



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
7DAD4	2/26/24	2:55 PM 4:48 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2024-022	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					Protection from Contamination (Cont'd)				
	IN	OUT	NA	COS		IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<input checked="" 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"/>	16. Food-contact surfaces; cleaned & sanitized	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health					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"/>	Time/Temperature Control for Safety				
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<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"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices					20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" 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"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	1	<input checked="" 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"/>	Consumer Advisory				
10. Adequate handwashing sinks supplied and accessible	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source					Highly Susceptible Populations				
11. Food obtained from approved source	<input checked="" 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"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances				
13. Food in good condition, safe & unadulterated	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	27. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
					29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
30. Pasteurized eggs used where required	<input checked="" 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"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled	1	<input checked="" 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"/>	45. Single-use/single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					46. Gloves used properly	<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"/>	Utensils, Equipment and Vending				
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	3	<input checked="" 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"/>	48. Warewashing facilities: installed, maintained & used; test	<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"/>	49. Non-food contact surfaces clean	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification					Physical Facilities				
37. Food properly labeled; original container	2	<input checked="" 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"/>
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices	<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"/>	52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<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"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<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"/>
					60. 105 CMR 590 violations / local regulations	2	<input checked="" 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

Nathan Ng - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
4	7	27		10	26
Follow Up Required: <input checked="" type="checkbox"/> Y Follow Up Date: 3/12/2024					

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Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-103.11 (N) Duties of Person in Charge - Kitchen -

Pf PiC must train staff to label and keep separate major allergens such as peanuts *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*



Good Hygienic Practices

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Kitchen -

- C** Staff food should be properly covered and not stored over food containers. Code: *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.*



Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.12 (B) Cleaning Procedure - Establishment -

- Pr** PiC and some staff did not know how to properly wash their hands. After 2 attempts, staff did begin washing correctly. Code: *Food Employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under section 6-301.12.*

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 5-205.11 Using a Handwashing Sink - Bar area -

- Pf** Handwash sink cannot be obstructed with product. Also, this Handwash sink requires a readily accessible trash bin
Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



10 5-202.12 (A)(B) Handwashing Sink, Installation - Establishment -

- Pf** Sinks in restrooms unable to meet minimum of 100 F, though sinks in kitchen were. If a plumbing permit is necessary, please provide. *Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.*



Approved Source

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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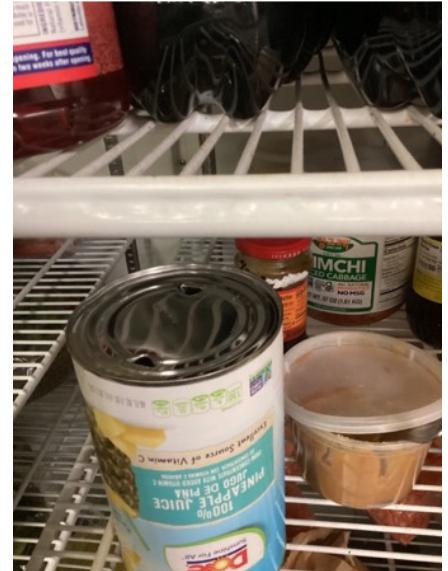
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food in good condition, safe & unadulterated

13 3-202.15 Package Integrity - Kitchen -

COS Pf Once a can is pierced or damaged, it's contents must be placed in a proper food safe container. *Code: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.*



Protection From Contamination

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

- Pr** Chicken stored immediately next to fresh produce. Chicken cannot be stored in such a fashion as to potentially contaminate RTE food. PiC moved it, acknowledging that it should not have been there before I noted the violation *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



16 **4-602.12 Cooking and Baking Equipment - Kitchen -**

- C** Excess grease must be cleaned off of oven interior *Code: The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

COS Pr Initial chlorine concentration was below 10 ppm. Remade to 50 ppm at request Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.



Time / Temperature Controls

Time as a Public Health Control

24 3-501.19 (A) Time as a Public Health Control - Written Procedures - Kitchen -

Pf The temperature of the Ambient (IR) in the 2 door refrigerated unit was 51.2 degrees. If the establishment wishes to maintain them with time alone, they must be properly labeled with time it was placed in this unit, and the time for discarding (4 hours from there) Code: If time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for RTE/TCS food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food establishment and made available to the RA upon request that specify methods for compliance with subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section and methods of compliance with section 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

Food Identification

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Any item outside of its original container must be labeled with its common name, even if it's allegedly for personal use *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.*



37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** All food items outside of their original container must have label with their common name *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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cont. prevented during food prep., storage & display

39 **3-303.11 Exterior Ice Prohibited Ingredient - Bar area -**

- Pr** PiC reported that ice used for cooling was also used for drinks. PiC removed this ice per request *Code: After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.*



41 **3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Establishment -**

- C** Wiping cloths should not be stored below sanitized equipment. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



Proper Use of Utensils

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Uten./equip./linens; properly stored, dried, handled

44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Kitchen -

- C** Shelves used as drying racks must be kept clean to avoid recontaminating sanitized items *Code: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



45 4-502.13 Single-Ser./Use Art. Use Limitation - Kitchen -

- C** Single-use items such as cardboard cannot be reused as a surface and must be replaced once dirtied *Code: Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.*



Utensils, Equipment and Vending

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-201.11 Equipment and Utensils - Kitchen -

- C** Exterior of buckets must be made of an easily cleanable and durable material. Cannot have duct tape Code: *Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.*



47 4-202.11 Food-Contact Surfaces - Kitchen -

- Pf** Duct tape is not an appropriate fix for a damaged food contact surface as it is not properly cleanable. Repair/replace Code: *Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.*



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47 4-202.11 Food-Contact Surfaces - Kitchen -

- Pf** Food must be stored in appropriate food-safe equipment, not cardboard. *Code: Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.*



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

- C** Kitchen shelving units must be kept clean of dirt and grime. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



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

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



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

- C** Excess dust and grime must be removed from shelving units
Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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

- C** Interior of single door fridge shelves must be kept clean
Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



Physical Facilities

Sewage & waste water properly disposed

52 5-402.12 Grease Trap - Establishment -

- C** Grease trap cannot have items stored atop it. Also, no grease trap log available. Informed PiC that they must maintain a log for who cleans the trap, when, how much grease was observed, and how much (if any) was removed. This must be done at least monthly *Code: If used, a grease trap shall be located to be easily accessible for cleaning.*



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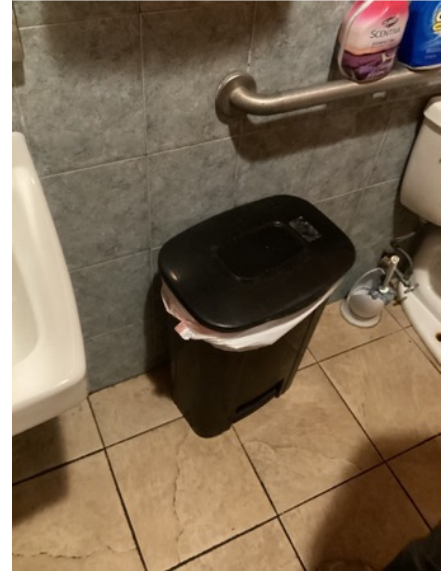
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Inspection Report (Continued)

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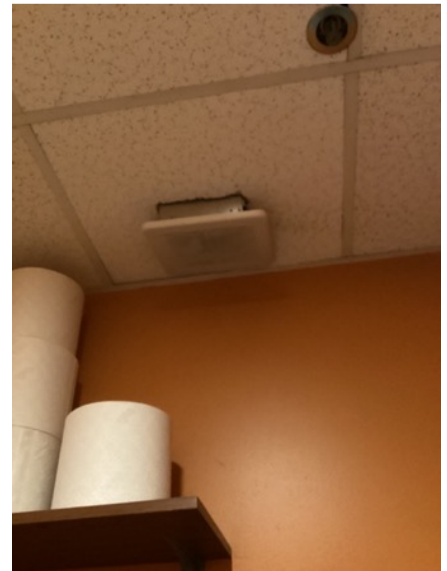
53 5-501.17 Toilet Room Receptacle Covered - Establishment -

- C** Women's restroom must have properly operational covered trash (cover was off when I first entered) *Code: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.*



55 6-501.11 Repairing - Establishment -

- C** Vent in women's restroom must be repaired/replaced *Code: The physical facilities shall be maintained in good repair.*



FOOD SAFETY INSPECTION REPORT

Page Number

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
7DAD4

Date
2/26/24

Time In/Out
2:55 PM
4:48 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.16 Drying Mops - Establishment -

- C** Mops must be hung up to dry *Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.*



55

6-201.17 Walls and Ceilings Attachments - Kitchen -

- C** Ice machine vents must be cleaned of dust *Code: Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.*



FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
7DAD4

Date
2/26/24

Time In/Out
2:55 PM
4:48 PM

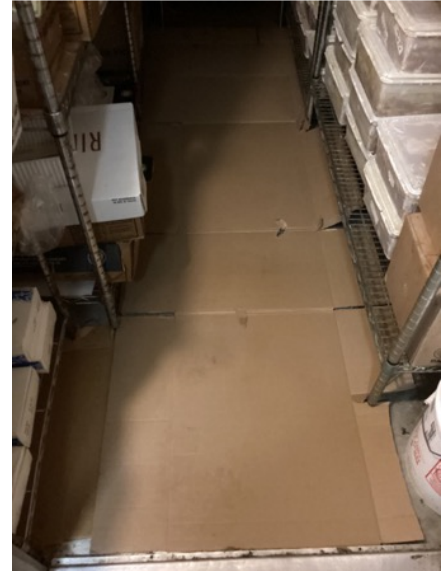
Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-101.11 (A) Indoors. Surface Characteristics - Kitchen -

- C** Cardboard is not an appropriate cover in a walk-in freezer. For anti-slip, an appropriate non absorbent material should be used, such as rubber. *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



55 6-201.17 Walls and Ceilings Attachments - Kitchen -

- C** Vent in walk-in cooler must be cleaned of dust *Code: Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.*



FOOD SAFETY INSPECTION REPORT

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7DAD4

Date
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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Kitchen flooring, especially near corners, needs more thorough cleaning *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 6-101.11 (A) Indoors. Surface Characteristics - Kitchen -

- C** Floors in back of kitchen should be repaired/replaced to be smooth and easy to clean *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
7DAD4

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Time In/Out
2:55 PM
4:48 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.114 Unnecessary Items and Litter - Kitchen -

- C** Though placed for religious observance, due to pest presence, food items cannot be left out on the premises
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.



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

- C** Back area should be frequently cleaned *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.*



FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
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Whitinsville, MA 1588

Inspection Number
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Date
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Time In/Out
2:55 PM
4:48 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.12 Cleaning. Frequency/Restrictions - Outside back area -

- C** Exterior beer fridge should be kept clean of grime 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 6-501.11 Repairing - Outside back area -

- C** Keep door in good repair and so it is flush with the doorframe to prevent pest infiltration *Code: The physical facilities shall be maintained in good repair.*



MA 500.006 (B)(4): Food, Open Date Labeling

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
7DAD4

Date
2/26/24

Time In/Out
2:55 PM
4:48 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

500.006: LABELING of FOOD

- 60 **105 CMR 500.006 (B)(4) Sale of Past Date Food Products - Bar area -**
- C** Past date food encountered on-site. All past date food must be separated from other food and properly and visibly labeled to indicate to customers that they are past date. Alternatively, the items may be discarded or removed from sale.
- Code: Sale of Past Date Food Products. No person shall offer for sale in Massachusetts any food product after the open date unless: (a) It is safe for human consumption and its sensory and physical qualities have not significantly diminished; (b) It is segregated from food products that are not "past date"; and (c) It is clearly and conspicuously marked either on the package or through the use of shelf markers or placards, as being offered for sale after the recommended last date of sale or use.*



Compliance and Enforcement

PERMIT TO OPERATE

- 59 **8-304.11 (K) Responsibilities of the Permit Holder - Establishment -**
- C** Must have a copy of the last inspection report and a plainly visible sign informing customers that they may request to see that copy *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

FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
1229 Providence Road
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2/26/24

Time In/Out
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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - Kitchen -

- N Additional notes for drying racks needing cleaning - General Notes.



88

Notes - Outside back area -

- N Possible location for rodent infiltration as noted by pest control operator. Repair per their instruction - General Notes.



FOOD SAFETY INSPECTION REPORT

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

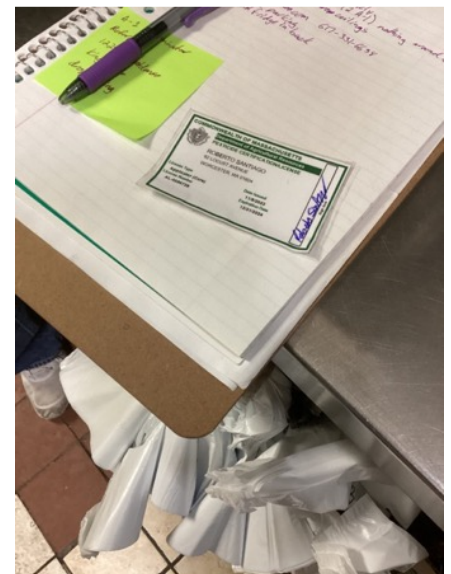
88 Notes - Outside back area -

N Additional evidence of rodent infiltration - General Notes.



88 Notes - Establishment -

N Pest control operator license - General Notes.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
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FOOD SAFETY INSPECTION REPORT

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Is PIC on site	IN
Does establishment have copy of inspection policy	NO
Are the ServSafe, Choke Save and MA Allergy Cert. posted?	IN
Is a current permit posted?	IN
Is grease trap log provided	OUT
Are SOP's in place for cleaning up vomit/diarrheal incidents?	IN
Are Employee reporting forms on site.	NO
If applicable, is operation in compliance with HACCP plan?	NA
Irreversible Test strips/device available?	IN
Handsinks accessible.	OUT
Notification posted for most recent inspection report?	OUT
Are pest control reports available and up to date?	IN
Hand washing sinks supplied with liquid soap, paper towels and trash	IN
Test kits on site for sanitizer.	IN
Are Covid 19 protocols being followed?	NA

Temperatures

Area	Equipment	Product	Notes	Temps
Bar area	Cold holding unit	Ambient (IR)		40.6 °F
Kitchen	Walk in freezer	Ambient (IR)		8.6 °F
Kitchen	Walk incooler	Soup (probe)	Cooling	52.4 °F
Kitchen	Walk incooler	Ambient (IR)		39.6 °F
Kitchen	Walk incooler	Beef (probe)		41.6 °F
Kitchen	2 door refrigerated	Ambient (IR)		39.2 °F
Kitchen	Cold holding unit	Mushrooms in water		38.6 °F
Kitchen	Cold holding unit	Chicken (probe)		40.0 °F

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FOOD SAFETY INSPECTION REPORT

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Kitchen	Cold holding unit	Chicken (probe)		40.0 °F
Kitchen	Hot holding unit	Soup (probe)		156.2 °F
Kitchen	1 door refrigerated	Ambient (IR)		39.0 °F
Kitchen	Hot holding unit	Brown rice (probe)		162.4 °F
Kitchen	2 door refrigerated	Ambient (IR)		51.2 °F

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

Notes

Pest control operator arrived during inspection.

Focus on remediating violations marked as Pr and Pf. Make sure to maintain premises thoroughly clean and free of grime or food debris. Will send copy of Handwashing educational material in both traditional and simplified Chinese.



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
2BD8F	3/18/24	3:50 PM 4:34 PM	Re-Inspection	D.Markman
Permit Number	Risk	Variance	Client Type	
2024-022	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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<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	1	<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"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>	<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	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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,	1	<input checked="" 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	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	2	<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	<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	1	<input checked="" 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	1	<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	3	<input checked="" 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	1	<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

Nathan Ng - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
1	2	10		3	26
Follow Up Required:		<input checked="" type="checkbox"/> Y	Follow Up Date:		3/25/2024

FOOD SAFETY INSPECTION REPORT

Page Number

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
2BD8F

Date
3/18/24

Time In/Out
3:50 PM
4:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Bar area -

COS

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Handwash sink cannot be obstructed with product. Also, this Handwash sink requires a readily accessible trash bin - A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



97

97 Corrected - Bar area -

COS

---- The Original Violation Code was 3-303.11 Exterior Ice Prohibited Ingredient ----- PiC reported that ice used for cooling was also used for drinks. PiC removed this ice per request - After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.



FOOD SAFETY INSPECTION REPORT

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3:50 PM
4:34 PM

Inspector
D.Markman

Inspection Report (Continued)

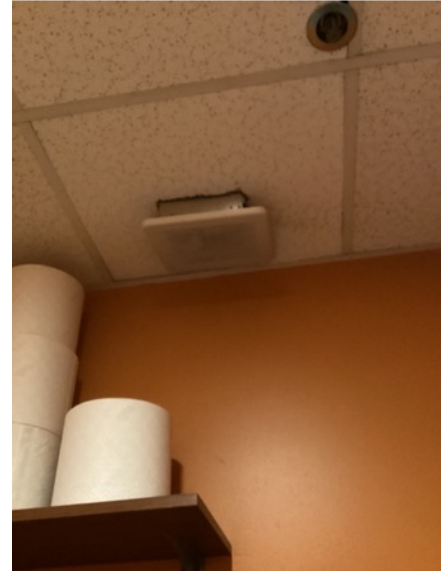
Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

- The Original Violation Code was 6-501.11 Repairing
- Vent in women's restroom must be repaired/replaced
- The physical facilities shall be maintained in good repair.

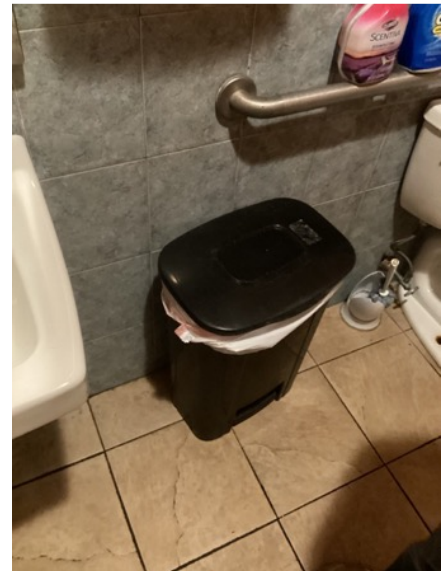


97

97 Corrected - Establishment -

COS

- The Original Violation Code was 5-501.17 Toilet Room Receptacle Covered ----- Women's restroom must have properly operational covered trash (cover was off when I first entered) - A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.



FOOD SAFETY INSPECTION REPORT

Page Number

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King Jade Chinese Restaurant
1229 Providence Road
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3/18/24

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3:50 PM
4:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 5-202.12 (A)(B) Handwashing Sink, Installation ----- Sinks in restrooms unable to meet minimum of 100 F, though sinks in kitchen were. If a plumbing permit is necessary, please provide. - A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.



97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.16 Drying Mops ----- Mops must be hung up to dry - After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.



FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
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Whitinsville, MA 1588

Inspection Number
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Date
3/18/24

Time In/Out
3:50 PM
4:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-201.17 Walls and Ceilings Attachments ----- Ice machine vents must be cleaned of dust - Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.



97

97 Corrected - Kitchen -

COS

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



FOOD SAFETY INSPECTION REPORT

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
2BD8F

Date
3/18/24

Time In/Out
3:50 PM
4:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Shelves used as drying racks must be kept clean to avoid recontaminating sanitized items - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.

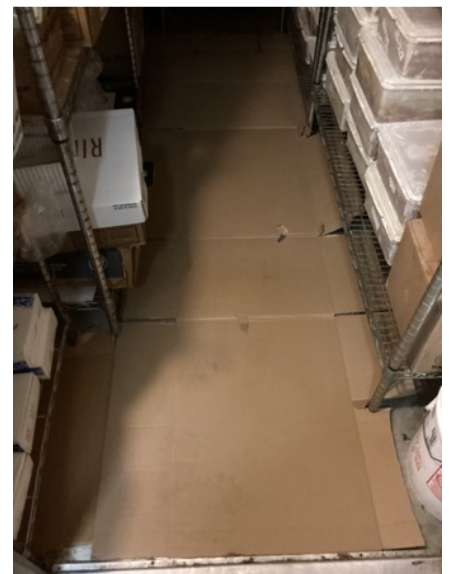


97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-101.11 (A) Indoors. Surface Characteristics ----- Cardboard is not an appropriate cover in a walk-in freezer. For anti-slip, an appropriate non absorbent material should be used, such as rubber. - Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.



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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 6-201.17 Walls and Ceilings Attachments ----- Vent in walk-in cooler must be cleaned of dust - Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be easily cleanable. In a consumer area, wall and ceiling surfaces and decorative items and attachments that are provided for ambiance need not meet this requirement if they are kept clean.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-201.11 Equipment and Utensils ----- Exterior of buckets must be made of an easily cleanable and durable material. Cannot have duct tape - Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.



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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 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Excess dust and grime must be removed from shelving units - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Staff food should be properly covered and not stored over food containers. - 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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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.14 (A)-(E) Wiping Cloths, Use Limitation ----- Wiping cloths should not be stored below sanitized equipment. - Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.



97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-301.12 (B) Cleaning Procedure ----- PiC and some staff did not know how to properly wash their hands. After 2 attempts, staff did begin washing correctly. - Food Employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under section 6-301.12.

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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 6-501.114 Unnecessary Items and Litter ----- Though placed for religious observance, due to pest presence, food items cannot be left out on the premises - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Back area should be frequently cleaned - 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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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Outside back area -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Exterior beer fridge should be kept clean of grime 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 - Kitchen -

COS

---- The Original Violation Code was 4-502.13 Single-Ser./ Use Art. Use Limitation ----- Single-use items such as cardboard cannot be reused as a surface and must be replaced once dirtied - Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.



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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 4-202.11 Food-Contact Surfaces ----- Food must be stored in appropriate food-safe equipment, not cardboard - Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.19 (A) Time as a Public Health Control - Written Procedures ----- The temperature of the Ambient (IR) in the 2 door refrigerated unit was 51.2 degrees. If the establishment wishes to maintain them with time alone, they must be properly labeled with time it was placed in this unit, and the time for discarding (4 hours from there) - If time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for RTE/TCS food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food establishment and made available to the RA upon request that specify methods for compliance with subparagraphs (B)(1)-(3) or (C)(1)-(5) of this section and methods of compliance with section 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 8-304.11 (K) Responsibilities of the Permit Holder ----- Must have a copy of the last inspection report and a plainly visible sign informing customers that they may request to see that copy - 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.

Supervision

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

PIC present, demonstrated knowledge & performs duties

1

2-103.11 (N) Duties of Person in Charge - Kitchen -

- Pf** PiC must train staff to label and keep separate major allergens such as peanuts *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*



Protection From Contamination

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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

- Pr** Chicken stored immediately next to fresh produce. Chicken cannot be stored in such a fashion as to potentially contaminate RTE food. PiC moved it, acknowledging that it should not have been there before I noted the violation *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



16 **4-602.12 Cooking and Baking Equipment - Kitchen -**

- C** Excess grease must be cleaned off of oven interior
Code: The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.



Food Identification

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Any item outside of its original container must be labeled with its common name, even if it's allegedly for personal use *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.*



37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** All food items outside of their original container must have label with their common name *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.*



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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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-202.11 Food-Contact Surfaces - Kitchen -

- Pf** Duct tape is not an appropriate fix for a damaged food contact surface as it is not properly cleanable. Repair/replace *Code: Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.*



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

- C** Shelving units in walk-in must be clean of dirt and dust *Code: 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

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

- C** Interior of single door fridge shelves must be kept clean
Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



Physical Facilities

Sewage & waste water properly disposed

52 5-402.12 Grease Trap - Establishment -

- C** Grease trap cannot have items stored atop it. Also, no grease trap log available. Informed PiC that they must maintain a log for who cleans the trap, when, how much grease was observed, and how much (if any) was removed. This must be done at least monthly *Code: If used, a grease trap shall be located to be easily accessible for cleaning.*



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Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Kitchen flooring, especially near corners, needs more thorough cleaning *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 6-101.11 (A) Indoors. Surface Characteristics - Kitchen -

- C** Floors in back of kitchen should be repaired/replaced to be smooth and easy to clean *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.11 Repairing - Outside back area -

- C** Keep door in good repair and so it is flush with the doorframe to prevent pest infiltration *Code: The physical facilities shall be maintained in good repair.*



MA 500.006 (B)(4): Food, Open Date Labeling

500.006: LABELING of FOOD

60

105 CMR 500.006 (B)(4) Sale of Past Date Food Products - Bar area -

- C** Past date food encountered on-site. All past date food must be separated from other food and properly and visibly labeled to indicate to customers that they are past date. Alternatively, the items may be discarded or removed from sale.

Code: Sale of Past Date Food Products. No person shall offer for sale in Massachusetts any food product after the open date unless: (a) It is safe for human consumption and its sensory and physical qualities have not significantly diminished; (b) It is segregated from food products that are not "past date"; and (c) It is clearly and conspicuously marked either on the package or through the use of shelf markers or placards, as being offered for sale after the recommended last date of sale or use.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	2 door refrigerated	Egg Roll (probe)		40.6 °F

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

Notes

Notably, allergens must still be labeled and cannot be stored over food not containing the allergen. Also, raw meat cannot be stored over RTE food.

Most notable, staff coming in from outside had to be prompted by manager to wash their hands. Reinforce handwashing to staff to ensure continued compliance.

Will have to return next week for the Pf violations.

P.S., noted that area near steam table had excess food debris and must be cleaned. In addition, a minor leak was detected behind the ice machine that should be remediated. Finally, some of the floor tiles near the Handwash sink should be repaired/replaced as they are loose.

Also, must have copy of the pest inspection report on site during inspections.

Also, duct tape cannot be used on surfaces.

Finally, items removed from freezer should be labeled when they're put into and taken out of freezer, especially if they were prepared on-site



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
B3986	3/25/24	2:55 PM 3:25 PM	Re-Inspection	D.Markman
Permit Number	Risk	Variance	Client Type	
2024-022	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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<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"/>	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"/>	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"/>	18. Proper cooking time & temperatures		<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"/>	19. Proper reheating procedures for hot holding		<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 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"/>	21. Proper hot holding temperatures		<input checked="" 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"/>	22. Proper cold holding temperatures		<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		<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"/>	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"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input type="checkbox"/>	<input checked="" 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"/>	26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<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"/>	27. Food additives: approved & properly used		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input checked="" 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"/>	43. In-use utensils: properly stored		<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"/>	44. Utensils, equip. & linens: properly stored, dried & handled		<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"/>	45. Single-use/single-service articles: properly stored & used		<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"/>
33. Proper cooling methods used; adequate equip. for temp.		<input checked="" 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"/>	47. All contact surfaces cleanable, properly designed,		<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"/>	48. Warewashing facilities: installed, maintained & used; test		<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"/>	49. Non-food contact surfaces clean	1	<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"/>
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"/>
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	1	<input checked="" 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"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<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"/>	54. Garbage & refuse properly disposed; facilities maintained		<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"/>	55. Physical facilities installed, maintained & clean	2	<input checked="" 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"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations		<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

Nathan Ng - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
1	1	5		2	9
Follow Up Required:		<input checked="" type="checkbox"/> Y	Follow Up Date:		4/1/2024

FOOD SAFETY INSPECTION REPORT

Page Number

2

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Bar area -

COS

---- The Original Violation Code was 105 CMR 500.006 (B)(4) Sale of Past Date Food Products ----- Past date food encountered on-site. All past date food must be separated from other food and properly and visibly labeled to indicate to customers that they are past date. Alternatively, the items may be discarded or removed from sale.

- Sale of Past Date Food Products. No person shall offer for sale in Massachusetts any food product after the open date unless: (a) It is safe for human consumption and its sensory and physical qualities have not significantly diminished; (b) It is segregated from food products that are not "past date"; and (c) It is clearly and conspicuously marked either on the package or through the use of shelf markers or placards, as being offered for sale after the recommended last date of sale or use.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-602.12 Cooking and Baking Equipment ----- Excess grease must be cleaned off of oven interior - The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.



FOOD SAFETY INSPECTION REPORT

Page Number

3

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- All food items outside of their original container must have label with their common name - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-202.11 Food-Contact Surfaces ----- Duct tape is not an appropriate fix for a damaged food contact surface as it is not properly cleanable. Repair/replace - Multi-use food contact surfaces shall be smooth; free of breaks; open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection by one of the following methods: without being disassembled, by disassembling without the use of tools, by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.



FOOD SAFETY INSPECTION REPORT

Page Number

4

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-101.11 (A) Indoors. Surface Characteristics ----- Floors in back of kitchen should be repaired/replaced to be smooth and easy to clean - Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.



97

97 Corrected - Kitchen -

COS

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



Supervision

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

FOOD SAFETY INSPECTION REPORT

Page Number

5

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

PIC present, demonstrated knowledge & performs duties

1

2-103.11 (N) Duties of Person in Charge - Kitchen -

- Pf** PiC must train staff to label and keep separate major allergens such as peanuts *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*



Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

6

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

Pr Chicken stored immediately next to fresh produce. Chicken cannot be stored in such a fashion as to potentially contaminate RTE food. PiC moved it, acknowledging that it should not have been there before I noted the violation *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



Food Identification

FOOD SAFETY INSPECTION REPORT

Page Number

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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Any item outside of its original container must be labeled with its common name, even if it's allegedly for personal use *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.*



Utensils, Equipment and Vending

FOOD SAFETY INSPECTION REPORT

Page Number

8

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Nonfood contact surfaces clean

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

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



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Page Number

9

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Sewage & waste water properly disposed

52

5-402.12 Grease Trap - Establishment -

- C** Grease trap cannot have items stored atop it. Also, no grease trap log available. Informed PiC that they must maintain a log for who cleans the trap, when, how much grease was observed, and how much (if any) was removed. This must be done at least monthly *Code: If used, a grease trap shall be located to be easily accessible for cleaning.*



55

6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

- C** Kitchen flooring, especially near corners, needs more thorough cleaning *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.*



FOOD SAFETY INSPECTION REPORT

Page Number

10

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

6-501.11 Repairing - Outside back area -

- C** Keep door in good repair and so it is flush with the doorframe to prevent pest infiltration *Code: The physical facilities shall be maintained in good repair.*



Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	2 door refrigerated	Raw chicken (probe)		43.2 °F
Kitchen	2 door refrigerated	Egg rolls (probe)		41.8 °F
Kitchen	2 door refrigerated	Pork (probe)		42.2 °F

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

Notes

Note that prior to Reinspection we received a complaint of a food borne illness tied to this location, as well as a report of physical contamination. This was part of our investigation.

FOOD SAFETY INSPECTION REPORT

Page Number

11

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
B3986

Date
3/25/24

Time In/Out
2:55 PM
3:25 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Noted staff eating food on food-prep areas. Also noted, again, that raw chicken was stored over other raw meat. I am now re-assessing the PiC's claim that they are aware of proper food storage practices and I will provide educational material in traditional Chinese (what the PiC reports as the primary language for staff). Possibly contaminated items were discarded.

Noted stapler in vicinity of food prep. Had them remove it to counter area.

Also noted items in 2-door steel fridge in kitchen that were off temp and ordered them to be discarded. This unit must be repaired or replaced.

PiC must implement a temperature log. Using a probe thermometer, each refrigeration unit should have 1 - 2 items checked for temperature once every 4 hours. Record which units, which items, the temp, and who tested these, and when. If the item is over 41 F and it has been 4 or more hours since the last test, item must be discarded. May test every 2 hours. If so, the item may be moved to a different unit instead, so long as the item does not exceed 41 F for 4 hours or longer.



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
2F741	4/1/24	4:53 PM 5:01 PM	Re-Inspection	K.Donahue
Permit Number	Risk	Variance	Client Type	
2024-022	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	<input checked="" type="checkbox"/>	<input 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"/>	<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"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" 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 checked="" type="checkbox"/>	<input 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"/>	<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	<input checked="" type="checkbox"/>	<input 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 checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" 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 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	<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	1	<input checked="" 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 checked="" 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).

Kath Donahue

K.Donahue

Nathan Ng

Nathan Ng - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
0	0	1		0	5

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number

2

King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
2F741

Date
4/1/24

Time In/Out
4:53 PM
5:01 PM

Inspector
K.Donahue

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 5-402.12 Grease Trap ----- Grease trap cannot have items stored atop it. Also, no grease trap log available. Informed PiC that they must maintain a log for who cleans the trap, when, how much grease was observed, and how much (if any) was removed. This must be done at least monthly - If used, a grease trap shall be located to be easily accessible for cleaning.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Shelving units in walk-in must be clean of dirt and dust - 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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King Jade Chinese Restaurant
1229 Providence Road
Whitinsville, MA 1588

Inspection Number
2F741

Date
4/1/24

Time In/Out
4:53 PM
5:01 PM

Inspector
K.Donahue

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Chicken stored immediately next to fresh produce. Chicken cannot be stored in such a fashion as to potentially contaminate RTE food. PiC moved it, acknowledging that it should not have been there before I noted the violation - Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Any item outside of its original container must be labeled with its common name, even if it's allegedly for personal use - 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.



FOOD SAFETY INSPECTION REPORT

Page Number

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Kitchen flooring, especially near corners, needs more thorough cleaning - 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 - Kitchen -

COS

---- The Original Violation Code was 2-103.11 (N) Duties of Person in Charge ----- PiC must train staff to label and keep separate major allergens such as peanuts - The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.



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

FOOD SAFETY INSPECTION REPORT

Page Number

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Inspector
K.Donahue

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55

6-501.11 Repairing - Outside back area -

- C Keep door in good repair and so it is flush with the doorframe to prevent pest infiltration Code: *The physical facilities shall be maintained in good repair.*



Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.