R-10 Town of Uxbridge Board of Health 21 South Main Street 01569

Inspector

FOOD ESTABLISHMENT INSPECTION REPORT

Inspection Number A938E

Date 9/28/20

Time In/Out 1:04 PM 1:37 PM

e Client Type
Restaurant

Priority f

Inspector D.Legere

Depot Café 11 S. Main St. Uxbridge, MA 1569

Permit Number

Person In Charge
Matt Tyrrell -

Variance

Priority

Core

Score

		Tyrren - 0 1 0			92	
		and Public Health Interventions				
IN = in compliance OUT= out of compliance N/O = not		e COS = corrected on-site during inspection Repeat Violations Highlited in Yello Protection from Contamination (Cont'd)				
Supervision 1. PIC present, demonstrates knowledge, and performs duties	IN OUT NA NO COS	15. Food separated and protected	IN V	001	NA N	NO COS
Certified Food Protection Manager	V	16. Food-contact surfaces; cleaned & sanitized	V	H	H	
Employee Health		17. Proper disposition of returned, previously served,	√	Ш		
Management, food employee and conditional employee	IN OUT NA NO COS					
knowledge, responsibilities and reporting		Time/Temperature Control for Safety	IN	OUT	1 AN	NO COS
4. Proper use of restriction and exclusion	✓	18. Proper cooking time & temperatures		Ш		
5. Procedures for responding to vomiting and diarrheal events	✓	19. Proper reheating procedures for hot holding				
Good Hygienic Practices	IN OUT NA NO COS	20. Proper cooling time and temperature				
6. Proper eating, tasting, drinking, or tobacco use	✓	21. Proper hot holding temperatures				
7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures	J			ĦΠ
Preventing Contamination by Hands	IN OUT NA NO COS	23. Proper date marking and disposition	Ħ	./		77
8. Hands clean & properly washed	✓			V		
9. No bare hand contact with RTE food or a pre-approved	✓	24. Time as a Public Health Control; procedures & records				
10. Adequate handwashing sinks supplied and accessible	./	Consumer Advisory	IN V	OUT	NA N	NO COS
Approved Source	IN OUT NA NO COS	25. Consumer advisory provided for raw/undercooked food		OUT	NIA A	NO 000
11. Food obtained from approved source	✓	Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered	IN	001	NA I	NO COS
12. Food received at proper temperature		Food/Color Additives and Toxic Substance		TIL	NIA NI	10 000
13. Food in good condition, safe & unadulterated	<u> </u>	27. Food additives: approved & properly used	3 IN C	100	NA N	0 005
	V	28. Toxic substances properly identified, stored & used				
14. Required records available: shellstock tags, parasite	✓	Conformance with Approved Procedures	V	OUT		10.000
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP	IN V	001	NA N	NO COS
repeat violatione riightighted in reliev	Good Reta	· · · · · · · · · · · · · · · · · · ·				
Safe Food and Water	IN OUT NA NO COS	Proper Use of Utensils	INI	OUT	NIA N	NO COS
	✓ IN OUT NA NO COS	43. In-use utensils: properly stored	IIN	001	INA I	NO COS
30. Pasteurized eggs used where required	V	44. Utensils, equip. & linens: property stored, dried & handled		H		
31. Water & ice from approved source				Щ		
32. Variance obtained for specialized processing methods	V	45. Single-use/single-service articles: properly stored & used		Ш		
Food Temperature Control	IN OUT NA NO COS	46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.	✓	Utensils, Equipment and Vending		TUC	NA N	IO COS
34. Plant food properly cooked for hot holding		47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used		48. Warewashinq facilities: installed, maintained & used; test				
		49. Non-food contact surfaces clean		√		
36. Thermometers provided & accurate	1 🗸	Physical Facilities	IN C	DUT	NA N	IO COS
Food Identification	IN OUT NA NO COS	50. Hot & cold water available; adequate pressure				
37. Food properly labeled; original container	1 🗸	51. Plumbing installed; proper backflow devices				
Prevention of Food Contamination	IN OUT NA NO COS	52. Sewage & waste water properly disposed		П		
38. Insects, rodents & animals not present		53. Toilet facilities: properly constructed, supplied, & cleaned		H		
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained		H		
40. Personal cleanliness						닏
41. Wiping cloths; properly used & stored	H H	55. Physical facilities installed, maintained & clean 2		√		Ш
42. Washing fruits & vegetables	+ +	56. Adequate ventilation & lighting; designated areas use		✓		
5		60. 105 CMR 590 violations / local regulations	✓			
Official Order for Correction: Based on an inspection today, the it This report, when signed below by a Board of Health member or		ated violations of 105 CMR 590.000 and applicable sections of the 2013	B FDA	Foo		

Follow Up Required: Y

Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number 2

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Time / Temperature Control for Safety

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

Food Temperature Control

Thermometers provided & accurate

36 4-204.112 (A)(B)(D) Temperature Measuring Devices - Establishment -

Thermometers must be present in warmest location in every cooler Code: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.

Food Identification

37

Page Number

3

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Food properly labeled; original container

3-302.12 Food Storage Containers Identified/Common Name - Establishment -

C Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



Utensils, Equipment and Vending

Nonfood contact surfaces clean

49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Establishment -

C Reach in units must be made clean Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.



Page Number

4

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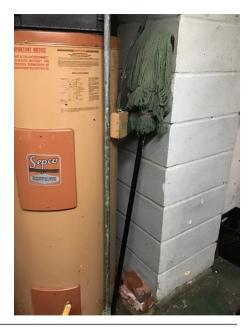
Repeat Violations Highlighted in Yellow

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.16 Drying Mops - Establishment -

C Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.



55 6-201.13 Junctures Coved/Enclosed/Sealed - Establishment -

C Floor in kitchen must be resealed. Code: In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch. Establishments using water flushing methods for cleaning shall have drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.



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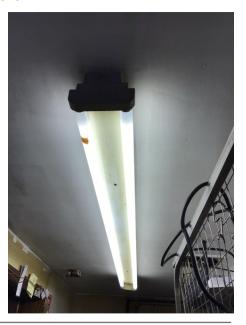
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

56 6-202.11 (A)(B) Light Bulbs Protective Shielding - Establishment -

C Light fixtures must have protective coating Code: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.



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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Misc.	Juice		40 °F
Establishment	Misc.	English muffins		28 °F
Establishment	Misc.	Tuna		41 °F
Establishment	Misc.	Potato		41 °F
Establishment	Misc.	Shred cheese		40 °F
Establishment	Misc.	Beef		-3 °F
Establishment	Misc.	Brisket		40 °F
Establishment	Misc.	Steaks		-4 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.