Food Establishment Inspection Report – City/Town of Northbridge

Establishment: Lobster Hub LLC	Date: 9-29-20 Page 1 of 2
Address: 6 Birchbank Rd Medway MA 02053	Time in: 11:10 AM Time out: 11:30 AM
Telephone: 617-981-7832 Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Owner: Todd Nelson	
Person-in-charge: Tara Nelson	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Inspector: Terry Gilchrist	

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 **R** = repeat violation

	Compliance Status	IN	OUT	N/A	N/O	COS	R
	Supervision						
1	Person-in-charge present, demonstrates knowledge, and performs duties TARA	✓					
2	Certified Food Protection Manager	✓					
	Employee Health						
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events	✓					
	Good Hygienic Practices						
6	Proper eating, tasting, drinking, or tobacco use				✓		
7	No discharge from eyes, nose, and mouth	✓					
	Preventing Contamination by Hands						
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
	Approved Source						
11	Food obtained from approved source		✓				
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction on site at base of operations						

	Compliance Status	IN	OUT	N/A	N/O	COS	R
	Protection from Contamination						
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food at Base of Operations						
	Time/Temperature Control for Safety						
18	Proper cooking time & temperatures			✓			
19	Proper reheating procedures for hot holding			✓			
20	Proper cooling time and temperature			✓			
21	Proper hot holding temperature			✓			
22	Proper cold holding temperature			✓			
23	Proper date marking and disposition			✓			
24	Time as a Public Health Control			✓			
	Consumer Advisory						
25	Consumer advisory provided for raw / undercooked food	✓					
	Highly Susceptible Populations						
26	Pasteurized foods used; prohibited foods not offered	✓					
	Food/Color Additives and Toxic Substances						
27	Food additives: approved & properly used	✓					
28	Toxic substances properly identified, stored & used	✓					
	Conformance with Approved Procedures						
29	Compliance with variance / specialized process / HACCP Plan			✓			

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).

Date of Reinspection: not required

Discussion with Person-in-Charge: Tara Nelson

Signature of Person-in-Charge: Tara Nelson	**Date:** 9/29/20
Signature of Inspector: Terry Gilchrist	**Date:** 9-29-20

Food Establishment Inspection Report – City/Town of Northbridge

Establishment: Lobster Hub Mobile Truck	Date: 9-29-20	Page 1 of 2

Temperature Observations

Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
3 door refrigerated	40.5				
1 door freezer	5°F				
1 " refrigeration	40.5				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Fire Dept - Supression System inspection was expired - Fire Dept is not issuing a permit at this time from this town -	
		Extinguishing system also expired.	
		Hood inspection passed.	
		No violations noted for this Mobile truck today	
		Ok to operate after complying with the Fire Dept requirements	
		This truck will be operating its first event on Nov 22, 2020	

Signature of Person-in-Charge:	Date: 9/29/20
Signature of Inspector: Gerry Archuit	Date: 9-29-20

Form 734B A.M. Sulkin Co., Charlestown, MA