATURE	DATE 3/18/14
PERSON IN CHARGE (PRINT) Ken Stylen	SIGNATURE	DATE 3-18-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	LA TAPENADE	TERM C3	GATE LEVEL	11-26-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR WITH NEWARK HD		NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 11-26-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	La Tapenade	TERM C3	Gate Level	11-26-13/9:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
15C -	FOOD PRODUCTION AREA NOTED E/EVATED
	TEMPERATURE - CONTACT MAINTENANCE TO
	MONITOR CONDITION
NOTE -	REFRIGERATION EQUIPMENT NOTED - TO - BE
	40/DEG F - SATISFACTORY
NOTE -	FOOD PREP AT 85 DEG F

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 11-26-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	LA TAPENADE	TERM C3	GATE LEVEL	1-28-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Application made w/ Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Blanca Parraga	SIGNATURE	DATE 1-28-13
INSPECTOR (PRINT) KEN STYLOT	SIGNATURE	DATE 1-28-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LA TAPENADE	TERM C3	GATE LEVEL	1-28-13 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
10 H -	ELEVATE EQUIPMENT NOTED STORED DIRECTLY
	ON FLOOR / UNDER STORAGE RACKS

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Blanca Parraga	SIGNATURE	DATE 1-28-13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 1-28-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

The Port Authority of New York & New Jersey
Food Establishment Inspection Report
Operations Services Department

CORRECTIVE ACTION RESPONSE FORM

Establishment: LA TAPENADE / HMS HOST Location: TERM. C3

Inspection Date: 1/29/2013

Establishment Representative (PRINT): SALOMON APARICIO (908) 242-2192

(SIGNATURE): [signature] Date: 1/29/2013

All violations have been corrected as described below:

Violation Number	Corrective Action
10 H	Trained Staff to storage all equipment on Top of the Shelfs on Kitchen / Storage / Prep Areas. Associates understand the importance of placing equipment on Storage racks.

Complete And Fax This Form To Ken Styles At 201-216-2403
Within 5 Days Of This Inspection.

Attach Additional Copies If Necessary

PAGE 1 OF 1

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	La Tapenade	Term C3	Gate Level	6-1-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-6435 0714-33-097-01	8-31-12 6-30-12	Newark

TYPE OF EST.			TYPE OF INSPECTION
(✓) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(✓) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Betty Campbell	Betty Campbell	6-1-12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 6-1-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LA TAPENADE	TERM C3	Gate Level	6-1-12 / 11:10 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Prep Area:
15C-	Remove milk crates used for storage racks

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Betty Campbell PERSON IN CHARGE (PRINT)	Betty Campbell SIGNATURE	6-1-12 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 6-1-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	LA GRAND COMPTOIR	TERM C3	GATE LEVEL	5-29-14

Permit #	Expiration Date	Issued by
12-11151	1-31-13	NEWARK

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C 1

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
ALVIN L. DAWKINS	[signature]	5/29/14
KEN STYLES	[signature]	5-29-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LaGrand Comptoir	TERMC3	Gate Level	5-29-14 / 11:24 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BAR AREA:
NOTE -	NO ACTION REQUIRED
	KITCHEN AREA:
NOTE -	REACH-IN REFRIGERATOR - NOTED TO BE 37 DEG
	SATISFACTORY
15C -	MOP NOTED STORED IN MOP BUCKET AND
	NOT STORED PROPERLY ON MOP RACK

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Alvin L. Dawkins PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 5-29-14
PERSON IN CHARGE (PRINT) Ken Styler	SIGNATURE Ken Styler	DATE 5-29-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	LA GRAND Comptoir	TERM C3	GATE LEVEL	11-19-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11151 0714-33-244-010	1-31-13 6-30-14	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (✓) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carlos Perez	[signature]	11/19/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	[signature]	11-19-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LA GRAND COMPTOIR	TERM C3	GATE LEVEL	11-19-13 / 11:35AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE —	FINAL RINSE TEMPERATURE OF DISHMACHINE
	NOTED-TO-BE SATISFACTORY
NOTE —	ALL DOCUMENTATION PROVIDED
	KITCHEN AREA:
NOTE —	FOOD HOLDING TEMPERATURE NOTED-TO-BE
	BETWEEN 150 — 170 DEGF
NOTE —	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Carlos Perez	SIGNATURE	DATE 11/19/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 11-19-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	LeGrand Comptoir	TERM C3	Gate Level	1-29-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11151 0714-33-244-010	1-31-13 6-30-13	Newark

TYPE OF EST.			TYPE OF INSPECTION	
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL	( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(✓) BAR	(✓) ROUTINE	(DATE OF INITIAL INSPECTION)
(✓) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER		

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Jose Garcia	[signature]	1-29-13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	[signature]	1-29-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LE GRAND COMPTOIR	TERM C3	GATE LEVEL	1-29-13/11:20 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
13C -	MOP NOT HANG PROPERLY NOTED MOP STORED IN WATER - REMOVE
	NOTE (CORRECTED ON SITE)

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Jose Garcia PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 1-29-13
PERSON IN CHARGE (PRINT) Ken Style	SIGNATURE	DATE 1-29-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

The Port Authority of New York & New Jersey
Food Establishment Inspection Report
Operations Services Department

CORRECTIVE ACTION RESPONSE FORM

Establishment: LE GRAND Comptoir Location: TERM C3

Inspection Date: 01-29-13

Establishment Representative (PRINT): Jose Garcia

(SIGNATURE): Date: 01-29-13

All violations have been corrected as described below:

Violation Number	Corrective Action
13C	MOP WAS REMOVED FROM WATER AND HUNG UP. THE CORRECTIVE ACTION WAS DONE WHILE INSPECTOR WAS ON SITE.

Complete And Fax This Form To Ken Styles At 201-216-2403
Within 5 Days Of This Inspection.

Attach Additional Copies If Necessary

PAGE 1 OF 1

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Le Grande Comptoir	TERM C3	Gate Level	5-18-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11151 0714-33-244-010	1-31-13 4-30-12	Newark

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(X) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE 2
    A (B) C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Joe Maca	J Ma	5-18-12

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Sty	5-18-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A-/ 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	LeGrande Comptoir	TERMC3	Gate Level	5-18-12/10:13AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10B-	FLOOR UNDER DELFIELD REACH-IN UNIT NOTED TO BE SOILED AND IN NEED OF CLEANING
10B-	DUST BUILD-UP NOTED ON WALLS ABOVE OVEN - IN NEED OF CLEANING

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Joe Mack	SIGNATURE Joe Mack	DATE 5-18-12
PERSON IN CHARGE (PRINT) Ken Sylet	SIGNATURE Ken Sylet	DATE 5-18-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL RNOT. — SATISFACTORY — 2ND CYCLE

1758

ENG.-MNT. STAND-BY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department (A-F1) Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	MELANGE (OTG)	TERM. C-POST SEC. - MAIN CONCOURSE	GATE LEVEL	11/18/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK		PROVIDED

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1758)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critical Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO		11-18-14
DAVID FALCONE		11/18/14

INTERN

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH # 1758 [illegible]

THE PORT AUTHORITY OF NY & NJ

Food Establishment Inspection Report Addendum

Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	MELANGE	TERMC - post SEC - main lane.	GATE LEVEL	11/18/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) DB	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DM	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST — SATISFACTORY — 2ND CYCLE

INSP - MWH# 1757 PHASE 3

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment (OTE)	Location (C3F4)	Floor	Date of Inspection
EWR	NONNA'S	TERM. C-3 POST SEC - FOOD COURT	GATE LEVEL	11/21/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK		PROVIDED

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1757)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

DEAN MERCADO	[signature]	11-21-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DAVID FALCONE	[signature]	11/21/14
~~PERSON IN CHARGE (PRINT NAME)~~ INSPECTOR	SIGNATURE	Date

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	NONNA'S	TERM C-3 POST SEC FOOD COURT	GATE LEVEL	11/24/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE~~ (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONSTRUCTION SATISFACTORY — 2ND CYCLE

PA-1683 / 4-00

INSPECTION — MWA# 1756

Page 1 of 2

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	(OTG) RIVIERA	(CT-F29) TERM. C-1 FOOD COURT	DEPT.	11/14/14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
RECEIPT PROVIDED FROM NEWARK HEALTH DEPT.		

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(X) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
(X) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)
MWA# 1756

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
— HKA	PEST CONTROL	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

DEAN MERCADO PERSON IN CHARGE (PRINT)	[signature] SIGNATURE	11-14-14 DATE
DAVID FALCONE INSPECTOR (PRINT)	[signature] SIGNATURE	11/14/14 DATE

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

MWH# 1756

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	RIVIERA	TERM. C-1 FOOD COURT	DEPT.	11/14/14 - 7:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE (PRINT)~~ DF	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Ruby's	Term C2	Gate Level	10-6-14

Permit #	Expiration Date	Issued by
14-58154	1-31-15	Newark

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A (B) C D E 1
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit 1
   A B C (D) E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G (H) 1
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 2	Number of General Items: 1	Reinspection Required? ☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Andrew Pappas	[signature]	10-6-14
Ken Sayles	[signature]	10-6-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Ruby's	TERM C2	Gate Level	10-6-14 / 11:58 am

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D -	DISPLAY REFRIGERATION UNIT NOTED-TO-BE 52 DEG
	AT MY REQUEST I INSTRUCTED MANAGER TO
	MONITOR UNIT - NOTE UNIT IN DEFROST CYCLE
	TO ENSURE UNIT OPERATES SO THAT COLD FOOD
	ITEMS ARE AT OR BELOW 41 DEG F
	KITCHEN AREA:
10H -	ELEVATE PRODUCT NOTED STORED DIRECTLY ON
	FLOOR OF WALK-IN REFRIGERATOR
13 -	GRILLED CHICKEN, TURKEY SAUSAGE IN GRILL
	AREA NOTED-TO-BE 126 DEG F
	AT MY REQUEST FOOD ITEMS WERE REHEATED
	TO 165 DEG BEFORE BEING SERVED - NOTE
	HOT FOOD ITEMS MUST BE MAINTAINED AT OR
	ABOVE 135 DEG F

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Andrew Pappas	SIGNATURE	DATE 10-6-14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 10-6-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	RUBY'S	TERM C2	GATE LEVEL	2-5-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-58154	1-31-13	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A (B) C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (2) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO ( )

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Andrew Pappas	[signature]	2-5-2013
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 2-5-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	RUBY'S	TERM C2	GATE LEVEL	2-5-13 / 10:55 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
13 -	GRILLED CHICKEN BREAST ABOVE GRILL
	NOTED TO BE 93 DEGF AT MY REQUEST
	FOR ITEM WAS REMOVED - NOTE HOT FOOD
	MUST BE MAINTAINED AT OR ABOVE 135 DEGF
	NOTE FOOD ITEM WAS REHEATED RAPIDLY
	TO 165 DEGF
5A -	TUNA SALAD IN REFRIGERATION UNIT NOTED
	WITH HANDLE OF UTENSIL STORED IN FOOD ITEM
	AT MY REQUEST UTENSIL WAS REMOVED
	NOTE FOOD SHALL BE PROTECTED FROM
	CONTAMINATION FROM UNCLEANED UTENSIL
	(CORRECTED ON SITE)

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Andrew Pappas	SIGNATURE	DATE 2-5-2013
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 2-5-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

1ST Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	RUBY'S DINER	TERM C2	GATE LEVEL	6-29-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-58154	1-31-13	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (X) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A (B) C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   (A) B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F (G) H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (2) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES (X) NO ( )

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Andrew Pappas	[signature]	6/29/2012

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	[signature]	6-29-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	RUBY'S DINER	TERMC2	GATE LEVEL	6-29-12 / 10:28 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10G-	GREASE BUILD UP NOTED ON FILTERS ABOVE FRYER AND GRILL AREA - NOTE VENTILATION NOT ADEQUATE TO REMOVE GREASE ODOR VENTILATION NOT WORKING PROPERLY
15C-	REMOVE UNUSED EQUIPMENT NOTED STORED DIRECTLY ON FLOOR.
1B-	GRILLED CHICKEN NOTED STORED ABOVE GRILL AT 124 DEG F AT MY REQUEST FOOD ITEM WAS REMOVED REHEATED TO 165 DEG NOTE HOT FOOD MUST BE MAINTAINED AT OR ABOVE 135 DEG F
2A-	TUNA ON SERVICE STATION NOTED TO BE 52 DEG F AT MY REQUEST FOOD ITEM WAS REMOVED TO REDUCE TEMPERATURE NOTE COLD FOOD ITEMS MUST BE MAINTAINED AT OR BELOW 41 DEG F

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Andrew Pappas	SIGNATURE	DATE 6/29/2012
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 6-29-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CHOT — SATISFACTORY — 2ND CYCLE

INSP - MINA #176

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SAISON (CAFE)	C3F1 TERM. C-3 BY GATE C120	DEPT	11/7/14

Permit #	Expiration Date	Issued by
COPY OF	PRINT	PERMIT

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☑ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☑ Initial
- ☐ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: MINA #176

Licensed Exterminator	Date of Last Treatment	Chemicals Used
PEST CONTROL		—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critical Items:	Number of General Items:	Reinspection Required?
0	0	☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO		11-7-14
DAVID FALCONE		11/7/14

ENGINEERING

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

NWK# 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	Saison	C3F1 TERM. C-3 By Gate C120	GATE LEVEL	11/7/14 - 7:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley √ - Abated by personal effort

PERSON IN CHARGE (PRINT) DF	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) PW	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	9-30-14

Permit #	Expiration Date	Issued by
0714-32-914-007 APPLIED FOR WITH	NEWARK HD	NEWARK

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☐ Snack Bar
- ☐ Deli
- ☑ ~~Bar~~
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☐ Initial
- ☑ ~~Routine~~
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	0	☐ Yes ☑ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Kim Estelle	Kim Estelle	9/30/14
KEN STYLES	[illegible]	9-30-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SAMUEL ADAMS BREW HOUSE	TERM C2	GATE LEVEL	9-30-14 / 10:24 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	REFRIGERATION EQUIPMENT NOTED TO BE
	40 DEG F & SATISFACTORY
NOTE –	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Kim Estelle	SIGNATURE Kim Estelle	DATE 9/30/14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 9-30-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	12-3-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007 APPLIED FOR WITH NEWARK HD	6-30-14	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(✓) BAR	(✓) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Ivy Ohoo	SIGNATURE	DATE 12-3-13
INSPECTOR (PRINT) Ken Styler	SIGNATURE	DATE 12-3-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	12-3-13 / 10:12 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	REFRIGERATION EQUIPMENT NOTED-TO-BE
	38.5 DEGF – SATISFACTORY
NOTE –	HOT FOOD ITEMS NOTED-TO-BE 166 DEGF
	SATISFACTORY
NOTE –	OVERALL SANITATION AND APPEARANCE
	OF ESTABLISHMENT – NOTED-TO-BE
	SATISFACTORY
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Ivy Otoo	SIGNATURE	DATE 12-3-13
PERSON IN CHARGE (PRINT) Ken Stayler	SIGNATURE	DATE 12-3-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

PA 1683 / 4-00

SATISFACTORY

1st cycle

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SAMUEL ADAMS	TERM C2	Gate Level	5-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-10889 LIQUOR 0714-32-914-007	1-31-13 6-30-13	Newark

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(Y) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A (B) C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kathy Schubert	Kathy Schubert	
INSPECTOR (PRINT) Ken Styles	SIGNATURE	DATE 5-6-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	5-6-13 / 11:38 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BAR AREA:
NOTE –	DISPLAY REFRIGERATION UNIT NOTED TO BE @ 39 DEG F / – SATISFACTORY
NOTE –	CHILI AND SOUP IN HOT HOLDING UNIT NOTED-TO-BE 158 – 179 DEG F / – SATISFACTORY
NOTE –	CHICKEN WINGS IN HOT HOLDING UNIT NOTED-TO-BE 152 DEG F – SATISFACTORY
10 B –	FLOOR UNDER BAR COUNTER AND SINK NOTED WITH DEBRIS AND IN NEED OF CLEANING
	BACK – STORAGE AREA:
NOTE –	ALL REFRIGERATION EQUIPMENT NOTED-TO-BE 40 DEG F – SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schubert	SIGNATURE	DATE 5-6-13
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 5-6-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SAMUEL ADAMS	TERM C 2	GATE LEVEL	4-25-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-10889 0714-32-914-007	1-31-13 6-30-12	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- ( ) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A (B) C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Ivy Choo		4.25.12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		4-25-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	4-25-12 / 10:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
10B –	FLOOR UNDER BAR COUNTER NOTED DEBRIS
	AND IN NEED OF CLEANING
15C –	REPAIR COVE BASE AT END OF BAR COUNTER
	NOTED PENETRATION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Ivy Otoo	SIGNATURE	DATE 4.25.12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 4-25-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2nd CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SAMUEL ADAMS	TERMC2	GATE LEVEL	12-13-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-10889 LIQUOR 0714-32-914-007	1-31-13 6-30-13	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(✓) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(✓) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. (✓) FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A✓) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. (✓) VERMIN ACTIVITY
    (A✓) B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (/) NO. OF GEN. ITEMS (/) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Tara Waller		12/13/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles		12-13-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A 74-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SAMUEL ADAMS	TERM C2	GATE LEVEL	12-13-12 / 10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BAR AREA:
13 A –	DRAIN AND FRUIT FLIES NOTED ON WALL
	CONTACT PEST CONTROL COMPANY FOR
	SERVICE - NOTE SANITATION IS CRITICAL
	IN OBTAINING CONTROL
	BACK STORAGE / PREP AREA:
5A –	MOLD GROWTH NOTED ON BACKSPLASH
	IN ICE MACHINE - AT MY REQUEST FOOD
	ITEM WAS REMOVED UNIT MUST BE CLEANED
	AND SANITIZED BEFORE USE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Tara Waller	SIGNATURE [signature]	DATE 12/13/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 12-13-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SANDELLAS	TERM C	BAGGAGE LEVEL	8-14-14

Permit #	Expiration Date	Issued by
Applied for with the city of		Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Cristina Vieira	Cristina Vieira	8/14/14
Ken Styles	Ken Styles	8-14-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1083A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SANDELLAS	TERM C	BIGGIGE LEVEL	8-14-14

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
NOR-	NO Action Required

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Cristina Vieira	SIGNATURE Cristina Vieira	DATE 8/14/14
PERSON IN CHARGE (PRINT) Ku Styler	SIGNATURE Ku Styler	DATE 8-14-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SANDELLA'S	TERMIC	BAGGAGE	9-25-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR WITH NEWARK HD		NEWARK

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL (X) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	( ) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) ILDA SANTOS	SIGNATURE Ilda Santos	DATE 09-25-13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 9-25-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SANDELLA'S	TERM C	BAGGAGE	9-25-13 / 10:29 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	NO ACTION REQUIRED
NOTE –	TEMPERATURES FOOD HANDLING NOTED-TO-BE SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) ILDA SANTOS	SIGNATURE Ilda Santos	DATE 0925-13
PERSON IN CHARGE (PRINT) Ken Sylar	SIGNATURE Ken Sylar	DATE 9-25-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SANDELLAU	TERMIC	Bleeker	4-23-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For with Newark HD		Newark

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B (C) D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
ILDA SANTOS	Ilda Santos	04-23-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	4-23-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SANDELLAS	TERM C	BAGGAGE	4-23-13 / 11:17AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
1C	- BAKED BEANS NOTED TO BE HELD IN HOT HOLDING
	EQUIPMENT NOTED TO BE 75 DEG F AT
	MY REQUEST FOOD ITEM WAS REHEATED TO
	165 DEG F BEFORE BEING STORED AND HELD IN
	HOT HOLDING EQUIPMENT
	NOTE EQUIPMENT NOT MADE TO HEAT FOOD
	TO THE REQUIRED TEMPERATURE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE Alda Lewis	DATE 04-23-13
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE Ken Styles	DATE 4-23-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SANDELLAIS	TERM C	BAGGAGE	12-11-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
81-31077	8-31-12	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Katherine Ortega	Katherine Ortega	12/11/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SANDELLAIS	TERM C	LEVEL BAGGAGE	12-11-12 / 12:25 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
5A	- HANDLE OF UTENSIL USED TO PORTION DICED
	CHICKEN NOTED TO BE STORED RESTING IN FOOD
	NOTE FOOD ITEM MUST BE PROTECTED FROM
	CONTAMINATION - AT MY REQUEST UTENSIL
	WAS REMOVED WASHED RINSED AND SANITIZED
	AND STORED WITH HANDLE UP

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Katherine Ortega PERSON IN CHARGE (PRINT)	Katherine Ortega SIGNATURE	12/11/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE K Styles	DATE 12-11-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SANDELLA'S	TERM C	BAGGAGE LEVEL	5-23-14

Permit #	Expiration Date	Issued by
	N/A	

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   (A) B C D 1
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? [x] Yes [ ] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Guida Ribeiro	Guida Ribeiro	
KEN STYLES	KUS7	5-23-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SANDELLAS	TERMC	BAGGAGE LEVEL	5-23-14/11:06 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
9B-	HAND WASH SINK OBSERVED NOT WORKING. NOT SUPPLIED WITH HOT AND COLD RUNNING WATER - CONTACT SERVICE COMPANY TO MAKE REPAIRS IMMEDIATELY - STAFF INSTRUCTED TO WASH HANDS IN 3 COMPARTMENT SINK UNTIL REPAIR CAN BE MADE
	NOTE - 3 COMPARTMENT SINK NOTED WITH HOT AND COLD RUNNING WATER
NOTE-	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR RESTRAINTS AND GLOVES WORN - SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Guida Ribeiro	SIGNATURE Guida Ribeiro	DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 5-23-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SMASH BURGER	TERM C3	Gate Level	6-24-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For with Newark HD		NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES 1
   A B (C) D E F G
9. HANDWASH/TOILET FACILITIES 2
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 1
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (4) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
RAFAEL RAMOS	[signature]	6.24.14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	[signature]	6-24-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SMASH BURGER	TERM C3	GITE LEVEL	6-24-14/11:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	PREP / KITCHEN AREA:
9B-	NO SOAP AT HAND WASH SINKS *(COS)
9B-	NO SANITARY DRYING TOWELS AT HAND SINK
15C-	REPAIR LEAK NOTED IN WALK-IN REFRIGERATOR
8C-	FOOD HANDLER/STAFF NOTED CONSUMING FOOD IN FOOD PREPARATION AREA
NOTE-	*(CORRECTED ON SITE)

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) RAFAEL RAMOS	SIGNATURE	DATE 6-24-14
PERSON IN CHARGE (PRINT) KEN SZ/CEO	SIGNATURE	DATE 6-24-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Rafael Ramos - 973-272-5971

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SMASH BURGER	TERM C3	GATE LEVEL	10-8-14

Permit #	Expiration Date	Issued by
NOT POSTED OR PROVIDE AS REQUIRED		NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B (C) D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 1	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
David Salas	David Salas	10-8-14
KEN STYLES	K Styles	10-8-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SMASH BURGER	TERM C3	GATE LEVEL	10-8-14 / 10:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
14C-	PROVIDE COPY OF PERMIT NOTED NOT POSTED
	OR PROVIDED AS REQUIRED
	POT SINK AREA:
NOTE-	SAFETY ITEM - CO2 CYLINDERS NOTED - NOT
	SECURED WITH CHAIN TO PREVENT CONTAINERS
	FROM FALLING - SECURE CO2 CYLINDERS

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

David Sala PERSON IN CHARGE (PRINT)	SIGNATURE David Sala	DATE 10-8-14
PERSON IN CHARGE (PRINT) KEN STYLER	SIGNATURE	DATE 10-8-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SMASHBURGER	TERM A3	GATE LEVEL	11-26-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR WITH	NEWARK HD	NEWARK

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
RAFAEL RAMOS	Rafael Ramos	11.26.13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE K Styles	DATE 11-26-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SMASH BURGER	TERM A3	Gate Level	11-26-13 / 9:07 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
NOTE -	REFRIGERATION EQUIPMENT NOTED TO BE
	38 - 140 DEG F + SATISFACTORY
NOTE -	HOT FOOD ITEM NOTED TO BE 145 DEG F
	SATISFACTORY
NOTE -	SANITIZATION - AND OVERALL CONDITION OF
	FOOD SERVICE AREA - SATISFACTORY
NOTE -	NO ACTION REQUIRED
	NOTED IMPROVEMENT FROM PRIOR
	INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) RAFAEL RAMOS	SIGNATURE	DATE 11-26-13
PERSON IN CHARGE (PRINT) KEN STILES	SIGNATURE	DATE 11-26-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SMASHBURGER	TERM C3	GATE LEVEL	1-28-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLICATION MADE W/ NEWARK HD		NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C (D) E F G 1
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE 2
    A (B) C D E F G (H)
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 1
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (4) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Charlene Hamel-Lewis		1/28/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles		1-28-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SMASH BURGER	TERM C3	Gate Level	1-28-13 / 10:23 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN AREA:
10B —	GREASE BUILD UP NOTE ON FLOOR UNDER GRILL
	AND FRYER
10H —	EQUIPMENT - SHEET PANS NOTED STORED DIRECTLY
	ON FLOOR - NOTE (CORRECTED ON SITE)
8D —	PERSONAL ITEMS AND OUTER GARMENTS
	NOTED STORED IN STORAGE AREA
15C —	TOWEL DISPENSER NOTED NOT OPERATIONAL
	CORRECTED ON SITE

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Marlene Hamel-Lais	SIGNATURE	DATE 1-28-13
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 1-28-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	SMASHBURGER	TERM C3	GATE LEVEL	6-4-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
	NOT POSTED	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
(X) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A (B) C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (3) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Dwayne Hayes		
INSPECTOR (PRINT) Ken Styles	SIGNATURE	DATE 6-4-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	SMASH BURGER	TERM C3	GATE LEVEL	6-4-12 / 10:20 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
9B –	NO SANITARY DRYING TOWELS AT HAND SINK
	KITCHEN AREA:
15C –	HAND SINK NOT ACCESSIBLE, NOTED ITEMS STORED IN HAND SINK
15C –	PERMIT NOT POSTED OR PROVIDED AS REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Dwayne Hayes		
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 6-4-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	SOUTH PHILLY STEAKS + FRIES / NATHANS	TERM C1	FOOD COURT	9-29-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HD		NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A (B) C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
HOSSAM ELGAHAR	[signature]	9-29-14
KEN STYLES	[signature]	9-29-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	South Philly Steak + Fries Nathans	TERM C1	Food Court	9-29-14 / 11:58 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area:
143-	Provide Copy of Permit or Receipt
	that applied for with Newark HD

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Hossam Elgaham	SIGNATURE [signature]	DATE 9-29-14
PERSON IN CHARGE (PRINT) Ken Styler	SIGNATURE [signature]	DATE 9-29-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	South Philly Steak + Fries	TERM C	Food Court	6-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for	Newark HD	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
—	N/A	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
HOSSAM ELGAHAM	[signature]	6-6-13
INSPECTOR (PRINT) [illegible]	SIGNATURE [illegible]	DATE 6-6-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	South Philly Steak + Fries	TERM C1	Food Court	6-6-13 / 11:38 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE —	FOOD TEMPERATURES NOTED-TO-BE SATISFACTORY
NOTE —	REFRIGERATED UNIT - WALK-IN AT 40 DEG F / SATISFACTORY
NOTE —	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

HOSSAM ECFAHAM PERSON IN CHARGE (PRINT)	HOSSAM SIGNATURE	DATE 6-6-13
PERSON IN CHARGE (PRINT) KEN SIGLO	SIGNATURE	DATE 6-6-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	NATHANS SOUTH PHILLY STEAK + FRIES	TERM C1	FOOD COURT	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR	W/ NEWARK HD	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS ( ) NO. OF GEN. ITEMS ( ) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
HOSSAM		12-12-12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	NATHAN'S SOUTH PHILLY STEAK + FRIES	TERM C	FOOD COURT	12-12-12 / 12:25 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
10G –	HOOD OVER GRILL NOTED GREASE BUILD-UP AND IN NEED OF CLEANING
8D –	OUT GARMENTS / PERSONAL ITEMS STORED UNDER COUNTER PROVIDE LOCKERS

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) HOSSAM EL FAHAM	SIGNATURE	DATE 12-12-12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 12-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS	TERM C	Bridge	3-18-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Tina	SIGNATURE [signature]	DATE 3/18/14
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 3-18-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERM C	BAGGAGE AREA	3-18-14 / 10:22 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	REACH-IN DISPLAY UNIT NOTED TO BE 39 DEGF
	SATISFACTORY
NOTE –	NO ACTION REQUIRED
NOTE –	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) TINA	SIGNATURE	DATE 3/18/14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 3-18-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	STARBUCKS COFFEE	TERM C	Baggage Level	8-14-14

Permit #	Expiration Date	Issued by
Applied for 11-66134	with city of 8/31/12	Newark NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Eugenia Jean-Pierre		8/14/14
KEN SAYLOR		8-14-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERM C	BAGGAGE LEVEL	8-14-14 / 11:40AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
2A -	Containers of whole milk and NONFAT milk noted to be 50-64°F. AT my Request, food item was removed, discarded and replaced with items with proper temperature Note cold food items must be maintained at or below 41°F COS
Note -	temperatures in reach in refridgerator were noted to be 34-40°F SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Eugenia Jean-Philippe PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 8/14/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 8-14-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STAR BUCKS COFFE	TERM C	BIGGS	10-16-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied	FOR WITH NEWARK HD	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Grismilda Rodriguez	SIGNATURE [signature]	DATE
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 10-16-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERM C	BAGGAGE LEVEL	10-16-13/10:58

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE —	NO ACTION REQUIRED
NOTE —	FOOD TEMPERATURES NOTED TO BE SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Grisnilda Rodriguez	SIGNATURE	DATE 10/16/13
PERSON IN CHARGE (PRINT) KEN STYLET	SIGNATURE	DATE 10-16-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS COFFEE	TERM C	Baggage Level	4-30-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-66134	8-31-12	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED 1
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Dieynebe Bah	Dieynebe	4/30/12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 4-30-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
HBR	STARBUCKS COFFEE	TERM C	BAGGAGE	4-30-12/11:05 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK STORAGE / PREP AREA:
15C	REPAIR PENETRATIONS NOTED IN CEILING TILE - NOTE ALL PENETRATIONS MUST BE SEALED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Dieymcha Bah PERSON IN CHARGE (PRINT)	Dieymcha SIGNATURE	4/30/12 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 4-30-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS	TERM C	BAGGAGE	12-1-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For at	Newark HD	Newark

TYPE OF EST.			TYPE OF INSPECTION
(✓) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(✓) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C (D) E F G /
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (/) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Dieyinde	Dley-S	12/11/18
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	Ken Styles	12-11-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS	TERM C	BAGGAGE	12-11-12 / 11:57 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK PREP AREA:
8 D	– OUTER GARMENTS AND PERSONAL ITEMS
	NOTED STORED ON STORAGE RACKS – NOTE
	PROVIDE LOCKERS

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Dieynaba	SIGNATURE Dieynaba	DATE 12/11/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE K. Styles	DATE 12-11-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS COFFEE	TERM C	M C	3-18-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11999	1-31-13	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Grismilda Rodriguez	SIGNATURE	DATE 3/18/14
INSPECTOR (PRINT) Ken Styles	SIGNATURE	DATE 3-18-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERMC	MUH CONCOURSE	3-18-14 / 11:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRIINTS AND GLOVES WORN
NOTE -	REFRIGERATION UNIT NOTED-TO-BE 32 DEGF
	SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Ginsmilda Rodrige	SIGNATURE [signature]	DATE 3-18-14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 3-18-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2ND cycle

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	STARBUCKS	TERM C	MAIN CONCOURSE	10-20-14

Permit #	Expiration Date	Issued by
14-11999	1-31-15	Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C (D) E 1
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    (A) B C D 1
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
1	1	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given ~~to the~~ Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Tanessa Mandestin	[signature]	10-20-14
KEN STYLES	[signature]	10-20-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS	TERM C	MAIN CONCOURSE	10-20-16 / 10:50 am

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D -	Display Refrigeration Unit noted to be 48 DegF
	Monitor unit to ensure that it's properly
	operating to maintain food items at or below
	41 DegF
13D -	Approximately 4 - 6 small fruit/drain flies
	noted on wall nearest express machine
	Note sanitation is critical in obtaining
	control - contact pest control company for
	service

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

JANESSA Mondestin PERSON IN CHARGE (PRINT)	SIGNATURE J Monde	DATE 10-20-16
PERSON IN CHARGE (PRINT) KEN Styles	SIGNATURE K Styles	DATE 10-20-16

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS COFFEE	TERM C	M C	4-26-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	with Newark HD	Newark

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- (✓) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A (B) C (D) E F G 2
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (2) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DARLINE JEAN LOUIS	Darline Jean Louis	4-26-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	4-26-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERM C	MAIN CONCOURSE	4-26-13 / 11:38

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK STORAGE / POT SINK AREA:
8D –	OUTER GARMENTS NOTED STORED ON STORAGE RACKS IN PRODUCTION AREA NOTE PROVIDE LOCKERS
	CUSTOMER SERVICE AREA:
8B –	SEVERAL FOOD HANDLERS NOTED WITHOUT EFFECTIVE HAIR RESTRAINTS

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

DARLINE Jean Louis PERSON IN CHARGE (PRINT)	Darline Jean Louis SIGNATURE	4-26-13 DATE
PERSON IN CHARGE (PRINT) Ken Stylter	SIGNATURE	DATE 4-26-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

2ND CYCLE

PA 3683 (4-00)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STARBUCKS Coffee	TERM C	M C	12-23-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11999	6-31-13	Newark

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
( ) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
( ) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F /
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A (B) C D /
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Eulonia Jean-Philippe	[signature]	12/23/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	[signature]	12-23-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STARBUCKS COFFEE	TERM C	MAIN CONCOURSE	12-23-13 / 11:58 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK PREP / STORAGE AREA:
9B-	No SOAP AT HAND WASH SINK
5A-	WATER BOTTLE NOTED STORED IN ICE AT ICE MACHINE AT MY REQUEST BOTTLE WAS REMOVED AND ICE DISCARDED - NOTE FOOD MUST BE PROTECTED FROM CONTAMINATION FROM UNCLEAN SURFACES

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Eugenia Jean-Philippe PERSON IN CHARGE (PRINT)	eugen SIGNATURE	12/23/13 DATE
PERSON IN CHARGE (PRINT) Kevin Styla	SIGNATURE Kevin Styla	DATE 12-23-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	STAR BUCK COFFEE	TERM C	M C	5-24-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11999	1-31-12	NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Janine Del Valle	SIGNATURE [signature]	DATE 5/24/12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 5-24-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	STAR BUCKS COFFEE	TERM C	MC	5-24-12 / 10:28 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
15C -	HAND WASH SINK NOTED TO BE NOT ACCESSIBLE
	REMOVE CLUTTER STORED IN HAND SINK

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Jamine DelValle	SIGNATURE	DATE 5/24/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-24-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

Final Cont — Satisfactory — 2nd Office

End - March 1754

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	TAKEUMI	TERM. C-3 Food Court	Dep.	11/7/14

Permit #	Expiration Date	Issued by
Copy of Appl. / Pymt. Receipt		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: March 1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	Filed Pest Cont.	—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critical Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO		11-7-14
DAVID FALCONE		11/7/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

MAHH 179

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THGUARE	TERM C-5 FOOD COURT	DEPT.	11/7/14 - 6:50 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley √ - Abated by personal effort

PERSON ~~IN CHARGE~~ (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. INSP. MONTH #M-1756 SATISFACTORY 2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department (C1-F24) Page 1 of 2

Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	TAGLIARE	TERM. C-1 FOOD COURT - POST SEC.	DEPT.	11/11/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED - NEWARK HEALTH DEPT.		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-11-14
DAVID FALCONE	[signature]	11/11/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH# 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	(OTB) TAGLIARE	TERM. C-1 FOOD COURT [illegible]	DEPT.	11/11/14 8:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
~~PERSON IN CHARGE (PRINT)~~	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C	M C	7-2-14

PERMIT NO.	EXPIRATION DATE	ISSUED BY
applied for with Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
ALDA SANTOS	Alda Santos	07-02-14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	K Styles	7-2-14

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA-1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERM C	MAIN Concourse	7-2-14/10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
NOTE –	No Action Required

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Ida Santos	SIGNATURE [signature]	DATE 07-02-14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 7-2-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY 2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	THE GROVE	TERM C	MAIN CONCOURSE	10-20-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH	NEWARK HD	NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed 1
    A B (C)

RESULTS:

Number of Critial Items: 0	Number of General Items: 1	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Carmen G. Rodriguez	Carmen G. Rodriguez	10/20/14
Ken Styles	Ken Styles	10-20-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERM C	Main Concourse	10-20-14/10:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Areas
15c	Replace Ventilation Screen noted missing from Reach-in Refrigeration Units

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Carmen G. Rodriguez PERSON IN CHARGE (PRINT)	SIGNATURE Carmen G Rodriguez	DATE 10/20/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [illegible]	DATE 10-20-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
CWR	The Grove	TERM C	M/C	5-15-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	with Newark HD	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHARGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carmen G. Rodriguez	Carmen G. Rodriguez	05/15/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Styles	5-15-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERMC	M/INCONCOURSE	5-15-13 / 10:10AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE:
5A -	BOTTLED WATER NOTED-TO-BE STORED DIRECTLY
	INSIDE ICE MACHINE - AT MY REQUEST
	BOTTLED OF WATER WAS REMOVE, ICE DISCARDED
	NOTE FOOD MUST BE PROTECTED FROM CONTAMINATION
	ICE USED FOR CONSUMPTION MUST ~~NOT~~ BE
	~~CONTAMINATED AND EXPOSED TO UNCLEAN~~,
	UTENSILS, SURFACES - NOTE "CORRECTED ON-SITE"
NOTE -	REACH-IN REFRIGERATIONS UNIT NOTED-TO-BE
	34 - 41 DEG F - SATISFACTORY

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carmen G. RODRIGUEZ	Carmen G. Rodriguez	05/15/13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-15-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	The Grove	TERM C	MC	9-25-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For	with Newark HD	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- ( ) ROUTINE
- ( ) REOPENING
- (✓) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carmen G. Rodriguez	Carmen G. Rodriguez	9/25/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Styles	9-25-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERMC	MC	9-25-13 / 11:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area:
NOTE —	No Actions Required

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Carmen G. Rodriguez PERSON IN CHARGE (PRINT)	Carmen G. Rodriguez SIGNATURE	9/25/13 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE Ken Styles	DATE 9-25-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C	M C	12-14-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38428	8-31-12	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHARGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carmen Rodriguez	Carmen Rodriguez	12/14/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	12-14-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C	MAIN CONCOURSE	12-14-12/9.20 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15c -	REPLACE OR REPAIR VENT COVER NOTED
	REMOVED FROM BACK OF DISPLAY REFRIGERATOR
	UNIT - NOTE CORRECTED ON SITE

* - Critical Item that must be corrected immediatley V - Abated by personal effort

Carmen Rodriguez PERSON IN CHARGE (PRINT)	Carmen Lopez SIGNATURE	12/14/12 DATE
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 12-14-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERMC	M C	5-18-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38428	9-31-12	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Carmen G Rodriguez	Carmen G Rodriguez	05/18/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	Ken Styles	5-18-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C	MAIN CONCOURSE	5-18-12/12:05PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
NOB	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Carmen G. RODRIGUEZ PERSON IN CHARGE (PRINT)	Carmen G. Rodriguez SIGNATURE	05/18/12 DATE
PERSON IN CHARGE (PRINT) KEN SYLOR	SIGNATURE	DATE 5-18-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	The Grove	Term C1	84 Gate Level	8-12-14

Permit #	Expiration Date	Issued by
Act # 5305-55 Applied For with Newark HO	Date Applied 9/24/13	Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	N/A	—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
0	0	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Katherine Ortega	Katherine Ortega	8/12/14
KEN STYLES	Ken Styles	8-12-14

Distribution: White – Operation Services, Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	Terminal C1	Gate Level	8/12/14 / 10:50

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
Note -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Katherine Ortega PERSON IN CHARGE (PRINT)	SIGNATURE [signature]	DATE 8/12/14
PERSON IN CHARGE (PRINT) Ken Style	SIGNATURE [signature]	DATE 8-12-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATTS FACTORY

CYCLO

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	The Grove	TERM C1	Gate Level	5-20-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applies for with Newark HD		Newark

TYPE OF EST.			TYPE OF INSPECTION
(✓) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(✓) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Katherine Ortega	Kath Ortega	5/20/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	K Styles	5-20-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERMC1	Gate Level	5-20-13 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D	DISPLAY REFRIGERATION UNIT NOTED-TO-BE @ 46 DEG F - CONTACT MAINTENANCE STAFF FOR SERVICE AND MONITOR
	NOTE REFRIGERATION USED FOR BEVERAGE ONLY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Katherine Ortega PERSON IN CHARGE (PRINT)	Kat Ortega SIGNATURE	5/20/13 DATE
PERSON IN CHARGE (PRINT) Ken Stylos	SIGNATURE Ken Stylos	DATE 5-20-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C1	Gate Level 94	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
N-38427	8-31-12	Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) **NO. OF GEN. ITEMS** (0) **REINSPECTION REQUIRED** YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Felicita Guaits	[signature]	12/12/12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1633A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C1	GATE LEVEL	12-12-12 / 11:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

FELICITA CRUITS PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 12/12/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 12-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C1	Gate Level	9-25-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Maria Abreire	Abreire	9.25.13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Stylen	K. Sty—	9-25-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERM C	Gate Level	9-25-13 / 11:33 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREAS
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Maria Moreno	SIGNATURE [signature]	DATE 9.25.13
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 9-25-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C1	GATE LEVEL	4-23-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38427	8-31-12	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Eblyn Mosquera	Eblyn Mosquera	04/23/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	KEN STYLES	4-23-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	Term C	Gate Level	4-23-12 / 11:37 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area:
Note —	No Action Required

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Eblyn Mosquera P	SIGNATURE Eblyn Mosquera	DATE 04/23/12
PERSON IN CHARGE (PRINT) Ken Stylos	SIGNATURE	DATE 4-23-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C1	Gate Level	4-23-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38425	8-31-12	NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   (A) B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Maria Moreno	SIGNATURE [signature]	DATE 4.23.12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 4-23-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	TERMC1	Gate Level	4-23-12 / 10:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
5A	A CUP NOTED ~~USED~~ AS ICE SCOOP
	REPLACE WITH PROPER ICE SCOOP -
	NOTE FOOD MUST BE PROTECTED FROM
	CONTAMINATION - AT MY REQUEST PLASTIC
	CUP WAS REMOVED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Maria Moran	SIGNATURE [signature]	DATE 4.23.12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE [signature]	DATE 4-23-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	The Grove	Terminal C1	Gate 95 Lobby	8/12/14

Permit #	Expiration Date	Issued by
Act # 5305-55 Apply for	Apply Date 9/24/13 with the	City of Newark

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	N/A	—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   (A) B C D E F 1 CORRECTED - SITE
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items:	Number of General Items:	Reinspection Required?
1	0	[ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
MARIE SAINTIL	[signature]	8/12/14
KEN STYLES	[signature]	8-12-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	The Grove	Term C1	GATE by Level 95	8/12/14 / 11:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
5A -	handle of ice scoop noted stored in ice. Ice is a food, food items must be protected from contamination. At my Request, ice scoop was removed, washed, rinsed and sanitized prior to being stored properly with the handle up. COS Corrected on site

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Marie Smith	SIGNATURE Marie Smith	DATE 8/12/14
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 8-12-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	The Grove	Term C1	Gate Level	9-25-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
—	N/A	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO ( )

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Jest-Phalett Chanzey Gelin	[signature]	09/25/2013

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	[signature]	9-25-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERMC1	GATE LEVEL	9-25-13 /

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA!
NOTE –	NO ACTIONS REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Lest-Phallett Chenzey Gelin PERSON IN CHARGE (PRINT)	SIGNATURE	09/25/2013 DATE
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 9-25-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C 1	Gate Level	5-20-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark HD		Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
F. [illegible]	[illegible]	05/20/2013
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Stylos	[illegible]	5-20-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C1	Grab Land	5-20-13 / 11:59 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE:
NOTE-	DISPLAY REFRIGERATION UNIT NOTED - TO BE
	3/8.9 DEGF - SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) F. G.	SIGNATURE [signature]	DATE 05/20/2013
PERSON IN CHARGE (PRINT) KEN SOYLER	SIGNATURE [signature]	DATE 5-20-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C	BAGGAGE LEVEL	4-30-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-31077	8-31-12	NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) ILDA SAWYER	SIGNATURE Ilda Sawyer	DATE 04-30-12
INSPECTOR (PRINT) Ken Styles	SIGNATURE Ken Styles	DATE 4-30-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C	BAGGAGE LEVEL	4-30-12 / 11:28 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE —	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) IDA SANTOS	SIGNATURE [signature]	DATE 04-30-12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 4-30-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	THE GROVE	TERM C1	GRND LEVEL	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
~~8-31-12~~ APPLIED FOR W NEWARK HD		NEWARK

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
—	N/A	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B (C)

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Eblyn Mosquera	Eblyn Mosquera	12-12/2012
INSPECTOR (PRINT) KEN STYLES	SIGNATURE Ken Styles	DATE 12-12-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	THE GROVE	TERM C1	GATE LEVEL	12-12-12 / 10:51 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
15c	DISPLAY - REACH-IN REFRIGERATED UNIT
	MONITOR TEMPERATURE - NOTE THERMOMETER
	AT 37 DEG RECORDED READING AT 46 DEG

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Eblyn Mosquera	SIGNATURE Eblyn Mosquera	DATE
PERSON IN CHARGE (PRINT) Ken Sigley	SIGNATURE	DATE 12-12-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

PERMIT NO.	EXPIRATION DATE	ISSUED BY
[illegible]	[illegible]	[illegible]

TYPE OF EST.
- ( ) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- (✓) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
GERM MASON	[signature]	1/16/14
INSPECTOR (PRINT) [illegible]	SIGNATURE [illegible]	DATE [illegible]

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
CWK	Vina Volo	Terrace	Gate Level	1-16-14 / 11:57 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Prep Area
Note	Lighting - at min 50 ft candle levels
	as required
5F	2 Large Flies noted in prep area
	Contact [illegible]
	Service - [illegible]
	Stores above [illegible] sink during
	business hours

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

Gerry Mason PERSON IN CHARGE (PRINT)	SIGNATURE [signature]	DATE 1/16/14
PERSON IN CHARGE (PRINT) [illegible]	SIGNATURE [signature]	DATE 1-16-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

1st cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	VINO VOLO	TERM C1	GITE LEVEL	1-8-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-57684	1-31-12	NEWARK

TYPE OF EST.
( ) TAKE OUT
( ) EMPLOYEE CAFE
( ) RESTAURANT
( ) MOBILE UNIT
( ) CONFECTIONERY
( ) FLIGHT KITCHEN
( ) COCKTAIL LOUNGE
( ) SNACK BAR
( ) DELI
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION
( ) INITIAL
(X) ROUTINE
( ) REOPENING
( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
[illegible]	GERRY MASON	1/8/13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE [illegible]	DATE 1-8-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VINO V&O	TERM C	Gate Level	1-8-13 / 11:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE—	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) GARY MASON	SIGNATURE	DATE 1/8/13
PERSON IN CHARGE (PRINT) KEN STYLO	SIGNATURE	DATE 1-8-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	VINO VOLO	TERM C1	GATE LEVEL	6-5-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-57684 0714-33-356-004	1-31-12 6-30-12	NEWARK

TYPE OF EST.			TYPE OF INSPECTION
( ) TAKE OUT ( ) EMPLOYEE CAFE (✓) RESTAURANT ( ) MOBILE UNIT	( ) CONFECTIONERY ( ) FLIGHT KITCHEN ( ) COCKTAIL LOUNGE ( ) SNACK BAR	( ) DELI ( ) BAR ( ) GROCERY ( ) OTHER	( ) INITIAL ( ) REINSPECTION (✓) ROUTINE (DATE OF INITIAL INSPECTION) ( ) REOPENING

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
ED CASEY	[signature]	6/5/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	[signature]	6-5-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VINO VOLO	TERMCI	GATE LEVEL	6-5-12 / 11:10 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley V - Abated by personal effort

ED CASEY PERSON IN CHARGE (PRINT)	SIGNATURE	6/5/12 DATE
PERSON IN CHARGE (PRINT) JEM STYLES	SIGNATURE	DATE 6-5-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	VITO'S	TERM C2	GATE LEVEL	9-30-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HD		NEWARK

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [ ] Initial
- [x] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	N/A	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
Kim Estelle	Kim Estelle	9/30/14
KEN STYLES	[illegible]	9-30-14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VITALS	TERM C2	Gate Level	9-30-14 / 11:26 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER AREAS
NOTE -	REFRIGERATION EQUIPMENT 38 DEG F SATISFACTORY

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kim Estelle	SIGNATURE Kim Estelle	DATE 9/30/14
PERSON IN CHARGE (PRINT) Ken Style	SIGNATURE [illegible]	DATE 9-30-14

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

CYCLE

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	WITOLS	TERM C2	GATE LOBBY	12-3-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR	WITH NEWARK HD	NEWARK

TYPE OF EST.
- (✓) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (✓) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (✓)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Ivy Otoo	SIGNATURE	DATE 12·3·13
INSPECTOR (PRINT) Ken Styles	SIGNATURE	DATE 12-3-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VITO'S	TERM C2	GATE LEVEL	12-3-13 / 11:39 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	REFRIGERATED EQUIPMENT NOTED-TO-BE 40 DEG F
	SATISFACTORY
NOTE -	COLD FOOD ITEMS NOTED-TO-BE 41 DEG F
	SATISFACTORY
NOTE -	NO ACTION REQUIRED

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Ivy Otoo	SIGNATURE	DATE 12-3-13
PERSON IN CHARGE (PRINT) Ken Stylet	SIGNATURE	DATE 12-3-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	VITO'S	TERM C2	GATE LEVEL	5-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for	with Newark HD	Newark

TYPE OF EST.			TYPE OF INSPECTION
(X) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(X) ROUTINE (DATE OF INITIAL INSPECTION)
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	( ) REOPENING
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kathy Schubert	Kathy Schubert	5-6-13

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	[illegible]	5-6-13

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VITO'S	TERM C2	Gate Level	5-6-13 / 12:23 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D	DISPLAY REFRIGERATION UNIT NOTED - TO - BE @ 50/+ DEG F AT MY REQUEST ALL PERISHABLE FOOD ITEMS WERE REMOVED, AND STORED IN WITHIN REACH-IN UNIT NOTED TO BE @ 40 DEG F CONTACT REPAIR COMPANY FOR SERVICE NOTE REFRIGERATION EQUIPMENT MUST BE PROPERLY MAINTAINED AND OPERATED SO THAT FOOD ITEMS ARE STORED AT OR BELOW 41 DEG F

* - Critical Item that must be corrected immediatley V - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schubert	SIGNATURE	DATE 5-6-13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	DATE 5-6-13

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	Vito's	TERM C2	Gate Level	12-13-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-41815	1-31-13	Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E F
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (0) NO. OF GEN. ITEMS (1) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT) Tara Walle	SIGNATURE [signature]	DATE 12/13/12
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 12-13-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VITO'S	TERM C2	GATE LEVEL	12-13-12 / 11:45 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	PREP / STORAGE AREA:
15C -	REPAIR LEAKING FAUCET NOTED IN PREP AREA

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Tara Waller	SIGNATURE	DATE 12/13/12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 12-13-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

SATISFACTORY

Cycle

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	VITO'S	TERM C2	Gate Level	4-25-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-41815	1-31-13	Newark

TYPE OF EST.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- (X) ROUTINE
- ( ) REOPENING
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
—	N/A	—

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOKED OR HELD ABOVE REQUIRED MINIMUM TEMPERATURE
   A B C D E
2. POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   A B C D E
3. FOOD SOURCE UNAPPROVED OR FOOD OBSERVED IN A POTENTIALLY HAZARDOUS CONDITION INDICATING FOOD MAY BE CONTAMINATED
   A B C D E F G H
4. FOOD PROTECTION: CONTAMINATION BY WORKERS
   A B C
5. (5) FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E (F) /
6. DOCUMENTATION: CRITICAL
   A B C
7. OTHER CRITICAL ITEMS OBSERVED
   A

GENERAL ITEMS (SEE BACK FOR CORRECTIVE ACTION)

8. FOOD HANDLER ACTIVITIES
   A B C D E F G
9. HANDWASH/TOILET FACILITIES
   A B C D
10. FACILITY DESIGN AND MAINTENANCE
    A B C D E F G H
11. EQUIPMENT AND UTENSILS
    A B C D E F G H
12. SANITIZATION OF DISHES/GLASSWARE/UTENSILS
    A B C
13. VERMIN ACTIVITY
    A B C D
14. SIGNS AND DOCUMENTATION: GENERAL
    A B C D E F
15. OTHER GENERAL ITEMS OBSERVED
    A B C

RESULTS: NO. OF CRITICAL ITEMS (1) NO. OF GEN. ITEMS (0) REINSPECTION REQUIRED YES ( ) NO (X)

A COPY OF THIS REPORT DESCRIBING THE RESULTS OF THE INSPECTION INCLUDING THE CORRECTIVE ACTIONS WAS DISCUSSED AND GIVEN TO THE PERSON IN CHANGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Kathy Schubert	[signature]	4/25/12
INSPECTOR (PRINT) Ken Styler	SIGNATURE [signature]	DATE 4-25-12

DISTRIBUTION: WHITE - OPERATIONS SERVICES; CANARY - ESTABLISHMENT; PINK - FACILITY

PA 1683A / 4-00

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VITOIS	TERM C2	GATE LEVEL	4-25-12 / 12:09PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK STORAGE AND CUSTOMER SERVICE AREA:
5F-	SMALL FLIES NOTED ON WALL ABOVE PREP AREA
	CONTACT PEST CONTROL COMPANY FOR SERVICE
	NOTE SANITATION IS CRITICAL IN OBTAINING
	CONTROL

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schubert	SIGNATURE	DATE 4/25/12
PERSON IN CHARGE (PRINT) Ken Sylar	SIGNATURE	DATE 4-25-12

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST — SATISFACTORY — 2ND CYCLE

INSP. - MUF #1756 (PHASE 2)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Page 1 of 2

Operations Services Department

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	VO BAHN MI (OTG)	TERM. C - POST SEC. FOOD COURT (C1-F30)	GATE LEVEL	11/18/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK PROVIDED		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1756)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA DEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-18-14
DAVID FALCONE	[signature]	11/18/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

Page 2 of 2

PA 1683A / 4-00

MWAR 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VO BAHN MI	TELM. C - PST SEC - FOOD COURT	GATE LEVEL	11/18/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. — SATISFACTORY — 2ND CYCLE

INSP - MUST HAVE SIGNED

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1083 (10-12)

Operations Services Department (C3-F21) Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	(OTG) WHOLESOME BURLED	TERM C3 - DOT SEC. FOOD COURT	GATE LEVEL	11/21/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK PENDING		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1/17)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL CO.		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person In Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO		11-21-14
DAVID FALCONE		11/21/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH# 1757

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	WABI-SABI / CUSTOM BURGER	TERM C-3 POST SEC. FOOD COURT	GATE LEVEL	11/21/14 - 6:00 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) DP	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DM	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONSTRUCTION — SATISFACTORY — 2ND CYCLE
INSPECTION —
MWA #1756

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	WABI-SABI (OTG)	TERM. C-1 FOOD COURT <C1-F13>	DEPT.	11/14/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED FROM NEWARK HEALTH DEPT.		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWA #1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA DEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0 | Number of General Items: 0 | Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-14-14
DAVID FALCONE	[signature]	11/14/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

Page 2 of 3

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	WABI-SABI	TERM. C4 FOOD COURT	DEPT.	11/14/14 - 7:00 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. — SATISFACTORY — 2ND CYCLE

INSP. - MWF #1756 - PHASE 2

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department (CI F31) Page 1 of 2

Facility	Name of Establishment (OTE)	Location	Floor	Date of Inspection
EWR	WORLD BEAN	TERM. C - POST SEC. FOOD COURT	GATE LEVEL	11/18/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK PROVIDED		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: (1756)

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA PEST CONTROL		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-18-14
DAVID FALCONE	[signature]	11/18/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MRA # 1756

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	WORLD BEAN	TERM. C POST SEC. FOOD COURT	GATE LEVEL	11/18/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

Final Copy — Sanitary — 2nd Copy

Tw Sr - MWA#1759

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 (10-12)

Operations Services Department

Page 1 of 2

Facility	Name of Establishment (DBA)	Location	Floor	Date of Inspection
EWR	Cibus Bean	C2-F9 TERM. C-2 BY GATE 104	DEPT.	11/7/14

Permit #	Expiration Date	Issued by
Copy of application / Sym. Provided		

Type of Establishment

- ☐ Take Out
- ☐ Employee Café
- ☐ Restaurant
- ☐ Mobile Unit
- ☐ Confectionary
- ☐ Flight Kitchen
- ☐ Cocktail Lounge
- ☒ Snack Bar
- ☐ Deli
- ☐ Bar
- ☐ Grocery
- ☐ Other

Type of Inspection

- ☒ Initial
- ☐ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: MWA#1759

Licensed Exterminator	Date of Last Treatment	Chemicals Used
— HH Pest Ctl. —		

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person In Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	Dean Mercado	11-7-14
DAVID GALLAGHER	David Gallagher	11/7/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWA# 1754

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	WORLD BEAN	TERM C-2 BY GATE 109	DEPT.	11/7/14 - 6:15 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
*	NO VIOLATIONS NOTED AT TIME OF INSPECTION

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

FINAL CONST. INSP. — MWH # 1754

— SATISFACTORY —

2ND CYCLE

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	WORLD SEA (OTE)	C3-F22 TERM. C-3 FOOD COURT	DEPT.	11/7/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION / SYMT. PROVIDED		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWH # 1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
	AKA DEST CAL	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS

Number of Critial Items:	Number of General Items:	Reinspection Required? ☐ Yes ☐ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-7-14
DAVID FALCONE	[signature]	11/7/14

INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

Page 2 of 2

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	WORLD BEAN	TERM. C-3 FOOD COURT	DEPT.	11/7/14 - 6:30 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE (PRINT)~~ DC	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DM	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP. - MARCH 1/14

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	TASTE OF WORLD BEAN	TERM. C-3 (C3F6) BY FOOD COURT	1ST LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED BY MENTAL LICENSING UNIT		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MARCH 1/14

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AKA	PEST CONTROL	

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? [ ] Yes [x] No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MERCADO	[signature]	11-4-14
DAVID FALCONE INSPECTOR	[signature]	11/4/14

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWH # 1714

THE PORT AUTHORITY OF NY & NJ

Food Establishment Inspection Report Addendum

Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	TASTE OF WORLD BEAN	(C3F6) TERM. C-3 BY FOOD COURT	DEPT. LEVEL	11/4/14 - 7:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) DF	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility

— SATISFACTORY —

2ND CYCLE

FINAL CONT. INSP - MWH#1756

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1683/06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	VANGUARD MARKET (OTG)	(C2-M1) TERM. C-2 BY GATE 101	DEPT LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT PROVIDED FROM NEWARK LICENSING UNIT		

Type of Establishment

- [x] Take Out
- [ ] Employee Café
- [ ] Restaurant
- [ ] Mobile Unit
- [ ] Confectionary
- [ ] Flight Kitchen
- [ ] Cocktail Lounge
- [ ] Snack Bar
- [ ] Deli
- [ ] Bar
- [ ] Grocery
- [ ] Other

Type of Inspection

- [x] Initial
- [ ] Routine
- [ ] Reopening
- [ ] Reinspection

Date of Initial Inspection: MWH# 1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
HKA PEST CONTROL	—	—

Critical Items (See Back for Corrective Actions)

1. Potentially Hazardous Foods Not Properly Cooked or Held Above Required Minimum Temperature
   A B C D E
2. Potentially Hazardous Foods Not Properly Cooled and Refrigerated at or Below 45 Degrees Fahrenheit
   A B C D E
3. Food Source Unapproved or Food Observed in a Potentially Hazardous Condition Indicating Food May Be Contaminated
   A B C D E F G H
4. Food Protection: Contamination By Workers
   A B C
5. Food Protection: Contamination
   A B C D E F
6. Documentation: Critical
   A B C
7. Other Critical Items Observed
   A B

General Items (See Back for Corrective Actions)

8. Food Handler Activites
   A B C D E F G
9. Handwash/Toilet Facilities
   A B C D
10. Facility Design and Maintenance
    A B C D E F G H
11. Equipment and Utensils
    A B C D E F
12. Sanitization of Dishes/Glassware/Utensils
    A B C
13. Vermin Activity
    A B C D
14. Signs and Documentation: General
    A B C D E F
15. Other General Items Observed
    A B C

RESULTS:

Number of Critial Items: 0	Number of General Items: 0	Reinspection Required? ☐ Yes ☒ No

A Copy of This Report Describing the Results of the Inspection Including the Corrective Actions Was Discussed and given to the Person in Charge at the Time of the Inspection

PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
DEAN MORCANO	[signature]	11-4-14
DAVID FALCONE	[signature]	11/4/14

~~PERSON IN CHARGE~~ (PRINT NAME) — INSPECTOR

Distribution: White – Operation Services; Canary – Establishment; Pink – Facility

PA 1683A / 4-00

MWA # 1756

THE PORT AUTHORITY OF NY & NJ
Food Establishment Inspection Report Addendum
Operations Services Department

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	VANGUARD MARKET	TERM. C-2 BY GATE 101 / C2-M1	DEPT. LEVEL	11/4/14 - 6:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATIONS NOTED AT TIME OF INSPECTION.

* - Critical Item that must be corrected immediatley ✓ - Abated by personal effort

~~PERSON IN CHARGE (PRINT)~~ DP	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	SIGNATURE	DATE

Distribution: White - Operation Services; Canary - Establishment; Pink - Facility