Burlington County Health Department

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TEMP-MOBILE INSPECTION REPORT

Insp Date: 2/18/2026 **Business ID:** bI000124
Business: Empanada Guy (MJS Management)
Mobile Food Vendor-Burlington County, NJ
,

Inspection: BE004222
Risk Type: 2
Phone: 908-370-2624
REHS: B-145350 Maria Deaver
Reason: Annual 1
Results: Satisfactory

Reference:

Establishment Information

Municipality 03-00 Burlington County Risk Type 2 Risk Type Observed 2

FMC N/A Name _____ Type _____ Exp Date _____

Business Owner Carlos Serrano License Plate XHZ P44

Type of Setup: Push cart ¨ Tabletop/tent ¨ Truck þ Trailer ¨ Other ¨

Proposed Menu: Various empanadas: chicken, beef, cheese, chorizo, pizza, lobster, guava, apple
plantains, churros, bottled drink

Description of operation: truck with hand washing sink, 3 bay sink, 2 under counter fridge (1 door, and 2 door), 2 warming cases, 2 door freezer, fryer, storage

Servicing Area: empanada guy 552 park ave freehold nj 07728

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

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

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

	IN	OUT	N.O.	N/A	COS	REPEAT
1. Application submitted and approved by BCHD prior to vending	þ	¨	¨	¨	¨	¨
2. PIC demonstrates knowledge of food safety principles pertaining to this operation.	þ	¨	¨	¨	¨	¨
3. PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2010.	¨	¨	¨	þ	¨	¨
4. Ill or injured foodworkers restricted or excluded as required.	¨	¨	þ	¨	¨	¨
5. Handwashing conducted in a timely manner and properly done	¨	¨	þ	¨	¨	¨
6. Handwashing facilities are available in prep areas and provided with warm water; soap and acceptable hand-drying method.	þ	¨	¨	¨	¨	¨

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	IN	OUT	N.O.	N/A	COS	REPEAT
7. Direct bare hand contact with exposed, ready-to-eat foods is avoided, utensils, disposable gloves provided and used properly.	¨	¨	þ	¨	¨	¨
8. All foods, including ice and water, from approved sources; with proper records.	þ	¨	¨	¨	¨	¨
9. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction	¨	¨	¨	þ	¨	¨
10. Proper separation of raw meats and raw eggs from ready-to-eat foods provided	¨	¨	¨	þ	¨	¨
11. Food protected from contamination	þ	¨	¨	¨	¨	¨
12. Food contact surfaces properly cleaned and sanitized	þ	¨	¨	¨	¨	¨
13. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds). 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat.	¨	¨	¨	þ	¨	¨
14. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	¨	¨	¨	þ	¨	¨
15. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F)	þ	¨	¨	¨	¨	¨
16. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours.	¨	¨	¨	þ	¨	¨
17. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours	¨	¨	¨	þ	¨	¨
18. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding, hot holding- 135°F or above	¨	¨	þ	¨	¨	¨
19. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment (no sternos).	þ	¨	¨	¨	¨	¨
20. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	¨	¨	¨	þ	¨	¨
21. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly	¨	¨	¨	þ	¨	¨

GOOD RETAIL PRACTICES

Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

	OUT	COS	REPEAT
22. Food properly labeled; original container	¨	¨	¨
23. Raw fruits and vegetables washed prior to serving.	¨	¨	¨
24. Wiping cloths properly used and stored.	¨	¨	¨
25. Toxic substances properly identified, stored and used.	¨	¨	¨
26. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint).	¨	¨	¨
27. Food temperature measuring devices provided and calibrated, thin probed thermometer provided for thin foods, equipment temperature measuring devices are available	¨	¨	¨
28. Frozen foods maintained completely frozen and properly thawed.	¨	¨	¨

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	OUT	COS	REPEAT
29. Materials, construction, repair, design, capacity, location, installation, maintenance.	..	..	..
30. In-use utensils properly stored.	..	..	..
31. Utensils, single service items, equipment, linens properly stored, dried and handled.	..	..	..
32. Food and non-food contact surfaces properly constructed, cleanable, used.	..	..	..
33. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used.	..	..	..
34. Sewage and waste water properly disposed.	..	..	..
35. Design, construction, installation and maintenance proper-floors/walls/ceilings.	..	..	..
36. Adequate ventilation; lighting; designated areas used.	..	..	..
37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.	..	..	..
38. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.	..	..	..

Addtional Remarks

ALL MUNICIPAL APPROVALS SHALL BE OBTAINED PRIOR TO OPERATING
INSPECTION EXPIRES ON DECEMBER 31ST OF CURRENT CALENDAR YEAR

þ All necessary township approvals shall be obtained prior to operating or vending