Town of Uxbridge **Board of Health** 21 South Main Street 01569

FOOD ESTABLISHMENT INSPECTION REPORT

Gia Ristorante Italiano

33. Proper cooling methods used; adequate equip. for temp.

Inspection Number Time In/Out Inspection Type Date Client Type Inspector B93EF 8/26/20 2:51 PM Routine Restaurant D.Legere

785 Quaker Highway		4.10 1				_	_		
Uxbridge, MA 1569	Permit Number	Person In Charge	<u>Variance</u>	Priority	Priority f	Core		core	
-	2019-F064 F	Robert Passaretta		4	11	16		42	
Foodbori	ne IIIness Risk F	actors and Public	Health Interve	ntions					
IN = in compliance OUT= out of compliance N/C	= not observed N/A = no	t applicable COS = corrected	on-site during inspecti	on Repeat Vio	olations Highlited	in Yellow			
Supervision	IN OUT NA	NO COS	Protectio	n from Conta	amination (Co	ont'd)	IN OUT	NA NO	o cos
1. PIC present, demonstrates knowledge, and performs duties	1 🗸	15. Food sepa	rated and protected			1	✓		
2. Certified Food Protection Manager	√	16. Food-conta	act surfaces; cleane	d & sanitized		5	√		✓
Employee Health	IN OUT NA	NO COS 17. Proper disp	position of returned,	previously ser	ved,		7		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓		Time/Te	mperature C	ontrol for Sa	fety	IN OUT	Γ NA N	0 00
Proper use of restriction and exclusion	✓	18. Proper coo	king time & tempera	atures		[✓		
5. Procedures for responding to vomiting and diarrheal event	s 🗸	19. Proper reh	eating procedures for	or hot holding		-	✓		
Good Hygienic Practices	IN OUT NA	NO COS 20. Proper coo	ling time and tempe	erature		[-	✓		
6. Proper eating, tasting, drinking, or tobacco use	✓	21. Proper hot	holding temperature	es		1 [V		
7. No discharge from eyes, nose, and mouth	✓	22. Proper colo	d holding temperatu	res		3	V		íΠ
Preventing Contamination by Ha	inds IN OUT NA	NO COS 23. Proper dat	e marking and dispo	sition		2		HH	íΠ
8. Hands clean & properly washed	✓		Public Health Contro		& records	<u>-</u> [#	HH	H
9. No bare hand contact with RTE food or a pre-approved	✓			Consumer A			IN OUT	NA NO	0.00
10. Adequate handwashing sinks supplied and accessible	3	25. Consumer	advisory provided for				√		7000
Approved Source	IN OUT NA	NO COS	Highl	y Susceptible	e Population:	s	IN OUT	Γ NA N	0 00
11. Food obtained from approved source	✓	26. Pasteurize	d foods used; prohil	oited foods not	offered	[-	√		
12. Food received at proper temperature	✓		Food/Color	Additives an	d Toxic Subs	tances i	N OUT	NA NC	cos
13. Food in good condition, safe & unadulterated	✓	27. Food addit	ives: approved & pr	operly used		[✓		
14. Required records available: shellstock tags, parasite	✓	28. Toxic subs	tances properly ide	ntified, stored	& used	1 [√		
			Conforma	nce with App	roved Proce	dures	IN OUT	NA NO	o cos
Repeat Violations Highlighted in Yel	low	29. Complianc	e with variance/spe	cialized proces	ss/HACCP	[√		
	Goo	d Retail Practices							
Safe Food and Water	IN OUT NA	NO COS	Р	roper Use of	Utensils		IN OUT	NA NO) COS
30. Pasteurized eggs used where required	✓	43. In-use uter	sils: properly stored	i					
31. Water & ice from approved source	1 🗸	44. Utensils, e	quip. & linens: prope	erty stored, dri	ed & handled				
32. Variance obtained for specialized processing methods	✓	45. Single-use	/single-service articl	les: properly st	ored & used				
Food Temperature Control	IN OUT NA	NO COS 46. Gloves use	ed properly						

34. Plant food properly cooked for hot holding 48. Warewashing facilities: installed, maintained & used; test 35. Approved thawing methods used 49. Non-food contact surfaces clean 3 36. Thermometers provided & accurate Physical Facilities IN OUT NA NO C Food Identification IN OUT NA NO COS 50. Hot & cold water available; adequate pressure 37. Food properly labeled; original container 51. Plumbing installed; proper backflow devices Prevention of Food Contamination IN OUT NA NO COS 52. Sewage & waste water properly disposed 38. Insects, rodents & animals not present 53. Toilet facilities: properly constructed, supplied, & cleaned 39. Contamination prevented in prep, storage & display 3 54. Garbage & refuse properly disposed; facilities maintained 40. Personal cleanliness 55. Physical facilities installed, maintained & clean 41. Wiping cloths; properly used & stored 56. Adequate ventilation & lighting; designated areas use 42. Washing fruits & vegetables 60. 105 CMR 590 violations / local regulations 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.

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

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

Inspector

Utensils, Equipment and Vending

47. All contact surfaces cleanable, properly designed,

IN OUT NA NO COS

2

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC Present / Knowledgeable / Duties

1 2-101.11 (C) Assignment of Responsibility - Establishment -

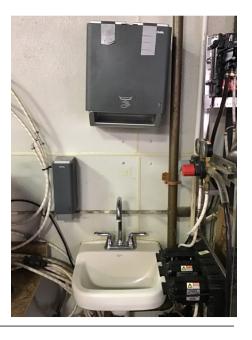
Code: Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Kitchen -

Pf Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



3

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 6-301.12 Hand Drying Provision - Kitchen -

Pf Hand drying provision must be disposable Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



10 6-301.12 Hand Drying Provision - Kitchen -

Pf Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



Protection From Contamination

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

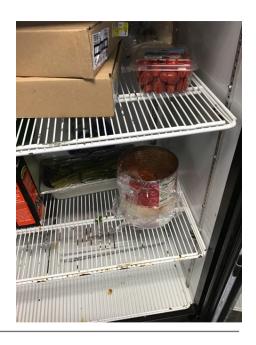
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

C Food can NEVER be stored in an open can. Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf Meat slicer must be cleaned and sanitized. Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



16

Page Number

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf No sanitizer in use on kitchen line. Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf Substantial contamination in ice machine. Machine must be drained, cleaned, and sanitized before use. Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



FOOD SAFETY INSPECTION REPORT

Page Number

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

COS Pf

Can opener has severe buildup. This should be sanitized regularly throughout the day. Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



4-501.112 Mechanical Warewashing - Sanitization Water Temp - Kitchen -

Pf

16

Code: In a mechanical ware washing operation, the temperature of the fresh hot water sanitizing rinse as in enters the manifold may not be more than 194°F, or less than 180°F for all other machines, or less than 165°F for a stationary rack, single-temperature machine.



Time / Temperature Control for Safety

7

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Hot Holding Temperature

21 3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -

Pr Food must be held over 135 degrees Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.



22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr Dressing at 46 Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.



Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr Garlic butter and cheese in line unit over 50 degrees Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.



22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr Scallops at 46.5 degrees. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.



Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM

Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pf Food must be dated. 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.



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

Pf No food in walk in is dated 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/Color Additives and Toxic Substances

28

Page Number

10

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

7-102.11 Common Name (Poisonous or Toxic Materials) - Kitchen -

Pf Cleaner cannot be stored where it can drip on utensils and meats Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.



Safe Food and Water

Water & Ice from approved source

31 5-102.14 Sample Report - Kitchen -

C No water sample report available for inspector. Code: The most recent sample report for the nonpublic water system shall be retained on file in the food establishment or the report shall be maintained as specified by state water quality regulations.

Prevention of Food Contamination

11

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-202.15 (D) Outer Openings. Protected - Kitchen -

C Exterior door must be repaired. Code: If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.



39 3-305.11 Food Storage - Kitchen -

Food must be covered Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination: and at least 6 inches off the floor.



12

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.11 Food Storage - Kitchen -

C Food must be 6" off floor Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



39 3-305.11 Food Storage - Kitchen -

C Food must be covered and stored 6" off floor Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



13

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

C No wiping cloths in use in the kitchen Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

Utensils, Equipment and Vending

Nonfood contact surfaces clean

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

C Microwave 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.



14

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

C Coolers 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.



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

C Walk in ceiling and walls 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.



Physical Facilities

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55 6-501.16 Drying Mops - Kitchen -

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



55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

C Excess trash must be removed. Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.11 Repairing - Kitchen -

C Step into walk in must be repaired. *Code: The physical facilities shall be maintained in good repair.*



55 6-201.11 Floors, walls and ceilings - Kitchen -

C Code: Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.



Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

56 6-202.11 (C) Light Bulbs Protective Shielding - Kitchen -

C Lights must have protective shielding Code: An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.



Notes

Notes

88 Notes - Kitchen -

N Shell stock tags available - General Notes.



Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Kitchen -

N Hood cleaning certificate is improperly dated - General Notes.



88 Notes - Kitchen -

N Additional photo of ice machine - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number 19

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Inspection Number B93EF

Date 8/26/20

Time In/Out 2:51 PM 4:16 PM Inspector D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Misc.	Dressings		46 °F
Kitchen	Misc.	Warm hummus		122 °F
Kitchen	Freezer	Fries		-2 °F
Kitchen	Small sauté unit	Butter and cheese		57 °F
Kitchen	Steam table	Tomato sauce		142 °F
Kitchen	Small sauté unit	Lobster		39°F
Kitchen	Reach-in cooler	Milk		40 °F

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

Notes

Wining clothe and canitizer MI IST he in use at all times

	TATORICH	Otean table	Tomato sadoc	172 1
R	Kitchen	Small sauté unit	Lobster	39 °F
	Kitchen	Reach-in cooler	Milk	40 °F
				°F

All other priority items must be addressed with 10 business days.