



# FOOD SAFETY INSPECTION REPORT


Valley Chapel  
 14 Hunter Road  
 Uxbridge, MA 01569


<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
07249	7/18/23	1:25 PM 1:42 PM	Routine	Food Only	K.Donahue			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Rating</u>	<u>Score</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
			Excellent	99	0	0	1	

## Summary of Violations

Priority	Priority f	Core	Total	Score	Rating
<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>99</b>	<b>Excellent</b>

Priority "P" violations not marked "COS" must be corrected within 72 hours.  
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.  
 Core "C" violations not marked "COS" must be corrected within 90 days.

  
 \_\_\_\_\_  
 K.Donahue

  
 \_\_\_\_\_  
 Paula - Expires  
 Certificate #:

## Notes

Just coffee and tea being served.

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**Inspection Report (continued)**

Repeat Violations Highlighted in Yellow

**Protection From Contamination**

**Food-contact surfaces, cleaned & sanitized**

**16 4-602.11 (E)(1-3) Food-Contact Surfaces and Utensils - -**

**C** New coffee machines. Manufacturers directions for cleaning provided. PIC plans on using included cleaning instructions *Code: Surfaces of utensils and equipment contacting food that is not TCS food shall be cleaned: at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; and, before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers.*



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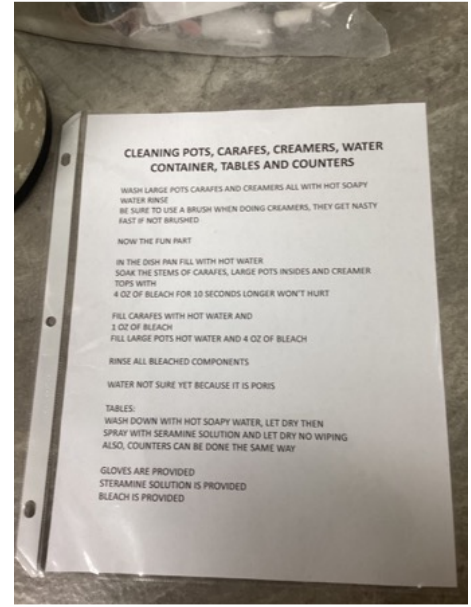
**Inspection Report (continued)**

Repeat Violations Highlighted in Yellow

**Notes**

88 Notes - -

N Cleaning procedures provided - General Notes.



88 Notes - -

N Sanitizer - General Notes.



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## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

  PIC on -site?

IN

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Fridge			37 °F

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