



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
DFAFA3	11/13/23	1:21 PM 2:34 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2023-062	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	5	<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	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	2	<input checked="" 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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	1	<input checked="" 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	4	<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"/>	<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	1	<input checked="" 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	5	<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 checked="" 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	5	<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	1	<input checked="" 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).

D. Markman

Jinny Chen - Expires
Certificate #:

Priority 7 Pf 8 Core 21 Repeat Risk Factor 20 Good Retail 16

Follow Up Required: ☒ Y Follow Up Date: 11/17/2023

FOOD SAFETY INSPECTION REPORT

Page Number

2

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

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

- C** Employee food must be plainly labeled as for employees only *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.*



6 2-401.11 Eating Drinking or Using Tobacco - Food storage room -

- C** Employee food should be labeled and separate from other establishment food *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.*



FOOD SAFETY INSPECTION REPORT

Page Number

3

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Bar -

- Pf** Handwash sink cannot be obstructed or used for anything other than Handwashing. *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 5-205.11 Using a Handwashing Sink - Kitchen -

- COS Pf** Handwash sink cannot be obstructed. *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.*



FOOD SAFETY INSPECTION REPORT

Page Number

4

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Approved Source

Food in good condition, safe & unadulterated

13 3-202.15 Package Integrity - Food storage room -

Pf Dented cans must be discarded. *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

FOOD SAFETY INSPECTION REPORT

Page Number

5

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

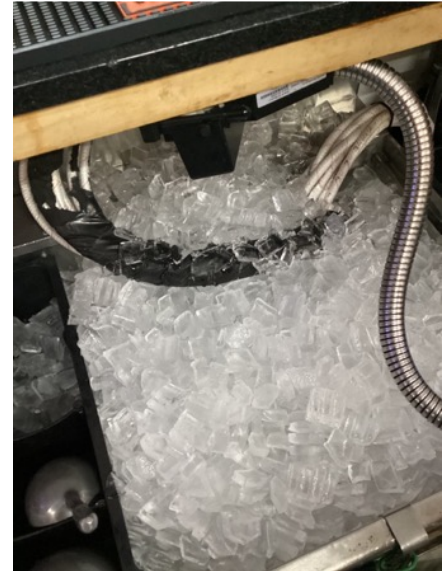
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food separated and protected

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

- Pr** Ice cannot come into contact with dirtied materials, such as poorly maintained tape on dispenser lines *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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

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



FOOD SAFETY INSPECTION REPORT

Page Number

6

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

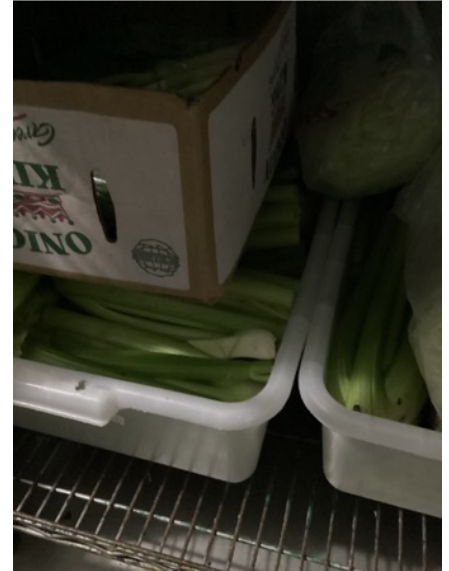
Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- Pr** Food containers should not be stored directly over food in such a way as to expose them to contamination. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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

- Pr** Do not store food containers directly atop uncovered 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.*



FOOD SAFETY INSPECTION REPORT

Page Number

7

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

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



16 4-601.11 (A) Equip, Food-Contact Surfaces - Ice machine room -

- Pf** Ice machine must be thoroughly cleaned and sanitized.
Do not use until this has been done *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



FOOD SAFETY INSPECTION REPORT

Page Number

8

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

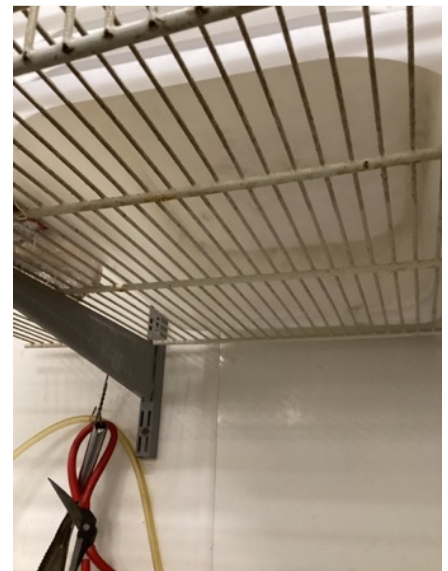
16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

COS **Pr** Original bleach sanitizer was 200+ ppm. Corrected by staff, only 100 afterward 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.



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

Pf Drying racks should be kept clean of dirt and debris Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



FOOD SAFETY INSPECTION REPORT

Page Number

9

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - Food storage room -

- Pf** Equipment used to prepare food should be cleaned thoroughly and sanitized between uses *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



16 4-602.11 (A) Food-Contact Surfaces and Utensils - Kitchen -

- Pr** Staff seen reusing utensil to cook food to move about Brillo pad to clean the wok. Then it is used for food again. Should be washed and sanitized prior to reuse. *Code: Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.*

Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Page Number

10

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cold Holding Temperature

22

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

Pr The temperature of the Ambient (IR) in the 1 door refrigeration was 48.4 degrees. Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



Food/Color Additives and Toxic Substances

FOOD SAFETY INSPECTION REPORT

Page Number

11

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

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

- Pf** Sanitizers kept in working containers should be identified with their common name *Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*



28 7-202.11 Restriction - Kitchen -

- Pf** Lye is not an approved chemical for use in a food establishment *Code: Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.*



FOOD SAFETY INSPECTION REPORT

Page Number

12

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

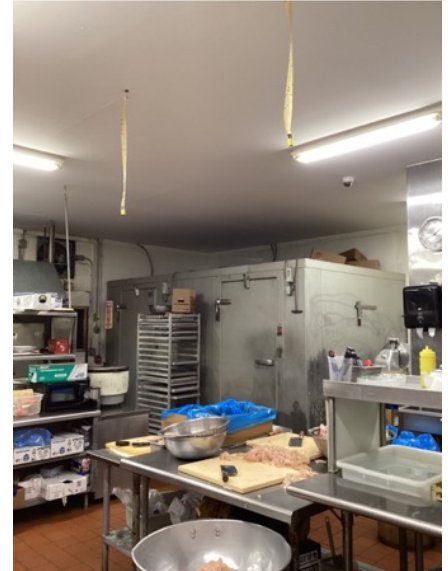
Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

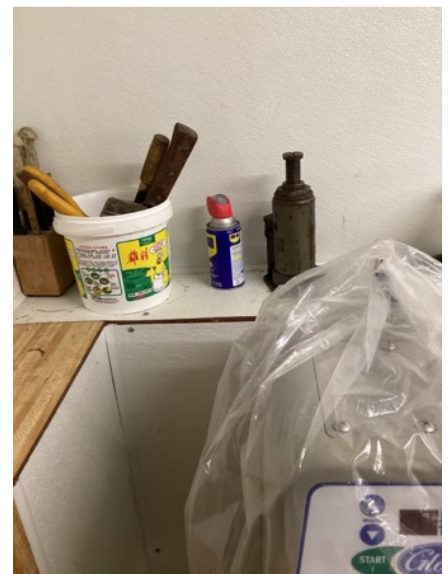
28 7-206.13 (B) Tracking Powders, Pest Control & Monitoring - Kitchen -

- C** Fly tape cannot be used in a food establishment *Code: If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.*



28 7-201.11 Storage Separation - Food storage room -

- Pr** Do not store wd40 next to food utensils or equipment *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



Food Identification

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhlf981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

FOOD SAFETY INSPECTION REPORT

Page Number

13

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

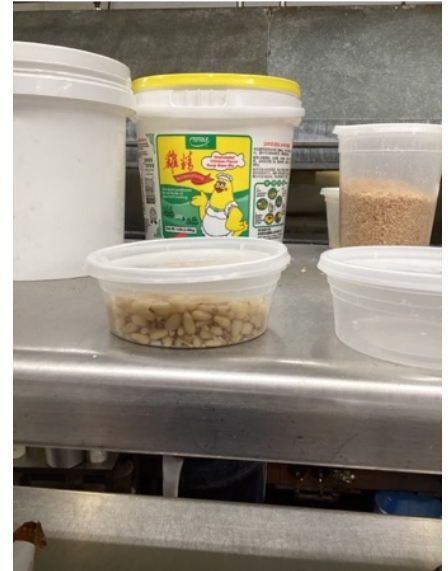
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

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

- C** Food items, especially allergens like tree nuts, must be labeled with a 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.*



37 3-302.12 Food Storage Containers Identified/Common Name - Food storage room -

- COS C** Food outside of its original container must be labeled with a 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.*



Proper Use of Utensils

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

14

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

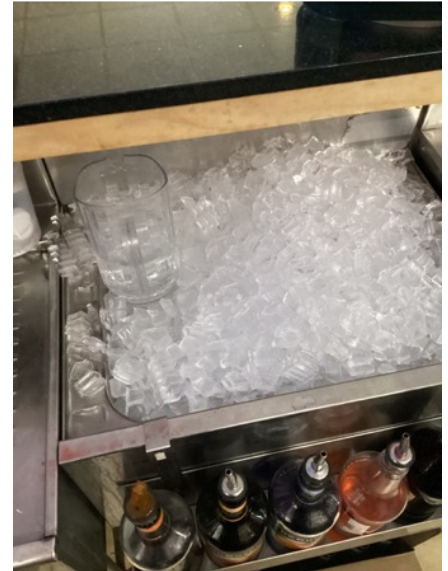
Repeat Violations Highlighted in Yellow

In-use utensils; properly stored

43

3-304.12 In-Use Utensils/Between-Use Storage - Bar -

- C** Pitcher cannot be stored directly atop rice *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



Utensils, Equipment and Vending

FOOD SAFETY INSPECTION REPORT

Page Number

15

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

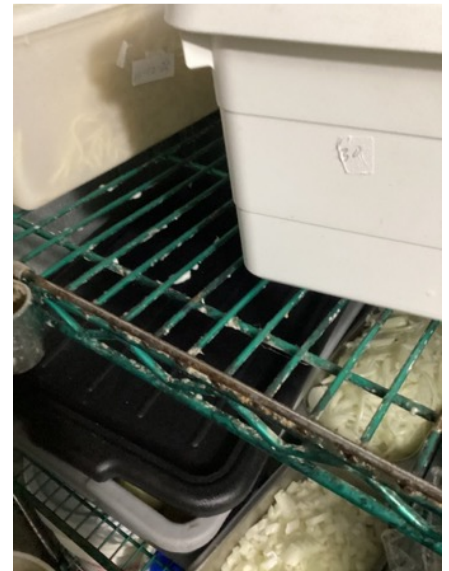
47 4-201.11 Equipment and Utensils - Food storage room -

- C** Utensils that have become corroded or pitted or replaced.
Code: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.



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

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



FOOD SAFETY INSPECTION REPORT

Page Number

16

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Fans in walk in should be cleaned of excess 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** Area above where food is placed when done must be thoroughly cleaned *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



FOOD SAFETY INSPECTION REPORT

Page Number

17

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Handles for 2-door freezer must be cleaned 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 - Food storage room -

- C** Equipment has discoloration or possibly mold. Thoroughly clean or remove if not in use. 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/vyhli981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

FOOD SAFETY INSPECTION REPORT

Page Number

18

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Sewage & waste water properly disposed

52

5-402.12 Grease Trap - Kitchen -

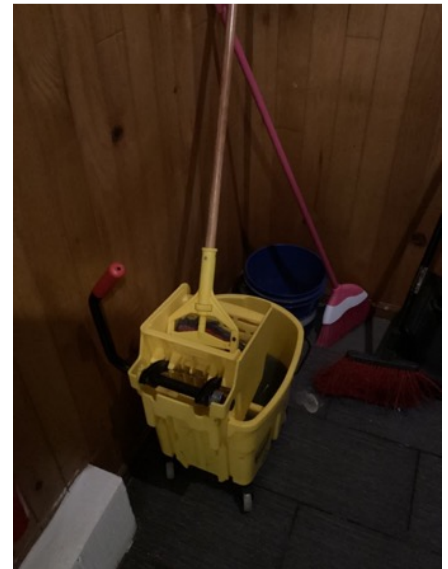
- C** Do not store items directly atop the grease trap *Code: If used, a grease trap shall be located to be easily accessible for cleaning.*



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.*



FOOD SAFETY INSPECTION REPORT

Page Number

19

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

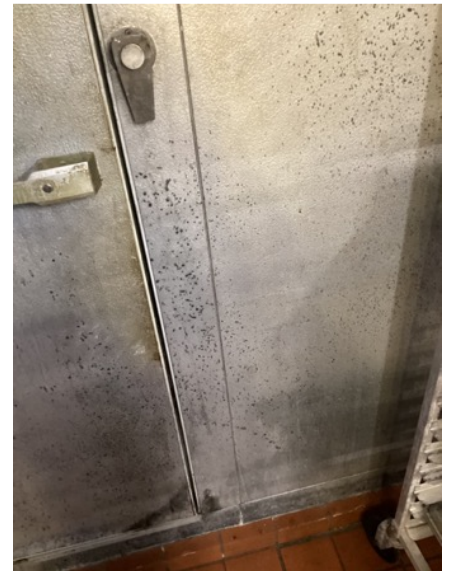
55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

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



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

- C** Exterior of walk in freezer needs to be thoroughly 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

Page Number

20

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.114 Unnecessary Items and Litter - Food storage room -

- C** Clean out interior of freezer to remove excess food debris
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** Grease trap has a powerful odor. Must keep properly cleaned and maintained *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

21

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

56 4-202.18 Ventilation Hood Systems, Filters - Kitchen -

- C** Vents must be cleaned from grease buildup *Code: Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.*



Notes

Notes

88 Notes - Food storage room -

- N** Unmarked buckets of what PiC reports as home-made alcohol. - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

22

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

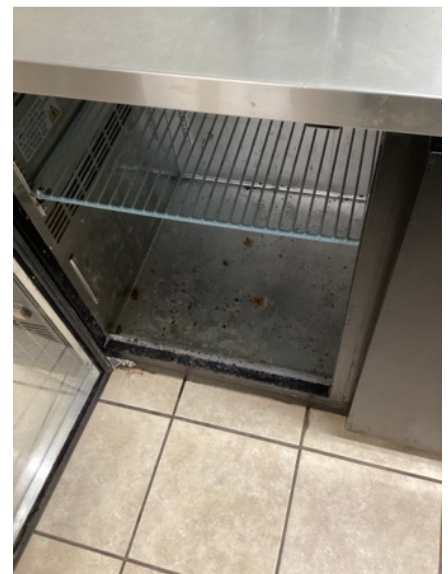
88 Notes - Ice machine room -

N Cannot block emergency exit - General Notes.



88 Notes - Food storage room -

N Equipment discoloration additional notes. - General Notes.



23

Inspector
D.Markman

Repeat Violations Highlighted in Yellow

[illegible]

IN

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhlf981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

FOOD SAFETY INSPECTION REPORT

Page Number

24

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
DAFA3

Date
11/13/23

Time In/Out
1:21 PM
2:34 PM

Inspector
D.Markman

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow



Test kits on site for sanitizer.

IN



Are Covid 19 protocols being followed?

NA

Temperatures

Area	Equipment	Product	Notes	Temps
Bar	1 door refrigeration	Ambient (IR)		48.4 °F
Bar	Cold holding 2 door	Ambient (IR)		40.8 °F
Establishment	Walk in cooler	Ambient (IR)		36.4 °F
Establishment	Walk in freezer	Ambient (IR)		11.2 °F
Kitchen	Rice cooker	White rice (probe)		156.4 °F
Kitchen	1 door refrigeration	Ambient (IR)		39.0 °F
Kitchen	Line Cooler	Raw steak (probe)		39.0 °F
Kitchen	2 door cooler	Ambient (IR)		39.6 °F
Kitchen	Line Cooler	Ambient (IR)		38.4 °F
Food storage room	2 door freezer	Ambient (IR)		8.2 °F

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

Notes

Some improvement but enough Pr and Pf violations that we will come back for Reinspection. Focus on those items.



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
3623A	11/17/23	11:43 AM 12:00 PM	Re-Inspection	D.Edmands
Permit Number	Risk	Variance	Client Type	
2023-062	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	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"/>
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"/>
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"/>
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"/>
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"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<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"/>
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"/>
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"/>
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"/>
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"/>

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"/>
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 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"/>
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"/>	<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		<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"/>	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		<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"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<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. Edmands

Jinny Chen - Expires
Certificate #:

Priority 3 Pf 0 Core 2 Repeat Risk Factor 3 Good Retail 15

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number

2

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

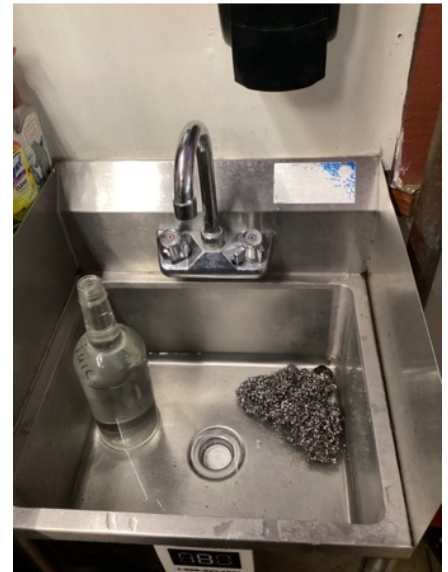
Repeat Violations Highlighted in Yellow

97

COS

97 Corrected - Bar -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Handwash sink cannot be obstructed or used for anything other than Handwashing. - 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.



FOOD SAFETY INSPECTION REPORT

Page Number

3

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

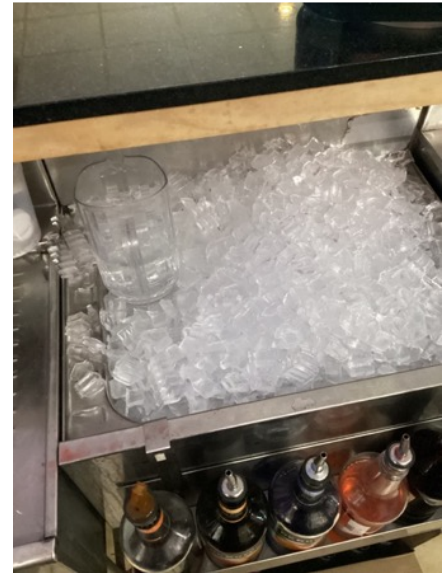
Repeat Violations Highlighted in Yellow

97

97 Corrected - Bar -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Pitcher cannot be stored directly atop rice - During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



97

97 Corrected - Bar -

COS

---- The Original Violation Code was 7-102.11 Common Name (Poisonous or Toxic Materials) ----- Sanitizers kept in working containers should be identified with their common name - Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.



FOOD SAFETY INSPECTION REPORT

Page Number

4

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Ice machine room -

COS

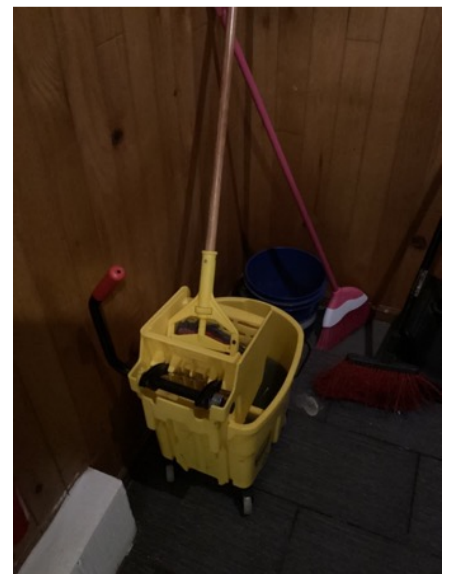
---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Ice machine must be thoroughly cleaned and sanitized. Do not use until this has been done - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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

Page Number

5

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

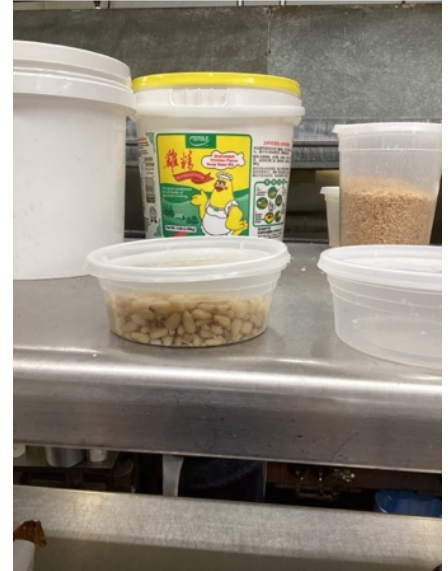
Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Food items, especially allergens like tree nuts, must be labeled with a 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 7-202.11 Restriction ----- Lye is not an approved chemical for use in a food establishment - Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.



FOOD SAFETY INSPECTION REPORT

Page Number

6

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

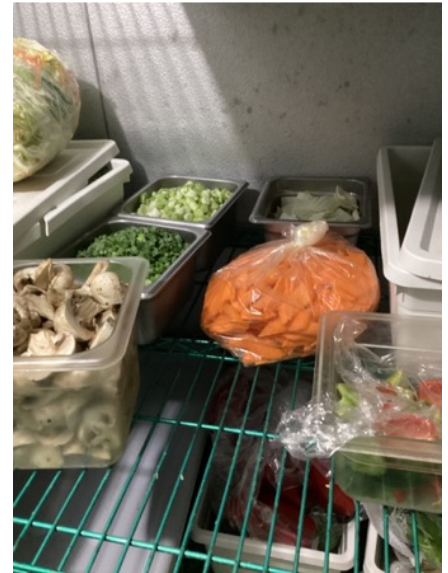
Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

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

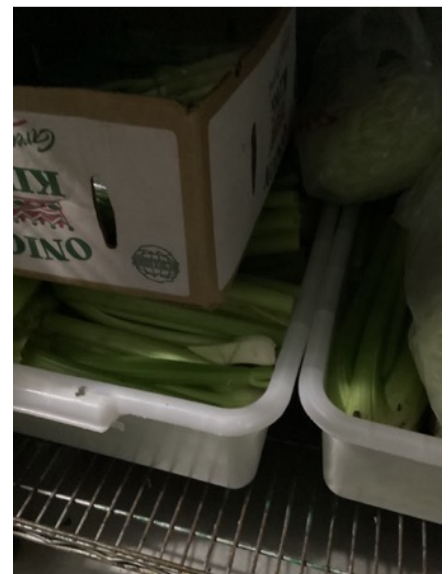


97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Food containers should not be stored directly over food in such a way as to expose them to contamination. - 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.



FOOD SAFETY INSPECTION REPORT

Page Number

7

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

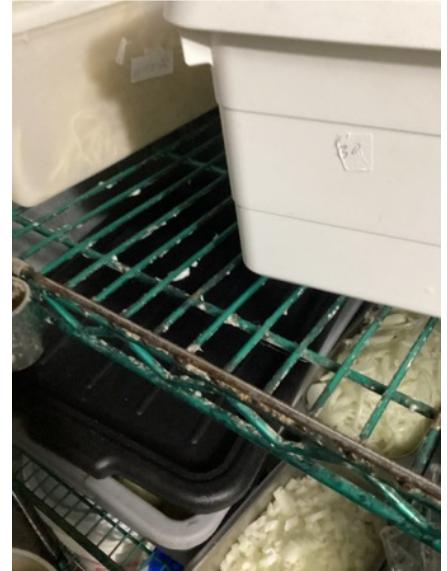
Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

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



97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Fans in walk in should be cleaned of excess 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

8

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Employee food must be plainly labeled as for employees only - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Area above where food is placed when done must be thoroughly cleaned - 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

9

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

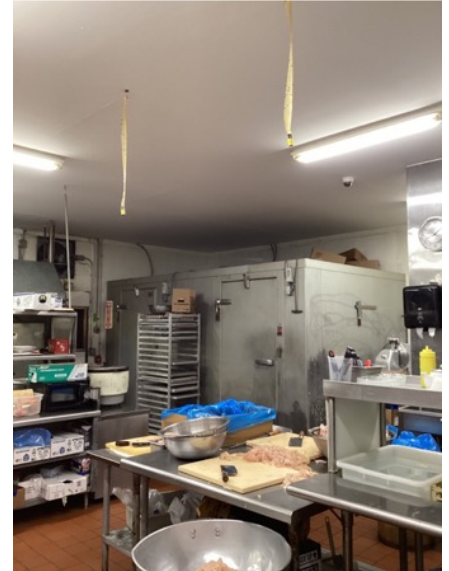
Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 7-206.13 (B) Tracking Powders, Pest Control & Monitoring ----- Fly tape cannot be used in a food establishment - If used, a nontoxic tracking powder such as talcum or flour may not contaminate food, equipment, utensils, linens, and single-service and single-use articles.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-202.18 Ventilation Hood Systems, Filters ----- Vents must be cleaned from grease buildup - Filters or other grease extracting equipment shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.



FOOD SAFETY INSPECTION REPORT

Page Number

10

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Do not store food containers directly atop uncovered 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.



97

97 Corrected - Kitchen -

COS

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



FOOD SAFETY INSPECTION REPORT

Page Number

11

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

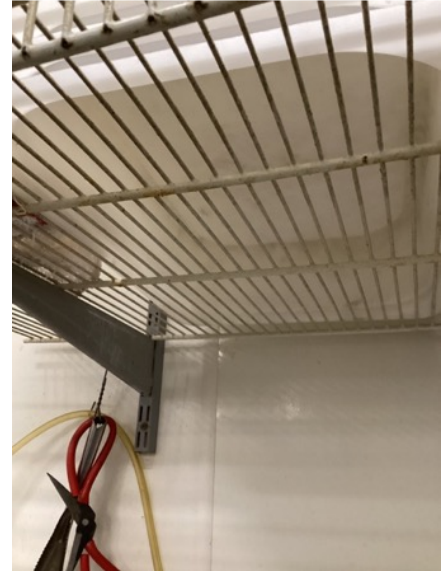
Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Drying racks should be kept clean of dirt and debris - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



97

97 Corrected - Food storage room -

COS

---- The Original Violation Code was 6-501.114 Unnecessary Items and Litter ----- Clean out interior of freezer to remove excess food debris - The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.



FOOD SAFETY INSPECTION REPORT

Page Number

12

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Handles for 2-door freezer must be cleaned - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 4-201.11 Equipment and Utensils ----- Utensils that have become corroded or pitted or replaced. - Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.



FOOD SAFETY INSPECTION REPORT

Page Number

13

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 3-202.15 Package Integrity ----- Dented cans must be discarded. - 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.



97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Equipment has discoloration or possibly mold. Thoroughly clean or remove if not in use. - 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

14

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Employee food should be labeled and separate from other establishment food - 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.



97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Equipment used to prepare food should be cleaned thoroughly and sanitized between uses - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



FOOD SAFETY INSPECTION REPORT

Page Number

15

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

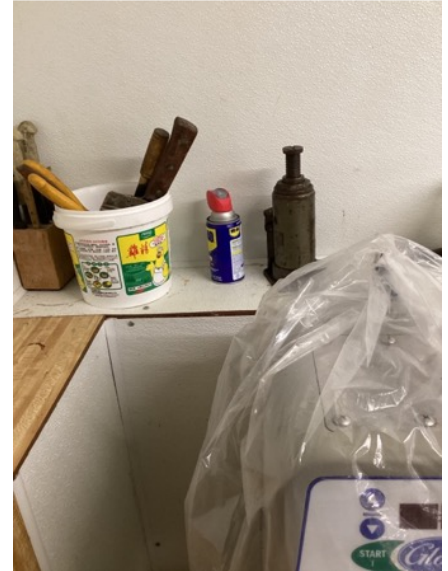
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Food storage room -

COS

---- The Original Violation Code was 7-201.11 Storage Separation ----- Do not store wd40 next to food utensils or equipment - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 5-402.12 Grease Trap ----- Do not store items directly atop the grease trap - If used, a grease trap shall be located to be easily accessible for cleaning.



FOOD SAFETY INSPECTION REPORT

Page Number

16

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Grease trap has a powerful odor. Must keep properly cleaned and maintained - 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.



Protection From Contamination

Food separated and protected

15

3-304.11 Food Contact with Soiled Items - Bar -

Pr Ice cannot come into contact with dirtied materials, such as poorly maintained tape on dispenser lines *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.*



FOOD SAFETY INSPECTION REPORT

Page Number

17

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-602.11 (A) Food-Contact Surfaces and Utensils - Kitchen -

- Pr** Staff seen reusing utensil to cook food to move about Brillo pad to clean the wok. Then it is used for food again. Should be washed and sanitized prior to reuse. *Code: Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.*

Time / Temperature Control for Safety

Cold Holding Temperature

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

- Pr** The temperature of the Ambient (IR) in the 1 door refrigeration was 48.4 degrees. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Page Number

18

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

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

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



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

- C** Exterior of walk in freezer needs to be thoroughly 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

Page Number

19

New China Pacific Restaurant
683 Linwood Avenue
Linwood, MA 1588

Inspection Number
3623A

Date
11/17/23

Time In/Out
11:43 AM
12:00 PM

Inspector
D.Edmands

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

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

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