Food Establishment Inspection Report – City/Town of [Redacted]

Establishment: Subway # 7446
Address: S 6 Church ST
Telephone: 508-234-4007 Permit No:
Owner: [Redacted]
Person-in-charge: Sierra Bernache
Inspector: Perry Gilchrist

Date: 3-3-20 Page 1 of 3
Time in: 10:00am Time out: 10:55am

Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

### Compliance Status

#### 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 diarrheal events

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

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

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

### Compliance Status

#### 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 cooking 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 ✓

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

Date of Reinspection: No follow up needed.

Discussion with Person-In-Charge: Sierra Bernache, No follow up needed. The noted violations will be checked on the next inspection.

Signature of Person-in-Charge: [Signature]
Date: 3-3-20

Signature of Inspector: [Signature]
Date: 3-3-20

Form 734A-1 A.M. Sulkin Co., Charlestown, MA
**Food Establishment Inspection Report – City/Town of Northbridge**

**Establishment:** Subway / Church St

**Date:** 3-3-20

**Page 2 of 3**

**GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS**

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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Safe Food and Water</strong></td>
<td>30</td>
<td>Pasteurized eggs used where required</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>Water &amp; ice from approved source</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>32</td>
<td>Variance obtained for specialized processing methods</td>
<td></td>
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</tr>
<tr>
<td><strong>Food Temperature Control</strong></td>
<td>33</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>34</td>
<td>Plant food properly cooked for hot holding</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>35</td>
<td>Approved thawing methods used</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>36</td>
<td>Thermometers provided &amp; accurate</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food Identification</strong></td>
<td>37</td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Prevention of Food Contamination</strong></td>
<td>38</td>
<td>Insects, rodents, &amp; animals not present</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>Contamination prevented during food preparation, storage and display</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>40</td>
<td>Personal cleanliness</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>Wiping cloths: properly used &amp; stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Washing fruits &amp; vegetables</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Proper Use of Utensils</strong></td>
<td>43</td>
<td>In-use utensils properly stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>45</td>
<td>Single-use / single-service articles: properly stored &amp; used</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>46</td>
<td>Gloves used properly</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Utensils, Equipment and Vending</strong></td>
<td>47</td>
<td>Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>NO</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Physical Facilities</strong></td>
<td>48</td>
<td>Warewashing facilities: installed, maintained, &amp; used; test strips</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>Non-food contact surfaces clean</td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>Additional Requirements listed in 105 CMR 590.011</strong></td>
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</tr>
<tr>
<td>M1</td>
<td>Anti-choking procedures in food service establishment</td>
<td>✔</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>M2</td>
<td>Food allergy awareness</td>
<td></td>
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</tr>
</tbody>
</table>

**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):**
- [X] Food Service Establishment
- [ ] Retail Food Store
- [ ] Residential: Cottage Foods
- [ ] Residential; Bed & Breakfast
- [ ] Mobile/Pushcart
- [ ] Temporary Food Estab.
- [ ] Other

**Type of Inspection:**
- [X] Routine
- [ ] Re-inspection
- [ ] Pre-operational
- [ ] Illness investigation
- [ ] General complaint
- [ ] HACCP
- [ ] Other

**Other Information:**

- Pest Control: Last visited on 2-18-20 (entry area noted in basement according to report) Traps were located here.
- Inside grease trap last cleaned in January 2020

**Signature of Person-in-Charge:**

**Signature of Inspector:**

**Date:**

- Signature:
  - Date: 3-3-20
  - Form 734A-2 A.M. Sulkin Co., Charlestown, MA
Temperature Observations

<table>
<thead>
<tr>
<th>Item / Location</th>
<th>Temp (°F)</th>
<th>Item / Location</th>
<th>Temp (°F)</th>
<th>Item / Location</th>
<th>Temp (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Custard</td>
<td>80.5°F</td>
<td>Meatballs in hot holding unit</td>
<td>147°F</td>
<td>Other container in freezer</td>
<td>-6.5°F</td>
</tr>
<tr>
<td>Salads, Sauce, Chicken</td>
<td>41°F</td>
<td>Under refrigerated shelf (1)</td>
<td>38°F</td>
<td>1 case</td>
<td>60°F</td>
</tr>
<tr>
<td>Shaved Steak</td>
<td>40.8°F</td>
<td>Walk-in cooler</td>
<td>31°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes (cut up)</td>
<td>39°F</td>
<td>Walk in freezer</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Observations and/or Corrective Actions

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

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Section of Code</th>
<th>Description of Violation</th>
<th>Date to Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>36 4-302.12</td>
<td>2, 4-302.12</td>
<td>Thermometers (food probe) on site today, however they were not stored properly in a clean sanitary manner. Probe thermometers must be stored to protect them.</td>
<td></td>
</tr>
<tr>
<td>49 6-501.11</td>
<td>8-501.11</td>
<td>Scale up hole in ceiling where insulation is used over walk-in cooler near 3 bay sink. Employee stated that an electrical contractor moved the insulation panels and did not put them back properly.</td>
<td></td>
</tr>
</tbody>
</table>

Notes:
- Logs must be kept for the cleaning of the inside grease trap and the bin to the ice machine in beverage station. No logs on site today. Begin again to do this.
- Post updated choking certification when received by instructor.
- Basement area clean and orderly today.
- Bathrooms clean today.
- Mop sink area clean, mops all air-dried.

Signature of Person-in-Charge: [Signature]
Date: 3-3-20

Signature of Inspector: [Signature]
Date: 3-3-20