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 4th 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	Gnd Level	5-17-12

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 ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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. (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. Stevens		5/17/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		5-17-12

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	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 V - 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 (Hr) 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	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	ASIAN CHAO	TERM C3	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 (COC)
NOTE -	REACH-IN REFRIGERATOR NOTED - TO-BE 41°F DEG F - SATISFACTORY
15C -	REMOVE AND REPLACE BRILLO TYPE PADS USED FOR CLEANING WORK
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
KEN SAYLES PERSON IN CHARGE (PRINT)	K Sayles SIGNATURE	6-26-14 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	Asian Chao	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
- [ ] 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
Kai Styles	Kai S—	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	TERM C3	GATE LOBBY	10-8-14 / 11:25 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
8D -	PERSONAL ITEMS - OUTER GARMETS 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)	William B. Williams SIGNATURE	10-8-14 DATE
KEN STYLET PERSON IN CHARGE (PRINT)	KS SIGNATURE	10-8-14 DATE

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)	SIGNATURE	DATE
Chris Stevens		11/26/2013
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		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	TERM C3	Gate Level	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 Annie's	Terminal 3	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

Page 1 of 2

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 NEWARD 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:	Number of General Items:	Reinspection Required?
0	3	[ ] 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
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
KEN STYLES PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 6-5-14

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

SATISFACTORY

1ST CYCLE

FA 1683/A-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 ANNES	TERM C3	GATE LEVEL	1-10-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-65564	7-31-13	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
- (Y) 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
Angelica Velazquez	Angelica V.	1/10/13
INSPECTOR (PRINT) KEN STYLOS	SIGNATURE Ken Stylos	DATE 1-10-13

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

PA 1683A / 4500

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	AUNTIE ANNES	TERM C3	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 REMOVED WASHED, RINSED AND SANITIZED - TO BE STORED 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
Kew Styles PERSON IN CHARGE (PRINT)	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.			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.

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

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	BI/DUCCI'S	TERM C	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) Heriq Flores	SIGNATURE Heriq Flores	DATE 6/4/12
PERSON IN CHARGE (PRINT) KEN STYLO	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	BAI DUCCI'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.			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) 1

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		12-14-12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		12-14-12

DISTRIBUTION: WHITE - OPERATIONS 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	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 STOLOT	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.

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

TYPE OF INSPECTION

- ( ) INITIAL
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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
Presley Beauvais	Paul B	12-13-13
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Sty	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	BALDUCCIS	TERM C	MAIN CONCOURSE	12-13-13 / 11:40 AM

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

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

PERSON IN CHARGE (PRINT) Tresley Beauvais	SIGNATURE Tresley Beauvais	DATE 12-13-13
PERSON IN CHARGE (PRINT) KEN STOLET	SIGNATURE [signature]	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	Bilducci's	TERMC	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 ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) Pedro B	SIGNATURE Pedro B	DATE 3/18/14
PERSON IN CHARGE (PRINT) KEN STYLER	SIGNATURE KU Sty	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 — Page 1 of 2

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. (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: 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

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

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 ✓ - Abated by personal effort

PERSON IN CHARGE (PRINT) ALEXANDER CASTILLO	SIGNATURE [signature]	DATE 09/24/14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE [signature]	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 — **Page** 1 **of** 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	BROOKLYN DELI NATIONAL	TERM C3	GATE LEVEL	10-8-14

Permit #	Expiration Date	Issued by
APPLIED FOR WITH NEWARK HQ		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

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

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	Terminal 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 LOBBY	6-24-14

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

LICENSED EXTERMINATOR	DATE OF LAST TREATMENT	CHEMICALS USED
	N/A	

CRITICAL ITEMS (SEE BACK FOR CORRECTIVE ACTIONS)

1. (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. (9) HANDWASH/TOILET FACILITIES 1
   A (B) C D
10. (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 (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
CHRIS BOZIOS		

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

DISTRIBUTION: WHITE - OPERATIONS 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	BROOKLYN NITEOWL DELI	TERM C3	GATE LEVEL	6-24-14 / 12:30 pm

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	KITCHEN / PREP AREA:
10 H-	EVIDENCE ALL ITEMS NOTED STORED DIRECTLY ON THE FLOOR IN WALK-IN REFRIGERATOR
13-	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
KEN STYLES PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 6-24-14

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

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

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	Brooklyn Deli	TERM C3	Gate Level	11-24-13

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

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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
CHRIS BOZIOS		11/26/13

INSPECTOR (PRINT)	SIGNATURE	DATE
JEAN STOLER		11-26-13

DISTRIBUTION: WHITE - OPERATIONS 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	Brooklyn Deli	TERM Q3	Gate Level	11-26-13 / 9:54 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	PREP AREA:
54	SODA BOTTLE NOTED STORED IN ICE MACHINE AT MY REQUEST ITEM WAS REMOVED AND ICE DISCARDED - NOTE FOOD MUST BE PROTECTED FROM CONTAMINATION AT ALL TIMES
	CORRECTED ON SITE

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

CHRIS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 11/26/13
PERSON IN CHARGE (PRINT) KEN STOKES	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.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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
CHAS BOZIOS	Chas Bozios	1/28/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STOLTZ	Ken Stoltz	1-28-13

DISTRIBUTION: WHITE - OPERATIONS 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

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 V - Abated by personal effort

CHAS BOZIOS PERSON IN CHARGE (PRINT)	SIGNATURE	1/28/13 DATE
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

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	Brooklyn Deli	TERM C3	GATE LOBBY	1-12-12

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
- (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 STOLOT		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
KEN STYLES PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 1-12-12

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

GNAL CAFE — SATISFACTORY — 2ND Cycle

FNG. - MGR#176

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT — PA 1683 (06-12)

Operations Services Department — 6/-F20) Page 1 of 2

Facility	Name of Establishment (078)	Location	Floor	Date of Inspection
EWR	CAFE [illegible]	TERM. C-1 FAR CORP. [illegible]	1ST	11/11/14

Permit #	Expiration Date	Issued by
RECENT RENEWAL - NEWARK		HEALTH DEPT.

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: MGR#176

Licensed Exterminator	Date of Last Treatment	Chemicals Used
AHA	PEST 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 ☒ 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 FALCK	[signature]	11/11/14

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

PA 1683A / 4-00

MUH# 1756

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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

PA 1683A / 4-00

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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	BAGGAGE 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. - MUHE# 1756 (DYRE 2)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 16857/06-12

Operations Services Department (L3 M1) Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS GOURMET MARKET (OTE)	TERM. C - PRE-SECURITY	TICKET LEVEL (3)	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 [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
DAVID FALCONE	[signature]	11/21/14

INSPECTOR

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

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

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP.

MWA # M-1756

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT — P.A. 1683 (9612)

Operations Services Department

(C1-F24)

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	CHOPEXPRESS 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
- [ ] Confectionary
- [ ] Deli
- [ ] Employee Café
- [ ] Flight Kitchen
- [ ] Bar
- [ ] Restaurant
- [ ] Cocktail Lounge
- [ ] Grocery
- [ ] Mobile Unit
- [ ] Snack Bar
- [ ] Other

Type of Inspection

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

Date of Initial Inspection: M-1756

Licensed Exterminator	Date of Last Treatment	Chemicals Used
ARA 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)	SIGNATURE	11-11-14 Date
DAVID FALCONE PERSON IN CHARGE (PRINT NAME)	SIGNATURE	11/11/14 Date

INSPECTOR

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

PA 1683A / 4-00

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MUH-#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- Food Court	DEPT.	11/11/14 - 8:00 AM

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

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

PERSON IN CHARGE (PRINT) DW	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

Page 2 of 2

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	CIBO EXPRESS GOURMET 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 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

— 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 (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

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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-3	DEPT. LEVEL	11/4/14 - 6:30 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) DE	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	SIGNATURE	DATE

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

– SATISFACTORY –

2ND CYCLE

FINAL CONST. INSP. – MW# 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	C&D EXPRESS GOURMET MARKET	TERM. C3 – BY GATE C123	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: MW# 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

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

INSPECTOR

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

MANHATTAN

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 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

— SATISFACTORY —

2ND CYCLE

FINAL CONST.

FND - MWA# 1756 - PHASE 2

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 1684 / 06-12

Page 1 of 2

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

MHA # 1756

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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 - 6AM

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
IN SP. - MWA# 1754

— SATISFACTORY —

2ND CYCLE

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	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

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

INSPECTOR

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

P.A. 1683A / 4-00

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THE PORT AUTHORITY OF NY & NJ

Food Establishment Inspection Report Addendum

Operations Services Department

Newark / NJ

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	CIBO EXP. CENTER INC.	TERM. C - MAIN CONC.	DEPT. LEVEL	11/7/14 - 6 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

Fi'al Const. — SATISFACTORY — 2ND CYCLE

Insp. - MUA # 1756 (PHASE 2)

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1683 / 06-12

Operations Services Department (LZ M1) Page 1 of 2

Facility	Name of Establishment (OTG)	Location	Floor	Date of Inspection
EWR	CIBO EXPRESS GOURMET MARKET	TERM. C - PRE-SEC -	Level 2	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: MUA # 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]	11-21-14
DAVIS FARRONE	[signature]	11/21/14

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	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)	SIGNATURE	DATE
ANNA	ANNA B. PROKH	05/3/12
INSPECTOR (PRINT) KENI STYLIOS	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 —	N/A ACTION REQUIRED

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

PERSON IN CHARGE (PRINT) Aryna	SIGNATURE Aryna B. Parekh	DATE 05/31/12
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	DUNKIN DONUTS	TERM C	BASE	11-8-13

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

TYPE OF EST.			TYPE OF INSPECTION	
(Y) 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
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 Styles	SIGNATURE Ken Styles	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	[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	DUNKIN DONUTS	TERM C	BIGGAGE 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 V - 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	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 — **Page** 1 **of** 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	DUNKIN DONUTS	TERM C	Baggage Level	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: 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 Shah	S. K. Shah	05/23/2014
KEN STYLES	[signature]	5-23-14

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	DUNKIN DONUTS	TERM C	BIGGIE LEVEL	5-23-14 / 10:40 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE –	FOOD HANDLER 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 V - 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	BRIDGE	12-14-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-61871	9-31-12	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
    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
shanti shah	S. K. Shah	12/15/2012
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLOS		12-14-12

DISTRIBUTION: WHITE - OPERATIONS 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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Shruthi Shetty	SIGNATURE S. K. Shetty	DATE 12/15/2012
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE K 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 G LOWER	5-23-14

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 (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
KENSTYLES		5-23-14

DISTRIBUTION: WHITE - OPERATIONS 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	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

YAZMA BEGUM PERSON IN CHARGE (PRINT)	SIGNATURE	5-23-14 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	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	BASEMENT 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
JEN STYLES	JEN 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 LEVEL	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	TERM C	BASEMENT	12-11-12

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 (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
DONALD HAMILTON		12/11/12
INSPECTOR (PRINT) JEWSTYLE	SIGNATURE	DATE 12-11-12

DISTRIBUTION: WHITE - OPERATIONS 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	EUROCAFE	TERM C	BAGGAGE	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) Quentel Hamilton	SIGNATURE	DATE 12/11/12
PERSON IN CHARGE (PRINT) KEN STYLE	SIGNATURE	DATE 12-11-12

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

SATISFACTORY

CYCLE

PA [illegible] 3 / 4-00

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	EURO CAFE	TERM C	B'GGAGE LEVEL	5-3-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-19012	1-31-12	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
    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 CHARGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
PARMJIT KAUR	Parmjit Kaur	5/3/12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	K Styles	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 / 9:59 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 V - 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 FAM 19/14	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
- (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. (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. (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 (/) 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
XAVIER DIVELLO	Xavier Divello	12/13/12
INSPECTOR (PRINT) KEN STYLES	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	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 V - Abated by personal effort

XAVIER DIVELLO PERSON IN CHARGE (PRINT)	XAVIER DIVELLO SIGNATURE	12-13-12 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	K STYLES SIGNATURE	12-13-12 DATE

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 LOBBY	12-3-13

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 (0) 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
GRANIT BOSHNJAKAJ		12-03-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		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	GATE 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) GRANIT BOSHNJAKAJ	SIGNATURE	DATE 12-3-13
PERSON IN CHARGE (PRINT) KENNETH	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. (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
Emely Garcia		5-15-13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 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
CWR	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 V - 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 Level	7-2-14

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 (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) Ken Styles	SIGNATURE [signature]	DATE 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

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Famous Fam 9/14	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:	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
Emely Garcia		09-30-14
Ken Styler		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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Emely Garcia	SIGNATURE	DATE 09-30-14
PERSON IN CHARGE (PRINT) KEN STIGLIC	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 LVL	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
   A (B) C D E — 1
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) — 1

RESULTS: NO. OF CRITICAL ITEMS (~~2~~ 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		04-25-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLOS		4-25-R

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 V - 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 CONS. — 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	TERM C1	Gate Level	1-15-14

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

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 ( ) 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) Ken Styles	SIGNATURE K Styles	DATE 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 / 11:07 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	HOT FOOD TEMPERATURE NOTED TO BE 135 - 154 DEG F - SATISFACTORY
	KITCHEN AREA:
10H -	REMOVE BEVERAGE BOX NOTED STORED DIRECTLY ON FLOOR UNDER STORAGE SHELVING
9B -	NO SOAP NOTED AT HAND SINK
15C -	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 — Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	GARDEN STATE DINER	TERM C1	GTE 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:	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
Zorimar Reyes	Reyes	10-29-2014
KEN SAYLOR		10-29-14

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	GARDEN STATE DINER	TERM C1	GATE LEVEL	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Lorinco Reyes	SIGNATURE L. Reyes.	DATE 10-29-2014
PERSON IN CHARGE (PRINT) Real Stylez	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	TERM C1	GATE LEVEL	1-14-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-12310 LIC: 0714-33-744-007	1-31-13 to 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
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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
Tisa L Smith	Tisa L Smith	1/14/13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 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	GITE 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	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	GTE 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	Nikolaos 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

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	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 Gialcoumatos	SIGNATURE	DATE 1/16/2012
PERSON IN CHARGE (PRINT) Ken Stanley	SIGNATURE	DATE 1-11-12

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

1ST CYCLE

PA 1683 / 4-00

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	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.			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 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		1/13/14
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES		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 AT BAR
	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Glenroy Matthews	SIGNATURE	DATE 1/13/14
PERSON IN CHARGE (PRINT) Ken Styles	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
6714-33-694-004 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		10/29/14
Ken Styles		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 -	REPEAT GAP NOTED ABOVE WITHIN UNIT

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

PERSON IN CHARGE (PRINT) GLENROY WALTERS	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	GTE 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.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(X) 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 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
Bianca Pesantez	Bianca Pesantez	2/5/13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	KS	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 LOBBY	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	2/5/13 DATE
KEN STYLOS PERSON IN CHARGE (PRINT)	SIGNATURE	2-5-13 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	GUINNESS PUB	TERM C1	GATE LEVEL	9-26-14

Permit #	Expiration Date	Issued by
0714-32-194-007 APPLIED FOR WITH NEWARK HD	6-30-15	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: 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

FRANCIS WILCHER — PERSON IN CHARGE (PRINT NAME) — SIGNATURE — 9-26-14 Date

KEN STYLES — PERSON IN CHARGE (PRINT NAME) — SIGNATURE — 9-26-14 Date

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	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 - MECH TOK

* - 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	Grd 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
( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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		5/20/13
INSPECTOR (PRINT) KEN STYLES	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	Gate Level	5-20-13 / 10:56 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2D -	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 STYLES	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	9NE Level	12-23-13

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
- (X) BAR
- ( ) GROCERY
- ( ) OTHER

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

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLOS		12-23-13

DISTRIBUTION: WHITE - OPERATIONS 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	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 WILCHER	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 ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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	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	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 Frances Wilcher	DATE 12-12-12
PERSON IN CHARGE (PRINT) Ken Stylos	SIGNATURE Ken Stylos	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.			TYPE OF INSPECTION
( ) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(X) 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)	SIGNATURE	DATE
[illegible]	4-22-12	

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLOT	[signature]	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) FRANCOIS WICK	SIGNATURE	DATE 4-22-12
PERSON IN CHARGE (PRINT) KEVIN 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	Hmshost	Term C3	Gate Level	10-16-14

Permit #	Expiration Date	Issued by
0714-33-694-007 14-61477	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
HARNTY		
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 V - 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 / 4-0

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	Hamachi	Term C3	Gate Lobby	6-26-14

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

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)

(Y) ROUTINE

( ) 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 (1) REINSPECTION REQUIRED YES ( ) NO (Y)

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	[signature]	6-26-14

DISTRIBUTION: WHITE - OPERATIONS 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	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)	Md. Alam SIGNATURE	6.26.14 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 6-26-14

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

2ND CYCLE

PA 1683 / 4-00

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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	~~GND~~ Level	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	( ) CONFECTIONERY	( ) DELI	
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	
(X) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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. (2.) POTENTIALLY HAZARDOUS FOODS NOT PROPERLY COOLED AND REFRIGERATED AT OR BELOW 45 DEG. F
   (X) 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
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	Humuhi	TERM C3	GATE LOUNGE	11-19-13 / 10:34 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
2 A -	C/O FOOD - EEL, SALMON NOTED STORED AT ROOM TEMPERATURE - AT MY REQUEST FOOD ITEM WAS REMOVED - REFRIGERATURE TO REDUCE TEMPERATURE - NOTE COLD FOOD MUST BE MAINTAINED AT OR BELOW 41 DEG F
~~11-D~~	~~INSTALL THERMOMETER WALL-IN~~

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

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Denise LaRoach	Denise LaRoach	11-19-13
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Ken Stylo	Ken Stylo	11-19-13

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

SATISFACTORY

LEV CYCLE

PA 1683 7/ 4-00

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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.			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 (1) 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	M. Alam	2/1/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		2-1-13

DISTRIBUTION: WHITE - OPERATIONS 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	HAMACHI	FERM 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 STOLL	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
(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. (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 (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
Bianca Pesantez	Bianca Pesantez	5-9-12

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN 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
Kevin Taylor PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 5-9-12

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

SATISFACTORY

4th 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 LOBBY	4-25-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	1-31-13	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 (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		4-25-12
INSPECTOR (PRINT) JON STYLES	SIGNATURE	DATE 4-25-12

DISTRIBUTION: WHITE - OPERATIONS 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	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 SCHUCK	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		12-3-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles		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 V - 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	GATES LEVEL	5-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
0714-32-914-007	6-30-13	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
Kathy Schubert		5-6-13
INSPECTOR (PRINT) Ken Taylor	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
CWR	Heineken's	Term C2	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
(X) BAR
( ) GROCERY
( ) OTHER

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION
(X) 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 (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 Walter		12/13/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
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
CLUK	HEINEKENS	TERM C2	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) Jorg 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 — **Page** 1 **of** 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	HEINEKEN	TERM C2	GATE LOWER	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 ☒ 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	[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	Heineken	TERM C2	Gate 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 Stylor	SIGNATURE [signature]	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	G TO 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
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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

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	JUMBA JUICE	TERM C3	GATE LEVEL	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) RAJI	SIGNATURE	DATE 12/16/13
PERSON IN CHARGE (PRINT) KEN STIGER	SIGNATURE	DATE 12-16-13

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

SATISFACTORY

12/1 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
12-6251V	12-31-12	NEWARK

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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		01/10/13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Y. RAVI	SIGNATURE	DATE 01/10/13
PERSON IN CHARGE (PRINT) KEN STYLOS	SIGNATURE	DATE 1-15-13

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	JAMBA JUICE	TERM C3	GATE LEVEL	6-4-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-52318	P-31-13	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
- (Y) 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. RUNANARAJAN	Y. Rn.	06/04/12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE K. Styles	DATE 6-4-12

DISTRIBUTION: WHITE - OPERATIONS 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	JAMBA JUICE	TERM C3	GATE LEVEL	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)	Y. Pu SIGNATURE	06-04-12 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	K S SIGNATURE	6-4-12 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 — **Page** 1 **of** 2

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
- [ ] Reinspection
- [x] 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
   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 ☑ 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	TERM C3	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 V - 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 — **Page** 1 **of** 2

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 ☒ 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. PATEL		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	TERM C3	GATE LOVEL	6-5-14 / 10:59 AM

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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Y. RAJ	SIGNATURE	DATE 6-5-14
PERSON IN CHARGE (PRINT) KENJI TYLER	SIGNATURE	DATE 6-5-14

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

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CYCLE

PA 1683 4-00

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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 LOBBY	5-20-13

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 (6) 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
DINYAKANT PATEL		5/20/2013

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLET		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 C4	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 V - Abated by personal effort

DNYAIKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	5/20/2013. DATE
KEN STYLES PERSON IN CHARGE (PRINT)	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.

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

TYPE OF INSPECTION
( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(Y) ROUTINE
( ) 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 (3) REINSPECTION REQUIRED YES ( ) NO (Y)

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
1 IVYAKANT PATEL		12/12/12

INSPECTOR (PRINT)	SIGNATURE	DATE
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	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 V - Abated by personal effort

DIVYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	12/12/12 DATE
KEN STYLE PERSON IN CHARGE (PRINT)	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	JUAN VALDEZ	TERM C1	GATE LEVEL	4-6-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-5Y269	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 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	DPatel	04/06/12

INSPECTOR (PRINT)	SIGNATURE	DATE
JON STYLOT	JStylot	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 V - Abated by personal effort

DIVYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	04/06/12 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	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 LOWER	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 ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
( ) ROUTINE
( ) 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 (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		11/8/2013

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN 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	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 V - Abated by personal effort

DINYAKANT PATEL PERSON IN CHARGE (PRINT)	SIGNATURE	11/8/2013. DATE
RON STYLOS PERSON IN CHARGE (PRINT)	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

Page 1 of 2

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
- ☐ 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 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
Charlene Simmons		9-26-14
KEN STYLES		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	JUAN VALDEZ	TERMCI	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 STYLES	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 LOBBY	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
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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
Miteshkumar		06/26/14

INSPECTOR (PRINT)	SIGNATURE	DATE
KERI 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	JUAN VALDEZ	TERM C1	GATE LEVEL	6-24-14 / 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 — Page 1 of 2

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	9-31-15	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	G/TO 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Betty Campbell	Betty Campbell	10-8-14
PERSON IN CHARGE (PRINT) KEN STYLO	SIGNATURE K Styl	DATE 10-8-14

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

SATISFACTORY

NET 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 HDH		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) 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	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 LINK NOTED SUPPLIED WITH SOAP
	AND SANITARY DRYING TOWELS - SATISFACTORY
NOTE —	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
	SATISFACTORY
NOTE —	NO ACTION REQUIRED

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

PERSON IN CHARGE (PRINT) Solomon Alarcon	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

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	( ) CONFECTIONERY	( ) DELI	
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	
( ) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(✓) ROUTINE
( ) 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 (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
	S A	
INSPECTOR (PRINT) JEN STYLES	SIGNATURE J Y S	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/ROUTED
	TEMPERATURE - CONTACT MAINTENANCE TO
	MONITOR CONDITION
NOTE -	REFRIGERATION EQUIPMENT NOTED - TO - BE
	40/DEG F - SATISFACTORY
NOTE -	FOOD PREP AT 85 DEF

* - Critical Item that must be corrected immediatley V - 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	1-24-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLICATION MADE W/ 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) 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 (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
Blanca Parraga		1-28-13
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLOS		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	LA TAPENADE	TERM C	GATE LEVEL	1-28-13 / 11:20 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Blanca Parraga	SIGNATURE	DATE 1-28-13
PERSON IN CHARGE (PRINT) KEN STYLE	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 LOUNGE	6-1-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-6435 0714-33-007-01	5-31-12 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 (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
Betty Campbell	Betty Campbell	6-1-12
INSPECTOR (PRINT) Ken Stolz	SIGNATURE K Stolz	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 / 1:10 PM

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 [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 — **Page** 1 **of** 2

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
- ☐ 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
   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:	Number of General Items:	Reinspection Required?
0	1	☐ 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		5/29/14
KEN STYLES		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	La Grand 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

PERSON IN CHARGE (PRINT) Alvin L. Dawkins	SIGNATURE	DATE 5-29-14
PERSON IN CHARGE (PRINT) Ken Stylor	SIGNATURE	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 C 3	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	( ) CONFECTIONERY	( ) DELI	
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	(✓) BAR	
(✓) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(✓) ROUTINE
( ) 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
Carlos Perez		11/19/13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
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	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 DISH MACHINE NOTED-TO-BE SATISFACTORY
NOTE —	ALL DOCUMENTATION PROVIDED
	KITCHEN AREA:
NOTE —	FOOD HOLDING TEMPERATURE NOTED-TO-BE BETWEEN 15C — 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) KERI 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	LE GRAND 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.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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
Jose Garcia		1-29-13

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES		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 HUNG 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 Stolz	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): [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	5-17-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11151 0714-33-244-010	1-31-13 4-30-12	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 ( ) REINSPECTION
(X) 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 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 Mura	J Mr	5-18-12
INSPECTOR (PRINT) Ken Styles	SIGNATURE Ken Sty	DATE 5-17-12

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

PA 1683A-v/ 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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Joe Mack	SIGNATURE Joe Mack	DATE 5-18-12
PERSON IN CHARGE (PRINT) Ken Stylet	SIGNATURE Ken Stylet	DATE 5-18-12

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

FINAL RNOT. 1758 — SATISFACTORY — 2ND CYCLE

ENV. - MAT PACKED - SHAKEY

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	MELANGE	TERM C POST SEC - MAIN CONCOURSE	CONCOURSE LEVEL	11/18/14

Permit #	Expiration Date	Issued by
COPY OF APPROVAL TO NEWARK		DAVIES

Type of Establishment

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

Type of Inspection

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

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 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		11-18-14
DAVID FALCONE		11/18/14

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

MWAA# 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	NONNA'S	TERM. C-3 PUST SEP. FOOD COURT	GATE LEVEL	11/21/14 - 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 INSPECTION SAN GIORGIO — 2ND CYCLE

PA-1683 / 4-00 LABOPEN —

Page 1 of 2

MUA# 1756

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	COFFEE RIVIERA	TERM. C-1 FOOD COURT	DEP.	11/14/14

PERMIT NO. RECEIPT PROVIDED FROM NEWARK HEADQUARTERS

EXPIRATION DATE

ISSUED BY

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)

MUA# 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.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
DENJ MARCANO		11-14-14
INSPECTOR (PRINT)	SIGNATURE	DATE
DAVID FALCONE		11/14/14

DISTRIBUTION: WHITE - OPERATIONS 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	RIVIERA	TERM. C-1 FOOD COURT	DEPT.	11/14/14 - 7:30 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

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		10-6-14
KEN SAYLES		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 -	ELEVATED 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 F 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.			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 (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		2-5-2013

INSPECTOR (PRINT)	SIGNATURE	DATE
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	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 V - 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.			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 (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		6/29/2012

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	KS	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	RUBYS DINER	TERM C2	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 Cert — Saffron — 2ND Cycle

Inv - Mun # 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	Saffron (Cafe)	Term. C-3 Bypass Cafe	Dept	11/7/14

Permit #	Expiration Date	Issued by
Copy of	Mail / Print	Posted

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
- ☐ Routine
- ☐ Reopening
- ☐ Reinspection

Date of Initial Inspection: Inv # 176

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	Dept Ctr.	—

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		11-7-14
DAVID FALCONE		11/7/14
ENGEBRET		

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	SAZON	TERM. C-3 BY GATE C131	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) DE	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) DW	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		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) KEH STY/CB	SIGNATURE	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	(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 OLOO		12-3-13
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLET		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 Stayton	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 C 2	GATE LEVEL	5-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-10899 LIQUOR 0714-32-914-007	1-31-13 6-30-13	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)
(Y) 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
Kathy Schubert	Kathy Schubert	

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES		5-6-13

DISTRIBUTION: WHITE - OPERATIONS 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	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
10B -	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Ivy Otoe	SIGNATURE	DATE 4.25.12
PERSON IN CHARGE (PRINT) Ken Styles	SIGNATURE	DATE 4-25-12

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

SAFTS FACTORY

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
12-10489 LIQUOR 0714-32-914-007	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. (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. (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
Tara Waller		12/13/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
Ken Styles	Ken Styles	12-13-12

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

PA 1683A 74-00

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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Tara Waller	SIGNATURE	DATE 12/13/12
PERSON IN CHARGE (PRINT) Ken Stygles	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	SANDELLA'S	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	SANDELLS	TERM C	BAGGAGE LEVEL	8-14-14

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
NOR-	NO ACTION Required

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

PERSON IN CHARGE (PRINT) Cristina Vieira	SIGNATURE Cristina Vieira	DATE 8/14/14
PERSON IN CHARGE (PRINT) KU STYLOT	SIGNATURE	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	TERM C	B166/C	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
ILDA SANTOS	Ilda Santos	09-25-13
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
JEN STYLES	J 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	SARABELLA'S	TERM C	BAGGAGE	9-25-13 / 10:29 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	N/A 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 STYLE	SIGNATURE Ken Style	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:
1 C	- 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 [signature]	DATE 04-23-13
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE [signature]	DATE 4-23-13

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

SATISFACTORY

2ND CYCLE

PA 1683 / 4-00

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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	BASEMENT	12-11-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
81-31077	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. (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
Katherine Ortega	Katherine Ortega	12/11/12

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

DISTRIBUTION: WHITE - OPERATIONS 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	SANDELLAS	TERM C	LOWER 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Katherine Ortega	SIGNATURE Katherine Ortega	DATE 12/11/12
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE	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

Guida Ribeiro		
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
KEN STYLES		5-23-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date

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	TERM C	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	DATE 5-23-14

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

SATISFACTORY

1ST CYCLE

PA 1683 / 4-00

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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.			TYPE OF INSPECTION
(Y) 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 — 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 (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
RAFAEL RAMOS		6.24.14

INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES		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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) RAFAEL RAMOS	SIGNATURE	DATE 6-24-14
PERSON IN CHARGE (PRINT) KEN SZ/EO	SIGNATURE	DATE 6-24-14

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

SATISFACTORY

Rafael Ramos - 973-272-5971 5971

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	SMASHBURGER	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
- [ ] Reinspection
- [x] 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
   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
David Salca	David Salca	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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) David Sala	SIGNATURE David Sala	DATE 10-8-14
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	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	( ) CONFECTIONERY	( ) DELI	
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	
(✓) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(✓) ROUTINE
( ) 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
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 V - Abated by personal effort

PERSON IN CHARGE (PRINT): RAFAEL RAMOS	SIGNATURE: Rafael Ramos	DATE: 11.26.13
PERSON IN CHARGE (PRINT): KEN STOKES	SIGNATURE: Ken Stokes	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.
- (X) TAKE OUT
- ( ) EMPLOYEE CAFE
- ( ) RESTAURANT
- ( ) MOBILE UNIT
- ( ) CONFECTIONERY
- ( ) FLIGHT KITCHEN
- ( ) COCKTAIL LOUNGE
- ( ) SNACK BAR
- ( ) DELI
- ( ) BAR
- ( ) GROCERY
- ( ) OTHER

TYPE OF INSPECTION
- ( ) INITIAL
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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
Charlene Hare-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 NOTED ON FLOOR UNDER GRILL AND FRYER
10H -	EQUIPMENT - SHEET PANS NOTED STORED DIRECTLY ON FLOOR - NOTE (CORRECTED ON SITE)
9D -	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-Louis	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	( ) CONFECTIONERY	( ) DELI	
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	
(X) RESTAURANT	( ) COCKTAIL LOUNGE	( ) GROCERY	
( ) MOBILE UNIT	( ) SNACK BAR	( ) OTHER	

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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 Hargrad		

INSPECTOR (PRINT)	SIGNATURE	DATE
JEN 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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Dwayne Hayes	SIGNATURE	DATE
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 ☒ 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

HOSSAM ELGAHAR	[signature]	9-29-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
KEN STYLES	[signature]	9-29-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date

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 NORTHLINK	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) HOSSAM ELGAMAL	SIGNATURE	DATE 9-29-14
PERSON IN CHARGE (PRINT) KEN STYLES	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 C1	Food Court	6-6-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for	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
HOSSAM ELFAHAM	[signature]	6-6-13
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	DATE 6-6-13

DISTRIBUTION: WHITE - OPERATIONS 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	South Philly Steak + Fries	TERM C1	Food Court	6-6-13 / 11:38 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREAS
NOTE —	FOOD TEMPERATURES NOTED TO BE SATISFACTORY
NOTE —	REFRIGERATED UNIT - WALK-IN @ 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 SIGG	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 PILLLY STEAK + FRIES	TERM C1	FOOD COURT	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
APPLIED FOR	W/ NEWARK HD	NEWARK

TYPE OF EST.			TYPE OF INSPECTION	
(Y) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL	( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(Y) 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 ( ) NO. OF GEN. ITEMS ( ) REINSPECTION REQUIRED YES ( ) NO (Y)

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)	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	NORTH 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	BUILDING	3-12-14

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
TINA		3/18/14
INSPECTOR (PRINT)	SIGNATURE	DATE
KEN STYLES	KS	3-12-14

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 V - 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 [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
Eugenia Jean-Philippe	[signature]	8/14/14
KEN STYLOT	[signature]	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 ~~4~~ 41°F COS
Note -	temperatures in reach in refridgerator were noted to be 34-40°F SATISFACTORY

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

Eugenia Jean-Philippe PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 8/14/14
PERSON IN CHARGE (PRINT)	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 COFF	TERM C	BIGG	10-16-13

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

TYPE OF EST.			TYPE OF INSPECTION	
(L) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL	( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(L) 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 (5) 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
Grisnilda Rodriguez		
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	KEN STY—	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) Ensmilda Rodrigue	SIGNATURE	DATE 10/16/13
PERSON IN CHARGE (PRINT) KEN STYLES	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.
- (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) — 1

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 CHARGE AT THE TIME OF THE INSPECTION.

PERSON IN CHARGE (PRINT)	SIGNATURE	DATE
Deyneise Bah	Deyneise	4/30/12

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Styles	Ken Styles	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
GHSR	STARBUCKS COFFEE	TERM C	BAGGAGE	4-30-12/11:05 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	BACK STORAGE / PREP AREA:
15C -	REPAIR PENETRATION NOTED IN
	CEILING TILE - NOTE ALL PENETRATIONS
	MUST BE SEALED

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

Dieynaba Bah PERSON IN CHARGE (PRINT)	Dieynaba SIGNATURE	4/30/12 DATE
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	STARBUCKS	TERM C	BAGGAGE	12-11-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied For as	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 (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) Dieynaba	SIGNATURE Dieynaba	DATE 12/11/12
INSPECTOR (PRINT) Ken Styles	SIGNATURE Ken Styles	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	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 V - 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)	SIGNATURE	DATE
Arismelda Rodriguez		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	STARBUCKS COFFEE	TERMC	MAIN CONCOURSE	3-18-14 / 11:00 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA:
NOTE -	FOOD HANDLERS NOTED WITH EFFECTIVE HAIR
	RESTRAINTS AND GLOVES WORN
NOTE -	REFRIGERATION UNIT NOTED-TO-BE 32 DEGF
	SATISFACTORY

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

PERSON IN CHARGE (PRINT) Rikmi/DaRochge	SIGNATURE	DATE 3-18-14
PERSON IN CHARGE (PRINT) KEN STYLES	SIGNATURE KEN STY—	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. (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. (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: 1	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

Jamessa Mondestin	[signature]	10-20-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
KEN STYLES	[signature]	10-20-14
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date

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 DEG F MINITOR UNIT TO ENSURE THAT IT'S PROPERLY OPERATING TO MAINTAIN FOOD ITEMS AT OR BELOW 41 DEG F
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 V - Abated by personal effort

JANESSA Mondestin PERSON IN CHARGE (PRINT)	SIGNATURE	10-20-16 DATE
KEN STYLES PERSON IN CHARGE (PRINT)	SIGNATURE	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
- (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 — 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 (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
DARLINE JEAN LOUIS	Darline Jeanlouis	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 GARMETS / 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 V - Abated by personal effort

DARLINE Jean Louis PERSON IN CHARGE (PRINT)	Darline Jean Louis SIGNATURE	4-26-13 DATE
PERSON IN CHARGE (PRINT) Karl Sayler	SIGNATURE	DATE 4-26-13

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

2ND CYCLE

PA 3683 4-00

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	STARBUCKS COFFEE	TERM C	M C	12-23-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
12-11999	6-31-13	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 (1) 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
Eubenia Jean-Philippe		12/23/13
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 12-23-13

DISTRIBUTION: WHITE - OPERATIONS 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

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)	 SIGNATURE	12/23/13 DATE
KEY STYLE PERSON IN CHARGE (PRINT)	 SIGNATURE	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
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (/) 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
Janine Del Valle		5/24/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		5-24-12

DISTRIBUTION: WHITE - OPERATIONS 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	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 CUTTER 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 Const — Satisfactory — 2nd Cycle

Insp - MWH# 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 (OTG)	Location	Floor	Date of Inspection
EWR	TAGLIARE	C3 F23 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# 1754

Licensed Exterminator	Date of Last Treatment	Chemicals Used
—	AKA Pest Ctr	—

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	[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 3

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

MWH# 1759

Facility	Name of Establishment	Location	Floor	Day/Time of Inspection
EWR	TAGLIARE	TERM C-3 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]	SIGNATURE	DATE
PERSON IN CHARGE (PRINT) [signature]	SIGNATURE	DATE

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

FINAL CONST. INSP. JAN STARTED 2ND CYCLE

MUNICIPAL-1756

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	Location	Floor	Date of Inspection
EWR	TAKEOUT	TERM. C-1 Food Court - Post Sec.	Dept.	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: _____

Licensed Exterminator	Date of Last Treatment	Chemicals Used
ARROW	OCT 2014	—

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		11-11-14
DAVID MOORE		11/11/14

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	(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.			TYPE OF INSPECTION
(Y) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(Y) 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
ALDA SANTOS	Alda Santos	07-02-14
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES	K S	7-2-14

DISTRIBUTION: WHITE - OPERATIONS 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

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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) LISA SANDOZ	SIGNATURE	DATE 07-02-14
PERSON IN CHARGE (PRINT) JEAN STYLES	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 — Page 1 of 2

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 ☑ 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	[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	The Grove	TERM C	Main Concourse	10-20-14 / 10:30 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area
15c	- Replace Ventilation Screen noted missing from Reach-in Refrigeration Units

* - Critical Item that must be corrected immediatley V - 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	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 CHANGE 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	K. 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	TERM C	M/INT Concourse	5-15-13 / 10:10 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE:
5A -	BOTTLED WATER NOTED -TO-BE STORED DIRECTLY INSIDE ICE MACHINE - AT MY REQUEST BOTTLE 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

Carmen G. Rodriguez PERSON IN CHARGE (PRINT)	Carmen G. Rodriguez SIGNATURE	05/15/13 DATE
PERSON IN CHARGE (PRINT) Ken Stolfi	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.

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

TYPE OF INSPECTION

- ( ) INITIAL
- ( ) ROUTINE
- ( ) REOPENING
- (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
Carmen G. Rodriguez	Carmen G. Rodriguez	9/25/13

INSPECTOR (PRINT)	SIGNATURE	DATE
Kelli Styles	K 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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Carmen G. Rodriguez	SIGNATURE Carmen G. Rodriguez	DATE 9/25/13
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.			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) 1

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 REFRIGERATED 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

12th 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	MC	5-18-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38428	9-31-12	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 (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 / 12:05 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	CUSTOMER SERVICE AREA
NOB	N/A ACTION REQUIRED

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

Carmen G. RODRIGUEZ PERSON IN CHARGE (PRINT)	Carmen G. Rodriguez SIGNATURE	05/18/12 DATE
KEN SYLOR PERSON IN CHARGE (PRINT)	SIGNATURE	5-18-12 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 — **Page** 1 **of** 2

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 ☒ 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	[signature]	8/12/14
KENSTY LOI	[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	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Katherine Ortega	SIGNATURE Katherine Ortega	DATE 8/12/14
PERSON IN CHARGE (PRINT) Ken Stylo	SIGNATURE Ken Stylo	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
(Y) TAKE OUT	( ) CONFECTIONERY	( ) DELI	( ) INITIAL ( ) REINSPECTION
( ) EMPLOYEE CAFE	( ) FLIGHT KITCHEN	( ) BAR	(Y) 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 (Y)

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) Ken Styler	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
EWR	The Grove	TERM C1	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 V - Abated by personal effort

Katherine Ortega PERSON IN CHARGE (PRINT)	Kat Ortega SIGNATURE	5/20/13 DATE
PERSON IN CHARGE (PRINT) Ken Stylos	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	THE GRILL	TERM C1	One Level P4	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
N-3347	8-31-12	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 (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 GUGITS		12/12/12
INSPECTOR (PRINT) KEN STYLES	SIGNATURE	DATE 12-12-12

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

PA 1633A / 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	THE GROVE	TERM C1	GATE LEVEL	12-12-12 / 10:45 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) FELICIA CRAITS	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 Levy	9-25-13

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) Maria Moreira	SIGNATURE [signature]	DATE 9.25.13
INSPECTOR (PRINT) Ken Styles	SIGNATURE [signature]	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	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 LOBBY	4-23-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-38427	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)	SIGNATURE	DATE
Eblyn Mosquera	Eblyn Mosquera	04/23/12
INSPECTOR (PRINT)	SIGNATURE	DATE
JOEL STYLES	Joel 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) [illegible]	SIGNATURE [illegible]	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

SATIS FACTORY

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	The Grove	Terminal C1	Gate 95 Level 4	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
- [ ] Confectionary
- [ ] Deli
- [ ] Employee Café
- [ ] Flight Kitchen
- [ ] Bar
- [ ] Restaurant
- [ ] Cocktail Lounge
- [ ] Grocery
- [ ] Mobile Unit
- [ ] Snack Bar
- [ ] Other

Type of Inspection

- [ ] Initial
- [ ] Reinspection
- [X] 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
   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 on 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: 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
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 / 11:15AM

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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Marie Smith	SIGNATURE	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

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	The Grove	TERM C1	Gate Level	9-25-13 /

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service Area:
Note -	No Actions Required

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

Lest-Phallett Chunzey 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	Conc Level	5-20-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
Applied for with Newark H.D		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
F. [illegible]	[signature]	05/20/2013
INSPECTOR (PRINT)	SIGNATURE	DATE
JOHN STYLES	[signature]	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	Gate Level	5-20-13 / 11:59 AM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	Customer Service:
Note-	Display Refrigeration Unit noted - To Be
	3/8/9 DEF - Satisfactory

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

PERSON IN CHARGE (PRINT) F. G.	SIGNATURE	DATE 05/20/2013
PERSON IN CHARGE (PRINT)	SIGNATURE	DATE 5-20-13

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

SATISFACTORY

12th 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	Bldg. 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)	SIGNATURE	DATE
ILDA SAWKO	Ilda Sawko	04-30-12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLOS	K Styl	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) JOA Santos	SIGNATURE	DATE 04-30-12
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	THE GROVE	TERM C1	GATE LEVEL	12-12-12

PERMIT NO.	EXPIRATION DATE	ISSUED BY
8131 12 APPLIED FOR W NEWARK HD		NEWARK

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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
Evelyn Mosquera	Evelyn Mosquera	12-12-2012
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	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) Evelyn Mosquera	SIGNATURE Evelyn Mosquera	DATE
PERSON IN CHARGE (PRINT) Ken Sigler	SIGNATURE	DATE 12-12-12

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

PA 1683 / 4-00

THE PORT AUTHORITY OF NY & NJ

Page 1 of 2

FOOD ESTABLISHMENT INSPECTION REPORT
OPERATIONS SERVICES DEPARTMENT

FACILITY	NAME OF EST.	LOCATION	FLOOR	DATE OF INSP.
EWR	[illegible]	[illegible]	[illegible]	[illegible]

PERMIT NO.	EXPIRATION DATE	ISSUED BY
[illegible]	[illegible]	[illegible]

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 (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
GERRY MASON	[signature]	1/16/14
INSPECTOR (PRINT) [illegible]	SIGNATURE [signature]	DATE 1-16-14

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

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	1-8-13

PERMIT NO.	EXPIRATION DATE	ISSUED BY
11-576844	1-31-12	NEWARK

TYPE OF EST.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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]	GERRY MASON	1/8/13
INSPECTOR (PRINT) JON STYLES	SIGNATURE [signature]	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 VS/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) GENNY 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.

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

TYPE OF INSPECTION

( ) INITIAL ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
(X) ROUTINE
( ) 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 (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
ED CASEY		6/5/12
INSPECTOR (PRINT)	**SIGNATURE**	**DATE**
KEN STYLES		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	TERM C1	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

PERSON IN CHARGE (PRINT) ED CASEY	SIGNATURE	DATE 6/5/12
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
App/100 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
- ☐ 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
   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
Kim Estelle	Kim Estelle	9/30/14
KEN STYLES	[signature]	9-30-14

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	VITA'S	TERM C2	GATE LOUNGE	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Kim Estelle	SIGNATURE Kim Estelle	DATE 9/30/14
PERSON IN CHARGE (PRINT) Ken Stylie	SIGNATURE	DATE 9-30-14

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

SATISFACTORY

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

TYPE OF INSPECTION
- ( ) INITIAL
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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		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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) IVY OOO	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

'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	VITO'S	TERM C2	GATE LEVEL	5-6-13

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
- ( ) REINSPECTION (DATE OF INITIAL INSPECTION)
- (X) ROUTINE
- ( ) 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 (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) JON 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	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/+ DEGF AT MY REQUEST ALL PERISHABLE FOOD ITEMS WERE REMOVED, AND STORED IN WITHIN REACH-IN UNIT NOTED TO BE @ 40 DEGF CONTACT REPAIR COMPANY FOR SERVICE NOTE REFRIGERATION EQUIPMENT MUST BE PROPERLY MAINTAINED AND OPERATED SO THAT FOOD ITEMS ARE STORED AT OR BELOW 41 DEGF

* - 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	VITOS	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 V - 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

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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.			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. (5) FOOD PROTECTION: CONTAMINATION BY OTHER SOURCES
   A B C D E (F) 1
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		4/25/12

INSPECTOR (PRINT)	SIGNATURE	DATE
Ken Stylos		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	VITOS	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 V - Abated by personal effort

PERSON IN CHARGE (PRINT) Kathy Schubert	SIGNATURE	DATE 4/25/12
PERSON IN CHARGE (PRINT) Jon 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 - MWH # 1757 PHASE 2

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT PA 1682/06-12

Operations Services Department (C3-F21) Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	WABI-SABI / CUSTOM BURLER (OTG)	TERM C3 - POST SEC. FOOD COURT	GATE LEVEL	11/21/14

Permit #	Expiration Date	Issued by
COPY OF APPLICATION TO NEWARK 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: (1757)

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 ☒ 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

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 - 7:40 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. - 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

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 GRILL	TERM. C POST SEC. FOOD COURT	GATE LEVEL	11/10/14 - 6:00 PM

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

* - Critical Item that must be corrected immediately 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 Copy — Sanitarian — 2nd Copy

Final Copy - Mark #159

THE PORT AUTHORITY OF NY & NJ

FOOD ESTABLISHMENT INSPECTION REPORT

PA 16-3 / 06-12

Operations Services Department

Page 1 of 2

Facility	Name of Establishment	Location	Floor	Date of Inspection
EWR	Libby Bean	Term. C-2 by Gate 104	Dep.	11/7/14

Permit #	Expiration Date	Issued by
Copy of Application/Sym.		

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: Mark #159

Licensed Exterminator	Date of Last Treatment	Chemicals Used
HMH Pest Mgt.		

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
PERSON IN CHARGE (PRINT NAME)	SIGNATURE	Date
David Gilmore	Mark Gilmore	11/7/14

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

PA 1683A / 4-00

MW# 154

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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
X	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. — 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

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

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

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 V - 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. - 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	TASTE OF WORLD BEAN	(C3F6) TERM. C-3 BY FOOD COURT	DEPT. LEVEL	11/4/14

Permit #	Expiration Date	Issued by
RECEIPT	PROVIDED BY 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

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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	TERM. C-3 BY FOOD COURT	DEPT. LEVEL	11/4/14 — 7:00 PM

ITEM NO.	DESCRIPTION OF DEFICIENCIES
	* NO VIOLATION 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

— SATISFACTORY —

2ND CYCLE

FINAL CONST. INSP - MWR#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)	TERM. C-2 (C2-M1) 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: MWR# 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 MORCANO		11-4-14
DAVID FALCONE — ~~PERSON IN CHARGE~~ INSPECTOR		11/4/14

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

PA 1683A / 4-00

MWA # 1956

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 AM

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

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