

**Quaker Deli & Convenience**  
544 Quaker Highway  
Uxbridge, MA 01569  
Permit Holder: Same

|                          |             |                      |                        |                  |
|--------------------------|-------------|----------------------|------------------------|------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>   | <u>Inspection Type</u> | <u>Inspector</u> |
| 90350                    | 11/7/23     | 10:14 AM<br>10:42 AM | Re-Inspection          | D.Edmunds        |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>      | <u>Client Type</u>     | <u>Rating</u>    |
| 02=2023                  |             |                      | Food &                 | Excellent        |
|                          |             |                      |                        | <u>Score</u>     |
|                          |             |                      |                        | 90               |

### 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"/> |     |    |    |     | 15. Food separated and protected                          | <input checked="" type="checkbox"/> |     |    |    |     |
| 2. Certified Food Protection Manager  | <input checked="" type="checkbox"/> |     |    |    |     | 16. Food-contact surfaces; cleaned & sanitized            | <input checked="" type="checkbox"/> |     |    |    |     |
| Employee Health   | IN                                  | OUT | NA | NO | COS | 17. Proper disposition of returned, previously served,    | IN                                  | OUT | NA | NO | COS |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | <input checked="" type="checkbox"/> |     |    |    |     |   | <input checked="" type="checkbox"/> |     |    |    |     |
| 4. Proper use of restriction and exclusion  | <input checked="" type="checkbox"/> |     |    |    |     | Time/Temperature Control for Safety                       |                                     |     |    |    |     |
| 5. Procedures for responding to vomiting and diarrheal events                                   | <input checked="" type="checkbox"/> |     |    |    |     | 18. Proper cooking time & temperatures                    | <input checked="" type="checkbox"/> |     |    |    |     |
| Good Hygienic Practices   | IN                                  | OUT | NA | NO | COS | 19. Proper reheating procedures for hot holding           | <input checked="" type="checkbox"/> |     |    |    |     |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> |     |    |    |     | 20. Proper cooling time and temperature                   | <input checked="" type="checkbox"/> |     |    |    |     |
| 7. No discharge from eyes, nose, and mouth  | <input checked="" type="checkbox"/> |     |    |    |     | 21. Proper hot holding temperatures                       | <input checked="" type="checkbox"/> |     |    |    |     |
| Preventing Contamination by Hands   | IN                                  | OUT | NA | NO | COS | 22. Proper cold holding temperatures                      | <input checked="" type="checkbox"/> |     |    |    |     |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> |     |    |    |     | 23. Proper date marking and disposition                   | <input checked="" type="checkbox"/> |     |    |    |     |
| 9. No bare hand contact with RTE food or a pre-approved   | <input checked="" type="checkbox"/> |     |    |    |     | 24. Time as a Public Health Control; procedures & records | <input checked="" type="checkbox"/> |     |    |    |     |
| 10. Adequate handwashing sinks supplied and accessible  | <input checked="" type="checkbox"/> |     |    |    |     | Consumer Advisory   |                                     |     |    |    |     |
| Approved Source   | IN                                  | OUT | NA | NO | COS | 25. Consumer advisory provided for raw/undercooked food   | <input checked="" type="checkbox"/> |     |    |    |     |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> |     |    |    |     | Highly Susceptible Populations                            |                                     |     |    |    |     |
| 12. Food received at proper temperature   | <input checked="" type="checkbox"/> |     |    |    |     | 26. Pasteurized foods used; prohibited foods not offered  | <input checked="" type="checkbox"/> |     |    |    |     |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> |     |    |    |     | Food/Color Additives and Toxic Substances                 |                                     |     |    |    |     |
| 14. Required records available: shellstock tags, parasite                                       | <input checked="" type="checkbox"/> |     |    |    |     | 27. Food additives: approved & properly used              | <input checked="" type="checkbox"/> |     |    |    |     |
| Repeat Violations Highlighted in Yellow   |                                     |     |    |    |     | 28. Toxic substances properly identified, stored & used   | <input checked="" type="checkbox"/> |     |    |    |     |
|   |                                     |     |    |    |     | 29. Compliance with variance/specialized process/HACCP    | IN                                  | OUT | NA | NO | COS |
|   |                                     |     |    |    |     |   | <input checked="" 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"/> |     |    |    |     | 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   | <input checked="" type="checkbox"/> |     |    |    |     | 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. | <input checked="" type="checkbox"/> |     |    |    |     | Utensils, Equipment and Vending                                  |                                     |     |    |     |     |
| 34. Plant food properly cooked for hot holding             |                                     |     |    |    |     | 47. All contact surfaces cleanable, properly designed,           |                                     |     |    |     |     |
| 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  |                                     |     |    |     |     |
| 37. Food properly labeled; original container              |                                     |     |    |    |     | 50. Hot & cold water available; adequate pressure                |                                     |     |    |     |     |
| Prevention of Food Contamination                           |                                     |     |    |    |     | IN   | OUT                                 | NA  | NO | COS |     |
| 38. Insects, rodents & animals not present                 |                                     |     |    |    |     | 51. Plumbing installed; proper backflow devices                  |                                     |     |    |     |     |
| 39. Contamination prevented in prep, storage & display     |                                     |     |    |    |     | 52. Sewage & waste water properly disposed                       |                                     |     |    |     |     |
| 40. Personal cleanliness                                   |                                     |     |    |    |     | 53. Toilet facilities: properly constructed, supplied, & cleaned | <input checked="" type="checkbox"/> |     |    |     |     |
| 41. Wiping cloths; properly used & stored                  |                                     |     |    |    |     | 54. Garbage & refuse properly disposed; facilities maintained    |                                     |     |    |     |     |
| 42. Washing fruits & vegetables                            |                                     |     |    |    |     | 55. Physical facilities installed, maintained & clean            |                                     |     |    |     |     |
|  |                                     |     |    |    |     | 56. Adequate ventilation & lighting; designated areas use        |                                     |     |    |     |     |
|  |                                     |     |    |    |     | 60. 105 CMR 590 violations / local regulations                   | <input checked="" 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 pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

  
D. Edmunds

  
Bobby Patel - Expires  
Certificate #:

|                 |           |             |               |                    |                    |
|-----------------|-----------|-------------|---------------|--------------------|--------------------|
| <u>Priority</u> | <u>Pf</u> | <u>Core</u> | <u>Repeat</u> | <u>Risk Factor</u> | <u>Good Retail</u> |
| 1               | 0         | 1           | 2             | 1                  | 2                  |

Follow Up Required:  Y      Follow Up Date: 11/8/2023

# FOOD SAFETY INSPECTION REPORT

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90350

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Inspector  
D.Edmands

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Can not store tobacco on site near food items. - Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.



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### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Fridge fan must be cleaned. - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



## Time / Temperature Control for Safety

### Cold Holding Temperature

### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Deli case -

**Pr** Deli case out front out of temp. Explained to pic that he needs to keep the curtain closed or look into another unit that is better at maintaining temperature. Recommend also to get open shelves to create better air flow. Temperature logs located on site. Had pic move product to back fridge that was within proper temperature range. *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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### Physical Facilities

Toilet facilities: properly constructed; supplies & cleaned

53

#### 5-501.17 Toilet Room Receptacle Covered - Establishment -

- C Need covered trash can for unisex employee restroom  
*Code: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.*



### Temperatures

| Area | Equipment | Product | Notes | Temps |
|------|-----------|---------|-------|-------|
|------|-----------|---------|-------|-------|

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

### Notes

Food is still out of temp in open deli fridge. Probed and took ambient readings multiple times. Products still not getting down to 41 degrees F. Explained to PIC that fridge needs to be serviced, modified or replaced. Had PIC throw many TCS items from fridge away. Explained that if TCS food is out of temperature for too long it could make people sick. Explained to PIC will return in a few hours to see if fridge gets down to proper temp.

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