Food Establishment Inspection Report – City/Town of Northbridge

Establishment: Lulu's Gifts
Address: 68 Church ST
Telephone: 508-386-2966 Permit No.: 
Owner: Heather Glode
Person-in-charge: Same as above
Inspector: Terry Gilchrist

Compliance Status
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Supervision
1 Person-in-charge present, demonstrates knowledge, and performs duties
2 Certified Food Protection Manager

Employee Health
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 Proper use of restriction and exclusion
5 Procedures for responding to vomiting and diarrhea events

Good Hygienic Practices
6 Proper eating, tasting, drinking, or tobacco use
7 No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 Hands clean & properly washed
9 No bare hand contact with ready-to-eat food
10 Adequate handwashing sinks properly supplied and accessible

Approved Source
11 Food obtained from approved source
12 Food received at proper temperature
13 Food received in good condition, safe, & unadulterated
14 Required records available: shellstock tags, parasite destruction

Protection from Contamination
15 Food separated and protected
16 Food-contact surfaces; cleaned & sanitized
17 Proper disposition of returned, previously served, reconditioned & unsafe food

Time/Temperature Control for Safety
18 Proper cooking time & temperatures
19 Proper reheating procedures for hot holding
20 Proper cooling time and temperature
21 Proper hot holding temperature
22 Proper cold holding temperature
23 Proper date marking and disposition
24 Time as a Public Health Control

Consumer Advisory
25 Consumer advisory provided for raw / undercooked food

Highly Susceptible Populations
26 Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances
27 Food additives: approved & properly used
28 Toxic substances properly identified, stored & used

Conformance with Approved Procedures
29 Compliance with variance / specialized process / HACCP Plan

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.015(B) you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: No follow up needed
Discussion with Person-in-Charge: Heather Glode, No problems or violations noted today

Signature of Person-in-Charge: 
Signature of Inspector: 

Date: 3-3-2020 A.M. Sulkin Co., Charlestown, MA
<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>IN</th>
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<tbody>
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<td>Safe Food and Water</td>
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<td>30 Pasteurized eggs used where required</td>
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<td>31 Water &amp; ice from approved source</td>
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<td>32 Variance obtained for specialized processing methods</td>
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<td>Food Temperature Control</td>
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<td>33 Proper cooling methods used; adequate equipment for temperature control</td>
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<td>34 Plant food properly cooked for hot holding</td>
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<td>35 Approved thawing methods used</td>
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<td>36 Thermometers provided &amp; accurate</td>
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<td>Food Identification</td>
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<td>37 Food properly labeled; original container</td>
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<td>Prevention of Food Contamination</td>
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<td>38 Insects, rodents, &amp; animals not present</td>
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<td>39 Contamination prevented during food preparation, storage and display</td>
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<td>40 Personal cleanliness</td>
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<td>41 Wiping cloths: properly used &amp; stored</td>
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<td>42 Washing fruits &amp; vegetables</td>
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<td>Proper Use of Utensils</td>
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<td>43 In-use utensils properly stored</td>
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<td>44 Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
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<td>45 Single-use / single-service articles: properly stored &amp; used</td>
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<td>46 Gloves used properly</td>
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<td>Utensils, Equipment and Vending</td>
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<td>47 Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</td>
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<td>Warewashing facilities: installed, maintained, &amp; used; test strips</td>
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<td>Non-food contact surfaces clean</td>
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<td>Physical Facilities</td>
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<td>50 Hot &amp; cold water available; adequate pressure</td>
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<td>51 Plumbing installed; proper backflow devices</td>
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<td>52 Sewage &amp; waste water properly disposed</td>
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<td>53 Toilet features: properly constructed, supplied, &amp; cleaned</td>
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<td>54 Garbage &amp; refuse properly disposed; facilities maintained</td>
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<td>55 Physical facilities installed, maintained, &amp; clean</td>
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<td>56 Adequate ventilation &amp; lighting; designated areas used</td>
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Additional Requirements listed in 105 CMR 590.011
- M1 Anti-choking procedures in food service establishment
- M2 Food allergy awareness

Review of Retail Operations listed in 105 CMR 590.010
- M3 Caterer
- M4 Mobile Food Operation
- M5 Temporary Food Establishment
- M6 Public Market; Farmers Market
- M7 Residential Kitchen; Bed-and-Breakfast Operation
- M8 Residential Kitchen: Cottage Food Operation
- M9 School Kitchen; USDA Nutrition Program
- M10 Leased Commercial Kitchen
- M11 Innovative Operation

Local Requirements
- L1 Local law or regulation
- L2 Other

Type of Operation(s):
- Food Service Establishment
- Retail Food Store
- Residential: Cottage Foods
- Residential: Bed & Breakfast
- Mobile/Pushcart
- Temporary Food Estab.
- Other

Type of Inspection:
- Routine
- Re-inspection
- Pre-operational
- Illness Investigation
- General complaint
- HACCP
- Other

Other Information:

Signature of Person-in-Charge: [Signature]
Signature of Inspector: [Signature]

Date: 3-3-2020

Form 734A-2 A.M. Sulkin Co., Charlestown, MA