

FOOD ESTABLISHMENT INSPECTION REPORT

Mom's Restaurant
307 N. Main St.
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
3AC57	2/5/20	1:54 PM 2:43 PM	Re-Inspection	Restaurant	J. Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F067	Cheryl Bergeron -		1	0	4	91

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	✓					15. Food separated and protected						
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized						
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,						
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS	
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures					✓	
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		✓				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition		✓				
8. Hands clean & properly washed	✓					24. Time as a Public Health Control; procedures & records					✓	
9. No bare hand contact with RTE food or a pre-approved	✓					Consumer Advisory	IN	OUT	NA	NO	COS	
10. Adequate handwashing sinks supplied and accessible	✓					25. Consumer advisory provided for raw/undercooked food		✓				
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS	
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered					✓	
12. Food received at proper temperature	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS	
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used					✓	
14. Required records available: shellstock tags, parasite	✓					28. Toxic substances properly identified, stored & used					✓	
Repeat Violations Highlighted in Yellow												
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					✓	43. In-use utensils: properly stored						
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled						
32. Variance obtained for specialized processing methods					✓	45. Single-use/single-service articles: properly stored & used						
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	IN	OUT	NA	NO	COS	
34. Plant food properly cooked for hot holding					✓	47. All contact surfaces cleanable, properly designed,		1			✓	
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test						
36. Thermometers provided & accurate						49. Non-food contact surfaces clean						
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS	
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure						
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices						
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed						
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned						
40. Personal cleanliness		1			✓	54. Garbage & refuse properly disposed; facilities maintained						
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	IN	OUT	NA	NO	COS	
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					3	✓
						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. 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



PIC

Follow Up Required: Y Follow Up Date: 02/05/2020

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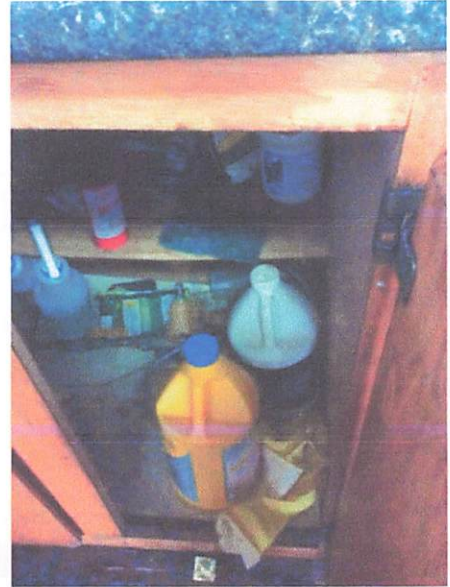
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J. Clarico

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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Code:



Prevention of Food Contamination

Personal cleanliness

40 2-402.11 Hair Restraint Effectiveness - Establishment -

- C No hair restraint *Code: Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens; and unwrapped single-service and single-use articles. This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

Utensils, Equipment and Vending

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All contact surfaces cleanable, properly designed, constructed & used

47 **4-101.11 (A) Characteristics - Establishment -**

Pr Counter needs to be replaced *Code: Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.*

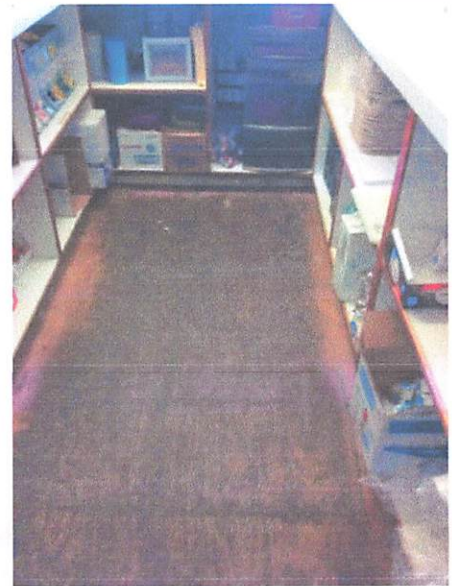


Physical Facilities

Physical Facilities installed, maintained & cleaned

55 **6-201.11 Floors, walls and ceilings - Establishment -**

C Floor needs to be resurfaced *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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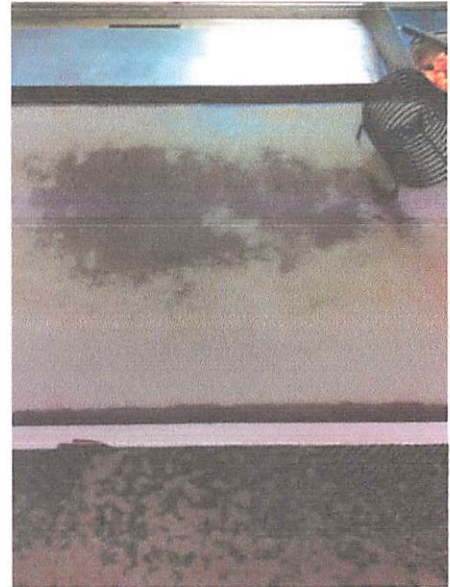
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55 6-101.11 (A) Indoors. Surface Characteristics - Establishment -

- C Counter where food is plated and served Code: *Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



55 6-501.11 Repairing - Establishment -

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



Check List

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



UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST



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UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST	IN
PIC informed employees in verifiable manner of disease reporting	IN
Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?	IN
Employees eating/drinking in designated areas only. Drinks stored properly?	IN
Employees wearing clean uniform/proper hair restraints/fingernails maintained?	OUT
Hand washing sinks have soap, paper towels, 100 water and trash bin?	IN
Wiping cloths stored properly and staff knowledgable on testing	IN
Soap and sanitizing solutions at concentration and test strips available?	IN
Thermometers in all temperature holding units and available for testing food?	IN
Dish machines are working properly (wash temp/solutions per manufacturer)?	IN
Test strips and irreversible temp. devices used to confirm proper sanitization?	IN
Food deliveries are from approved sources, safely stored and transported?	IN
TCS / RTE foods are properly date marked?	IN
Clean-up of vomit and diarrheal events procedures and kit available?	IN
If applicable, grease trap logs are maintained and available?	IN
If 25 seats or more, choke saving certificate(s) available?	IN

Check List Part 2

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

I REQUIRED SIGNAGE	IN
I "A copy of the last inspection report is available upon request."	IN
I Allergen Awareness Poster	IN
I Allergen Notice on menu and/or menu board	IN
I Current Town of Uxbridge Food Permit posted	IN
I Certified Food Protection Manager certificate posted	IN
I Allergen Awareness certificate posted	IN
I Handwashing signage	IN
I Consumer Advisory if raw or undercooked animal foods served as ready-to-eat	IN

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Temperatures

Area	Equipment	Product	Notes	Temps
Hallway	2 door refrigerator	Egg salad		39 °F
Hallway	2 door refrigerator	Tomato		38 °F
Basement	Freezer	Chicken		-1 °F
Establishment	Freezer	Cheese		14 °F
Establishment	Chest freezer	Potatoes		-7 °F

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

Notes

Floor in dining room counter area must be replaced.
Counter and cabinets in dining room must be replaced.
Window where passing food through has to be replaced.

Great job with all the changes you have made. You have to complete the remaining violations.