



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

The Neighborhood Kitchen
125 Church Street
Whitinsville, MA 01588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
24FB8	10/30/23	10:59 AM 12:04 PM	Routine	D.Edmands
Permit Number	Risk	Variance	Client Type	
2023-074	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	✓					15. Food separated and protected	1	✓			
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	1	✓			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		✓			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures	✓				
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding	✓				
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	✓				
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures	✓				
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	✓				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	✓			
8. Hands clean & properly washed	1	✓				24. Time as a Public Health Control; procedures & records	✓				
9. No bare hand contact with RTE food or a pre-approved	✓					Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	✓					25. Consumer advisory provided for raw/undercooked food	✓				
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered	✓				
12. Food received at proper temperature	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used	✓				
14. Required records available: shellstock tags, parasite	✓					28. Toxic substances properly identified, stored & used	✓				
Repeat Violations Highlighted in Yellow	IN	OUT	NA	NO	COS	Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	✓				

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	✓					43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled	1	✓			
32. Variance obtained for specialized processing methods	✓					45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean	2	✓			
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	2	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	2	✓			

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. Edmands

David Place - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
2	1	8	1	4	7

Follow Up Required: ☒ Y Follow Up Date: 11/13/2023

FOOD SAFETY INSPECTION REPORT

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The Neighborhood Kitchen
125 Church Street
Whitinsville, MA 01588

Inspection Number
24FB8

Date
10/30/23

Time In/Out
10:59 AM
12:04 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

8 **2-301.14 When to Wash** - Establishment -

Pr Observed employee go from front of house to the kitchen to package food without first washing hands before putting gloves on. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

Protection From Contamination

Food separated and protected

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

Pr Noted instances where bottoms of containers were being stored on top of open food. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-602.12 Cooking and Baking Equipment - Kitchen -

- C** 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.



Time / Temperature Control for Safety

Date marking and disposition

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

- Pf** Improper date marking located throughout establishment. Explained to PIC to put the date it was made then put date it expires. With day 1 being the day the food was prepared. Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.



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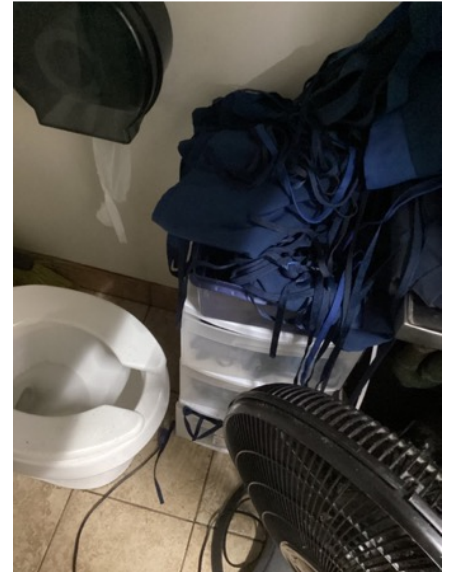
Repeat Violations Highlighted in Yellow

Proper Use of Utensils

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

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

- C Can not store clean linens near toilet. 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.*



Utensils, Equipment and Vending

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Nonfood contact surfaces clean

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

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



Physical Facilities

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

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55

6-501.12 Cleaning. Frequency/Restrictions - Kitchen -

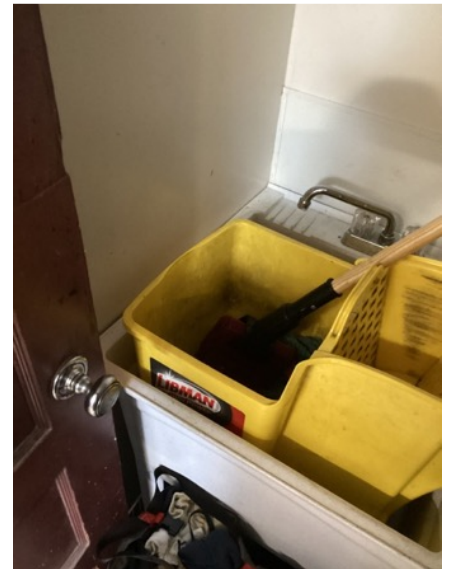
- C** Clean dust out of vents. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



55

6-501.16 Drying Mops - Kitchen -

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



Additional Requirement

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

- 60 MA 590.011 (A) Anti-Choking Procedures - Kitchen -**
- C** Counted 26 seats *Code: Restaurants with a seating capacity greater than 24 are required to have one or more employees trained in a manual choke-saving procedure in accordance with 105 CMR 605.000 Approved Choke-Saving Procedures. Each food service establishment shall: have on its premises, while food is being served, an employee trained in manual procedures approved by the Department to remove food lodged in a person's throat; and make adequate provision for insurance to cover employees trained in rendering such assistance.*

Compliance and Enforcement

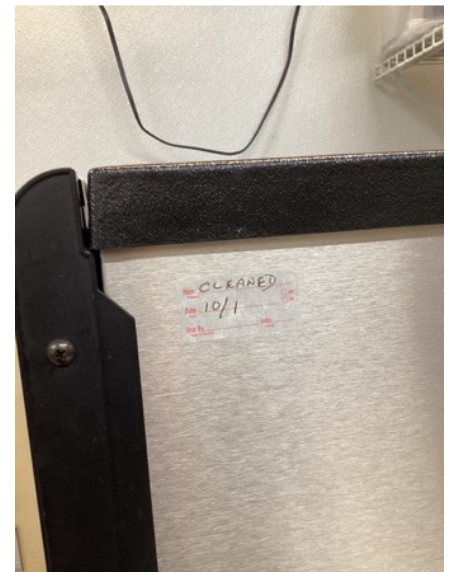
PERMIT TO OPERATE

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

Notes

- 88 Notes - Kitchen -**
- N** Records for ice machine cleaning. - General Notes.



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Repeat Violations Highlighted in Yellow

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Is PIC on site	IN
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.	IN
If applicable, is operation in compliance with HACCP plan?	NA
Irreversible Test strips/device available?	IN
Handsinks accessible.	IN
Notification posted for most recent inspection report?	OUT
Most recent Inspection report available?	OUT
Are pest control reports available and up to date?	OUT
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
Kitchen	Steam Table	Meatballs		176 °F
Kitchen	Reach-In Cooler	Shelled raw eggs,		39 °F
Kitchen	Reach-In Cooler	Milk, ambient		38.6 °F
Establishment	Steam Table	Soup		182.8 °F
Establishment		Chicken , cooking		196 °F

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

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Notes

Hot water recorded at 115.8 Degrees F



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Inspection Number 64A3A	Date 11/13/23	Time In/Out 10:52 AM 11:11 AM	Inspection Type Re-Inspection	Inspector D.Edmands
Permit Number 2023-074	Risk 2	Variance	Client Type 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	<input checked="" 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"/>
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					Time/Temperature Control for Safety				
	IN	OUT	NA	COS		IN	OUT	NA	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Good Hygienic Practices					Consumer Advisory				
	IN	OUT	NA	COS		IN	OUT	NA	COS
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Preventing Contamination by Hands					Highly Susceptible Populations				
	IN	OUT	NA	COS		IN	OUT	NA	COS
8. Hands clean & properly washed	1	<input checked="" 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"/>
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"/>	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Approved Source					Conformance with Approved Procedures				
	IN	OUT	NA	COS		IN	OUT	NA	COS
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14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
					27. Food additives: approved & properly used	<input checked="" 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"/>
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Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
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	IN	OUT	NA	COS		IN	OUT	NA	COS
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36. Thermometers provided & accurate	<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"/>
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	IN	OUT	NA	COS		IN	OUT	NA	COS
37. Food properly labeled; original container	<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"/>
Prevention of Food Contamination									
	IN	OUT	NA	COS		IN	OUT	NA	COS
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42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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D. Edmands

David Place - Expires
Certificate #:

Priority 1	Pf 0	Core 1	Repeat 1	Risk Factor 1	Good Retail 7
---------------	---------	-----------	-------------	------------------	------------------

Follow Up Required: ☐ Y Follow Up Date:

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Date
11/13/23

Time In/Out
10:52 AM
11:11 AM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

COS

97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Clean dust out of vents. - 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

COS

97 Corrected - Kitchen -

---- The Original Violation Code was 4-602.12 Cooking and Baking Equipment ----- - 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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11/13/23

Time In/Out
10:52 AM
11:11 AM

Inspector
D.Edmands

Inspection Report (Continued)

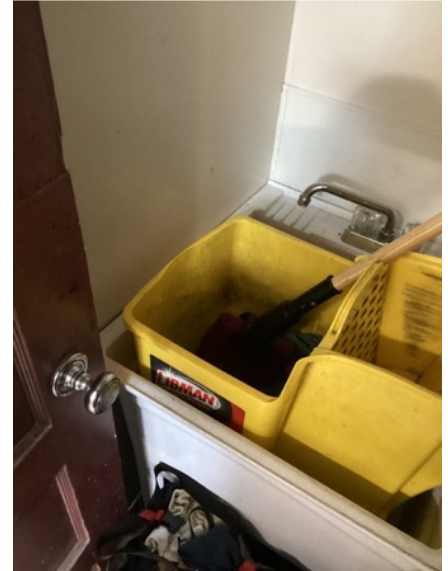
Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

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

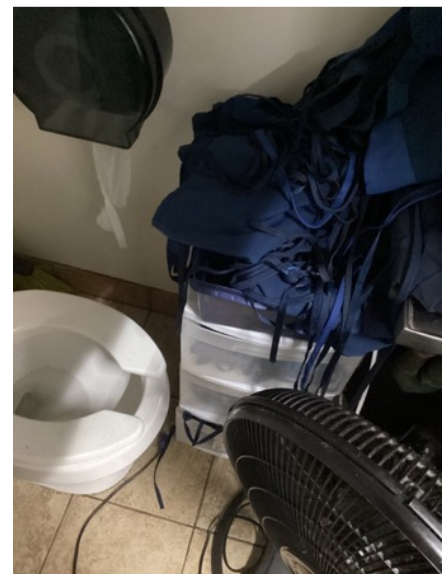


97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Can not store clean linens near toilet. - 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.



FOOD SAFETY INSPECTION REPORT

Page Number

4

The Neighborhood Kitchen
125 Church Street
Whitinsville, MA 01588

Inspection Number
64A3A

Date
11/13/23

Time In/Out
10:52 AM
11:11 AM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Improper date marking located throughout establishment. Explained to PIC to put the date it was made then put date it expires. With day 1 being the day the food was prepared. - Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

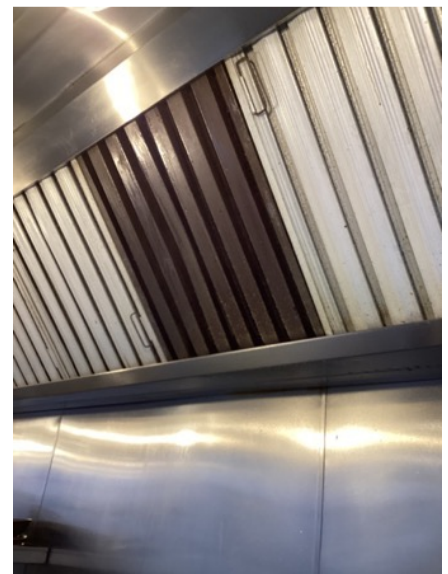


97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- - 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

5

The Neighborhood Kitchen
125 Church Street
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Inspection Number
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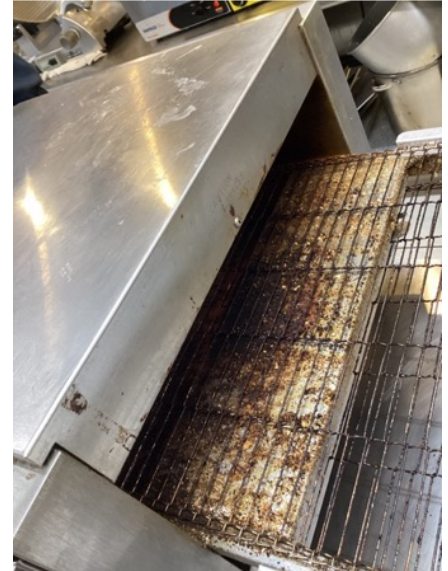
Inspection Report (Continued)

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 ----- - 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 MA 590.011 (A) Anti-Choking Procedures ----- Counted 26 seats - Restaurants with a seating capacity greater than 24 are required to have one or more employees trained in a manual choke-saving procedure in accordance with 105 CMR 605.000 Approved Choke-Saving Procedures. Each food service establishment shall: have on its premises, while food is being served, an employee trained in manual procedures approved by the Department to remove food lodged in a person's throat; and make adequate provision for insurance to cover employees trained in rendering such assistance.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Noted instances where bottoms of containers were being stored on top of open food. - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.

Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Page Number

6

The Neighborhood Kitchen
125 Church Street
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Inspection Number
64A3A

Date
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Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Hands clean and properly washed

8 **2-301.14 When to Wash** - Establishment -

- Pr** Observed employee go from front of house to the kitchen to package food without first washing hands before putting gloves on. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

Compliance and Enforcement

PERMIT TO OPERATE

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

- C** *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.*

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.

Notes

Removed excess chairs. Viewed grease trap pumping log, last service 4-2023.
Last pest service 10-2023

FOOD SAFETY INSPECTION REPORT

Page Number

7

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Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

One of the line Fridge units at time of reinspection not working. Will be getting serviced today.
Once fridge is serviced please send over maintenance report.