

Harry's Famous Pizza  
6 S. Main St.  
Uxbridge, MA 1569

|                          |             |                      |                        |                    |                  |
|--------------------------|-------------|----------------------|------------------------|--------------------|------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>   | <u>Inspection Type</u> | <u>Client Type</u> | <u>Inspector</u> |
| F415C                    | 11/1/23     | 10:55 AM<br>11:54 AM | Routine                | Restaurant         | K.Donahue        |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>      | <u>Rating</u>          | <u>Score</u>       | <u>Priority</u>  |
| 2019-F069                |             |                      | Good                   | 89                 | 1                |
|                          |             |                      |                        | <u>Pf</u>          | <u>Core</u>      |
|                          |             |                      |                        | 1                  | 4                |
|                          |             |                      |                        |                    | <u>Repeat</u>    |
|                          |             |                      |                        |                    | 1                |

**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

| Supervision   | IN                                  | OUT                      | NA                       | NO                       | COS                      | Protection from Contamination (Cont'd)                    | IN | OUT                                 | NA                       | NO                       | COS                                 |
|---|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|---|----|-------------------------------------|--------------------------|--------------------------|-------------------------------------|
| 1. PIC present, demonstrates knowledge, and performs duties                                     | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <b>15. Food separated and protected</b>                   | 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 2. Certified Food Protection Manager  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 16. Food-contact surfaces; cleaned & sanitized            |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| Employee Health   | IN                                  | OUT                      | NA                       | NO                       | COS                      | Time/Temperature Control for Safety                       | IN | OUT                                 | NA                       | NO                       | COS                                 |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 17. Proper disposition of returned, previously served,    |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 4. Proper use of restriction and exclusion  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 18. Proper cooking time & temperatures                    |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 5. Procedures for responding to vomiting and diarrheal events                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 19. Proper reheating procedures for hot holding           |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| Good Hygienic Practices   | IN                                  | OUT                      | NA                       | NO                       | COS                      | 20. Proper cooling time and temperature                   |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 21. Proper hot holding temperatures                       |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 7. No discharge from eyes, nose, and mouth  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 22. Proper cold holding temperatures                      |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| Preventing Contamination by Hands   | IN                                  | OUT                      | NA                       | NO                       | COS                      | <b>23. Proper date marking and disposition</b>            | 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 24. Time as a Public Health Control; procedures & records |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 9. No bare hand contact with RTE food or a pre-approved   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer Advisory   | IN | OUT                                 | NA                       | NO                       | COS                                 |
| 10. Adequate handwashing sinks supplied and accessible  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 25. Consumer advisory provided for raw/undercooked food   |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| Approved Source   | IN                                  | OUT                      | NA                       | NO                       | COS                      | Highly Susceptible Populations                            | IN | OUT                                 | NA                       | NO                       | COS                                 |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 26. Pasteurized foods used; prohibited foods not offered  |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 12. Food received at proper temperature   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food/Color Additives and Toxic Substances                 | IN | OUT                                 | NA                       | NO                       | COS                                 |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 27. Food additives: approved & properly used              |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 14. Required records available: shellstock tags, parasite                                       | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 28. Toxic substances properly identified, stored & used   |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Repeat Violations Highlighted in Yellow</b>  |                                     |                          |                          |                          |                          | Conformance with Approved Procedures                      | IN | OUT                                 | NA                       | NO                       | COS                                 |
|   |                                     |                          |                          |                          |                          | 29. Compliance with variance/specialized process/HACCP    |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |

**Good Retail Practices**

| Safe Food and Water   | IN                                  | OUT                                 | NA                       | NO                       | COS                      | Proper Use of Utensils   | IN | OUT                                 | NA                       | NO                       | COS                      |
|---|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--|----|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 30. Pasteurized eggs used where required                          | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored                                     |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source                              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 44. Utensils, equip. & linens: property stored, dried & handled          |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods          | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used           |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control  | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 46. Gloves used properly   |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp.        | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending  | IN | OUT                                 | NA                       | NO                       | COS                      |
| 34. Plant food properly cooked for hot holding                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed,                   |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test           |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                      |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification   | IN                                  | OUT                                 | NA                       | NO                       | COS                      | Physical Facilities  | IN | OUT                                 | NA                       | NO                       | COS                      |
| 37. Food properly labeled; original container                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                        |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination                                  | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 51. Plumbing installed; proper backflow devices                          |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                        | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                               |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>39. Contamination prevented in prep, storage &amp; display</b> | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned         |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40. Personal cleanliness  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <b>54. Garbage &amp; refuse properly disposed; facilities maintained</b> | 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                         | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <b>55. Physical facilities installed, maintained &amp; clean</b>         | 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use                |    | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|   |                                     |                                     |                          |                          |                          | 60. 105 CMR 590 violations / local regulations                           |    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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

*Karl Donahue*

K.Donahue

*Thomas Tzeremes*

Thomas Tzeremes - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

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Harry's Famous Pizza  
6 S. Main St.  
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Inspection Number  
F415C

Date  
11/1/23

Time In/Out  
10:55 AM  
11:54 AM

Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food Separated and protected

**15** **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

**COS Pr** Eggs being stored above lettuce. Raw foods cannot be stored above RTE foods. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



### Time / Temperature Control for Safety

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

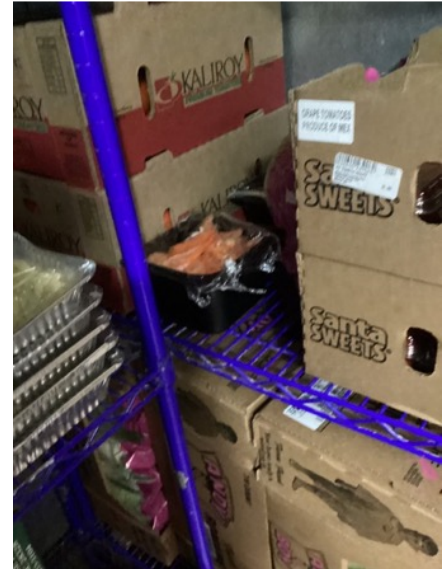
### Date marking and disposition

23

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

COS

**Pf** Sliced tomatoes have no date marking. All prepared foods must be date marked. *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.*



### Prevention of Food Contamination

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cont. prevented during food prep., storage & display

39

#### 3-305.11 Food Storage - Establishment -

- C** All food should be stored 6 inches above floor. Delivery from this morning 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.*



## Physical Facilities

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Garbage & refuse disposed; facilities maintained

**54**      **5-501.15 Outside Receptacles - -**

**C**      Keep the cover closed and container clean    *Code: Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. Receptacles and waste handling units for refuse and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.*



**55**      **6-201.16 Wall Coverings/Coatings - Establishment -**

**C**      Wall behind prep area should be clean of debris. Ideally the wall should be smooth and easily cleanable    *Code: Wall and ceiling covering materials shall be attached so that they are easily cleanable. Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.*



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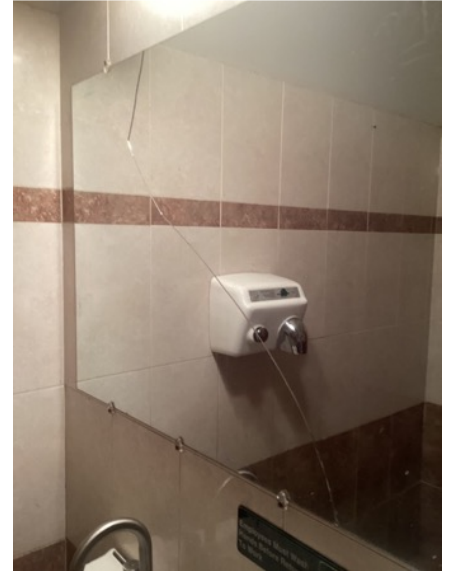
Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 55 6-501.11 Repairing - Establishment -

- C** Broken mirror in bathroom. *Code: The physical facilities shall be maintained in good repair.*



## Notes

### Notes

### 88 Notes - Establishment -

- N** - General Notes.



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### List 1

IN= In Compliance    **OUT** = Out of Compliance    NA = Not Applicable    NO= Not Observed

|  |            |
|--|------------|
| <input type="checkbox"/> PIC on -site?   | IN         |
| <input type="checkbox"/> Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?       | IN         |
| <input type="checkbox"/> Employees eating/drinking in designated areas only. Drinks stored properly?     | IN         |
| <input type="checkbox"/> Employees wearing clean uniform/proper hair restraints/fingernails maintained?  | IN         |
| <input type="checkbox"/> Hand washing sinks have soap, paper towels, 100 water and trash bin?            | IN         |
| <input type="checkbox"/> Wiping cloths stored properly and staff knowledgeable on testing                | IN         |
| <input type="checkbox"/> Soap and sanitizing solutions at concentration and test strips available?       | IN         |
| <input type="checkbox"/> Thermometers in all temperature holding units and available for testing food?   | IN         |
| <input type="checkbox"/> Test strips and irreversible temp. devices used to confirm proper sanitization? | IN         |
| <input type="checkbox"/> Food deliveries are from approved sources, safely stored and transported?       | IN         |
| <input type="checkbox"/> TCS / RTE foods are properly date marked?                                       | IN         |
| <input type="checkbox"/> Clean-up of vomit and diarrheal events procedures and kit available?            | IN         |
| <input type="checkbox"/> If applicable, grease trap logs are maintained and available?                   | <b>OUT</b> |

### List 2

IN= In Compliance    **OUT** = Out of Compliance    NA = Not Applicable    NO= Not Observed

|  |            |
|--|------------|
| <input type="checkbox"/> "A copy of the last inspection report is available upon request." | IN         |
| <input type="checkbox"/> Allergen Awareness Poster   | IN         |
| <input type="checkbox"/> Allergen Notice on menu and/or menu board                         | IN         |
| <input type="checkbox"/> Current Town of Uxbridge Food Permit posted                       | <b>OUT</b> |
| <input type="checkbox"/> Certified Food Protection Manager certificate posted              | IN         |
| <input type="checkbox"/> Allergen Awareness certificate posted                             | IN         |
| <input type="checkbox"/> Handwashing signage   | IN         |

### Temperatures

| Area          | Equipment     | Product    | Notes | Temps |
|---------------|---------------|------------|-------|-------|
| Sandwich prep | Sandwich Unit | Trays Cold |       | 27 °F |

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Repeat Violations Highlighted in Yellow

|               |                   |              |  |        |
|---------------|-------------------|--------------|--|--------|
| Sandwich prep | Sandwich Unit     | Tuna Salad   |  | 37 °F  |
| Pizza prep    | Pizza Prep Area   | Chicken      |  | 39 °F  |
| Pizza prep    |                   |              |  | 35 °F  |
| Establishment | Walk-in Cooler    |              |  | 37 °F  |
| Establishment | Walk-in Freezer   |              |  | 8 °F   |
| Establishment | Cola Cooler       |              |  | 36 °F  |
| Establishment | Pizza Hot Holding | Cheese Pizza |  | 136 °F |
| Establishment | Cooler            |              |  | 35 °F  |
| Establishment | Steam Table       | Red sauce    |  | 150 °F |

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

## Notes

Priority violations corrected on site. Overall everything looks good.  
Please address grease container outside and have pest control company take a look at when they are on site next.