



FOOD ESTABLISHMENT INSPECTION REPORT

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

Table with inspection details: Inspection Number (A938E), Date (9/28/20), Time In/Out (1:04 PM - 1:37 PM), Inspection Type (Routine), Client Type (Restaurant), Inspector (D.Legere), Permit Number (2019-F021), Person In Charge (Matt Tyrrell), Variance, Priority (0), Priority f (1), Core (6), Score (92)

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Main inspection table with categories: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination (Cont'd), Time/Temperature Control for Safety, Consumer Advisory, Highly Susceptible Populations, Food/Color Additives and Toxic Substances, Conformance with Approved Procedures. Includes repeat violation callouts for items 23, 36, 37, 49, 55, 56.

Good Retail Practices

Table with categories: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils, Equipment and Vending, Physical Facilities. Includes repeat violation callouts for items 36, 37, 49, 55, 56.

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal

Inspector signature and name

PIC signature and name

Follow Up Required: [] Y Follow Up Date: _____

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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 -

C *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

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Food properly labeled; original container

37 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.



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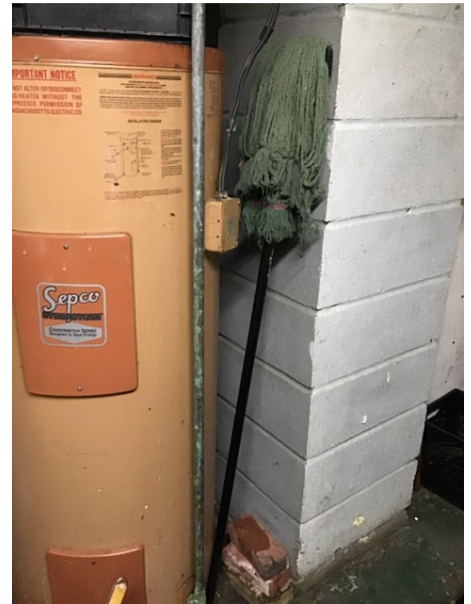
Repeat Violations Highlighted in Yellow

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.



FOOD SAFETY INSPECTION REPORT

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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.