#### Town of Uxbridge Board of Health 21 South Main Street 01569

# FOOD ESTABLISHMENT INSPECTION REPORT

Inspector

Uxbridge VFW Post 1385 13 Cross Rd. Uxbridge, MA 1569

Inspection Number Date Time In/Out Inspection Type Client Type

5712C	2/10/21	3:36 PM 3:53 PM	Routine	F	ood Only	D.L	egere
Permit Number	Person In Cl	harge	Variance	Priority	Priority f	Core	Score
2019-F019	SueAnn Bu	ırke -		1	1	1	92

Foodborne Illne	ess Risk Factors	and Public Health Interventions		
IN = in compliance OUT= out of compliance N/O = not obs	served N/A = not applicab	le COS = corrected on-site during inspection Repeat Violations Highlited in Yellon	w	
Supervision	IN OUT NA NO COS	Protection from Contamination (Cont'd)	IN OUT NA	NO CO
1. PIC present, demonstrates knowledge, and performs duties	✓	15. Food separated and protected	✓	
Certified Food Protection Manager	<b>✓</b>	16. Food-contact surfaces; cleaned & sanitized 1	✓	
Employee Health	IN OUT NA NO COS	17. Proper disposition of returned, previously served,	<b>✓</b>	
Management, food employee and conditional employee knowledge, responsibilities and reporting	<b>✓</b>	Time/Temperature Control for Safety	IN OUT NA	NO CO
4. Proper use of restriction and exclusion	<b>✓</b>	18. Proper cooking time & temperatures	✓	
5. Procedures for responding to vomiting and diarrheal events	<b>✓</b>	19. Proper reheating procedures for hot holding	<b>✓</b>	
Good Hygienic Practices	IN OUT NA NO COS	20. Proper cooling time and temperature	<b>✓</b>	
6. Proper eating, tasting, drinking, or tobacco use	<b>✓</b>	21. Proper hot holding temperatures	<b>✓</b>	
7. No discharge from eyes, nose, and mouth	<b>✓</b>	22. Proper cold holding temperatures	<b>V</b>	
Preventing Contamination by Hands	IN OUT NA NO COS	23. Proper date marking and disposition		==
8. Hands clean & properly washed	<b>✓</b>	24. Time as a Public Health Control; procedures & records		
9. No bare hand contact with RTE food or a pre-approved	<b>✓</b>	Consumer Advisory	IN OUT NA I	NO CO
10. Adequate handwashing sinks supplied and accessible	✓	25. Consumer advisory provided for raw/undercooked food	<b>V</b>	
Approved Source	IN OUT NA NO COS	Highly Susceptible Populations	IN OUT NA	NO CC
11. Food obtained from approved source	<b>✓</b>	26. Pasteurized foods used; prohibited foods not offered	<b>✓</b>	
12. Food received at proper temperature	<b>✓</b>	Food/Color Additives and Toxic Substances	IN OUT NA N	NO COS
13. Food in good condition, safe & unadulterated 1	<b>✓</b>	27. Food additives: approved & properly used	<b>✓</b>	
14. Required records available: shellstock tags, parasite	<b>V</b>	28. Toxic substances properly identified, stored & used	<b>✓</b>	
		Conformance with Approved Procedures	IN OUT NA	NO CO
Repeat Violations Highlighted in Yellow				
repeat violations riigniighted in Tellow		29. Compliance with variance/specialized process/HACCP	<b>√</b>	
		il Practices		
Safe Food and Water	IN OUT NA NO COS	il Practices Proper Use of Utensils	IN OUT NA I	NO CO
Safe Food and Water 30. Pasteurized eggs used where required		Proper Use of Utensils   43. In-use utensils: properly stored		NO CO
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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

	Behraman	Follow Up Required: Y	Follow Up Date:	
	•	. oor. op . toda oa	op 2 a.c.	
Inspector	PIC			

## FOOD SAFETY INSPECTION REPORT

Page Number 2

Uxbridge VFW Post 1385 13 Cross Rd. Uxbridge, MA 1569

Inspection Number 5712C

Date 2/10/21

Time In/Out 3:36 PM 3:53 PM Inspector D.Legere

### **Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

# **Approved Source**

## Food in good condition, safe & unadulterated

13 3-101.11 Safe/Unadulterated/Honestly Presented - Bar area -

**Pr** Out of date food must be disposed of *Code: Food shall be safe, unadulterated, and, honestly presented.* 



#### **Protection From Contamination**

Page Number

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#### **Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

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

16 4-601.11 (A) Equip, Food-Contact Surfaces - Bar area -

**Pf** Ice machine needs to be cleaned, mold like substance found. Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



# **Physical Facilities**

### Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Bar area -

C Fans in walk in fridge should be cleaned, mold like substance found. 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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**Inspection Report (Continued)** 

Repeat Violations Highlighted in Yellow

## **Temperatures**

Area	Equipment	Product	Notes	Temps
Bar area	Misc Bar cooler	Glasses		-12 °F
Bar area	Misc Bar cooler	Keg		30.0 °F
Bar area	Misc Bar cooler	Beer		30.0 °F

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

5.7 3:53 FM

**Inspection Report (Continued)** 

Repeat Violations Highlighted in Yellow