



FOOD ESTABLISHMENT INSPECTION REPORT

Gia Ristorante Italiano 785 Quaker Highway Uxbridge, MA 1569

Table with inspection details: Inspection Number (B93EF), Date (8/26/20), Time In/Out (2:51 PM - 4:16 PM), Inspection Type (Routine), Client Type (Restaurant), Inspector (D.Legere), Permit Number (2019-F064), Person In Charge (Robert Passaretta), Variance, Priority (4), Priority f (11), Core (16), Score (42)

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 violation counts and checkboxes.

Repeat Violations Highlighted in Yellow

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 violation counts and checkboxes.

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.

Inspector signature and name

PIC signature and name

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

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Inspector
D.Legere

Inspection Report (Continued)

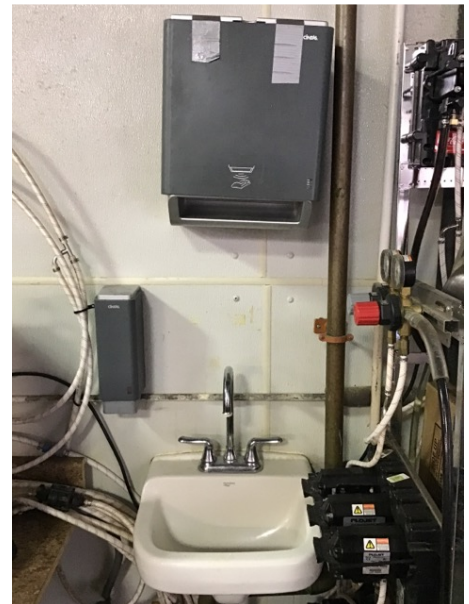
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Supervision**PIC Present / Knowledgeable / Duties****1 2-101.11 (C) Assignment of Responsibility - Establishment -**

- C** *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.*



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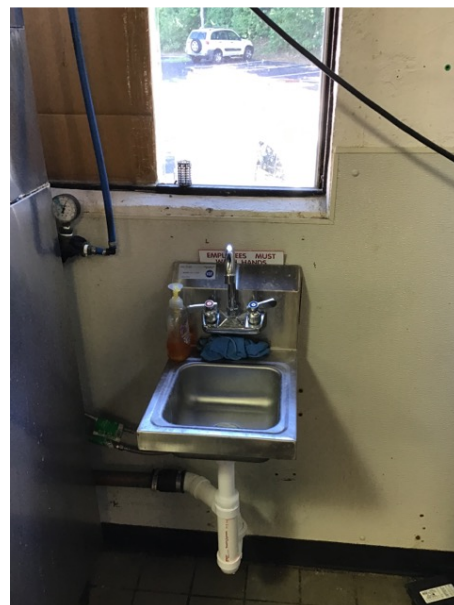
10 6-301.12 Hand Drying Provision - Kitchen -

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

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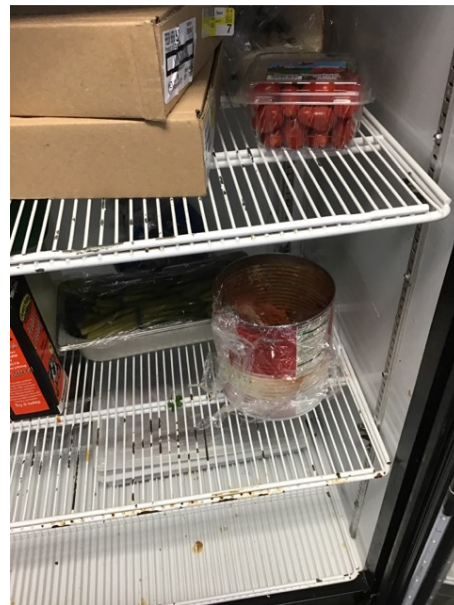
Inspection Report (Continued)

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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.*



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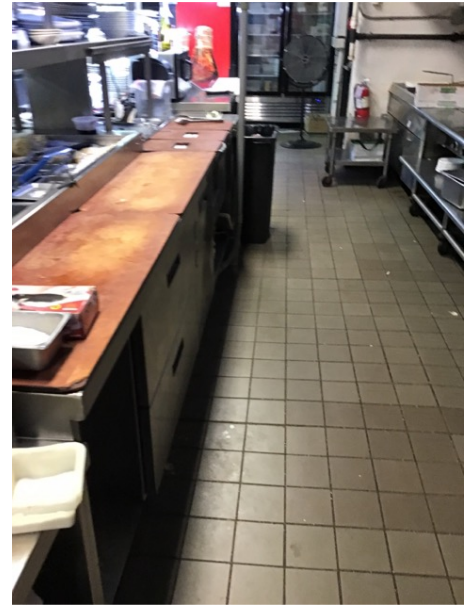
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Inspection Report (Continued)

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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.*



16 **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.*



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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.*



16 4-501.112 Mechanical Warewashing - Sanitization Water Temp - Kitchen -

Pf *Code: In a mechanical ware washing operation, the temperature of the fresh hot water sanitizing rinse as it 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

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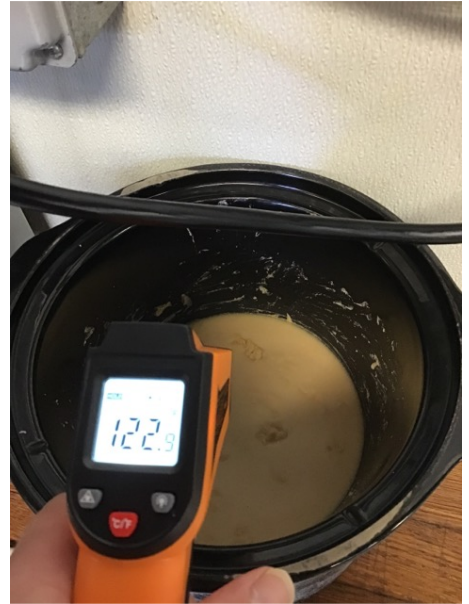
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Hot Holding Temperature

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.



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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.*



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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

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Toxic substances properly identified, stored & used

28 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

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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 -

C 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.*



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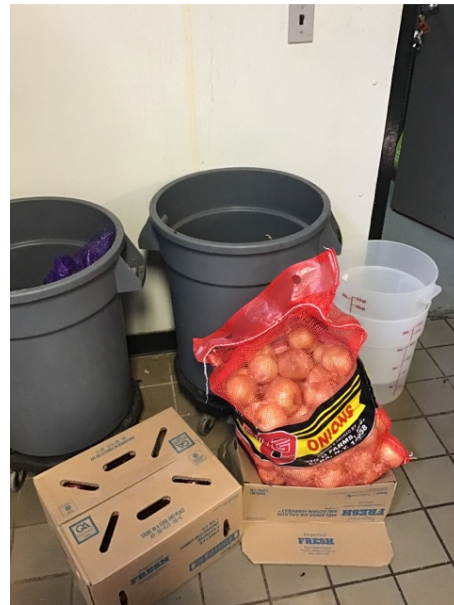
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Inspection Report (Continued)

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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.*



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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.



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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

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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.*



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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.*



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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.



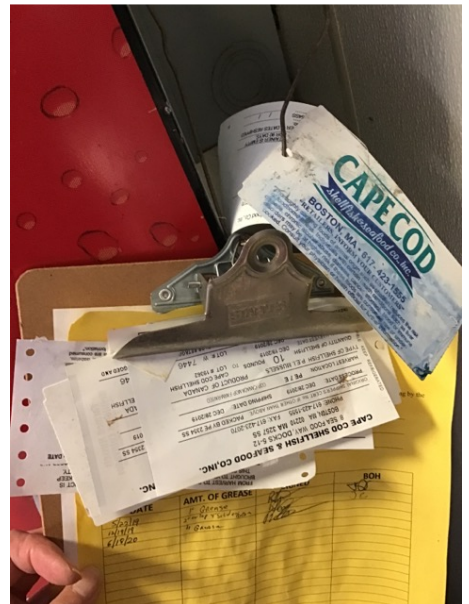
Notes

Notes

88

Notes - Kitchen -

N Shell stock tags available - General Notes.



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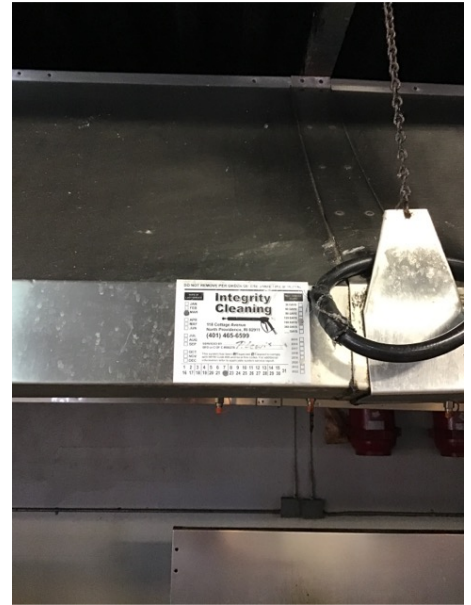
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88 Notes - Kitchen -

- N Hood cleaning certificate is improperly dated - General Notes.



88 Notes - Kitchen -

- N Additional photo of ice machine - General Notes.



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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

Wiping cloths and sanitizer MUST be in use at all times

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Wiping cloths and sanitizer MUST be in use at all times
Disposable hand drying provision must be available at all hand sinks.
Ice machine must be emptied, cleaned, and sanitized before use. Must provide receipts for purchased ice to BOH.

Inspector will be back in 48 hours to inspect above items.

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