



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Grille 122 Bar & Restaurant
91 Providence Road
Linwood, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
487F1	11/6/23	3:00 PM 4:49 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2023-055	2		Restaurant	

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"/>	15. Food separated and protected	7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	2	<input checked="" 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"/>	<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"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Repeat Violations Highlighted in Yellow						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"/>	<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"/>	<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: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<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"/>	<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"/>	<input type="checkbox"/>
35. Approved thawing methods used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	2	<input checked="" 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	1	<input checked="" 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"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	2	<input checked="" 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"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	2	<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"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input 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"/>	55. Physical facilities installed, maintained & clean	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	3	<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 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. Markman

Terry - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
6	6	23	2	14	21

Follow Up Required: ☒ Y Follow Up Date: 11/9/2023

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Kitchen -

- Pf** One of the Handwash sinks in the kitchen is out of paper towels. Please restock *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

- C** Handwash sinks must all have a readily accessible trash container *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food separated and protected

15 3-304.11 Food Contact with Soiled Items - Kitchen -

- Pr** Food items cannot come into contact with non-food safe surfaces, such as paper towels. Discarded by staff Code: *Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** Food must be stored such that it is not exposed to contamination. In this case, this item is being held directly beneath the soap dispenser and must be properly covered and labeled. Discarded by staff Code: *Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** Numerous food items in kitchen were not properly covered. Must be covered with a food safe cover (food-safe plastic wrap, hard plastic or stainless steel cover, etc)
Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



15 3-302.11 (A)(4) Packaged and/or wrapped foods - Food storage area -

- C** Soups in walk-in not properly covered. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15 3-304.11 Food Contact with Soiled Items - Food storage area -

Pr Uncovered food items stored below soiled shelving units, exposing them to potential contamination. Items should be properly covered and shelving units must be cleaned. Item discarded by staff *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



15 3-304.11 Food Contact with Soiled Items - Food storage area -

Pr Food items (especially RTE items) cannot be stored inside non-food safe materials, such as plastic grocery bags. These items must be discarded. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr Raw eggs cannot be stored over RTE food. Item moved by staff 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

Cold Holding Temperature

22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Bar -**

Pr The temperature of the Whipped cream (probe) in the Beer cooler was 47.2 degrees. Item was discarded by PiC 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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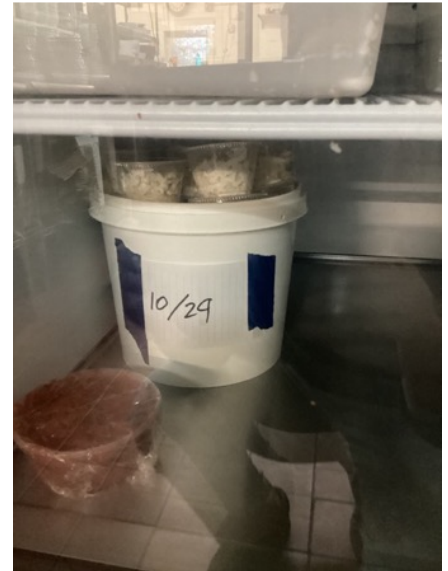
Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

23 3-501.18 Ready-to-Eat Food Disposition - Kitchen -

Pr Food inside 2-door glass fridge appears to have been prepped on 10/29, meaning it would've needed to be discarded after 11/4/2023. Must discard. Discarded by staff
Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.



23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

Pf Food item noted under the right line cooler that was prepared on 9/22. In all likelihood, this was a label that was never removed. However, given that it is impossible to be certain and is well outside its discard date, it must be discarded. *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.*



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Repeat Violations Highlighted in Yellow

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Food storage area -

Pf Soups in walk-in were not labeled but were prepared Friday, according to the PIC. Any TCS, RTE item made on-premises must be labeled with its date of preparation (which is Day 1) and discarded following Day 7. The only example of a time-stamped item exceeds this number and must be discarded. *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.*



Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 7-102.11 Common Name (Poisonous or Toxic Materials) - Establishment -

COS Pf Any cleaning chemicals or other poisonous substances must be properly labeled with their common name if removed from their original container. If this is the original container, then it must have proper identifying information present. *Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*



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Repeat Violations Highlighted in Yellow

Food Temperature Control

Approved thawing methods used

35 3-501.13 (A)-(D) Thawing - Kitchen -

COS

C

Witnessed meat being thawed at room temperature. Food items cannot be thawed at room temp. They must either be thawed in a refrigerated unit at 41 F or below, under cool running water, or as part of the cooking process (or with a microwave provided it is to be cooked immediately after)
Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as



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35 3-501.13 (E) Thawing - Kitchen -

- COS** **C** ROP fish is being improperly thawed. Package clearly indicates it must be removed from packaging before thawing and use. Item must be discarded. Item discarded by PiC Code: *ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*



36 4-203.12 Temperature Measuring Devices, Ambient and Water - Food storage area -

- Pf** Walk-in freezer ambient thermometer clearly non functional and thus inaccurate. Repair/replace Code: *Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate within 3°F in the intended range of use.*



Food Identification

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Food properly labeled; original container

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3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Any food items not immediately identifiable (especially granulated substances) should be properly marked with their common name if removed from their original container
Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



Prevention of Food Contamination

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Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Food storage area -

- C** Food items stored on ground. Must be stored at least 6 inches off ground *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.*



39 3-305.11 Food Storage - Food storage area -

- C** Food items stored in walk-in on the ground. Must be stored at least 6 inches off the floor *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.*



Utensils, Equipment and Vending

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

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Warewashing facilities: installed, maintained & used; test strips

48 4-302.14 Sanitizing Solution Testing Devices - Establishment -

- Pf** Staff unable to find test kit for lactic acid sanitizer. Code:
A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.



49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Food storage area -

- C** Shelving units covered in dirt and grime in walk-in must be cleaned. Code: *Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



FOOD SAFETY INSPECTION REPORT

Page Number

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Grille 122 Bar & Restaurant
91 Providence Road
Linwood, MA 1588

Inspection Number
487F1

Date
11/6/23

Time In/Out
3:00 PM
4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Food storage area -

- C** Excess grime, dirt, or other contaminants must be cleaned off non-food contact surfaces (e.g. dried blood) *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C** The Handwash sink between the two line units is non-functional. Must be repaired by a licensed plumber, and a relevant plumbing permit must be submitted to the building department if applicable, a copy of which should also be forwarded to the board of health *Code: A plumbing system shall be maintained in good repair.*



FOOD SAFETY INSPECTION REPORT

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Inspection Number
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Date
11/6/23

Time In/Out
3:00 PM
4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

51 5-304.12 Using Pump and Hoses/Backflow Prev. - Establishment -

- C** Hose drawn from ice machine appears submerged in water, with no method to prevent backflow evident. *Code: A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.*



55 6-501.114 Unnecessary Items and Litter - Kitchen -

- COS C** Random egg and scraps of parchment paper left on slicer. These should be removed. *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



FOOD SAFETY INSPECTION REPORT

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3:00 PM
4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.12 Cleaning. Frequency/Restrictions - Food storage area -

- C** Wall behind bread storage should be kept clean of discoloration and dirt *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.*



55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C** Drain units must be cleaned intermittently to prevent build up of scaling and grime to reduce the likelihood of attracting pests *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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3:00 PM
4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

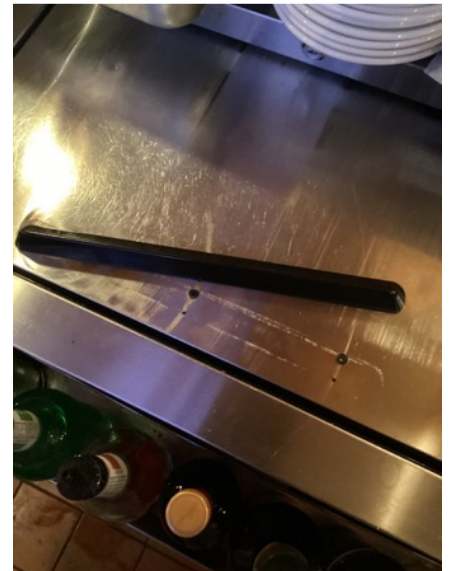
55 6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C** Window screens should be kept clean of grime or dirt
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.



55 6-501.11 Repairing - Bar -

- C** Handle on one of the bar coolers is loose. Repair/replace
Code: The physical facilities shall be maintained in good repair.



FOOD SAFETY INSPECTION REPORT

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4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

56

6-304.11 Ventilation Mechanical - Establishment -

- C** Men's room ventilation is nonfunctional. Repair/replace
Code: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.



56

6-304.11 Ventilation Mechanical - Women's rest room -

- C** No ventilation present in women's restroom. Must be installed to vent to the outside. *Code: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.*

Additional Requirement

FOOD SAFETY INSPECTION REPORT

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -

- C** Menu must contain language to the effect of "please inform your server prior to making an order if you or someone in your party has a food allergy." *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.*



60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

- C** No allergen awareness certificates posted *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

Compliance and Enforcement

PERMIT TO OPERATE

59 8-304.11 (K) Responsibilities of the Permit Holder - Establishment -

- C** Staff unable to find copy of the most recent inspection report *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

Notes

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhli981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

FOOD SAFETY INSPECTION REPORT

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3:00 PM
4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - Kitchen -

- N Additional example of food being improperly covered. -
General Notes.



88

Notes - Kitchen -

- N Another example of food items not being properly covered
- General Notes.



FOOD SAFETY INSPECTION REPORT

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4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Kitchen -

- N Additional example of areas that need to be cleaned - General Notes.



88 Notes - Establishment -

- N Additional examples of areas that need to be cleaned - General Notes.



FOOD SAFETY INSPECTION REPORT

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4:49 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Establishment -

N Staff unable to find or present grease logs or pest control logs, per local regs - General Notes.

88 Notes - Establishment -

N Temp of utensils in dishwasher - General Notes.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Is PIC on site	IN
Does establishment have copy of inspection policy	NO
Are the ServSafe, Choke Save and MA Allergy Cert. posted?	OUT
Is a current permit posted?	IN
Is grease trap log provided	OUT
Are Employee reporting forms on site.	NO
If applicable, is operation in compliance with HACCP plan?	NA
Handsinks accessible.	IN
Notification posted for most recent inspection report?	IN
Most recent Inspection report available?	OUT

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D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Are pest control reports available and up to date?

OUT

Hand washing sinks supplied with liquid soap, paper towels and trash

OUT

Test kits on site for sanitizer.

OUT

Are Covid 19 protocols being followed?

NA

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Hot holding unit	Sauce (probe)		148.6 °F
Kitchen	Far cold holding line	Orange sauce (probe)		39.0 °F
Kitchen	3 door cold holding	Raw chicken (probe)		38.4 °F
Kitchen	3 door cold holding	Sliced tomatoes		40.0 °F
Kitchen	Sauce Cooler	Ranch (probe)		36.8 °F
Kitchen	2 door refrigerator	Ambient (IR)		34.4 °F
Kitchen	1 door freezer	Ambient (IR)		11.8 °F
Kitchen	Far cold holding line	Ambient (IR)		41.2 °F
Kitchen	3 door cold holding	Ambient (IR)		38.0 °F
Kitchen	2 Door Steel Fridge	Ambient (IR)		37.0 °F
Food storage area	Walk-in freezer	Ambient (IR)		2.6 °F
Food storage area	Walk-in cooler	Ambient (IR)		39.0 °F
Bar	Beer cooler	Whipped cream (probe)		47.2 °F

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

Notes

Neither of the managers left in charge we're aware of where logs and records were kept. Owner

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

was not present. Also not familiar with where the test strips for the lactic acid were.

Overall cleaning must be improved, as well as organization and record keeping. Remember that food items must be properly covered and protected from contamination.



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Grille 122 Bar & Restaurant
91 Providence Road
Linwood, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
9D4F5	11/9/23	2:58 PM 3:17 PM	Re-Inspection	D.Markman
Permit Number	Risk	Variance	Client Type	
2023-055	2		Restaurant	

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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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	<input 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"/>	<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"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input 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"/>	<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"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp.	<input 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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input 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"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input type="checkbox"/>	<input 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 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. Markman

Isaiah - Expires
Certificate #:

Priority 0 Pf 1 Core 4 Repeat 2 Risk Factor 0 Good Retail 18

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number

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Grille 122 Bar & Restaurant
91 Providence Road
Linwood, MA 1588

Inspection Number
9D4F5

Date
11/9/23

Time In/Out
2:58 PM
3:17 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

COS

97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.12 Hand Drying Provision ----- One of the Handwash sinks in the kitchen is out of paper towels. Please restock - Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



97

COS

97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Handwash sinks must all have a readily accessible trash container - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



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D.Markman

Inspection Report (Continued)

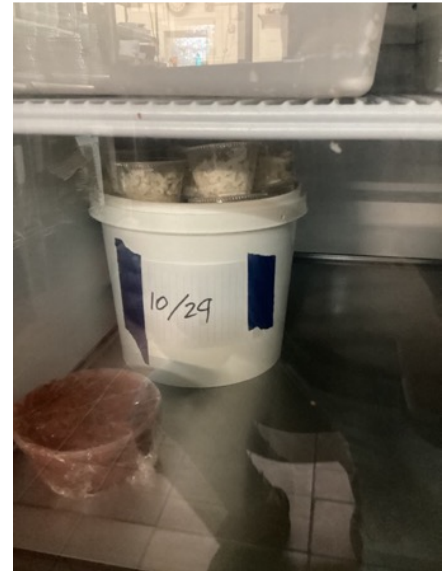
Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.18 Ready-to-Eat Food Disposition ----- Food inside 2-door glass fridge appears to have been prepped on 10/29, meaning it would've needed to be discarded after 11/4/2023. Must discard. Discarded by staff - A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Food items cannot come into contact with non-food safe surfaces, such as paper towels. Discarded by staff - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.11 (A)(4) Packaged and/or wrapped foods ----- Food must be stored such that it is not exposed to contamination. In this case, this item is being held directly beneath the soap dispenser and must be properly covered and labeled. Discarded by staff - Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.11 (A)(4) Packaged and/or wrapped foods ----- Numerous food items in kitchen were not properly covered. Must be covered with a food safe cover (food-safe plastic wrap, hard plastic or stainless steel cover, etc) - Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



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91 Providence Road
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Inspection Number
9D4F5

Date
11/9/23

Time In/Out
2:58 PM
3:17 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Food item noted under the right line cooler that was prepared on 9/22. In all likelihood, this was a label that was never removed. However, given that it is impossible to be certain and is well outside its discard date, it must be discarded. - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Any food items not immediately identifiable (especially granulated substances) should be properly marked with their common name if removed from their original container - Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-305.11 Food Storage ----- Food items stored on ground. Must be stored at least 6 inches off ground - 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.



97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 4-203.12 Temperature Measuring Devices, Ambient and Water ----- Walk-in freezer ambient thermometer clearly non functional and thus inaccurate. Repair/replace - Ambient air and water temperature measuring devices that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. Ambient air and water temperature measuring devices that are scaled only in Fahrenheit shall be accurate within 3°F in the intended range of use.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-302.11 (A)(4) Packaged and/or wrapped foods ----- Soups in walk-in not properly covered. - Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.



97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Excess grime, dirt, or other contaminants must be cleaned off non-food contact surfaces (e.g. dried blood) - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Uncovered food items stored below soiled shelving units, exposing them to potential contamination. Items should be properly covered and shelving units must be cleaned. Item discarded by staff - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-305.11 Food Storage ----- Food items stored in walk-in on the ground. Must be stored at least 6 inches off the floor - 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.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Wall behind bread storage should be kept clean of discoloration and dirt - 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.



97 97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Food items (especially RTE items) cannot be stored inside non-food safe materials, such as plastic grocery bags. These items must be discarded. - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Food storage area -

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Soups in walk-in were not labeled but were prepared Friday, according to the PiC. Any TCS, RTE item made on-premises must be labeled with its date of preparation (which is Day 1) and discarded following Day 7. The only example of a time-stamped item exceeds this number and must be discarded. - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Drain units must be cleaned intermittently to prevent build up of scaling and grime to reduce the likelihood of attracting pests - 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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D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Window screens should be kept clean of grime or dirt - 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.



97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-304.11 Ventilation Mechanical ----- Men's room ventilation is nonfunctional. Repair/replace - If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.



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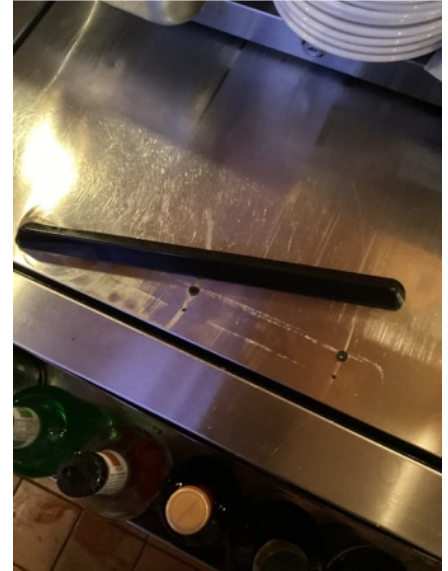
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Bar -

COS

---- The Original Violation Code was 6-501.11 Repairing
----- Handle on one of the bar coolers is loose. Repair/
replace - The physical facilities shall be maintained in good
repair.



97 97 Corrected - Bar -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Whipped cream (probe) in the Beer cooler was 47.2 degrees. Item was discarded by PiC - 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.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training
----- No allergen awareness certificates posted - Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97
COS **97 Corrected - Women's rest room -**
---- The Original Violation Code was 6-304.11 Ventilation Mechanical ----- No ventilation present in women's restroom. Must be installed to vent to the outside. - If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

97
COS **97 Corrected - Establishment -**
---- The Original Violation Code was 8-304.11 (K) Responsibilities of the Permit Holder ----- Staff unable to find copy of the most recent inspection report - Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.

97
COS **97 Corrected - Food storage area -**
---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Raw eggs cannot be stored over RTE food. Item moved by staff - 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.



Utensils, Equipment and Vending

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Warewashing facilities: installed, maintained & used; test strips

48 4-302.14 Sanitizing Solution Testing Devices - Establishment -

- Pf** Staff unable to find test kit for lactic acid sanitizer. Code:
A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.



49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Food storage area -

- C** Shelving units covered in dirt and grime in walk-in must be cleaned. Code: *Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



Physical Facilities

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C** The Handwash sink between the two line units is non-functional. Must be repaired by a licensed plumber, and a relevant plumbing permit must be submitted to the building department if applicable, a copy of which should also be forwarded to the board of health *Code: A plumbing system shall be maintained in good repair.*



51 5-304.12 Using Pump and Hoses/Backflow Prev. - Establishment -

- C** Hose drawn from ice machine appears submerged in water, with no method to prevent backflow evident. *Code: A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented.*



Additional Requirement

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhli981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

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Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -

- C** Menu must contain language to the effect of "please inform your server prior to making an order if you or someone in your party has a food allergy." *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.*



Temperatures

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

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

Notes

Significant improvement with respect to labeling. One package of pico de gallo was past date but was discarded by PiC.

Lactic Acid is on back order. Will check back in on Monday to verify. Otherwise all remaining violations are minor. Will check back next inspection.

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Repeat Violations Highlighted in Yellow